



2022 Riesling “Réserve”
Meyer-Fonné
Alsace

Riesling

Vines planted in 1969
and 2006
Gray marl, granitic
colluvium, limestone

Serve cold
48–52° F

Drink now
through 2030

2022 Alpilles Clairette
Domaine Hauvette
Provence

Clairette

9-year-old vines
Clay, limestone

Serve cold
48–52° F

Drink now

2022 Bourgogne Passetoutgrain
Domaine Taupenot-Merme
Burgundy

50% Gamay,
50% Pinot Noir

Vines planted in 1986
Clay, limestone

Serve cool
56–60° F

Drink now
through 2030

2022 Terrasses du Larzac Rouge
Les Vignes Oubliées
Languedoc-Roussillon

60% Grenache, 20% Syrah,
20% Carignan

40-year-old vines
Schist, sandstone, clay,
limestone

Serve slightly
cool 58–62° F

Drink now
through 2032

2023 Bordeaux Blanc
Château Ducasse
Bordeaux

70% Sémillon,
30% Sauvignon Blanc

35-year-old vines
Clay, limestone

Serve cold
48–52° F

Drink now

2023 Terre Siciliane Bianco
“Marzaiolo”
Riofavara
Sicily

45% Grillo, 15% Grecanico,
20% Inzolia, 15% Moscato,
5% Recunu, Cutrera,
Rucignola

12-year-old vines
Clay, limestone

Serve cold
48–52° F

Drink now

2023 Languedoc Blanc
“Cuvée Sainte Agnès”
Héritage du Pic Saint Loup
Languedoc-Roussillon

50% Roussanne,
30% Grenache Blanc & Gris,
15% Marsanne,
5% Clairette

15- to 80-year-old vines
Clay, limestone,
dolomite

Serve cold
48–52° F

Drink now
through 2028

2023 Chinon Rosé “Le Rosé”
Bernard Baudry
Loire

Cabernet Franc

20-year-old vines
Gravel

Serve cold
48–52° F

Drink now

2023 Vino Rosso
Tintero
Piedmont

50% Barbera,
40% Dolcetto, 5% Nebbiolo,
5% Cabernet Sauvignon

15-year-old vines
Clay

Serve cool
56–60° F

Drink now

2023 Côte-de-Brouilly
Nicole et Romain Chanrion
Beaujolais

Gamay

50-year-old vines
Schist, porphyry

Serve cool
56–60° F

Drink now
through 2030

2020 Alghero Cagnulari
“Arsenale”
Vigne Rada
Sardinia

Cagnulari

5-year-old vines
Alluvial with riverbed
stones and quartz

Serve slightly
cool 58–62° F

Drink now
through 2028

2021 Patrimonio Rouge
“Grotte di Sole”
Jean-Baptiste Arena
Corsica

Niellucciu

60-year-old vines
Clay, limestone

Serve slightly
cool 58–62° F

Drink now
through 2030

To reorder any of our Wine Club selections, please give us a call at 510.524.1524
to speak to a salesperson, or send us an email at wineclub@kermitylnc.com.

COVER Dominique Hauvette
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CLUB GOURMAND



APRIL 2025

With so many French wines from 2022 on our shelves, I thought it would be useful to explore that vintage. I've selected four, each offering a snapshot of the vintage in a different part of France, beginning with an outstanding Alsatian white from Félix Meyer at Meyer-Fonné. Félix characterised 2022 as a year of bracing acidity balanced by ripeness, creating a delicious tension that's evident in his 2022 Riesling Réserve. It has succulent apricot and peach notes on the nose, along with a classic petrol note and just a whisper of sweetness, but the finish is spicy and lip-smackingly dry. The 2022 white wines from Provence display a similar balance between ripeness and verve. The region experienced a warm, dry growing season, but August rains provided welcome relief. Dominique Hauvette's Clairette, which is fermented and raised in stainless steel before being bottled unfiltered and unfiltered, offers subtle notes of thyme and lemon verbena. The citrus character on the nose carries into the glass with a silky texture and a crisp, lingering finish. It is a unique, soft-spoken wine, and a chance for Clairette, which is usually blended with other grapes, to shine.

