

2020 CORBIÈRES BLANC “LA BÉGOU” MAXIME MAGNON \$57







Maxime Magnon © Dion Brooke



Maxime Magnon is one of southern France’s star vigneron, but because he makes relatively little wine that we are able to import, you won’t see his name much in our newsletter. Two decades ago, Maxime did what perhaps no Burgundian had done before: he left his home region and made for Corbières, southwest of Montpellier, almost to the Pyrenees. Why would a native of Burgundy leave one of the most prized regions in the world for one that was relatively unknown? Maxime knew he wasn’t going to inherit land in Burgundy, and he couldn’t afford to buy any parcels, so he took his Burgundian savoir-faire and headed south.

While Maxime’s reds evoke the revered *rouges* of Morgon, his lone white wine—“La Bégou”—tastes like a Mediterranean Meursault. Introducing this wine for the first time in 2004, Kermit wrote, “No one in history has come in and asked if we have a good blend of Grenache Gris and Grenache Blanc. Here’s one.” In the sixteen years since, I’m pretty sure that that Grenache Blanc/Gris request has still never left anyone’s lips in our shop. And yet, if someone is looking for a white wine that is simultaneously chiseled, mineral, complex, and luscious, I would recommend Maxime’s Bégou as a thrilling contrast to Lavantureux’s Chablis or many of our *premier cru* Côte de Beaune whites. This *blanc* is as worthy as those of a coveted place on your table or in your cellar.

Pairs with roast chicken, grilled fish, foie gras toasts, or seafood paella.

					
2020 VERMENTINO DI GALLURA SUPERIORE “FRIA” Deperu Holler Sardinia	Vermentino	8-year-old vines Limestone, marl, sandy decomposed granite	Serve cool 50–54° F Decant recommended	Citrus, rosemary, beeswax Textured, crisp, saline	Drink now through 2028
2020 CORBIÈRES BLANC “LA BÉGOU” Maxime Magnon Languedoc	50% Grenache Gris, 35% Grenache Blanc, 15% Carignan Gris	50- to 60-year-old vines Limestone, schist	Serve cold 48–52° F Decant optional	Apricot, wet stones, lemon oil Full-bodied, earthy, fleshy	Drink now through 2030

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© Deperu Holler

2020 VERMENTINO DI GALLURA SUPERIORE “FRIA” DEPERU HOLLER \$35

The northern Sardinian region of Gallura, a windswept land of craggy granite bluffs where the sea is never too far away, is the ideal habitat for the Vermentino vine. Carlo Deperu, who runs a small organic farm with his wife, Tatiana Holler, refuses to follow the enological handbook that homogenizes many local wines: he is one of the only producers in the entire appellation who does not inoculate, relying instead on wild yeasts to kick off fermentation following a brief period of skin maceration—a long-lost tradition here. He forgoes filtration, resulting in a white that is the slightest bit cloudy and benefits from aeration to fully come out of its shell.

Carlo’s calculated approach to natural winemaking yields a fleshy, full-flavored Vermentino saturated with herbs, flowers, ripe orchard fruit, and an unmistakable Mediterranean signature.



2020 Harvest © Deperu Holler

*Pairs with spaghetti with bottarga, grilled langoustine,
brandade, or fennel and chicory salad.*