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CHEVALIER

BURGUNDY

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BURGUNDY

Every time I go to Burgundy, I'm blown away by the growing bounty of charming hotels and inns, exciting restaurants, and even high-quality coffee (see Saint-Romain Coffee). This rise in all things food and hospitality mirrors, of course, the region's meteoric ascent when it comes to wine. Chablis and the Côte d'Or, encompassing the Côte de Nuits in the north and the Côte de Beaune to the south, have long been home to world-class domaines farming and vinifying prestigious terroirs. Today, not only are those places more concentrated with talent than ever, but also ambitious growers have emerged in—or flocked to—historically overlooked villages and vineyards and worked wonders there.

Take, for instance, the Guillemot family's Hautes-Côtes de Beaune *blanc*. Just decades ago, this appellation wasn't on many growers' or drinkers' radar, but in recent years, some of the Côte d'Or's best producers like brothers Vincent and Philippe Guillemot headed up the hill to the upper slopes—the *hautes côtes*—to identify ideal terroirs for exquisite Chardonnay. Similarly, in the Mâconnais, at the southern end of Burgundy, young and savvy vigneronns like Nicolas Roux of Domaine Henri Perrusset are

striving for ever more finesse and freshness from their Mâcon-Villages, all while retaining the humble country spirit Kermit first fell for in Perrusset's Chardonnay.

Back in Saint-Romain, coffee is not the only beverage worth stopping for. Sourced from two vineyards planted in 1961 and 1975, Taupenot-Mermé's bright and spiced Saint-Romain *rouge* is a great reminder to venture off the Côte d'Or's main north-south corridor along the D-974 from time to time. (Saint-Romain is also home to some of the region's most gorgeous vistas and an excellent lunch at Bistrot des Falaises.)

Finally, I can't recommend enough spending a day or two around Chablis. It alone boasts incredible wine and a handful of first-rate restaurants, but nearby villages in the Yonne are also increasingly worthy of attention. In the last few years, the Lavantureux brothers have turned their sights to Epineuil, a small village twenty kilometers east of Chablis, which teems with exciting potential for Pinot Noir. Their "Fauconniers"—falconers—cuvée shows why with its beautiful notes of crunchy red fruit, flowers, and peppery spice, which are so evocative of Pinot Noir grown in Burgundy's northern reaches. — TOM WOLF



2024 MÂCON-VILLAGES

◆ HENRI PERRUSSET \$25

AS OFTEN AS WE WAX LYRICAL about the bracing, mineral, and briny Chardonnays of cool-climate Chablis, what about those from Burgundy's southern realm, the Mâconnais? Like Chablis, this corner of the region is also devoted to Chardonnay above all else, but it shines a light on a different side of the grape, unique in Burgundy for its generosity and lushness. The extroverted *blancs* of the Mâconnais mirror the exuberance of charming reds from neighboring Beaujolais, and in fact Kermit first met Henri in Beaujolais, as he wrote in 1990:

A few years ago I was having lunch alone near Fleurie in one of those working man's bench-and-long-table type restaurants. I struck up a conversation with the young man seated across from me. He was from the Mâconnais and, it turned out, awaiting his first grape harvest. Previously his father sold the crop to the local cave cooperative, but Henri, the son, was going to vinify and bottle it himself. I jotted down his address and visited him the following year to taste and consequently buy his wine.

Henri Perrusset handed the reins of his domaine to the young and talented Nicolas Roux in 2021, but this scene still captures the domaine's 2024 Mâcon-Villages perfectly. As approachable, convivial, and unpretentious as the Fleurie restaurant, this is Chardonnay at its most easygoing and crowd-pleasing. Ripe orchard fruit and citrus abound in your glass, but a light mineral spine and refreshing acidity balance things out. Serve it at your next clambake, crab boil, or the next time you find yourself seated on a bench at a long table with people you may or may not know. Everyone will love the Mâcon-Villages.

