



Harvest time © La Marca di San Michele

2017 VERDICCHIO DEI CASTELLI DI JESI CLASSICO RISERVA “PASSOLENTO” LA MARCA DI SAN MICHELE \$36

La Marca di San Michele in Cupramontana is run by the sibling team of Alessandro Bonci, Beatrice Bonci, and Daniela Quaresima. They are light years ahead of most of their neighbors in growing their six hectares of Verdicchio vines entirely organically, vinifying with minimal sulfur, and bottling unfiltered. Cupramontana is the birthplace of Verdicchio production in Le Marche—the region’s first vineyards were registered in 1471.

Verdicchio is typically a light, crisp quaffer—the wine does indeed provide vivacious refreshment, but also delivers rich, ample flavor and complex mouthfeel. Suggestions of pine nuts, hay, and spring flowers lead to an ultra-precise, stony finale recalling the ancient seabed the vines call home, in the shadow of the Apennines and within view of the Adriatic Sea. The 2017 Passolento has the layered textures that white Burgundy lovers chase.



Sisters Beatrice and Daniela © La Marca di San Michele

Pair with fried stuffed green olives, rabbit porchetta, or fish brodetto.

2018 GIVRY BLANC “CLOS DES VIGNES RONDES” DOMAINE FRANÇOIS LUMPP \$53







In the late 1970s, François Lumpp and his brother inherited their family property, located in the Côte Chalonnaise. In 1991 he founded his own label with his wife, Isabelle. Using *sélection massale* cuttings, François developed his domaine around Givry’s best *premier cru* sites, which, as in most of the Côte d’Or, are situated on the mid- to upper-level level slopes of the rolling hillsides. The Lumpp domaine is an especially good fit here at KLWM because it embodies exactly what we look for in Burgundy: a true vigneron in a specific village. Every wine François makes is from Givry, from vineyards that he planted and nurtured himself—something that is exceedingly rare in Burgundy today, and will become more and more so over time.



François Lumpp © Emily Spillmann

From a stony, late-ripening hillside parcel 350 meters above sea level, this incredibly elegant and delicious Chardonnay expertly balances fat and minerality. The long, fine, saline finish is exquisitely refreshing and will keep you coming back until the bottle is empty.

Pair with baked trout filet, gougères, or mild cheeses.

					
2017 VERDICCHIO DEI CASTELLI DI JESI CLASSICO RISERVA “PASSELENTO” La Marca di San Michele Le Marche	Verdicchio	30-year-old vines Clay, limestone	Serve cold 48–52° F Decant recommended	Pine nuts, stone fruits, hay, wild herbs Broad, stony, layered	Drink now through 2028
2018 GIVRY BLANC “CLOS DES VIGNES RONDES” François Lumpp Burgundy	Chardonnay	35-year-old vines Clay, limestone	Serve cool 50–54° F Decant optional	Lemon, lily, toasted hazelnut Creamy, lively, fleshy, round	Drink now through 2026