

# BIANCO

May 2023



© André & Michel Quenard

## 2020 SAVOIE CHIGNIN-BERGERON “CÔTEAU DES DUCS” GUILLAUME QUENARD \$59

Guillaume Quenard is the newest winemaker in a family whose lineage spans four generations. He joins his father, Michel, who succeeded his own father, André, the original pioneer of the Quenard label; though in fact, it was André’s father (Guillaume’s great-grandfather) who founded the domaine in the 1930s. Through the years, each successive generation has grown in tenacity and expertise.

Nestled in the western Alps, the Quenards cultivate their vineyard holdings with an ancestral reverence in the commune of Chignin. This idyllic mountain land is marked by abundant limestone scree—fragmented rocks accumulated from surrounding vertical inclines. The domaine attributes the quality of their wines to the vines’ natural environment. The rocky soils absorb daytime heat and retain it during the evenings—exceptionally favorable conditions for Bergeron, the local name for southern France’s Roussanne variety, known here for its elegance and ageability.



Guillaume Quenard © Anthony Lynch

The Quenards have mastered Bergeron, farming on steep, sun-exposed vineyard sites with minimal intervention, coaxing desirable ripeness from the cool climate and stony terroir. Côteau des Ducs is a new cuvée Guillaume conceived under his own label to differentiate it from the domaine’s classic line of wines. Concrete egg aging adds another layer of weight and complexity, and the result is simply stunning: elegant, fleshy, and pure as freshly fallen mountain snow.

*Pairs well with bacon and fig grilled cheese, sage and butternut squash pasta, or seared pork chops.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

## 2021 MONTS DE LA GRAGE BLANC MAS CHAMPART \$30







Isabelle and Mathieu Champart were relatively new to winegrowing when they took over Domaine Bramefan in Saint-Chinian in 1976. For nearly 12 years they sold their grapes to the local cooperative. They waited until 1988 to bottle under their own label, and won almost instant acclaim. Mathieu tends to the vines, and Isabelle makes the wines. While the domaine started from just a humble stone farmhouse, they've added a winery and expanded holdings from 8 to 25 hectares. Though the wines are easy to appreciate now for their liveliness and complexity, they age extremely well.



Isabelle & Mathieu Champart © Mas Champart

Their *Monts de la Grage Blanc* is a rare white from a vineyard of pure limestone rubble planted in 1900 to Terret and Grenache Gris. Once valued for its productivity, Terret has an unfortunate history of being overcropped in the Languedoc's fertile flatlands, and few plantings remain today. These ancient hillside vines, on the other hand, yield very little, giving an intensely concentrated juice with great acidity and a textured finish.

*Pairs well with grilled swordfish, seared scallops, soft cheeses, or olives.*

					
<b>2020 SAVOIE</b> <b>CHIGNIN-BERGERON</b> <b>"CÔTEAU DES DUCS"</b> Guillaume Quenard <i>Savoie</i>	Bergeron	50-year-old vines  Limestone scree	Serve cold 50–54° F  Decant optional	Slate, peach, apricot pit  Elegant, full, mineral	Drink now through 2030
<b>2021 MONTS DE LA GRAGE</b> <b>BLANC</b> Mas Champart <i>Languedoc</i>	70% Terret, 30% Grenache Gris	Terret planted in 1900, Grenache Gris planted in 1950  Limestone	Serve cold 48–52° F  Decant optional	Citrus, stone fruit, spring flowers  Saline, textured, concentrated	Drink now through 2026

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