



Sylvain Fadat © Gail Skoff

2021 LANGUEDOC BLANC "CUVÉE AUPILHAC" DOMAINE D'AUPILHAC \$30

© Gail Skoff



Three generations of Fadats have farmed the lieu-dit known as Aupilhac, in the village of Montpeyroux, in the foothills of the Languedoc's Cévennes Mountains. While the Fadats have cultivated this land since the 19th century, it wasn't until 1989 that a young Sylvain Fadat finally began bottling and commercializing his wines. Aupilhac sits at relatively high altitude, nestled below the ruins of the village's château, at almost 1,200 feet above sea level on terraced land. The soils are rich in prehistoric oyster fossils, which lend incredible length and minerality to the wines. In Sylvain's words, "We believe that work in the vineyards has

far more influence on a wine's quality than what we do in the cellar."

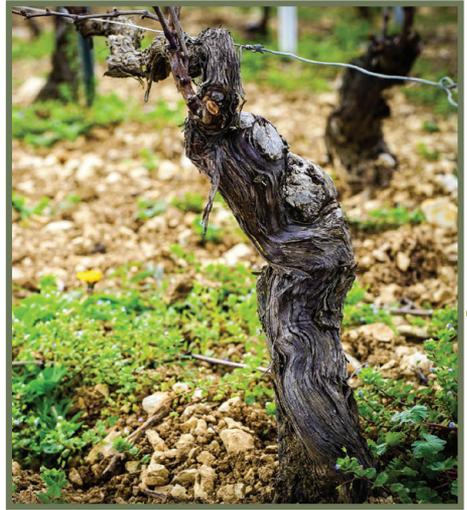
This blend of Ugni Blanc, Grenache Blanc, and Clairette is planted in the *lieu-dit* Aupilhac, behind Sylvain's winery on the lower limestone slopes of Mont Baudile. All of Sylvain's wines show a strong sense of place, as his organic viticulture and minimalist treatment in the cellar coax the essence of his land. It tastes as if bees had harvested the nectar and pollen of all the local flowers and herbs and brewed it into wine.

Pairs well with roasted rosemary chicken, tapenade toast, grilled asparagus, or artichokes.

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

2020 CHABLIS 1ER CRU "BUTTEAUX" HENRI COSTAL \$60

Domaine Costal is a unique collaboration between the Chablis producer Domaine Jean Collet and Kermit Lynch. The project began with a simple barrel tasting and led to the first of now four cuvées, a custom label, and tailored vinification and bottling process exclusively for KLWM customers. The vines are farmed organically and Kermit and the Collet family work together to determine the best blend in the cellar, taking into account a diverse selection of vineyard sites and aging vessels. What started with a single



Old vines at Domaine Costal © Joanie Bonfiglio

cuvée now encompasses a handful of different Chablisien terroirs, including *premier cru* parcels such as this Butteaux. The skill of the Collets and their excellent vineyard holdings combine to give us wines of extraordinary purity and finesse. There is no mistaking it—one taste and you are in Chablis territory: zesty minerality, wet stone, freshness and nervosity.

Pairs well with seared scallops, miso ramen, creamy cheeses, quiche lorraine, or steamed shellfish.

					
2021 LANGUEDOC BLANC "CUVÉE AUPILHAC" Domaine d'Aupilhac <i>Languedoc</i>	20% Ugni Blanc, 40% Grenache Blanc, 40% Clairette	16-year-old vines Clay, limestone	Serve cold 50–54° F Decant optional	Honey, apricot, thyme, fennel bulb Mouth-filling, round, refreshing	Drink now through 2026
2020 CHABLIS 1ER CRU "BUTTEAUX" Henri Costal <i>Burgundy</i>	Chardonnay	35-year-old vines Kimmeridgian limestone	Serve cold 48–52° F Decant optional	Lemon zest, rainwater, white flowers Stony, textured, fleshy	Drink now through 2030

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