

BIANCO

November 2024



Domaine de Villaine's vineyards © Jimmy Hayes

2022 RULLY BLANC “LES SAINT-JACQUES” DOMAINE DE VILLAINE \$69

In the 1970s, Aubert de Villaine, co-director of Domaine de la Romanée Conti, and his American wife, Pamela, purchased an old domaine in the village of Bouzeron and settled down. The domaine was horribly rundown when the de Villaines took over, but years of studying this unique terroir made them specialists in one of the last forgotten enclaves of Burgundy. The monks of the great abbey of Cluny first planted vines here in the twelfth century, leaving a legacy that has endured for centuries. Pierre de Benoist, Aubert's nephew, has been running the domaine since 2000, upholding the sense of tradition, excellence, and standards for which it has become so well-known.



Pierre de Benoist © Jimmy Hayes

The vines of Les Saint-Jacques, located just downslope from Clos Saint-Jacques—one of Rully's most famous *premiers crus*—are planted in deep, loamy soil, producing one of the richest white Burgundies in the de Villaine stable. Hazelnut and quince paste greet the nose, followed by a dense mouthful of ripe, succulent yellow fruits. Despite its voluptuousness, the wine is dry, fresh, very stony, and even salty—mouthwateringly delicious. The fact that it isn't *premier cru*, well, that's proof of a talented grower, because it sure does taste like it. —Dixon Brooke



Pairs well with gougères, baked halibut, sea scallops in brown butter, or roast turkey.

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

2022 POUILLY-FUMÉ “VIEILLES VIGNES” RÉGIS MINET \$34

For Americans, Pouilly-Fumé is probably most famous for inspiring Robert Mondavi to call his Sauvignon blanc Fumé Blanc. It is a lovely name. But as usual here at KLWM, we invite you to look back to what launched such a masterly marketing idea. Fumé means smoky, and Pouilly-sur-Loire is the neat little town on the banks of the Loire where the stony vineyard soil bestows upon the Sauvignon a smoky or gunflint aspect.







The Loire there is broad and quite shallow, full of islands and constantly shifting sandbars and channels. Motorboats were useless in that stretch of the river until our winemaker, motorcyclist Régis Minet, built himself a flat-bottomed craft with a barely submerged propeller. Only it and pole-propelled skiffs can navigate the Loire there. When I visit to taste each year, he insists on taking me for a ride, so to speak. We zoom along, scraping over the sandbars, veering sharply to avoid sunken tree trunks and wine buyers, ducking to avoid hanging vines and branches, while I act cool, smiling blissfully, hanging on with whitened knuckles and pounding heart, thinking that if I told you, my clients, that I was risking life and limb to get a decent Pouilly-Fumé into your glasses, you would not take me seriously.

What I find unusual and remarkable about Minet’s cuvée is its class. I know what today’s Sancerres and Pouilly-Fumés taste like. One will perhaps be more or less aromatic, another grassier, another lighter or heavier, higher or lower in acidity... But how many have the class and exquisite harmony of Minet’s? Everything is in balance, there are no rough or sharp edges, nothing to set your teeth gnashing in frustration. Don’t you just love class? This is just pure, delicious, classic, definitive Pouilly-Fumé. —Kermit Lynch, March 1998 Newsletter

IN 2021, RÉGIS HANDED THE REIGNS OF THE DOMAINE TO HIS STEPDAUGHTER, LUCIA MINEUR-BILLET. BOTH ARE EXCITED FOR THIS NEW CHAPTER IN THE ESTATE’S HISTORY!



Pairs well with saucisson, Crottin de Chavignol, miso-roasted salmon, caprese salad, lemon-herbed chicken, or fresh oysters.

					
2022 RULLY BLANC “LES SAINT-JACQUES” Domaine de Villaine <i>Burgundy</i>	Chardonnay	17-year-old vines Clay, limestone, silt	Serve cold 48–52° F	Lemon, green apple, honey Elegant, chiseled, saline	Drink now through 2030
2022 POUILLY-FUMÉ “VIEILLES VIGNES” Régis Minet <i>Loire</i>	Sauvignon Blanc	25- to 30-year-old vines Clay, marl, Kimmeridgian limestone	Serve cold 48–52° F	Honeydew, grapefruit, citrus blossom Lively, crisp, floral	Drink now

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@kermitlynch.com.