

Grange Saint-Sauveur's vineyards © Gail Skoff

2021 VIN DE FRANCE BLANC "CHENIN CENTENAIRE" GRANGE SAINT-SAUVEUR \$66

range Saint-Sauveur's wines are the first KLWM imports bearing Antoine Pouponneau's name on their labels, but the connection with the Anjou native runs much deeper. Antoine worked as cellar manager at La Tour du Bon in Bandol from 1994 to 2006—his first job following enology studies in Dijon—then served a long tenure in Corsica as enologist at Clos Canarelli. His approach as a consultant is radically opposed to that of most enologists: a devout enthusiast of biodynamic farming and wild yeast fermentation, Antoine relies on his expertise in microbiology to create wines of character and identity via natural methods. His talents have earned him several prestigious clients over the years, as the likes of Cheval Blanc, Latour, and many others have sought his services to produce low-intervention, terroir-driven wines.

In 2017, Antoine and his wife, Alice, founded their own domaine in the quaint village of Le Thoureil, along the banks of the Loire in the heart of the Anjou region. Their only white wine is named after their hundred-year-old parcel of Chenin Blanc vines planted on a gently sloping limestone hillside. This little corner of France produces some of the most exciting Chenin Blanc in the world, and this gem is brilliant proof. Golden, honeyed, ambrosial aromas invite you to dive in deeply, and you are greeted by a full-bodied and flamboyant palate with intense raciness and cut on the long, sculpted finish. This is a grand cru from the Loire that leaves no doubt as to why the white-grape trilogy of Chenin, Chardonnay, and Riesling competes in the hearts and minds of wine lovers. —Dixon Brooke

Pairs well with pan-fried mackerel, ginger butternut squash soup, or baked salmon.

2022 SÜDTIROL EISACKTALER SYLVANER MANNI NÖSSING \$30

lto Adige, or Südtirol, as it is also known, does not seem Italian. The street names are primarily German and it is here in Bressanone, less than twenty miles south of the Austrian border, that Manni Nössing runs his small winery amid the towering peaks of the Dolomites. Descended from a family of

farmers, Manni is a towering, stubbly, Alpine hulk of a man with a comical cynicism about the modern wine world, as if Woody Harrelson grew several inches taller, threw on a baseball cap, and launched into a bombastic tirade in a mixture of German and Italian, grunting and sighing about Italian consumers' tasteless appetite for insipid bulk wines. All that is to say he shares our aversion to "pop wines" that reflect a winemaking formula—you'll see that his wines are anything but banal. He has no formal training in viticulture or enology but seeks to learn from each vintage in order to

which they originate.



banal. He has no formal training in viticulture or enology but seeks to learn from each vintage in order to produce wines that are capable of giving pleasure while also reflecting the terroir from

The result is a range of wines that are a joy to drink while also exhibiting exceptional finesse and complexity, perfectly showcasing Manni's passion for his land and the region's pristine Alpine beauty. His Sylvaner from high in the Dolomites is a finely channeled mountain breeze, an exercise in textural delicacy that will leave your palate tingling with the sensation of crispy minerals. —*Anthony Lynch*

Pairs well with pad see ew, steamed mussels, Alpine cheeses, cucumber salad, sushi rolls, or coppa and speck.

2022 SÜDTIROL EISACKTALER SYLVANER Manni Nössing Alto Adige	Sylvaner	Vines planted in 1990 Sand, granite	Serve cold 48–52° F	Green apple, white peach, wet stone, jasmine Precise, crisp, herbaceous	Drink now
2021 VIN DE FRANCE BLANC "CHENIN CENTENAIRE" Grange Saint-Sauveur Loire		80- to 100-year-old vines Clay, limestone	Serve cool 50–54° F	Honeysuckle, passion fruit, lemon Chiseled, mineral, elegant	Drink now through 2030

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Manni Nössing © Gail Skoff