



2020 Riesling Kuentz-Bas <i>Alsace</i>	Riesling	25- to 45-year-old vines Loess, silt, limestone	Serve cold 46–50° F	Drink now through 2028
2018 Pinot Blanc Vieilles Vignes “Trois Châteaux” Kuentz-Bas <i>Alsace</i>	Auxerrois	25- to 45-year-old vines Limestone	Serve cold 46–50° F	Drink now through 2028
2022 Pinot Noir Kuentz-Bas <i>Alsace</i>	Pinot Noir	25- to 45-year-old vines Loess, silt, limestone	Serve slightly cool 58–62° F	Drink now
2022 Colline Savonesi Lumassina Frizzante Punta Crena <i>Liguria</i>	Lumassina	Planted in 1980, 1999 Silt	Serve cold 48–52° F	Drink now
2022 Muscadet Côtes de Grand Lieu sur lie “La Nœ” Éric Chevalier <i>Loire</i>	Melon de Bourgogne	20- to 60-year-old vines Granite	Serve cold 48–52° F	Drink now through 2028
2021 Chignin-Bergeron “Les Terrasses” André et Michel Quenard <i>Savoie</i>	Roussanne	25-year-old vines Terraced, steep limestone scree slopes	Serve cold 48–52° F	Drink now through 2030
2022 Cheverny Rosé Domaine du Salvard <i>Loire</i>	65% Pinot Noir, 35% Gamay	20-year-old vines Chalk, sand	Serve cold 48–52° F	Drink now
2022 Beaumes-de-Venise Rouge Domaine de Durban <i>Southern Rhône</i>	70% Grenache, 25% Syrah, 5% Mourvèdre	47-year-old vines Clay, limestone, trias	Serve slightly cool 58–62° F	Drink now through 2030
2022 Dolcetto d’Alba “Vigna l’Pari” Guido Porro <i>Piemonte</i>	Dolcetto	35-year-old vines Clay, limestone	Serve slightly cool 58–62° F	Drink now
2022 Chinon “Les Granges” Bernard Baudry <i>Loire</i>	Cabernet Franc	Vines planted between 1985 and 1988 Gravel, sand	Serve slightly cool 58–62° F	Drink now through 2028
2021 Vin de France Aléatico Les Traverses de Fontanès <i>Languedoc-Roussillon</i>	Aléatico	10-year-old vines Clay, limestone terraces	Serve slightly cool 60–64° F	Drink now through 2030
2022 Moulin-à-Vent “Vieilles Vignes” Domaine Diochon <i>Beaujolais</i>	Gamay	50- to 85-year-old vines Pink granite, sandstone, with a manganese-rich sub-soil	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@kermityllynch.com.

COVER Alsation Riesling
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CLUB GOURMAND



APRIL 2024

It's officially spring and Mother Nature is working so hard I can practically hear it. Trees are budding, bulbs are pushing up through the ground, flowers are blooming, and I'm digging out the patio furniture that's been in the garage all winter so I can enjoy homemade pizzas topped with fresh spring veggies while sitting on the deck. This month's Club Gourmand has a great lineup of wines perfectly suited to the season's fresh, lighter flavors, including the juicy, aromatic Aléatico from Château Fontanès. This aromatic variety can be found throughout central and southern Italy. It's fermented via carbonic maceration, and is neither fined nor filtered.

