



Harvest time © Domaine Chotard

2019 SANCERRE “LES COUTONES” DANIEL CHOTARD \$48

Simon Chotard, the third generation to manage the family domaine, has continued his father and grandfather’s traditional approach of hand-harvesting and fermenting with indigenous yeasts while also bringing along new innovations. His experimentation has led to the creation of new bottlings, produced in small quantities, to explore isolated expressions of Sancerre’s complex terroirs as well as the effect of different vinification techniques and aging vessels.

Les Coutones, a monopole owned by the Chotards, is a steep parcel sitting on a subsoil of Kimmeridgian marl. This type of soil is referred to as *terres amoureuses* because of the way in which the mud “lovingly” sticks to the vigneron’s boots after a rain. While the southern exposure ensures plenty of ripeness, the coolness of the clay draws out the maturation, making this one of the Chotards’ last-picked parcels each year. Vinified and raised in *foudres*, it is a fleshy, full-bodied Sancerre with great freshness and a chalky finish that should allow it to age in bottle for several years after release.



Three generations of Chotard © Dixon Brooke

Pair with baked salmon, sashimi, or warm goat cheese salad.







2018 RIESLING GRAND CRU "WINECK-SCHLOSSBERG" MEYER-FONNÉ \$51

Wineck is Félix Meyer's home terroir, so to speak, the closest *grand cru* vineyard to his *cave* in Katzenthal. The steep slope lies just beneath the ruins of the thirteenth-century castle pictured on the estate's label. From this site of granite, Meyer produces a powerful, stony, complex Riesling. While there are plenty of fireworks now, with exceptional aromatics and finely etched mineral precision, Meyer's wines show a consistently remarkable ability to evolve and improve in bottle. With age, the nose veers toward notes of honey, petrol, bergamot, and ginger, while the flavors on the palate deepen without ever losing the jolt of electricity that makes this wine so mouthwatering. Vintage after vintage, Meyer's top cuvées demonstrate how the *grands crus* of Alsace are some of the best values in white wine. If you haven't been on the receiving end of this fact yet, here is a good place to start.



Félix Meyer © Gail Skoff

*Pair with Quiche Lorraine, spicy roasted pork tenderloin,
or kimchi fried rice.*

					
2019 SANCERRE "LES COUTONES" Daniel Chotard Loire	Sauvignon Blanc	Vines planted in 1994 and 2006 Clay, limestone, Kimmeridgian marl	Serve cold 50–54° F Decant optional	Acacia blossom, lemon zest, guava Fleshy, dense, chalky	Drink now through 2028
2018 RIESLING GRAND CRU "WINECK- SCHLOSSBERG" Meyer-Fonné Alsace	Riesling	Vines planted in 1958 and 2010 Granite with mica	Serve cool 50–54° F Decant optional	Lime, bergamot, flowers Crystalline, saline, pure, focused	Drink now through 2030

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