



Guillaume Quenard © Steve Waters

2022 CHIGNIN-BERGERON “LES TERRASSES” ANDRÉ ET MICHEL QUENARD \$38

With all due respect to the northern Rhône and its gorgeous expressions of Roussanne, it is very tempting to say that the variety’s future lies in Savoie. Known here as Bergeron, it grows on well-exposed slopes of limestone scree, sucking up mineral essence from the stone that has crumbled down these precipitous mountainsides. Bergeron enjoys an Alpine-influenced climate significantly cooler than that along the baking banks of the Rhône, fifty miles or so to the west—a welcome chill in a time when each vintage seems hotter and drier than the last.

While Alpine Roussanne may be a novelty to most, the grape has been cultivated in these parts just about as long as it has thrived in the Rhône Valley. The Romans arrived from across the Alps in the second century AD, planting some of Savoie’s first vineyards.

Today, the Quenard family of Chignin carries on the tradition of growing grapes on the near-vertical rocky slope known as the Coteau de Torméry. The highest and steepest section of this vineyard has even been terraced to enable viticulture, giving this cuvée its name. This beautifully refined, tenderly floral white is the outcome—a product of centuries of tradition, one chosen site, and a family’s laborious dedication to eking out a most genuine elixir from Savoie’s towering mountain facades. —Anthony Lynch



Pairs well with crabmeat risotto, wild mushroom tartines, and raclette—a traditional Alpine dish featuring a semi-soft, nutty cheese, melted and scraped over boiled potatoes and cured meats.

2023 CHABLIS 1ER CRU “MONT DE MILIEU” HENRI COSTAL \$59

January is my preferred month for high-low pairings. Fresh off the excitement of December, both overstimulated and slightly depleted, I look for ways to settle back into the more regular rhythms of life, while not fully letting go of the holiday sparkle. If you're like me, you've spent the last months preparing elaborate meals and have a smattering of special-occasion bottles left to dip into. It's not uncommon to spend these

first weeks of the year opting for takeout after all the hosting and cooking, and it's in this in-between space that I find a little bit of magic: pizza with Barolo, fried chicken with Champagne, and one of my particular favorites—Szechuan-style Chinese with Chablis. The latter is particularly delightful with Domaine Costal's premier cru Mont de Milieu.









Romain Collet © Joanie Bonfiglio

Domaine Costal is a collaboration between Kermit and Chablis' historic Collet family. Mont de Milieu is a sunny, south-facing parcel, which gives the wine a lush texture. Aged mostly in wood and bottled unfiltered, it is especially full on the nose—redolent of honeysuckle, lemon zest, and a touch of toasted hazelnut, yet retains a Chablisien oyster shell minerality and salinity. It elevated a night of turkey pot-pie and was just as delicious the next night with the Chinese takeout mentioned above. Enjoying it with these everyday meals provided that perfect bit of indulgence that echoed the end of the year, while easing into the new one. —Allyson Noman



Pairs well with Singapore-style noodles, salt and pepper fish, oysters, clam chowder, and chicken Marbella.

					
2022 CHIGNIN-BERGERON “LES TERRASSES” André et Michel Quenard <i>Savoie</i>	Roussanne	25-year-old vines Limestone scree	Serve cold 50–54° F	Peach, tangerine, pine resin Mineral, crystalline, lush	Drink now through 2030
2023 CHABLIS 1ER CRU “MONT DE MILIEU” Henri Costal <i>Burgundy</i>	Chardonnay	14-year-old vines Kimmeridgian limestone	Serve cold 48–52° F	Yuzu, brine, hazelnut Brisk, opulent, polished	Drink now through 2030

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