

2019 VIRÉ-CLESSÉ “EN CHÂTELAINE”  
DOMAINE ROBERT-DENOENT \$54







After finishing law school in 1988, Jean-Jacques Robert took over five hectares of his grandfather’s vines in the Mâconnais just outside the village of Fuissé. At that time, most of the harvest was sold off to cooperatives, but Jean-Jacques knew the small parcels that made up the domaine enjoyed unique microclimates with the possibility of producing Pouilly-Fuissés of great pedigree.

To transform the domaine, Jean-Jacques sought inspiration from two ardent defenders of terroir—the great master of Morgon, Marcel Lapierre, and Kermit. Little by little, he implemented radical change at the domaine to realize its full potential. He is now joined by his sons, Nicolas and Antoine, who are keen to experiment with biodynamic practices and make changes in the cellar, such as reducing the amount of new oak in which they age their wines to allow for more precise terroir expression. The 2019 Viré-Clessé “En Châtelaine” is sourced in part from vines planted in 1917 and is fermented and aged in neutral barrels. The result is classy, pure, full-bodied Chardonnay, evoking crisp apple, crushed stone, and toasted almonds and hazelnuts.



Antoine and Nico Denoent © Domaine Robert-Denoent

*Pairs with baked steelhead trout, goat cheese omelets, aged comté, grilled lobster, or chicken with morels.*

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| <b>2020 CHINON BLANC</b><br>Bernard Baudry<br><i>Loire</i>                           | Chenin Blanc  | 5- to 15-year-old vines<br><br>Clay, limestone                                      | Serve cold<br>48–52° F<br><br>Decant optional                                       | Ginger, quince, beeswax<br><br>Textured, full-bodied, saline                        | Drink now through 2026  |
| <b>2019 VIRÉ-CLESSÉ “EN CHÂTELAINE”</b><br>Domaine Robert-Denoent<br><i>Burgundy</i> | Chardonnay  | Vines planted in 2003, 1917<br><br>Limestone, marl                                  | Serve cool<br>50–54° F<br><br>Decant recommended                                    | Apple, pear, lemon curd, almond<br><br>Deep, creamy, mouth-filling, mineral         | Drink now through 2028  |

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# BIANCO

July 2022



© Bernard Baudry

## 2020 CHINON BLANC BERNARD BAUDRY \$36

Bernard Baudry is one of Chinon's most outstanding producers. Not only does he have the talent to make delicious and consistent wines, vintage to vintage, but he is also fortunate to have vineyard land that showcases the varied soil types of the appellation. After completing his viticultural studies in Beaune, Bernard returned to the Loire Valley and purchased his first two hectares of land in Cravant-les-Coteaux, a village from which almost half of the production of AOC Chinon is sourced. Over the years, the domaine has grown to 25 hectares and Bernard's son, Matthieu, has taken over vineyard and cellar operations. The Baudrys are staunch traditionalists, and you would have a hard time finding a Chinon more classic than theirs.



Bernard Baudry and son, Matthieu © Gail Skoff

A rare white from an appellation of reds, Baudry's Chinon *blanc* is delightful with a range of dishes, but shines next to spiced sides like sumac-roasted eggplant and curried yogurt. Bold spices highlight the lush and waxy texture of the wine rather than overpowering it, so have fun with it.

*Pairs with chicken tagine, yellow curries, braised leeks, or  
cod en papillote.*