2023 CHABLIS "LES TRUFFIÈRES"

◆ HENRI COSTAL \$39

DOMAINE COSTAL IS A UNIQUE collaboration between Kermit and the well-known Collet family in Chablis. The project began with a simple barrel tasting, which eventually led to custom vinification and bottling, and a custom label commemorating Henri Costal, a throwback to Romain Collet's great-grandfather who launched the domaine in 1920. The vines are worked organically, and Kermit and the Collet family together agree on a blend of stainless steel, *foudre*, and *demi-muid* barrel aging. From a vineyard north of the village of Chablis, Les Truffières balances ripe, sunny fruit with the oyster-shell minerality so characteristic of fine Chablis. At table, this Chablis is quite versatile, but a clambake is hard to beat.

2023 BOURGOGNE HAUTES-CÔTES DE BEAUNE “LE MONT ET FORÊT”

◆ PIERRE GUILLEMOT \$52

IT'S HARD TO IMAGINE AN established Burgundian domaine without a pure Chardonnay in its lineup, but the Guillemot family of Savigny-lès-Beaune never bottled such a wine—until now! Unlike their Savigny *blanc*, which prominently features Pinot Blanc, their newest cuvée from the Hautes-Côtes de Beaune is composed solely of the region's principal white grape. Their Chardonnay is planted in a cool site in stony soils above the Côte de Beaune, and displays a lovely balance of creaminess and toasted hazelnut with precision and minerality from its terroir. A great addition to the Guillemots' stable of over-delivering Burgundies, this white can be uncorked today for its youthful charm.



2023 CÔTE DE NUITS-VILLAGES

◆ DOMAINE GACHOT-MONOT \$47

MUCH GETS MADE ABOUT BURGUNDY'S granular terroir differences, between, say, one parcel of vines and the neighboring one across the street or up the hill. These contrasts often get spoken about in the context of *premiers* and *grands crus*, but the region's devotion to terroir is so pervasive that the best vigneron are able to find something specific and alluring to express even in their village and regional bottlings.



Take Damien Gachot's Côte de Nuits-Villages, for instance. It's not simply a charming Burgundy Pinot Noir with a few vague Côtes de Nuits traits. With its impressive muscle, dark fruit, and density, this is pure and unmistakable Côtes de Nuits that just happens to be delicious and approachable, too. Open this bottle alongside a grilled ribeye or seared duck breast for an epic feast.

2022 BOURGOGNE EPINEUIL “LES FAUCONNIERS”

◆ ROLAND LAVANTUREUX \$55

SINCE TAKING OVER THE FAMILY ESTATE from their father, brothers Arnaud and David Lavantureux have expanded the domaine’s lineup to include a number of impressive single-vineyard, *premier cru*, and *grand cru* Chablis bottlings. Now we finally have the first red wine to come from the Lavantureux cellars, sourced from old Pinot Noir vines planted by Arnaud and David’s grandfather in the nearby Epineuil appellation.

Epineuil shares the prized Kimmeridgian marl that makes up the soils of Chablis, and this *rouge* echoes the bright, mineral backbone that characterizes Lavantureux whites. What’s more, the brothers have shown real touch with the Pinot grape, yielding a wine of striking finesse that displays the crunchy red fruit, floral notes, and peppery spice typical of Pinot Noir from Burgundy’s far north.



2023 SAINT-ROMAIN ROUGE

◆ DOMAINE TAUPENOT-MERME \$67

ROMAIN TAUPENOT IS THE NINTH generation to run this family domaine. He first helped out at the domaine as a child and then, in 1998, he took the reins alongside his sister, Virginie. With 9 hectares in the Côte de Nuits and another 4.5 hectares in the Côte de Beaune, Domaine Taupenot-Merme produces nine-

teen different wines across seventeen appellations. Having farmed organically since 2001, the Taupenots seek to respect the character of each *climat* to yield wines of purity and grace that are faithful to their appellation of origin. Their 2023 Saint-Romain *rouge* is silky and textured, offering refined tannins and exuberant red fruits intermingling with fresh-turned earth, and a touch of spice from its year spent in French oak.





