

2021 CASSIS BLANC “BEL-ARME” CLOS SAINTE MAGDELEINE \$62

Among the most exciting white wines in production across the Mediterranean basin, the Bel-Arme is composed primarily of old-vine Marsanne, growing on steep terraces towering over the sea and fermented and aged in concrete eggs. The aroma is what the French would call *gourmand*: open, forward, giving; irresistibly floral and fruity. The dry, crisp finish tautly conveys chalk and sea salt—unsurprising, given the vines’ stony seaside habitat.







An old fishing village turned top tourist destination for its mind-boggling scenery, Cassis boasts a local cuisine based upon simple fish preparations. Lunch on the port, with a view of the towering Cap Canaille in the background, might consist of *moules marinières* (mussels in garlicky white wine sauce), *supions à la plancha* (sautéed cuttlefish with garlic and parsley), or grilled sardines with a squeeze of lemon. Washed down with a cold bottle of Cassis, naturally! —Anthony Lynch



© Clos Sainte Magdeleine



*Pairs well with Greek style fish soup, fresh spring rolls,
or salade niçoise.*

					
CRÉMANT DE SAVOIE BRUT NATURE André & Michel Quenard Savoie	Jacquère	50-year-old vines Marl, limestone scree	Serve cold 48–52° F Do not decant	Green apple, citrus, chalk, brioche Stony, lively, aromatic	Drink now
2021 CASSIS BLANC “BEL-ARME” Clos Sainte Magdeleine Provence	65% Marsanne, 15% Clairette, 15% Ugni Blanc, 5% Bourboulenc	Vines planted in 1962-1964 Clay, limestone	Serve cool 50–54° F Decant optional	Pear, wild herbs, lemon curd, anise Round, fleshy, saline, mineral	Drink now through 2027

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CRÉMANT DE SAVOIE BRUT NATURE ANDRÉ & MICHEL QUENARD \$32

Gazing up at the Quenards' vines in Chignin, one wonders how they manage to grow grapes—there is no soil, just endless stones. In this unforgiving raw limestone, the vineyards are planted where landslides have left rocky debris scattered about the dramatic slopes. Michel Quenard and his son Guillaume are masters of Savoie's Alpine steeps, producing unique local specialties from grapes like Jacquère, Mondeuse, and Bergeron (known elsewhere as Roussanne), among others.

In this exceptional terroir, they are blessed with old vines, which they work entirely by hand—not just a philosophy, but a necessity due to the treacherous nature of the vineyards. These extreme working conditions require intense physical labor and true dedication at every step of the process, yielding stunningly aromatic wines with bracing freshness and a stimulating stoniness.

With the taste of a cold mountain spring gurgling through an Alpine meadow, this sparkling Jacquère is the ultimate introduction to the Quenards' thirst-quenching wines. —Anthony Lynch



Guillaume Quenard © Anthony Lynch



Pairs well with salmon tartare, raclette, apple sausages, or radicchio and persimmon salad.

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