

BIANCO

May 2025



The cellar at J. Lassalle © Joanie Bonfiglio

NV CHAMPAGNE BRUT 1ER CRU “CACHET OR” J. LASSALLE \$44

When I first started at KLWM, I celebrated the occasion with a bottle of Lassalle. I immediately fell in love with the domaine’s history: three generations of female winemakers and the longest-standing producer in our Champagne portfolio. The style of their wines is luxurious, yet approachable; each cuvée layered and complex enough to enjoy a glass on its own, but also beautiful when paired with food. Even a non-vintage cuvée such as Cachet Or is aged three years before release, which means when it reaches our shelves, it’s ready to drink. So what next?

Consider this bottle an invitation for impromptu celebration, a sign to give yourself a treat! One apropos idea: this time of year, the golden hour, that evening spell of sunset magic, makes its comeback. Why not gather your favorite items for the grill—early season corn, tomatoes, herby sausages or chicken—pop the cork, and take a moment to appreciate great food, company, and wine. It’s hard to think of anything better to toast.
—*Allyson Noman*



Angéline Lassalle © Joanie Bonfiglio



*Pairs well with mushroom, leek, & gruyère quiche, truffle fries,
boudin blanc, or grilled halloumi.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

2021 BORDEAUX SEC “LES CLOUS” DOMAINE DE L'ALLIANCE \$58

It's easy to forget that Daniel and Valérie Alibrand are Sauternes producers first and foremost, since they're constantly surprising us with new and unexpected cuvées of racy white wines, like Les Clous. In 2005 they boldly decided to embark on the unknowable journey of making organic wine in an area well known for its challenging climatic conditions—ones that in a good year lead to the noble rot necessary to make fine botrytized wine. When the vintage cooperates, their Sauternes are otherworldly: salty, luscious, long, and savory. In most years, however, disease pressure is high, and since they are not willing to compromise their vineyard practices, they pivot or, in a way, pirouette their way into making vividly aromatic whites. Les Clous epitomizes a nervy, age-worthy







wine; it smells remarkably like top-notch Chablis, but on the palate hints at cool and tropical fruits like melon, lychee, and lime. Taut and alluring, it's made from the most seductive raw material: old-vine Sémillon grown on a stony Bordelais terroir. —*Jane Augustine*



Valérie and Daniel Alibrand © Domaine de l'Alliance



Pairs well with fresh spring rolls, lemony orzo with goat cheese, salmon poke bowl, or fennel al forno.

					
NV CHAMPAGNE BRUT 1ER CRU “CACHET OR” J. Lassalle Champagne	1/3 Pinot Meunier, 1/3 Chardonnay, 1/3 Pinot Noir	50-year-old vines Clay, limestone	Serve cold 46–50° F	Lemon balm, apricot, almond Elegant, full-bodied, festive	Drink now through 2028
2021 BORDEAUX SEC “LES CLOUS” Domaine de l'Alliance Bordeaux	Sémillon	50-year-old vines Gravel, clay, sand	Serve cold 48–52° F	Citrus blossom, white peach, wet stone Layered, aromatic, mineral, age-worthy	Drink now through 2032

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@kermityllynch.com.