



Harvest crew © La Marca di San Michele

## 2016 METODO CLASSICO “NUMERODUE” LA MARCA DI SAN MICHELE \$40

La Marca di San Michele in Cupramontana is run by the sibling team of Alessandro Bonci, Beatrice Bonci, and Daniela Quaresima. They are light years ahead of most of their neighbors in growing their six hectares of Verdicchio vines entirely organically, vinifying with minimal sulfur, and bottling unfiltered. Cupramontana is the birthplace of Verdicchio production in Le Marche—the region’s first vineyards were registered in 1471. La Marca refers to a “border district.” All of these territories were united to form the region of “Le Marche,” the only Italian region that takes the plural. The dynamic young leadership of La Marca is producing wines that will inspire your senses and transport you to this breathtaking land.



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Made in the *col fondo* style, in which the second fermentation occurs in bottle and the wine is not disgorged, the bone-dry NumerOdue showcases even more mouthwatering acidity, making it a versatile and sophisticated sparkling wine for the table: it will accompany dozens of dishes well, from grilled white meats to fish to pizza.

*Pair with fried chicken, pizza napoli, fritto misto, leek tarte, creamy pasta with sweet peas, asparagus soup, spring dips with fresh herbs, or antipasti like prosciutto, mortadella, hard cheese, and olives.*

## 2019 CHINON BLANC “LA CROIX BOISSÉE” BERNARD BAUDRY \$50







Bernard Baudry is unquestionably one of Chinon’s most outstanding producers. Not only does he have the talent to make delicious and consistent wines, vintage to vintage, but he is also fortunate to have vineyard land that showcases the varied soil types of the appellation. After completing his viticultural studies in Beaune, Bernard returned to the Loire Valley and purchased his first two hectares of land in Cravant-les-Coteaux, a village from which almost half of the production of A.O.C. Chinon is sourced. Over the years, the domaine has grown to 25 hectares and Bernard has passed on winemaking responsibilities to his son, Matthieu. The Baudrys are staunch traditionalists, and you would have a hard time finding a Chinon more classic than theirs.

A mere three percent of vineyard land in the Chinon appellation is dedicated to Chenin Blanc, the star *cépage* in the rare, precious Chinon *blanc*. As it turns out, Chenin is just as well adapted to Chinon’s great *tuffeau* sites as is Cabernet Franc, the AOC’s dominant grape. The roots of Baudry’s Chenin Blanc dig deep into the white limestone subsoil, yielding the most profound and structured wines in both colors—Baudry’s Croix Boissée is among the very finest. The broad-shouldered and intensely chalky 2019 will benefit from a good decanting or, better yet, a long slumber in a cool place.



Bernard and Matthieu Baudry

*Pair with braised chicken thighs, boudin blanc, mild curries, semi-aged goat cheeses, fennel and citrus salad, shrimp tacos, or chicken pot pie.*

					
<b>2016 Metodo Classico “Numerodue”</b> La Marca di San Michele Le Marche	Verdicchio	Vines planted in 2005  Clay, limestone	Serve cold 46–50° F  Do not decant	Citrus, flowers, pine nut, apple  Lively, textural, stony	Drink now
<b>2019 Chinon Blanc “La Croix Boissée”</b> Bernard Baudry Loire	Chenin Blanc	Vines planted in 1994 and 2004  Clay, <i>tuffeau</i> limestone	Serve cool 50–54° F  Decant recommended	Baked apple, quince, lemon curd, brioche  Chalky, waxy, medium-bodied	Drink now through 2030

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