

2020 MARSANNAY BLANC “CLOS DU ROY” RÉGIS BOUVIER \$56







If a handful of Côte d’Or villages, like Volnay, Meursault, and Gevrey-Chambertin, have been consistently prestigious for centuries, Marsannay lies at the other end of the spectrum. Despite having been preferred by the dukes of Bourgogne as far back as the 14th century, it has largely been overlooked in more recent times, especially since the 19th century, when Marsannay producers broke from the rest of the Côte and ripped out their Pinot Noir vines in favor of Gamay to satisfy the market of neighboring Dijon.

Marsannay’s climb back to glory arguably began in 1919, when Joseph Clair’s Pinot Noir rosé launched Marsannay’s legacy as Burgundy’s leading source of serious and delicious pink wine. Nearly five decades later, in 1965, wines from this commune were finally allowed to bear labels stating “Bourgogne de Marsannay.” In 1987, it was granted AOC status, placing it in the same hierarchy as village-level Gevrey-Chambertin and Volnay. Since then, ambitious Marsannay producers have bottled their wines by *lieu-dit*, highlighting notable parcels. As a result, its reputation has been on the rise with the accumulation of talented vigneronns such as Régis Bouvier. Today, many believe that conferral of *premier cru* status to the best sites is imminent. If this happens, Clos du Roy will be among the first to be officially elevated.

Though most of Marsannay is planted to Pinot Noir, a small amount of Chardonnay is grown there as well. Bouvier’s vines sit at the top of the Clos du Roy vineyard, a supreme position which yields a broad, rich expression of Burgundy’s preeminent white grape. —*Tom Wolf*



Pairs well with pork tenderloin, baked fish in lemon butter sauce, or young, creamy cheeses such as Chaource or Brillat-Savarin.

					
2020 ALTO ADIGE SAUVIGNON “VOGLAR” Peter Dipoli <i>Alto Adige</i>	Sauvignon Blanc	Vines planted in 1990 Chalk, dolomite, limestone	Serve cold 48–52° F Decant recommended	Citrus blossom, pine resin, Anjou pear Mineral, chiseled, aromatic, crisp	Drink now through 2028
2020 MARSANNAY BLANC “CLOS DU ROY” Régis Bouvier <i>Burgundy</i>	Chardonnay	10-year-old vines Limestone, marl, clay, gravel	Serve cool 50–54° F Decant optional	Orchard fruit, lemon curd, green apple Supple, elegant, creamy	Drink now through 2030

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Dipoli's vineyards © Gail Skoff

2020 ALTO ADIGE SAUVIGNON "VOGLAR" PETER DIPOLI \$39

The Loire Valley may be the epicenter of elegant, cool-climate Sauvignon Blanc, but it is not the only place this grape can reach stunning heights. Along the steep slopes of the Dolomites, in northeast Italy's Alto Adige region, Peter Dipoli grows and vinifies Sauvignon Blanc so distinctive and mesmerizing that it pushes the boundaries of how wines from this variety should taste. Much like a glass of great Chablis, which is made from Chardonnay but has its own unique and unmistakable essence, Voglar is incredibly stimulating in that it is made from Sauvignon Blanc, but you would never mistake it for Sancerre or Pouilly-Fumé. At most, it tastes like a distant cousin.

As singular as this *bianco* is, Peter considers himself a traditionalist and devotee to cool-climate Sauvignon, so much so that he performed extensive terroir studies in the late '80s to find exactly where he should plant his vines. On top of being stunningly beautiful, the high-elevation, limestone-rich mountainsides near Bolzano are perfectly suited to the variety, allowing Peter's grapes to mature at a glacial pace. This, in turn, guarantees that they ripen evenly while preserving the liveliness that makes Sauvignon Blanc so mouth-watering. Peter then ages the wine in large acacia *botti*, which lends the perfect finishing touch, imbuing this *bianco* with exhilarating complexity, texture, and balance. At once luscious and vibrant, Voglar is not only one of Italy's most sublime Sauvignon Blancs, but one of the country's great white wines. —Tom Wolf



*Pairs well with shaved fennel and citrus salad, spinach and ricotta ravioli,
goat cheeses, or warm pretzel with mustard.*