



The Quenards' steep vineyards

2019 SAVOIE CHIGNIN "VIEILLES VIGNES" ANDRÉ & MICHEL QUENARD \$22

Savoie is a picture of fairy-tale perfection: snow-capped peaks, rolling hills, and sparkling mountain streams. This idyllic region is where the Quenard family farms twenty-two hectares of vineyards along the steep slopes around Chignin. Guillaume Quenard—whose great-grandfather started the domaine in the 1930s—is the fourth successive generation to tackle this daunting terrain. The resulting cuvées go beyond the simple “eclectic” that categorizes wines from Savoie; they are unique revelations that reflect the complexity of their terroir and the artistry of this master.

Jacquère takes on an intensely mineral expression in these “soils” of limestone scree—rocks that have broken off the mountain over tens of thousands of years of erosion. This is particularly true of this Chignin *Blanc* from seventy-year-old vines that have set their roots deep into this stony pile of rubble. The nose is delightfully fruity along with a talc-like dusting of minerals. On the palate, you’ll find the same succulent fruit backed by bright acidity and a cool-climate snappiness as pure as melted snow. Few things are more satisfying as an apéritif than a chilled glass of this Alpine elixir.



Three generations of Quenards © Gail Skoff

*Pair with arugula and fennel salad, trout terrine, gruyere omelets,
or ham & cheese crêpes.*







2018 POUILLY-FUISSÉ “LES CRAS VIEILLES VIGNES” DOMAINE ROBERT-DENOGENT \$69

Young brothers Antoine and Nico at Robert-Denogent are stars in the Maconnais, and rightfully so: they farm incredibly old vines in top terroirs around Pouilly-Fuissé, allowing their vineyards to shine through organic farming and all-natural vinifications. They have recently begun a conversion to biodynamics, and are moving toward using larger barrels and more neutral vessels such as concrete to reduce oak influence. The 2018 Les Cras saw aging in one third 228-liter *fûts*, one third 600-liter *demi-muids*, and one third concrete eggs. This new treatment highlights the wine’s signature chalky backbone, characteristic of this parcel high in limestone content. The long *élevage* allows the wine to stabilize naturally without the need for filtration, preserving luscious flesh to coat its tightly wound core.



© Domaine Robert-Denogent

Pair with quenelle, baked salmon, vegetarian ramen, deviled eggs, or goat cheese tartine.

					
2019 Savoie Chignin “Vieilles Vignes” André & Michel Quenard Savoie	Jacquère	70-year-old vines Limestone scree	Serve cold 48–52° F Decant optional	Nectarine, peach, citrus Juicy, refreshing, precise	Drink now
2018 Pouilly-Fuissé “Les Cras Vieilles Vignes” Domaine Robert-Denogent Burgundy	Chardonnay	85-year-old vines Limestone	Serve cool 50–54° F Decant recommended	Fresh lemon, stone fruit, acacia blossom Creamy, taut, fleshy, chalky	Drink now through 2035