



Jean-Baptiste Arena © Viamo

2021 VIN DE FRANCE BLANC “MORTA MAIO” JEAN-BAPTISTE ARENA \$55



The path to becoming a vigneron was a natural one for Jean-Baptiste Arena, son of famed Corsican producer Antoine Arena. Growing up at the family domaine in Patrimonio, Jean-Baptiste enjoyed constant exposure to the wine world, eventually teaming up with his brother, Antoine-Marie, to carry on the family legacy as their father gradually entrusted them with more responsibility. The two brothers ultimately created their own separate labels, giving them independence in their work while keeping it a family endeavor. “Jean-Ba” is in charge of four

cuvées now, including this new white from the family’s historic Morta Maio parcel.

Situated adjacent to the winery, this vineyard features flaky, iron-colored schist soils known in Corsican as *marticciu*. While the Arenas previously grew Niellucciu and Muscat here, Jean-Ba planted some Vermentinu vines in 2014 for the production of a Morta Maio *blanc*. The wine ferments naturally and is aged in stainless steel until the unfiltered bottling. True to the Arena style, this is a beautifully fleshy, voluptuous Vermentinu with excellent freshness and minerality from its stony terroir—an ideal white for grilled seafood and other Mediterranean-inspired fare.

*Pairs well with grilled oysters, steamed fish, green pea risotto,
fennel salad, or baba ganoush.*

2021 BEAUJOLAIS BLANC “TERRAIN ROUGE” JEAN-PAUL ET CHARLY THÉVENET \$39







When it comes to sustainable, natural farming, Charly Thévenet and his father, Jean-Paul, are the stuff legends are made of. Known for their elegant, unadulterated Gamays, they now bottle a range of five different wines in their cellars in Villié-Morgon. Though the two have primarily focused their attention on the *crus* of Régnié and Morgon, the recent addition of a small parcel in the commune of Corcelles-en-Beaujolais produces their only bottling of Beaujolais *blanc*.

Don't let the label of the wine fool you; this white is named “Terrain Rouge” after the red clay and limestone soil the vines grow in. A vibrant Chardonnay with a chalky core, there is no mistaking the father and son's deft touch here. In classic Thévenet fashion, the wine is bright and energetic—a snappy *blanc* that tastes like fresh green apple skin with a whisper of gentian, and a delicate creaminess from partial barrel aging to round things out.



© Jean-Paul et Charly Thévenet

Pairs well with boudin blanc, grain salads, zucchini fritters, chicken salad sandwich, or carrot-leek soup.

					
2021 VIN DE FRANCE BLANC “MORTA MAIO” Jean-Baptiste Arena <i>Corsica</i>	Vermentinu	Vines planted in 2014 Schist	Serve cold 48–52° F Decant optional	Pear, wet stone, white flowers Fleshy, mineral, saline	Drink now through 2028
2021 BEAUJOLAIS BLANC “TERRAIN ROUGE” Jean-Paul et Charly Thévenet <i>Beaujolais</i>	Chardonnay	Vines planted in 2015 Clay, limestone	Serve cold 48–52° F Decant optional	Lemon zest, gentian, acacia Bright, chalky, charming	Drink now

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitylnc.com.