2024 Mâcon-Villages <i>Henri Perrusset</i>	Chardonnay	15- to 30-year-old vines Clay, limestone	Serve <i>cold</i> 48–52°F	Orchard blossom, grapefruit, wet stone Lively, crisp, versatile at table	Drink now
2023 Chablis “Les Truffières” <i>Henri Costal</i>	Chardonnay	20-year-old vines Limestone	Serve <i>cold</i> 48–52°F	Green pear, lemon curd, minerals Generous, fleshy, stony	Drink now through 2032
2023 Bourgogne Hautes-Côtes de Beaune “Le Mont et Forêt” <i>Pierre Guillemot</i>	Chardonnay	Vines planted in 2017 Clay, limestone, marl	Serve <i>cold</i> 48–52°F	Yellow apple, lime zest, white peach, acacia Polished, creamy, age-worthy	Drink now through 2036
2023 Côte de Nuits-Villages <i>Domaine Gachot-Monot</i>	Pinot Noir	40- to 45-year-old vines Clay, limestone	Serve <i>cool</i> 56–60°F	Cherry, plum, leather, graphite Extroverted, earthy, pure	Drink now through 2032
2022 Bourgogne Epineuil “Les Fauconniers” <i>Roland Lavantureux</i>	Pinot Noir	Vines planted between 1969 and 1978 Clay, limestone	Serve <i>cool</i> 56–60°F	Cassis, violet, campfire, spice box Juicy, mineral, bright	Drink now through 2032
2023 Saint- Romain Rouge <i>Domaine Taupenot-Merme</i>	Pinot Noir	Vines planted in 1961, 1975 Clay, limestone	Serve <i>cool</i> 56–60°F	Raspberry, forest floor, toast Silky, fresh, medium-bodied	Drink now through 2040

front cover:

BOURGOGNE EPINEUIL

Until the late 1970s, in the northern Burgundy commune of Epineuil, few vineyards remained in production. A satellite appellation of Chablis, Epineuil was all but forgotten in the shadow of its illustrious neighbor until a few devoted vigneron planted some Pinot Noir and resurrected it from near extinction. As it often goes in regions better known for white wines, a great red can be hard to find, but Epineuil is Chablis *rouge* if one were to exist: it benefits from the same cool climate and Kimmeridgian limestone soil, giving us a red Burgundy with a pronounced mineral identity and a lacy, delicate frame.

CHABLIS

The northernmost and coolest appellation of Burgundy, Chablis is home to the region's leanest, raciest Chardonnays that range from crisp, well-priced village-level wines to epic, age-worthy *grands crus*. Their typical characteristics are an oyster-shell minerality and mouthwatering salinity from the famous, fossil-strewn Kimmeridgian soil. They pair perfectly with shellfish and are perhaps Burgundy's most versatile and refreshing whites.

CÔTE DE NUITS VILLAGES

This regional appellation covers five communes of the Côte de Nuits. The gently sloping vineyards provide greater complexity than do the flatter AOC Bourgogne parcels below, and these wines often represent great values. Almost all wine here is red, expressing the deep fruit typical of the Côte de Nuits with a more forward, accessible structure.

HAUTES-CÔTES DE BEAUNE

Considering that some appellations in Burgundy are no larger than a small hill, the Hautes-Côtes de Beaune is an exceedingly vast one for the region. It stretches over many villages (twenty-two, to be precise) and all kinds of geology and soils, with a variation of quality to match. Some stunning wines are being made in those hills these days. Relatively affordable land has made the appellation a bit of an El Dorado for newcomers and established growers alike.

SAINT-ROMAIN

Kermit has long noted the potential of the terroir of Saint-Romain, especially as a source of great value in Burgundy. In fact, he urged many great vigneron of the Côte de Beaune to look for vines there in the early days of his career, albeit in vain. Saint-Romain's stony vineyards enjoy a bit more altitude than most parts of the Côte de Beaune, and the wines are accordingly brighter and fresher.

MÂCON-VILLAGES

The Mâconnais has been on the rise in recent years, with a small group of dedicated growers working their vineyards by hand and reducing yields to improve grape quality, all while offering us very reasonable prices. Chardonnays produced from the limestone subsoil that characterizes the appellation offer the ripeness and intensity level of a Pouilly-Fuissé or even a Saint-Aubin.

BOURGOGNE

