



David Lavantureux © Jimmy Hayes

2022 BOURGOGNE TONNERRE ROLAND LAVANTUREUX \$40

The Lavantureux family produces some of our most sprightly, crystalline, and approachable Chablis. Roland's sons, Arnaud and David, are now at the helm of the domaine, whose wines Kermit began importing over 35 years ago. In their time, they've made changes that show a reverence for their lineage, expanding their holdings in the Burgundy region and producing thoughtful single-vineyard expressions. Take this brand new bottling from the Bourgogne Tonnerre appellation, just to the northeast of Chablis. The parcel was formerly planted to Pinot Noir, but the brothers replanted, thinking that Chardonnay would be the perfect match for the area's thin, rocky Kimmeridgian limestone soil.



Limestone fossils in the vineyard © Tom Wolf

Despite a warm and very dry 2022 vintage, the wine has plenty of wet stone and a prickle of acidity so refreshing it feels like sweet relief—as though you've been riding in the back of a Jeep in the desert for hours, waiting for an elixir that's oh-so thirst quenching. Summery scents of marigold and a touch

of ripe fruit make the wine feel rounder, softer, more complete. It's perfectly suited to classic shellfish pairings, but would also do well with hearty filets like monkfish and tuna, or a pasta with summery produce. —*Allyson Noman*



Pairs well with oysters, sesame-crusted ahi tuna, or arugula pesto pasta.

◆ ◆ ◆ **KERMIT LYNCH WINE MERCHANT** ◆ ◆ ◆

2021 PATRIMONIO BLANC “HAUTS DE CARCO” ANTOINE-MARIE ARENA \$54

Antoine-Marie and father, Antoine

© Gail Skoff









Drinking Corsican Vermentinu for the first time was one of those aha moments that forever changed my world of wine. It seems I’m not the only one who loves Vermentino, as I’ve recently encountered the term “Verm worm,” a phrase to denote one’s infectious obsession with the grape—like your friend who just got back from the Mediterranean and can’t shut up about it. What makes it such an object of ardor? For one, it’s not an easy feat to find a white with beautiful fruit, deep minerality, and saline notes all in one bottle. Which is not to say all Vermentinos do. But if there’s one producer who delivers a cut above the rest, it’s only natural they should be from the Arena family in northern Corsica.

The Arenas are legends on the island. Antoine-Marie’s father, Antoine, pioneered a movement of reclaiming Corsican land and vinifying Patrimonio’s best parcels, an effort that has gained him global recognition. Antoine-Marie and his brother, Jean-Baptiste, have both taken over family holdings, and this bottle of Hauts de Carco is a brilliant example of the younger generation’s capabilities. Antoine-Marie hand-harvests his fruit from vines on a steep, east-facing site just a stone’s throw from the ocean. Fossil-laden limestone soil, shaded afternoons during the hottest time of year (thanks to the sun’s positioning behind the vineyard’s hillside), and completed malolactic fermentation manage to capture the best of what Vermentinu has to offer: notes of melon and green saltwater taffy, brioche, and an exuberant quality that my notes refer to as “golden sunshine wine.” Layered and dreamy like the first days of summer...if you ask me, it’s worth the fixation. —*Allyson Noman*



Pairs well with spring rolls, prosciutto and melon, or linguine alle vongole.

					
2022 BOURGOGNE TONNERRE Roland Lavantureux <i>Burgundy</i>	Chardonnay	Vines planted in 2017 Clay, limestone (kimmeridgian)	Serve cold 48–52° F	Marigold, gravel, citrus Stony, crisp, refreshing	Drink now through 2028
2021 PATRIMONIO BLANC “HAUTS DE CARCO” Antoine-Marie Arena <i>Corsica</i>	Vermentinu	Vines planted in 2003 Limestone, chalk, clay	Serve cold 48–52° F	Honeydew, sweet cream, brine Textured, oceanic, bright	Drink now through 2028

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