



Félix Meyer © Jimmy Hayes

## 2020 PINOT GRIS “DORFBURG” MEYER-FONNÉ \$44

**F**élix Meyer took the reins of his family’s domaine in 1992. A third-generation winemaker, he’s thoughtfully made changes for the future, modernizing sales and equipment, while tending to his roots: the fourth generation of winemaking will follow with his son, Eloi. In addition to expanding his *grand cru* holdings, he’s implemented organic farming practices and has thoughtfully cultivated some of the most exceptional expressions of Alsace’s unique terroirs.

Félix’s Pinot Gris from the Dorfburg vineyard is a divine balance of fruit and place. Unctuous layers of stone fruit give way to lots of bright key lime and mandarin, with an undercurrent of rocky ocean floor—certainly imparted by the oolitic marl it grows in, composed of tiny, spherical sediments whose name derives from the Greek word for egg. Typically formed in shallow marine conditions, the soil imparts minerality to a variety that boasts a lush texture. A lick of freshness resets the palate and makes this a mouthwatering pairing for a myriad of snacks or meals. —*Allyson Noman*



In the cellar at Meyer-Fonné © Jimmy Hayes



*Pairs well with soup dumplings, Thai green curry, spiced chickpeas & couscous,  
pork chops, or roasted squash & fall veggies.*

## 2024 PATRIMONIO BLANC “E CROCE” YVES LECCIA \$50

**R**aised in a small village in the heart of Patrimonio, Yves worked alongside his father in the vines and cellar at the earliest age he could. The Leccias have been making wine from the finest terroirs of Patrimonio for countless generations. Originally working alongside his sister, he decided to branch off on his own in 2004 and focus on the terroir he felt was best. “E Croce” sits on a thin chalk soil above a bedrock of pure schist, facing the gulf of St. Florent. Yves is a firm believer in the idea that if you want something done right you need to do it yourself, tending his vines alone and working the cellar by himself. He keeps his yields low, knows when to harvest, and knows how to let E Croce express itself in the wines.

Year in and year out, Yves’s signature on this cuvée is its salty sea-breeze finish. It’s that finish that makes most great “island wines” so alluring in the first place. When you add to this some notes of exotic fruit and a round mouthfeel, you’ve got the special sauce that is Yves Leccia *blanc* at its finest: fresh, full, and floral all at once. —Chris Santini



© Yves Leccia



*Pairs well with fennel risotto, fish tacos, or Corsican chicken—a slow-cooked stew of chicken thighs, garlic, sun-dried tomatoes, olive oil, and fresh rosemary sprigs; a rich and savory dish that pays homage to the island’s Italian roots.*

<b>2020 PINOT GRIS “DORFBURG”</b> Meyer-Fonné <i>Alsace</i>	Pinot Gris	Vines planted in 1994  Oolitic calcareous marl	Serve cold 50–54° F	Peach, lime peel, green apple  Expressive, layered, mineral	Drink now through 2035
<b>2024 PATRIMONIO BLANC “E CROCE”</b> Yves Leccia <i>Corsica</i>	Vermentinu	Vines planted in 1989  Clay, limestone, schist	Serve cold 48–52° F	White grapefruit, acacia flowers, <i>maquis</i> herbs  Thirst-quenching, floral, sea-kissed	Drink now through 2030

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