The April mini-theme features a trio of wines from Kuentz-Bas in Alsace. Under the leadership of Jean-Baptiste Adam, this historic domaine delivers consistent value vintage after vintage. The Riesling and Pinot Noir are both sourced from vineyards surrounding the village of Husseren-les-Châteaux, just south of Colmar. They are fermented in *foudres*—the ones used for the Riesling are over 100 years old—and bottled the following spring, with the Pinot Noir aged for an additional year in bottle before release. Both offer classic varietal expressions; the Riesling is crisp and dry with green apple and petrol notes, while the Pinot Noir offers up brambly red berry fruit and a spicy finish. The Auxerrois “Trois Châteaux” is vinified in stainless steel tank before seeing an extended bottle aging. Look for pear and stone fruit aromas along with beeswax and a hint of smokiness. Enjoy! —Dustin Soiseth



Jean-Baptiste Adam and his daughter, Laure © Kuentz-Bas

2020 RIESLING ♦ KUENTZ-BAS \$23

A fresh and mineral blanc with lovely notes of orchard fruit, chamomile, and honey. This is textbook Alsatian Riesling, with relatively full body, delicate fruit, and a cool, dry finish—this is where Kuentz-Bas excels.

2018 PINOT BLANC VIEILLES VIGNES “TROIS CHÂTEAUX” ♦ KUENTZ-BAS \$25

Here is a very rare bird, Auxerrois bottled pure! It is most often blended with Pinot Blanc to produce Pinot d'Alsace or Crémant. See what the grape is capable of when old vines are worked biodynamically: rich, creamy, and complex.

2022 PINOT NOIR ♦ KUENTZ-BAS \$28

This is classic old-world, unadorned Pinot Noir at its best. Evoking crunchy berries, spices, and black tea, it is as well-suited to veggies as it is to seared tuna or roast fowl, not unlike top-notch Bourgogne rouge.

2022 COLLINE SAVONESI LUMASSINA FRIZZANTE ♦ PUNTA CRENA \$26

At Punta Crena, this is the wine served to accompany traditional antipasti: marinated anchovies, salt-cured anchovies, frittata of local herbs, oily focaccia, and cured olives.

2022 MUSCADET CÔTES DE GRAND LIEU SUR LIE “LA NÖE” ♦ ÉRIC CHEVALIER \$25

The first glass is perfect with oysters—streamlined, saline, and full of lemon. Shortly after, the granite terroir kicks in and the wine becomes more full-bodied.

2021 CHIGNIN-BERGERON “LES TERRASSES” ♦ ANDRÉ ET MICHEL QUENARD \$38

Full of character and flavors of peach, tangerine, and pine resin. Pair it with crabmeat risotto, shrimp and grits, or wild mushrooms on toast for a memorable feast.

2022 CHEVERNY ROSÉ ♦ DOMAINE DU SALVARD \$21

A perfect “lunchtime wine”—youthful red berries and a refreshing zip of citrus lend themselves well to just about any fare from hearty salads to soups, grain bowls to juicy burgers.

2022 BEAUMES-DE-VENISE ROUGE ♦ DOMAINE DE DURBAN \$23

Appetizing notes of dried thyme and rosemary beneath its many layers of luscious red fruit make this an epicurean dynamo with everything from veggie pizza to pot roast.

2022 DOLCETTO D'ALBA “VIGNA I'PARI” ♦ GUIDO PORRO \$26

A little more structure and heft than Dolcetti from other parts of the Langhe. Evoking blackberries, earth, and stones, it offers a great match for mushroom risotto or stew.

2022 CHINON “LES GRANGES” ♦ BERNARD BAUDRY \$27

Put a slight chill on it, pop the cork, and inhale its lively perfume: the floral fragrance and bright, juicy fruit—picture fresh-squeezed berries—are simply irresistible.



Tasting at Diochon © Joanie Bonfiglio

2021 VIN DE FRANCE ALÉATICO

LES TRAVERSES DE FONTANÈS \$28

More commonly found in central Italy, the Aléatico grape makes an appearance on the craggy slopes of the Languedoc. With a perfume of sweet berries and lavender, this seductive red is supple and graceful on the palate, perfect for drinking chilled.

2022 MOULIN-À-VENT “VIEILLES VIGNES”

DOMAINE DIOCHON \$29

This Gamay has some tannin, but it is beautifully integrated and the wine is ready to drink now. Soulful and savory, with notes of cherries, iron, and smoke—cru Beaujolais built to last.