



2020 Régnié
Guy Breton
Beaujolais

Gamay

40- to 50-year-old vines
Granite, sand

Serve cool
54–58° F

Drink now
through 2026

2020 Morgon “Vieilles Vignes”
Guy Breton
Beaujolais

Gamay

80-year-old vines
Granite

Serve cool
54–58° F

Drink now
through 2030

2020 Fleurie
Guy Breton
Beaujolais

Gamay

65-year-old vines
Granite

Serve cool
54–58° F

Drink now
through 2026

2020 Colli Trevigiani Verdiso
Gregoletto
Veneto

Verdiso

20-year-old vines
Sandstone, marl

Serve cold
46–50° F

Drink now

2020 Corse Calvi Blanc “E Prove”
Domaine Maestracci
Corsica

Vermentinu

25-year-old vines
Clay, sand, granite

Serve cold
48–52° F

Drink now

2020 Languedoc Blanc
Château La Roque
Languedoc-Roussillon

30% Marsanne, 30% Rolle,
25% Grenache Blanc, 15%
Viognier/Roussanne

30-year-old vines
Clay, limestone scree

Serve cold
48–52° F

Drink now

2020 Petit Chablis
Famille Savary
Burgundy

Chardonnay

25-year-old vines
Clay, limestone

Serve cold
46–50° F

Drink now

2020 Vouvray “La Dilettante”
Catherine & Pierre Breton
Loire

Chenin Blanc

40-year-old vines
Clay, limestone

Serve cold
48–52° F

Drink now
through 2025

2018 Alto Adige Sauvignon “Voglar”
Peter Dipoli
Alto Adige

Sauvignon Blanc

Vines planted in 1990
Clay, limestone,
dolomite

Serve cold
48–52° F

Drink now
through 2026

2020 Dolcetto d’Alba “La Costa”
Piero Benevelli
Piemonte

Dolcetto

Vines planted in 1986
Limestone, gray and
white marl

Serve cool
56–60° F

Drink now

2019 Bardolino Superiore “Pràdica”
Corte Gardoni
Veneto

65% Corvina, 25%
Rondinella, 10%
Sangiovese

20- to 45-year-old vines
Moraine

Serve cool
56–60° F

Drink now
through 2026

2020 Beaumes-de-Venise Rouge
Domaine de Durban
Southern Rhône

70% Grenache, 25%
Syrah, 5% Mourvèdre

47-year-old vines
Clay, trias limestone

Serve slightly
cool
58–62° F

Drink now
through 2026

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@kermityllynch.com.

COVER Gamay harvest
© Guy Breton

CLUB GOURMAND



APRIL 2021

This month, I'm excited to include three recent releases from Guy Breton from three of Beaujolais' best *crus*—Fleurie, Morgon, and Régnié. Originally inspired by an old-timer named Jules Chauvet (now, posthumously, a lodestar of the natural wine movement), Breton was one of the handful of Beaujolais producers who rejected the conventionally-farmed, heavily manipulated Beaujolais of the 1970s and 1980s in favor of organic viticulture and hands-off vinification. At the time, this was a huge break with convention, and many conventional Beaujolais producers did not like it one bit. There may have been a few altercations, even. In addition to Breton, other key producers in this movement included Marcel Lapierre, Jean-Paul Thévenet, and Jean Foillard. Kermit dubbed this group the Gang of Four. Breton continues to craft his wines in the style that he enjoys most. His wines are refreshing, low in tannin, and beautifully aromatic. As Chauvet said, "Wines with body are easy to find. They're everywhere. But a wine with perfume, that is what is difficult to find."

April's club also has a wonderful selection of white wines perfect for spring drinking. The farmers' market is full of all sorts of wonderful lettuces and greens this time of year: frisée, mustard greens, Red Batavian lettuce, spinach, escarole, Red Russian kale, dandelion greens... In my kitchen, we sauté the greens with garlic and homemade red wine vinegar, while lettuces are piled high with olives, herbs, cheese, smoked fish, or a fried egg. Savary's dry, citrusy Petit Chablis and Peter Dipoli's acacia-aged Sauvignon Blanc "Voglar" are great pairings for a heaping plate of spring goodness. A chilled bottle of Beaujolais works well, too. Enjoy! — *Dustin Soiseth*

2020 RÉGNIÉ ♦ GUY BRETON \$36

At first, a dollop of supple, juicy fruit. Then a granite kick, full of gritty spice, clutches the palate with gusto.

2020 MORGON "VIEILLES VIGNES" ♦ GUY BRETON \$41

Gorgeously perfumed, supremely silky and sensual, this Morgon demonstrates why Guy Breton is one of Beaujolais' all-time greats.

2020 FLEURIE ♦ GUY BRETON \$46

Few dishes are more Beaujolais-friendly than French onion soup. Served with chilled glass of this bold, stony Fleurie, the meal will certainly warm the soul.



Guy Breton © Emily Spillmann

2020 COLLI TREVIGIANI VERDISO ♦ GREGOLETTO \$20

Suggestions of tart apple, fresh herbs, minerals, and a clean, saline finish accented by a hint of bitter almond.

2020 CORSE CALVI BLANC "E PROVE" ♦ DOMAINE MAESTRACCI \$24

Unique flavors of herbs, stones, and orchard fruits. It is fresh, salty, and citrusy all at once—an instant crowd pleaser, and one of Corsica's top value whites.

2020 LANGUEDOC BLANC ♦ CHÂTEAU LA ROQUE \$24

Suggestions of wildflower honey and ripe stone fruit offer a lavish richness, yet the precision on the palate leaves no doubt that it will provide mouthwatering refreshment.

2020 PETIT CHABLIS ♦ FAMILLE SAVARY \$26

Lemon zest, star fruit, wet stone, and white flowers—stimulate your taste buds as you prepare a meal, perhaps with some appetizers.

2020 VOUVRAY "LA DILETTANTE" ♦ CATHERINE & PIERRE BRETON \$30

Delicate, precise, and succulent at the same time, this beautiful blanc will pair well with fresh seafood and light salads and pastas.

2018 ALTO ADIGE SAUVIGNON "VOGLAR" ♦ PETER DIPOLI \$37

Evoking pine resin, citrus, white flowers, herbs, and stones, this bottling could be the most irresistibly intriguing wine you will taste all year.

2020 DOLCETTO D'ALBA "LA COSTA" ♦ PIERO BENEVELLI \$19

A slurpable purple drink to help wash down a plate of pasta. Loaded with aromas of violets and ripe berries, full-bodied yet smooth and effortlessly drinkable.

2019 BARDOLINO SUPERIORE "PRÀDICÀ" ♦ CORTE GARDONI \$21

A silky elegance and bright, spicy aromas that beckon. This bottling has everything to satisfy Burgundy lovers on a budget.

2020 BEAUMES-DE-VENISE ROUGE ♦ DOMAINE DE DURBAN \$21

Aged in neutral oak, the 2020 vintage is deep and robust with soft and fuzzy tannins—the perfect companion to pozole, burgers, pizza, or grilled meats.



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