



Bird's-eye view of Vézelay © Jimmy Hayes

2022 VIN DE FRANCE BLANC “MELON” LA SŒUR CADETTE \$32

It is one of those charming French wine-isms that Melon de Bourgogne is rarely produced in Burgogne. The grape is better known as the Loire Valley’s delicate, citrusy Muscadet, but grown in the land from whence it’s named, the palate takes on lovely length and texture.

La Sœur Cadette is a rare breed in Vézelay—one of Burgundy’s lesser-known communes—producing terroir-driven wines that also manage to be hedonistically joyful. Yes, hedonistic joy in Burgundy! Currently overseen by Valentin Montanet, whose parents began making wine in the area over thirty years ago, the domaine adheres to the family’s philosophy of organic farming and natural vinification. The fruit for this bottling comes from vineyards with clay and limestone soil and ample exposure to sun. The result is both mineral and lush, with a nose full of Meyer lemon and honeydew, a stony core, and a familiar prickle of acidity that all lend well to classic seafood pairings. —*Allyson Noman*



Valentin Montanet © Jimmy Hayes



*Pairs well with butter-poached cod, lemon & herb-roasted chicken,
or Caesar salad.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

2022 CÔTES DU JURA “MÉMÉ MARIE” FRANÇOIS ROUSSET-MARTIN \$63

François Rousset-Martin’s wines are so aromatically complex and nuanced that I get swept up in enjoying them, amazed at how they open and evolve—so much so, that I’ll even sometimes forget to pair them with food! For such a small region, it’s astounding how many cuvées producers like François make, often in unfamiliar styles or with esoteric grapes. If you have yet to dive into the exciting world of Jura wine, this is a great place to start.







Mémé Marie is a wonderful introductory blend, primarily Chardonnay with a swirl of Savagnin. When blended together, Chardonnay’s green apple notes become amplified, laced with Savagnin’s roses and lime blossom. Here, François ages his Savagnin *sous voile* for three months; the same method used to produce Spain’s fino and manzanilla sherries, and one that lends a delicious nuttiness to the nose. Despite all

those aromatic layers, it remains lean and wiry on the palate, and (when I can remember) pairs beautifully with fresh, saline cheeses like Valbreso feta. Of course, it’s also a natural match for classic Jura fare like smoked sausages or *vin jaune* braised chicken and wild mushrooms. —*Allyson Noman*

François Rousset-Martin © Joanie Bonfiglio



Pairs well with grilled ham & cheese, braised fennel & farro salad, smoked trout toasts, or baked feta pasta.

					
2022 VIN DE FRANCE BLANC “MELON” La Sœur Cadette <i>Burgundy</i>	Melon de Bourgogne	25- to 30-year-old vines Clay, limestone	Serve cold 48–52° F	Yellow watermelon, citrus zest, stone Bright, inviting, versatile at table	Drink now
2022 CÔTES DU JURA “MÉMÉ MARIE” François Rousset-Martin <i>Jura</i>	85% Chardonnay (<i>ouillé</i>), 15% Savagnin (3 months <i>sous voile</i>)	40-year-old vines Gray and white marl	Serve cold 50–54° F	Green orchard fruit, wild roses, hazelnut toffee Tart, perfumed, layered	Drink now through 2030

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