



2021 Vin de France Rosé
"Les Arceaux"
 Grange Saint-Sauveur
Loire

80% Grolleau Noir,
 20% Grolleau Gris

60-year-old vines
 Clay, limestone

Serve cool
 50–54° F

Drink now

2022 Vin de France Rouge
"Le Martray"
 Grange Saint-Sauveur
Loire

40 % Grolleau Noir,
 40% Gamay,
 20 % Pineau d'Aunis

Vines planted in 1980s
 Clay, limestone

Serve cool
 56–60° F

Drink now

2022 Verdicchio dei Castelli di
Jesi
 Colleleva
Le Marche

Verdicchio

30-year-old vines
 Sandy tuffo

Serve cold
 46–50° F

Drink now

2022 Gentil d'Alsace
 Meyer-Fonné
Alsace

50% Riesling, 25% Muscat,
 20% Pinot Blanc,
 5% Sylvaner & Pinot Gris

Vines planted between
 1976 and 2010
 Granitic colluvium

Serve cold
 46–50° F

Drink now

2021 Bourgogne Blanc
 La Soeur Cadette
Burgundy

Chardonnay

30-year-old vines
 Clay, limestone

Serve cold
 46–50° F

Drink now

2022 Beaujolais Rosé
 Domaine Dupeuble
Beaujolais

Gamay

3- to 70-year-old vines
 Granite

Serve cold
 48–52° F

Drink now

2021 Dolcetto di Diano d'Alba
"Söri Cristina"
 Il Palazzotto
Piedmont

Dolcetto

Vines planted in 1985
 Limestone

Serve cool
 56–60° F

Drink now

2020 Bardolino Superiore
"Pradica"
 Corte Gardoni
Veneto

65% Corvina, 25%
 Rondinella, 10% Sangiovese

20- to 45-year-old vines
 Moraine

Serve cool
 56–60° F

Drink now
 through 2030

2020 Fronsac "Les Piverts"
 Château Moulin
Bordeaux

Merlot

45-year-old vines
 Clay, limestone

Serve cool
 56–60° F

Drink now

2022 Collines Rhodaniennes
Syrah "l'Art Zélé"
 Lionel Faury
Northern Rhône

Syrah

Vines planted 1993
 Schist

Serve slightly
 cool 58–62° F

Drink now
 through 2030

2020 Pic Saint Loup Rouge
"Cupa Numismae"
 Château La Roque
Languedoc-Roussillon

65% Syrah,
 35% Mourvèdre

40-year-old vines
 Clay, limestone scree

Serve slightly
 cool 58–62° F

Drink now
 through 2030

Vermouth di Torino Bianco
"Aperitiv dla Tradission"
 Bèrto
Piedmont

Trebbiano and Moscato
 Must, Herbs & Spices

N/A

Serve cold, on
 ice

Drink now

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 Alice and Antoine Pouponneau
 © Gail Skoff

CLUB GOURMAND



AUGUST 2024

I recently returned from a work trip to France, and one thing that really stood out about my time there was the experience of *apéro*, a pre-meal gathering over drinks that was the prelude to so many memorable evenings. So in the spirit of *apéro*, I've included a traditional Italian *vermouth bianco* in this month's club. Handcrafted by the Quaglia family in Piedmont, this vermouth is sweet so it's not the type you'd use in a martini, but when combined with soda water and garnished with citrus or an olive it makes a refreshing, low-alcohol cocktail that's easy to make and perfect for entertaining.

I'm very excited about this month's mini-theme. It's just two bottles, but they're two very special bottles from Grange Saint-Sauveur, a tiny domaine owned and operated by the husband-and-wife team Antoine Pouponneau and Alice Gitton-Pouponneau, both trained enologists with a shared passion for biodynamic farming and natural methods. They produce their vibrant wines in a small stone barn, or *grange*, attached to their home in the quaint Loire Valley village of Blaison-Saint-Sulpice. Their vineyards, nestled in the countryside near the Loire River and studded with fossilized oyster shells, are treasure troves of old vine Chenin Blanc and Cabernet Franc as well more esoteric varieties like Grolleau Noir, Grolleau Gris, and Pineau d'Aunis.

