



**2021 Saumur Champigny**  
**"Franc de Pied"**  
 Thierry Germain  
*Loire*

Cabernet Franc

Vines planted in 2004  
 and 2017  
 Sand, limestone

Serve cool  
 56-60° F

Drink now  
 through 2030

**2022 Saumur Champigny**  
**"Franc de Pied"**  
 Thierry Germain  
*Loire*

Cabernet Franc

Vines planted in 2004  
 and 2017  
 Sand, limestone

Serve cool  
 56-60° F

Drink now  
 through 2030

**2023 Veneto Frizzante**  
**"Primo Incontro"**  
 Davide Vignato  
*Veneto*

Garganega

25-year-old vines  
 Basalt

Serve cold  
 46-50° F

Drink now

**2024 Valle d'Itria Bianco**  
**"Faraone"**  
 I Pástini  
*Puglia*

Verdeca

Vines planted in 2001  
 Red clay, limestone

Serve cold  
 46-50° F

Drink now

**2024 Graves Blanc**  
 Château Graviille-Lacoste  
*Bordeaux*

60% Sémillon,  
 35% Sauvignon Blanc,  
 5% Muscadelle

35-year-old vines  
 Clay, limestone

Serve cold  
 48-52° F

Drink now

**2024 Mâcon-Villages**  
**"Terroir de Farges Vieilles Vignes"**  
 Henri Perrusset  
*Burgundy*

Chardonnay

50- to 65-year-old vines  
 Clay, limestone

Serve cold  
 48-52° F

Drink now  
 through 2030

**2024 Menetou-Salon Blanc**  
**"Le Prieuré"**  
 Prieuré de Saint Céols  
*Loire*

Sauvignon Blanc

22-year-old vines  
 Clay, limestone,  
 Kimmeridgian marl

Serve cold  
 48-52° F

Drink now

**2024 Beaujolais Blanc**  
**"Clos de Rochebonne"**  
 Château Thivin  
*Beaujolais*

Chardonnay

Vines planted in 2009  
 Clay, limestone

Serve cold  
 48-52° F

Drink now  
 through 2030

**2024 Langhe Nebbiolo**  
 Tintero  
*Piedmont*

Nebbiolo

20-year-old vines  
 Clay, limestone

Serve cool  
 56-60° F

Drink now

**2023 Cahors**  
 Château La Grave  
*Southwest*

Malbec

Vines planted in 1990,  
 1995  
 Red clay

Serve slightly  
 cool 58-62° F

Drink now  
 through 2035

**2024 Colli Trevigiani Merlot**  
 Gregoletto  
*Veneto*

Merlot

30-year-old vines  
 Sandstone, marl

Serve cool  
 56-60° F

Drink now

**2024 Collines Rhodaniennes**  
**Syrah "Les Hautes Ribaudes"**  
 Lionel Faury  
*Northern Rhône*

Syrah

Vines planted between  
 1995 and 2007  
 Granite

Serve cool  
 56-60° F

Drink now  
 through 2035

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@kermitynch.com](mailto:wineclub@kermitynch.com).

COVER Thierry and Louis Germain  
 © Jimmy Hayes

# CLUB GOURMAND



APRIL 2026

**T**his month's mini-theme highlights consecutive vintages of a wine that has never before been featured in our club: Thierry Germain's Saumur Champigny "Franc de Pied." Nearly all grapevines are grafted onto American rootstock that is resistant to phylloxera, a destructive insect that feeds on vine roots, but this parcel represents a rare exception. Given that the pest struggles in sandy soils, Thierry took the gamble to plant these Cabernet Franc vines without grafting (*franc de pied*). Not only that, but to further the experiment, he chose to space them so densely that they can only be plowed by the domaine's two horses, Comtesse and Ben.

