



2023 Bourgogne Blanc
La Soeur Cadette
Burgundy

Chardonnay

30-year-old vines
Clay, limestone

Serve cold
48–52° F

Drink now
through 2030

2023 Bourgogne Rouge
La Soeur Cadette
Burgundy

Pinot Noir

20- to 25-year-old vines
Clay, limestone

Serve slightly
cool 58–62° F

Drink now
through 2030

2024 Pignoletto Frizzante
Fattoria Moretto
Emilia-Romagna

Pignoletto

30-year-old vines
Sand, clay

Serve cold
46–50° F

Drink now

2024 Alsace Blanc
Kuentz-Bas
Alsace

30% Sylvaner, 30% Pinot
Blanc, 20% Riesling,
10% Muscat, 5% Pinot Gris,
5% Gewurztraminer

25- to 45-year-old vines
Loess, silt, limestone

Serve cold
48–52° F

Drink now

2023 Muscadet
“Le Clos de la Butte”
Eric Chevalier
Loire

Melon de Bourgogne

50-year-old vines
Serpentinite, eclogite,
quartz

Serve cold
48–52° F

Drink now

2022 Chinon Blanc
Bernard Baudry
Loire

Chenin Blanc

5- to 15-year-old vines
Clay, limestone

Serve cold
48–52° F

Drink now

2024 Corse Figari Rosé
Clos Canarelli
Corsica

50% Sciaccarellu,
30% Niellucciu,
20% Grenache

Vines planted in 1997
Granite

Serve cold
48–52° F

Drink now

2023 Côtes du Rhône Rouge
Selected by Kermit Lynch
Southern Rhône

58% Grenache, 34% Syrah,
3% Mourvèdre, 3% Carignan,
1% Marselan, 1% Cinsault

40-year-old vines
Alluvial with *galets roulés*

Serve slightly
cool 58–62° F

Drink now

2023 Saint-Chinian Rouge
“Cebenna”
Les Eminades
Languedoc-Roussillon

65% Grenache, 30% Syrah,
5% Mourvèdre

20- to 60-year-old vines
Red sandstone, Lias
limestone, Jurassic
limestone

Serve slightly
cool 58–62° F

Drink now

2023 Côte de Brouilly
Château Thivin
Beaujolais

Gamay

50-year-old vines
Pierre bleue (metadiorite)

Serve slightly
cool 58–62° F

Drink now
through 2035

2022 Barbaresco
Tintero
Piedmont

Nebbiolo

Vines planted in 1980
and 1990
Limestone, blue marl

Serve slightly
cool 58–62° F

Drink now
through 2032

2023 Vacqueyras Rouge
“Doucinello”
Domaine Le Sang des Cailloux
Southern Rhône

70% Grenache, 20% Syrah,
10% Mourvèdre & Cinsault

35 to 40-year-old vines
Clay, limestone, with
galets roulés

Serve slightly
cool 58–62° F

Drink now
through 2035

CLUB GOURMAND



AUGUST 2025

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@kermitlynch.com.

COVER The village of Vézelay
© Jimmy Hayes

With summer in full swing, this month's Club Gourmand is packed with great wines for warm-weather enjoyment. Moretto's brisk, fizzy Pignoletto is the perfect aperitivo or picnic wine, while Canarelli's herbal and strawberry-tinged rosé is equally at home poolside or at table. And when the grill heats up, hearty reds like the floral yet smoky "Cebenna" from Les Eminades or Sang de Cailloux's chewy Vacqueyras—both Grenache-based—are the perfect match for summer's heartier flavors.

This month's mini-theme features the Bourgognes *blanc et rouge* from Valentin Montanet's La Sœur Cadette. Here's what my colleague Tom Wolf has to say about this hip yet unpretentious domaine. "Under no pressure to do anything too grand or fussy, Valentin's greatest ambition is to make the most pure and joyous whites and reds possible from the cooler-climate terroirs around Vézelay." The refreshing, mineral *blanc* and light, brambly *rouge*, crafted from Chardonnay and Pinot Noir respectively, are the perfect embodiment of Valentin's *joie de vivre*. Enjoy! –Dustin Soiseth



Valentin Montanet © Jimmy Hayes

2023 BOURGOGNE BLANC ♦ LA SŒUR CADETTE \$32

Made from declassified Mâcon grapes, this blanc is Burgundian to its steely core, reliably delicious, and undeniably pleasurable.

2023 BOURGOGNE ROUGE ♦ LA SŒUR CADETTE \$38

Valentin harnesses the lighter and brighter side of Pinot here, showcasing high-toned fruit, refreshment, and joyousness that today are most associated with the best of the Beaujolais. A quintessential bistro red, you can pair it with just about anything, though chicken in mustard sauce will make for an inspired pairing.

2024 PINOLETTA FRIZZANTE ♦ FATTORIA MORETTO \$24

Tart and juicy like a fresh mandarin, with invigorating acidity ideally suited to cut through the region's signature Parmigiano-Reggiano and prosciutto di Parma.

2024 ALSACE BLANC ♦ KUENTZ-BAS \$18

This beguilingly fragrant Alsatian blanc, full of generous body and flavor, is a great candidate to serve at your next backyard barbecue alongside the best brats you can find.



2023 MUSCADET "LE CLOS DE LA BUTTE" ♦ ERIC CHEVALIER \$22

This utterly mouthwatering, lip-smacking Melon de Bourgogne is much more than a simple oyster wine—though a cold glass alongside shucked bivalves is indeed perfection.



© Clos Canarelli

2022 CHINON BLANC ♦ BERNARD BAUDRY \$36

A rare white from an appellation of reds, Baudry's lush yet mineral Chinon blanc is delightful with Middle Eastern-spiced dishes like roasted eggplant and curried yogurt.

2024 CORSE FIGARI ROSÉ ♦ CLOS CANARELLI \$45

Hailing from Figari, a plateau in southern Corsica with the earliest history of viticulture on the island, the tenacious granite-rooted vines lend a sort of wisdom and finesse to the finished *cuvée*. It's fragrantly floral, chiseled, and reminiscent of warm apricots and bergamot.

2023 CÔTES DU RHÔNE ROUGE ♦ SELECTED BY KERMIT LYNCH \$14.95

No matter what's on tonight's takeout menu, this bottle delivers. Lamb shawarma, kebabs, and falafel? Certainly. Carne asada burritos with chips and guac? No doubt. Wood-fired pizza and Caesar salad? Yessiree!

2023 SAINT-CHINIAN ROUGE "CEBENNA" ♦ LES EMINADES \$29

Notes of lavender, dried herbs, and smoky meat provide a perfumed snapshot of southern France in an exquisitely silky package. It draws you in, then invites you back for more.

2023 CÔTE DE BROUILLY ♦ CHÂTEAU THIVIN \$34

Notes of brambly fruit, pomegranate, and spice dance atop a mineral foundation, making for a wine that exudes both the convivial charm of Gamay and the crunchy intensity of the Côte de Brouilly.



2022 BARBARESCO ♦ TINTERO \$36

Marco's Barbaresco is both floral and stony, with notes of dark berries, blood orange, and spice. It will be perfect alongside homecooked Italian recipes like pasta Bolognese or Margherita pizza.

2023 VACQUEYRAS ROUGE "DOUCINELLO" ♦ DOMAINE LE SANG DES CAILLOUX \$42

Named for Serge's daughter, this red effectively showcases that fresh wine doesn't just mean fresh fruit notes. The flavors are mostly deep and dark—earth, licorice, black olive, and blackberry—but the frame is lithe, yielding a mesmerizing yin and yang.