



2016 Barolo "La Tartufaia" Giulia Negri <i>Piedmont</i>	Nebbiolo	Vines planted 2004 Sand, clay	Serve slightly cool 60-64° F	Drink now through 2030
2016 Chianti Classico Podere Campriano <i>Tuscany</i>	Sangiovese	14-year-old vines Limestone	Serve slightly cool 60-64° F	Drink now through 2028
2016 Rosso di Montalcino Sesti <i>Tuscany</i>	Sangiovese	15-year-old vines Oceanic sediment	Serve slightly cool 60-64° F	Drink now through 2028
2016 Eloro Nero d'Avola "Spaccaforno" Riofava <i>Sicily</i>	Nero d'Avola	30-year-old vines Limestone	Serve slightly cool 60-64° F	Drink now through 2025
2020 Beaujolais Rosé Domaine Dupeuble <i>Beaujolais</i>	Gamay	50- to 100-year-old vines Granite, clay, limestone	Serve cold 46-50° F	Drink now
2017 Muscadet "Clos de la Butte" Éric Chevalier <i>Loire</i>	Melon de Bourgogne	50-year-old vines Serpentinite, eclogite, quartz	Serve cold 46-50° F	Drink now
2018 Vézelay "Galerie" Domaine Montanet-Thoden <i>Burgundy</i>	Chardonnay	Vines planted mid '90s, early '00s Clay, limestone	Serve cold 46-50° F	Drink now
2019 Pinot Blanc "Vieilles Vignes" Meyer-Fonné <i>Alsace</i>	65% Pinot Auxerrois, 20% Pinot Blanc, 15% Pinot Gris	Vines planted 1965 and 1978 Granite, marl, limestone	Serve cold 46-50° F	Drink now
2018 Pinot Blanc Albert Boxler <i>Alsace</i>	Pinot Blanc	40-year-old vines Granite	Serve cold 48-52° F	Drink now through 2028
2014 Bordeaux Sauvignon Gris Château de Bellevue <i>Bordeaux</i>	Sauvignon Gris	4-year-old vines Clay, limestone	Serve cold 48-52° F	Drink now
2019 Saint Nicolas de Bourgueil "Irène" Domaine de la Chanteleuserie <i>Loire</i>	Cabernet Franc	30-year-old vines Sand, gravel	Serve cool 54-58° F	Drink now
2018 Bourgogne Pinot Noir Régis Bouvier <i>Burgundy</i>	Pinot Noir	35-year-old vines Clay, limestone	Serve cool 56-60° F	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@kermitynch.com.

COVER © Gail Skoff

CLUB GOURMAND



AUGUST 2021

Welcome to the inaugural month of Club Gourmand! Our goal for this club is simple: celebrate the elemental pleasure of food and drink. Whether the occasion is big or small, the meal humble or grand, we're confident that you'll find a delicious, intriguing wine to make it even better. Like the duo of beautiful Pinot Blancs from Boxler and Meyer-Fonné, each showcasing the distinct styles of these two great Alsatian domaines. Or Chanteleuserie's tart, chillable Cabernet Franc from Saint Nicolas de Bourgueil. It's our only import from this tiny Loire Valley appellation.

Most Club Gourmand shipments will have a mini-theme of some kind, and this month it's a snapshot of Italy's 2016 vintage, with four reds spanning the northern, central, and southern parts of the country. It was an excellent vintage in Tuscany and Piedmont, with both regions experiencing ideal conditions throughout the summer and into harvest. Down in the Mediterranean, Sicily experienced a stellar growing season as well. Now at five years old, these wines are just hitting their stride. Enjoy!

—Dustin Soiseth



Elisa Sesti and her father, Giuseppe

2016 BAROLO "LA TARTUFAIA" ♦ GIULIA NEGRI \$60

Rounded tannins, salty minerality, and pure Nebbiolo fruit make this wine perfect now and an essential selection for any cellar, especially in such a stellar vintage.

2016 CHIANTI CLASSICO ♦ PODERE CAMPRIANO \$32

A hedonistic, unadulterated expression of pure unbridled deliciousness. Pungently savory with herbaceous reminders of the Tuscan countryside, it is the perfect foil to fragrant pasta.

2016 ROSSO DI MONTALCINO ♦ SESTI \$39

Admirably restrained with notes of cherries and mint—and likely lots of longevity. Pair it with roast chicken and potatoes, wild mushroom risotto, or anything off your summer grill!

2016 ELORO NERO D'AVOLA "SPACCAFORNO" ♦ RIOFAVARA \$24

Surprisingly delicate, supple, and charmingly rustic with hints of licorice, black cherry, and an alluring twist of blood orange—in other words, very swallowable.

2020 BEAUJOLAIS ROSÉ ♦ DOMAINE DUPEUBLE \$17

Bursting with wild strawberry aromas and flavors, and a lively mineral backbone keeps it crisp. Ghislaine Dupeuble recommends serving it in a carafe with a handful of fresh strawberries.

2017 MUSCADET "CLOS DE LA BUTTE" ♦ ERIC CHEVALIER \$19

This mouthwatering, lip-smacking Melon de Bourgogne is much more than a simple oyster wine, but that isn't to say that a cold glass alongside shucked bivalves won't land you in Melon heaven.

2018 VÉZELAY "GALERNE" ♦ DOMAINE MONTANET-THODEN \$32

A divine rendition of pure, chiseled Chardonnay, bearing notes of orchard fruit, citrus, and oyster shells. Pair it with food as you would a Chablis: shellfish, light seafood, and mild cheeses.

2019 PINOT BLANC "VIEILLES VIGNES" ♦ MEYER-FONNÉ \$24

A floral nose, but on the palate, it's all about pêche de vigne, a particularly heady French heirloom peach that embodies sweet and tangy perfection. A top-notch pairing for spicy curry dishes.

2018 PINOT BLANC ♦ ALBERT BOXLER \$37

A masterful display of subtlety and refinement. Honeysuckle, peaches, and stone don't shout at, but whisper seductively to your nose and palate.

2014 BORDEAUX SAUVIGNON GRIS ♦ CHÂTEAU DE BELLEVUE \$26

Minerals, honey, flowers, and a peppery, spicy element make this rare white a truly singular wine capable of providing many thrills as an apéritif or at table.

2019 SAINT NICOLAS DE BOURGUEIL "IRÈNE" ♦ DOMAINE DE LA CHANTELEUSERIE \$21

Vibrant aromas of roses, pink peppercorns, and damp earth like rain on a pile of leaves. This is among the best value reds in our shop.

2018 BOURGOGNE PINOT NOIR ♦ RÉGIS BOUVIER \$26

Bouvier's early-release Pinot Noir is all about charm and comfort: classic Burgundian Pinot Noir aromas and flavors, and a deeply fruited and solid core. Try it with burgers or grilled sausages.



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