The resulting wine is as pure an expression of the grape as you're likely to find, and these two vintages offer an intriguing contrast. 2021 was a cool year whose reds showcase classic tension between fruit and earth—the hallmark of traditional Loire Valley Cabernet Franc. The warmer 2022 growing season allowed ripe fruit to come to the fore—a benchmark for the region's greatest vintages. From the vibrancy of the aromatics to the finesse of the tannins, both of these wines underscore Thierry's skill, as well as the perfect display of symbiosis between vine and place. Enjoy! –Dustin Soiseth



Dustin & Thierry high-fiving over their shared love of Cabernet Franc

© Jimmy Hayes

**2021 SAUMUR CHAMPIGNY "FRANC DE PIED" ♦ THIERRY GERMAIN \$59**

**2022 SAUMUR CHAMPIGNY "FRANC DE PIED" ♦ THIERRY GERMAIN \$59**

Influenced not only by the father of biodynamics, Rudolf Steiner, but also by Steiner's predecessor Goethe, Thierry Germain embodies the intellectual quest for excellence that animates a good number of today's most exciting producers. Both vintages of this Saumur Champigny are electric and alive, from the first scent of roses on the nose to the juxtaposition of textured tannic grip and sheer weightlessness on the palate. They are as complex as the mind that made them.

**2023 VENETO FRIZZANTE "PRIMO INCONTRO" ♦ DAVIDE VIGNATO \$23**



Unadulterated, incredibly stimulating, low-alcohol Garganega frizzante from the unheralded volcanic hills of Gambellara.

**2024 VALLE D'ITRIA BIANCO "FARAONE" ♦ I PÁSTINI \$22**

Made from Verdeca, a native grape in sun-drenched Puglia, I Pástini's Faraone has a salty and clean aroma, like a freshly shucked oyster spritzed with lemon.

© I Pástini

**2024 GRAVES BLANC ♦ CHÂTEAU GRAVILLE-LACOSTE \$23**

Brimming with honeysuckle, lychee, and citrus, this blanc is reliably harmonious with foods like sushi, dumplings, Szechuan prawns, light curries, and vermicelli bowls.

**2024 MÂCON-VILLAGES "TERROIR DE FARGES VIEILLES VIGNES" ♦ HENRI PERRUSSET \$27**

Ripe fruit mingles with floral charm, backed by lively acidity and the concentrated minerality of old vines. This charmer makes for an excellent house white, whether you pair it with a simple salad, seafood, or a roast chicken.



Joseph de Maistre © Jimmy Hayes

**2024 MENETOU-SALON BLANC "LE PRIEURÉ"**

**PRIEURÉ DE SAINT CÉOLS \$28**

Peachy, finely textured, and pleasantly verdant, "Le Prieuré" has all the hallmarks of Loire Sauvignon Blanc—citrus, herbs, minerality—but its sheer deliciousness makes it a welcome discovery and ideal apéritif wine.

**2024 BEAUJOLAIS BLANC "CLOS DE ROCHEBONNE"**

**CHÂTEAU THIVIN \$37**

Rochebonne offers Chardonnay fruit that's both racy and sun-kissed. This magnolia and hazelnut-scented Beaujolais blanc has the elegance, subtle creaminess, and mineral-tinged finish typical of fine Burgundy. It also has immediate charm and drinkability.

**2024 LANGHE NEBBIOLO ♦ TINTERO \$16**

An unusually fun and approachable expression of Nebbiolo that's suited to every table imaginable. A match for anything from grilled pork to pizza, crostini, springtime risotto, or your favorite ragù recipe.

**2023 CAHORS ♦ CHÂTEAU LA GRAVE \$18**

Silky and medium-bodied, with vivid black cherry and blackberry fruit and featuring a rugged core. A far cry from the tannic Cahors of old, it is beautifully made and deliciously balanced.

**2024 COLLI TREVIGIANI MERLOT ♦ GREGOLETTO \$22**

When was the last time you tasted Merlot like this? Unlike the opulent, cassis-scented Merlots from Bordeaux's Right Bank, this rendition shows a more ethereal, mineral side of the grape—like a bowl of freshly picked wild berries, with a distinctly Italian bite at the end. Serve cool!



Gregoletto

**2024 COLLINES RHODANIENNES SYRAH "LES HAUTES RIBAUTES" ♦ LIONEL FAURY \$28**

Northern Rhône Syrah is a natural go-to for meaty pairings, and Lionel's are no different. His high-altitude granite terroir, however, which lends a mouthwateringly mineral finish, offers added freshness in spades.