Thanks to a sunny growing season with rains coming at just the right time, as in Provence, the 2022 red wines from Burgundy have been praised for their soaring aromatics and purity of fruit. Romain Taupenot's Passetoutgrain is equal parts Gamay and Pinot Noir, both of which ripened to perfection. The wine shows the brambly red fruit of Pinot Noir, which is counterbalanced by the cool stoniness of Gamay. It's a wonderful—and affordable—introduction to a storied domaine best known for its *grand cru* wines. And if it was warm in Burgundy, you can bet it was toasty in the Languedoc. "It's during years like 2022 that I'm happy to have settled at 300-400 meters in altitude in the commune of St. Privat," says Jean-Baptiste Granier of Les Vignes Oubliées, located in the Terrasses du Larzac appellation. The slightly cooler temperatures on the Larzac plateau, where Granier's vineyards are located, can make all the difference when the mercury rises. His sun-baked blend of Grenache, Syrah, and Carignan delivers a blast of bright cherry with darker fruit and spice notes emerging with air, and freshened by a mouthwatering mineral spine. Enjoy! —Dustin Soiseth

2022 RIESLING "RÉSERVE" ♦ MEYER-FONNÉ \$31

The explosive nose manages to be powerful, bright, and stony simultaneously, and the palate sports the type of structure, balance, and salivating nervosity that you would normally expect only in a grand cru of the highest order.

2022 ALPILLES CLAIRETTE ♦ DOMAINE HAUETTE \$48

Lively limestone minerality, notes of green apple, and a layered, textural yellow waxiness. Clear and bright, at the same time, lush and nervy. Dynamism in a glass.

2022 BOURGOGNE PASSETOUTGRAIN ♦ DOMAINE TAUPENOT-MERME \$33

Ready to drink tonight, it's both elegant and eminently quaffable with explosive aromatics, a palate-awakening acidity, and notes of ripe red fruit and a dusting of allspice.

2022 TERRASSES DU LARZAC ROUGE ♦ LES VIGNES OUBLIÉES \$37

Sourced from organically farmed fruit at high elevation, this wine marries the sunny influence of the south with chewy mountain tannins and a fresh streak of cool stone.

2023 BORDEAUX BLANC ♦ CHÂTEAU DUCASSE \$20

Two parts Sémillon to one part Sauvignon Blanc, this crisp and racy blanc evokes citrus, stones, and spring flowers. A perfect pairing for raw oysters or fresh goat cheeses.

2023 TERRE SICILIANE BIANCO "MARZAIOLO" ♦ RIOFAVARA \$20

Bursting with sunshine, sea spray, and fresh-squeezed Sicilian lemons. You'll have trouble finding a better bottle to pour alongside raw, steamed, or fried seafood.

2023 LANGUEDOC BLANC "CUVÉE SAINTE AGNÈS" ♦ HÉRITAGE DU PIC SAINT LOUP \$29

Smooth, round, southern texture, with an herbal, verbena, white fruit expression that is tough not to love. Perfect with a light chill on its own, or with small bites.

2023 CHINON ROSÉ "LE ROSÉ" ♦ BERNARD BAUDRY \$25

Made from young Cabernet Franc vines, Baudry's rosé captures both youthful fruit and energizing mineral textures with perfectly integrated fruit, acid, and stone.

2023 VINO ROSSO ♦ TINTERO \$12

Evoking berries, tobacco, and licorice, this blend of mostly Barbera and Dolcetto is light, fresh, and smooth on the palate, with just a hint of that "bite" we associate with Italian reds.

2023 CÔTE-DE-BROUILLY ♦ NICOLE ET ROMAIN CHANRION \$25

Chanrion's 2023 exudes lovely whiffs of violets and spice, gradually building weight on the palate before culminating in a chewy finish replete with stones and wild raspberries.

2020 ALGHERO CAGNULARI "ARSENALE" ♦ VIGNE RADA \$36

Made from Sardinia's Cagnulari grape, it features the variety's signature fragrance of eucalyptus and tobacco, with dense yet smooth tannins that line the palate like a velvet carpet.

2021 PATRIMONIO ROUGE "GROTTE DI SOLE" ♦ JEAN-BAPTISTE ARENA \$53

Brooding with black pepper and anise, this is your pairing for whole sausages grilled in a giant coil, fennel gratin, or any other classic meat-and-potato entrée to stick to your ribs.