



Le Marche © Anthony Lynch

SPUMANTE DOSAGGIO ZERO COL FONDO “NUMEROCINQUE” LA MARCA DI SAN MICHELE \$45

I am not ashamed to say that recently this bottle accompanied me to my first meal of the day. It was a sunny, lazy Sunday morning quickly shifting into afternoon and the only plan for it was simple: Oysters. Somewhere outside. By the water. What could be better? Adding a bottle of Numerocinque, as it turns out.

This citrusy sparkler from the team at La Marca di San Michele has playful hallmarks of both a pet-nat and *metodo classico*. It is refermented with extended *élevage* in bottle and the wine is left undisgorged and unfiltered—all lending texture and complexity. The Verdicchio variety is unmistakably fresh, fun, and chalky here, harkening to the vineyards in which it’s grown, on millions-of-years-old limestone slopes that used to be under the sea. The wine’s salinity finds balance with a delightfully tart note of lemon rind and lo and behold, the whole Sunday scene read flawlessly: bobbing boats in a harbor, plates laden with bivalve shells, morning-turned afternoon slipping into an open-ended evening, and the bottle of wine, which tied it all together. —*Allyson Noman*



Vignaiolo Alessandro Bonci © Michele Piambianchi



Pairs well with oysters on the half shell, boquerones, or pecorino.

2021 SANCERRE “LES COUTONES” DANIEL CHOTARD \$51

Simon Chotard © Daniel Chotard









Clean and elegant with a stony versatility that’s sure to excite even those of us who rarely reach for Sauvignon Blanc, this crowd pleasing bottle effortlessly accompanies any meal or occasion. Les Coutones comes from a steep parcel where the soil is so rich in clay that after the rain, it affixes itself to one’s boots. That clay keeps cool a site that otherwise faces abundant sun, a balance that allows its fruit a longer ripening phase. The result is full of finesse, the nose exuberant, yet restrained; unripened pineapple, clover, tangerine... full of zest that hints at summer, but remains fresh and green. Fitting for a wine that comes from a

place nicknamed “Slope of the Sun” (or in French, *la pente du Soleil*). Infused with limestone minerality, the palate feels pure and energized. It is the perfect antidote to a long day (or week). —*Allyson Noman*



Pairs well with garlic shrimp, roasted chicken, sesame noodles, or watermelon, feta, and arugula salad.

					
SPUMANTE DOSAGGIO ZERO COL FONDO “NUMEROCINQUE” La Marca di San Michele <i>Le Marche</i>	Verdicchio	Vines planted in 2005 Clay, limestone	Serve cold 48–52° F	Grapefruit tonic, lemon, sea spray Textured, tart, chalky	Drink now
2021 SANCERRE “LES COUTONES” Daniel Chotard <i>Loire</i>	Sauvignon Blanc	Vines planted in 1994 Clay, limestone, Kimmeridgian marl	Serve cool 50–54° F	Clover, citrus, stone Bracing, poised, crisp	Drink now through 2028

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