



Touraine "Fines Bulles"
Domaine de la Chanteleuserie
Loire

Cabernet Franc

Vines planted in 2000
Sand, clay

Serve cold
46–50° F

Drink now

2022 Chinon Rosé
Bernard Baudry
Loire

Cabernet Franc

20-year-old vines
Gravel

Serve cold
48–52° F

Drink now

2021 Saumur Champigny
"Cuvée Domaine"
Thierry Germain
Loire

Cabernet Franc

4- to 70-year-old vines
Sand, clay, tuffeau
limestone

Serve cool
56–60° F

Drink now
through 2028

2020 Campania Coda di Volpe
"Kisteis"
Terre del Vescovo
Campania

Coda di Volpe

Vines planted in 2015
Clay, limestone

Serve cold
48–52° F

Drink now

2021 Maçon-Villages
"Terroir de Farges Vieilles Vignes"
Henri Perrusset
Corsica

Chardonnay

50- to 65-year-old vines
Clay, limestone

Serve cold
48–52° F

Drink now
through 2028

2021 Valle d'Itria Minutolo "Rampone"
I Pástini
Puglia

Minutolo

Vines planted in 2001
Red clay, limestone

Serve cold
48–52° F

Drink now

2021 Riesling "Les Jardins"
Domaine Ostertag
Alsace

Riesling

30-year-old vines
Gravel, sand, clay

Serve cold
48–52° F

Drink now
through 2030

2015 Aglianico "Marrà"
Terre del Vescovo
Campania

Aglianico

Vines planted in 2000
Clay, limestone

Serve slightly
cool 58–62° F

Drink now
through 2028

2021 Pays d'Oc Rouge
Mas Champart
Languedoc

70% Cabernet Franc,
20% Syrah,
10% Carignan

Syrah/Cabernet Franc:
20–25 years, Carignan:
60–110 years
Marl, clay, limestone

Serve slightly
cool 58–62° F

Drink now
through 2028

2020 Corvina Veronese "Becco Rosso"
Corte Gardoni
Veneto

Corvina

25-year-old vines
Moraine

Serve cool
56–60° F

Drink now
through 2028

2021 Morgon "Tradition"
Jean-Paul et Charly Thévenet
Beaujolais

Gamay

50- to 60-year-old vines
Sandy granite

Serve cool
56–60° F

Drink now

2021 Langhe Nebbiolo "Camilu"
Guido Porro
Piedmont

Nebbiolo

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

Serve slightly
cool 58–62° F

Drink now
through 2028

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@kermitylunch.com.

COVER © Bernard Baudry

CLUB GOURMAND



AUGUST 2023

With everything that goes on this time of year—picnics, grilling, tailgating, camping, pool parties—there are endless opportunities for great summer dining. One night you’re crafting a delicious meal with fresh, local ingredients from the farmers’ market, and the next you’re scarfing potato salad off a paper plate and getting mustard on your shirt. That’s why it’s especially handy to have a variety of wines on hand to pair with whatever occasions and ingredients come your way. This month’s club is full of interesting selections from Alsace, the Loire, Burgundy, Beaujolais, Piedmont, and southern Italy, including two wines from Terre del Vescovo, a recent addition to our portfolio from Campania. From crisp whites to chewy reds, and everything in between, there’s something here for most any summer occasion.

And speaking of interesting wines, the August mini-theme shines a spotlight on some of the rarer expressions of one of my favorite varieties, Cabernet Franc. This versatile grape is best known for zingy, peppery red wines, represented here by Thierry Germain’s Saumur Champigny “Cuvée Domaine,” a classic Loire Cabernet Franc with graphite and herbal notes, whose ripe cranberry and raspberry fruit shine with a slight chill. Less common, but no less delicious, are rosés and sparkling wines made from Cabernet Franc. Chanteleuserie’s chalky “Fines Bulles” is a mouthwatering sparkling rosé with notes of ripe, juicy melon, while Baudry’s still Chinon rosé is delicate, stony, and loaded with notes of tart berry. Enjoy! —Dustin Soiseth



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TOURAINÉ “FINES BULLES” ♦ DOMAINE DE LA CHANTELEUSERIE \$26
Made in the méthode traditionnelle, it is a light, bright, and festive bubbly meant to be drunk cold and often. Loire Cabernet can really do it all!

2022 CHINON ROSÉ “LE ROSÉ” ♦ BERNARD BAUDRY \$27
From young vines, it captures both youthful fruit and energizing mineral textures. The 2022 exudes a creaminess with perfectly integrated fruit, acid, stone, and spice.

2021 SAUMUR CHAMPIGNY “CUVÉE DOMAINE” ♦ THIERRY GERMAIN \$34
This is Thierry Germain’s most easy-drinking cuvée: fruit-driven and elegant, silky and irresistible—as if one sip could last forever.

2020 CODA DI VOLPE “KISTEIS” ♦ TERRE DEL VESCOVO \$20
Savor this wine’s breezy aromatics—lemon, flowers, and fresh-picked herbs—alongside a bowl of green olives or another regional specialty, mozzarella di bufala.

2021 MÂCON-VILLAGES “TERROIR DE FARGES VIEILLES VIGNES” ♦ HENRI PERRUSSET \$27
Versatile at table with all sorts of appetizers, this charmer makes for an excellent house white whether you have a simple salad, seafood, or a roast chicken on the menu.

2021 VALLE D’ITRIA MINUTOLO “RAMPONE” ♦ I PÁSTINI \$30
Minutolo preserves lip-smacking acidity and low alcohol despite the baking-hot Puglian summers, flaunting a gorgeous perfume of white flowers, lemon verbena, and wild sage.

2021 RIESLING “LES JARDINS” ♦ DOMAINE OSTERTAG \$36
Pair this mineral Riesling with something clean and simple like fresh crudo, or a chilled appetizer of honeydew melon and burrata, topped with basil and sea salt.

2015 AGLIANICO “MARRÀ” ♦ TERRE DEL VESCOVO \$21
This Aglianico has the added appeal of bottle age, delivering heady notes of smoky oolong tea, rosemary, and fig. The stony-as-slate finish and the mature aromas will wow you.

2021 PAYS D’OC ROUGE ♦ MAS CHAMPART \$22
Terroir-driven, loaded with stones, earth, and smooth, ripe fruit. The finish is pure spice, with lingering perfumes of roses, plums, and berries—a singularly delicious creation.

2020 CORVINA VERONESE “BECCO ROSSO” ♦ CORTE GARDONI \$23
The Piccoli brothers craft this spry and punchy red from the Corvina grape, giving us an absolutely lip-smacking rosso. It’s vibrant, fresh, and fun.

2021 MORGON “TRADITION” ♦ JEAN-PAUL ET CHARLY THÉVENET \$33
Irresistible aromas of sour cherry, violets, and sweet spices. It feels weightless on the palate, grounded only by a tingly impression of minerals. Serve it cool for maximum refreshment.

2021 LANGHE NEBBIOLO “CAMILU” ♦ GUIDO PORRO \$34
Concentrated flavors of cherries and roses, a chiseled frame, and balanced acidity make this bottling an ideal companion to stews, braised meats, and roasted vegetables.



Porro’s vineyards © Clark Z. Terry