If you enjoy zingy, lip-smacking wines then you'll love sipping the "Les Arceaux" rosé on its own, but with bite and backbone from extended barrel aging it really shines with food. Alice suggests pairing it with ceviche; I've enjoyed it with everything from fresh goat cheese and crudités to grilled sausages and truffle potato chips. It's a striking rose gold color, with gunflint on the nose and lots of salty, chalky minerality. It's best chilled, but not too cold.

"Le Martray" is a brilliantly fresh and juicy red deliberately made to be enjoyed during summer, and a good chill is recommended. It's mostly old-vine Grolleau Noir—Antoine is very bullish on the variety and considers it one of the Loire's best red grapes—along with Gamay and Pineau d'Aunis. It jumps out of the glass with vivid red berry fruit and possesses the depth and fineness of texture that are the hallmarks of healthy old vines. It's utterly delicious. Enjoy! —Dustin Soiseth

2021 VIN DE FRANCE ROSÉ "LES ARCEAUX" ♦ GRANGE SAINT-SAUVEUR \$42

Grolleau Noir and Gris are pressed directly to produce this rosé's deep, winy salmon-orange/pink color that is a glory to behold in the glass. The complex nose is studded with cinnamon sticks, cloves, orange peel, and fresh strawberries.

2022 VIN DE FRANCE ROUGE "LE MARTRAY" ♦ GRANGE SAINT-SAUVEUR \$49

This playful blend of Grolleau Noir, Gamay, and Pineau d'Aunis is the domaine's earliest-drinking red *cuvée*, with soft edges that take a chill well. The new vintage shows great freshness and brightness, like tart berries picked in the forest.

2022 VERDICCHIO DEI CASTELLI DI JESI ♦ COLLELEVA \$16

This wine has been a customer (and staff) favorite for a decade now. The 2022 has hints of peach on the nose and a crisp, pleasantly grassy finish with a kiss of acidity.

2022 GENTIL D'ALSACE ♦ MEYER-FONNÉ \$22

Crisp and lean, like a reset button for your palate. A bit of pear, delicate mimosa flower, and a whiff of coriander on the nose. Versatile. Friendly. Thirst-quenching.

2021 BOURGOGNE BLANC ♦ LA SŒUR CADETTE \$45

Valentin Montanet likes to produce terroir-driven, affable Burgundies with a nostalgia for the past. This is Burgundian to its steely core, reliably delicious, and undeniably pleasurable.

2022 BEAUJOLAIS ROSÉ ♦ DOMAINE DUPEUBLE \$19

From vines up to 70 years old! A pretty, round, and versatile rosé full of notes of red fruit, melon, and rhubarb. It finishes with a subtle herbal note and food-friendly acidity.

2021 DOLCETTO DI DIANO D'ALBA "SÖRÌ CRISTINA" ♦ IL PALAZZOTTO \$18

Toothsome purple fruit and hints of violets on the nose, with a medium body. Serve it slightly cool with red-sauce pasta, lasagna, or pizza to taste perfection.

2020 BARDOLINO SUPERIORE "PRÀDICÀ" ♦ CORTE GARDONI \$23

This is the more serious Bardolino from Corte Gardoni. It has a Barolo-like iron-fist-in-a-velvet-glove texture. Delicious right now, but a candidate for cellaring as well.

2020 FRONSAC "LES PIVERTS" ♦ CHATEAU MOULIN \$33

Like a big bowl of brambly fruit with a touch of graphite and a splash of violet. An affable wine, full of charm, it is easy to pair and has a revolutionary's spirit.

2022 COLLINES RHODANIENNES SYRAH "L'ART ZÉLÉ" ♦ LIONEL FAURY \$36

Classic northern Rhône Syrah flavors: velvety black fruit that coats the palate like a fine pulp, while sensations of cracked pepper and schist provide an incisive, mouth-watering precision.

2020 PIC SAINT LOUP ROUGE "CUPA NUMISMAE" ♦ CHÂTEAU LA ROQUE \$36

Dense, noble, with grip and grit, the kind of *cuvée* that could generate a lot of awe and attention... and also a much higher price tag.

VERMOUTH DI TORINO BIANCO "APERITIV DLA TRADISSION" ♦ BÈRTO \$21

Add one part vermouth bianco and two parts soda or sparkling water—you can adjust the proportions to taste—to a tumbler or highball glass filled with ice. Garnish with a grapefruit, lemon, or lime wedge, or an olive.