



© Lionel Faury

2021 CONDRIEU “LE MORNIEUX” LIONEL FAURY \$69

The Viognier grape has been cultivated on the granite slopes of Condrieu since at least Roman times, and likely long before, which makes it all the more incredible that it almost disappeared after World War II; production for the entire appellation dropped to as low as 2,500 bottles in the late 1960s, according to John Livingstone-Learmonth in *The Wines of the Northern Rhône*. Its revival has been hard fought, as the steep, terraced slopes here are painstakingly difficult to work, but the payoff for diligent growers is one of the world’s most remarkable dry whites. Its ravishing perfume, luxurious body and texture, and unique abilities at table endow Condrieu with a special place in the connoisseur’s cellar. Flabby and sweet versions are easy to produce, but the dry style, which preserves perfume and freshness along with unctuous richness, is the Holy Grail. For a little more than a decade, Lionel Faury has been mastering the art, and he is now among the elite producers of this storied French white. —*Dixon Brooke*



Lionel Faury © Jimmy Hayes



Pairs well with lobster rolls, seared scallops, or pork schnitzel.

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

2022 COTEAUX DU LOIR BLANC PASCAL JANVIER \$23

Simon Chotard © Daniel Chotard









Pascal Janvier never planned on becoming a vigneron. Though his parents had vineyard land of their own, they did not make their own wine. He went to school to learn butchery, but made a sudden about-face at the age of thirty and decided to study winegrowing. His decision was anything but a whim. Starting slowly, he has mastered his craft with focus and passion, contributing to the revival of the small appellation of Jasnières, the most northerly (and coldest) of the greater Loire region. The once proud appellations of Jasnières and the Coteaux du Loir are now all but extinct, with less than one hundred and two hundred hectares still respectively

under vine. Pascal is doing his part to remind everyone that Jasnières is capable of producing fantastic Chenin Blanc that bears a unique aromatic signature. Exotically perfumed with hints of guava, apricot, and clove, it finishes dry and quite flinty.

—Anthony Lynch



Pairs well with lemongrass chicken, fattoush salad, or green curry.

					
2021 CONDRIEU "LE MORNIEUX" Lionel Faury Northern Rhône	Viognier	Vines planted between 1976 and 2007 Granite	Serve cool 50–54° F	Peach, melon, jasmine, apricot Regal, voluptuous, elegant	Drink now
2022 COTEAUX DU LOIR BLANC Pascal Janvier Loire	Chenin Blanc	15-year-old vines Clay	Serve cold 48–52° F	Nectarine, pear, honeysuckle Aromatic, mineral, delicate	Drink now

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