

# BIANCO

September 2025



Mickaël Olivon © Vincent Verrier

## 2022 HAUTES ALPES BLANC “GRAND PIC” DOMAINE LES HAUTS LIEUX \$57

In 2019, mountain sports enthusiast Mickaël Olivon settled in the remote Hautes-Alpes region to pursue his other passion, wine. He acquired some of France’s highest vineyards, perched at 3,000 feet elevation beneath some of the tallest summits in the Alps, and got to work handcrafting original wines characterized by floral aromatics, bright, fresh fruit, and stony minerality from his little cellar nestled beneath magnificent snow-capped peaks. Mickaël’s 2.5 hectares of vines are scattered across several tiny parcels on soils of glacial moraine and rocky scree. While the dry air at this elevation facilitates organic farming, the Alpine conditions present a number of new viticultural challenges. Vintage effects are amplified due to the unpredictable weather, but the diverse mix of grape varieties—often co-planted old vines—provide some protection. “You need to have a pioneering spirit to make wine here,” quips Mickaël. He follows his instincts, adapting his methods to create something completely novel in a beautiful, but challenging environment.

His “Grand Pic” *blanc* is a field blend featuring Marsanne, Jacquère, Altesse, Müller Thurgau, and Chasan, and it’s unlike anything we’ve ever imported. I like to open it to stump my guests, confuse sommeliers, and ultimately savor a cool glass of something delicious and unusual from the most unlikely of places. —Anthony Lynch



*Pairs well with creamy zucchini & corn pasta, curried chicken salad,  
or tourtons du Champsaur: thin pastry pockets filled with mashed potato and  
fresh Tomme cheese—a traditional French Alpine snack!*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

## 2023 SALINA MALVASIA “ABISSALE” VIGNEDIMARE \$40

Off the northeastern coast of Sicily, on the volcanic Aeolian Islands of Salina and Stromboli, Antonino Caravaglio has built what is unquestionably the most qualitative collection of vineyards and wines in this little slice of Italy. In this harsh, yet fertile terrain, he is attempting to revive the ancient, but largely abandoned, viticultural traditions of the region. Nino’s main focus is the indigenous Malvasia di Lipari. The variety has evolved on these islands,









Nino Caravaglio © Joanie Bonfiglio

undisturbed, to create its own identity, and it is capable of producing truly spectacular dry and aromatic white wines. He vinifies some of his Malvasia vineyards on Salina in small casks, yielding a textured, Burgundy-style expression of these fragrant whites. These are among the best whites made in the Mediterranean islands, and we are very excited to finally bring them to the USA.

As for the 2023 “Abissale,” it will be difficult for you to decide what is more inviting and delicious, this wine’s divine aroma or its flavor! Even its beautiful golden color is a feast for the senses. A textured and luscious dry white with the ravishing perfume of citrus blossoms and a real “wow” factor, this is a masterpiece from the maestro of the Aeolians. A fitting tribute to Salina, one of the world’s most gorgeous islands! —*Dixon Brooke*



*Pairs well with lemony couscous salad, grilled shrimp, or focaccia messinese—a traditional Sicilian focaccia, topped with fresh diced tomatoes, chopped escarole, and melty tuma cheese.*

					
<b>2022 HAUTES ALPES BLANC “GRAND PIC”</b> Domaine Les Hauts Lieux <i>Hautes-Alpes</i>	40% Marsanne, 20% Jacquère, 20% Altesse, 15% Müller Thurgau, 5% Chasan	Vines planted in 1980s  Moraine and scree (dolomite, silt, gravel)	Serve cold 48–52° F	Peach, wild herbs, elderflower, chalk  Crisp, lively, crystalline	Drink now
<b>2023 SALINA MALVASIA “ABISSALE”</b> Vignedimare <i>Sicily</i>	Malvasia di Lipari	Vines planted in 2015  Volcanic silt, clay	Serve cold 48–52° F	Lime zest, apricot, sea spray, bergamot  Lush, aromatic, thirst-quenching	Drink now through 2028

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