

# BIANCO

May 2026



La Marca's vineyards © Joanie Bonfiglio

## 2022 VERDICCHIO DEI CASTELLI DI JESI CLASSICO RISERVA "PASSOLENTO" LA MARCA DI SAN MICHELE \$34

**C**onfession: I have a tendency to be too precious with my wines. Bottles such as Passolento, a reserve Verdicchio from the dreamy seaside region of Le Marche, might remain in my fridge for weeks in anticipation of the perfect pairing opportunity. While thoughts like, *I'll take a trip to the fish market!* or, *It'd be perfect to bring to such and such restaurant!* spring to mind, sadly, those occasions don't always arise. But one recent night, in need of an aperitif, I found myself popping the cork on this *bianco* before a dinner that was running behind schedule. I plated a couple of cheeses, cracked open some tinned fish treats, and off we went, chatting and snacking away, pausing every so often to sniff our glasses and say, *"This is delicious!"*

"Passo lento" translates to "slow pace," and that was certainly the cadence of the evening as we waited for a three-hour braise to finish slow-cooking. The wine, however, is named for its ability to evolve in its own time before release. A bit of bottle age revealed a chalky, delicate, fruitiness and a delightful bit of salinity not unlike drinking a Chablis or Corsican Vermentino. *"What is this??"* friends kept asking as they poured themselves more. Sipping Passolento was such an enjoyable, unhurried way to pass the time, that no one even noticed it was well past nine pm before we sat down to eat! —*Allyson Noman*



*Pairs well with moules marinières, sautéed asparagus & shaved parmesan,  
bread with anchovies & butter, or garlic noodles.*

## 2023 MARSANNAY BLANC “CLOS DU ROY” RENÉ BOUVIER \$65

**Q**uaffable and *Burgundy* are two words not often found in the same sentence, but a bottle like this one begs the question, *why not?* Perhaps it’s that pesky predilection to approach Burgundy with a serious, almost studied reverence. But Bernard Bouvier’s *blanc* from Marsannay, a village that sits at the northern tip of the Côte de Nuits, is one that yearns for simple enjoyment.

Bernard holds the reins as the third-generation winemaker in his family’s domaine, following his father, René, for whom it is named. The family’s history dates back to 1910 and Bernard continues to push forward, implementing organic practices, expanding holdings, and producing inviting wines from lesser-known appellations.







Clos du Roy is chiseled, yet laced with softness—notes of tart apple unfold alongside hints of citrus blossom. It is a natural *apéro* choice. While pondering what to make for dinner, we opened the bottle and paired it with a truffled sheep’s milk cheese. It then segued seamlessly into pasta with broccoli rabe topped with plenty of parmesan. This is a wine with understated pleasure: easy enough to open on whim, and versatile enough to complement whatever’s at the table. —*Allyson Noman*



Bernard Bouvier © Joanie Bonfiglio



*Pairs well with washed-rind cheeses, truffle pasta,  
crispy pork belly tacos, or pineapple fried rice.*

					
<b>2022 VERDICCHIO DEI CASTELLI DI JESI CLASSICO RISERVA “PASSOLENTO”</b> La Marca di San Michele <i>Le Marche</i>	Verdicchio	Vines planted in 2005  Limestone, clay	Serve cold 46–50° F	Melon, chamomile, sea spray  Layered, breezy, mineral	Drink now through 2030
<b>2023 MARSANNAY BLANC “CLOS DU ROY”</b> René Bouvier <i>Burgundy</i>	Chardonnay	30-year-old vines  Limestone	Serve cold 48–52° F	Green apple, wet limestone, citrus  Lifted, bright, lean	Drink now through 2033

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