



2022 Chianti Classico
Castagnoli
Tuscany

Sangiovese

Vines planted 1993 - 2010
Galestro, loam, limestone,
schist

Serve slightly
cool 58-62° F

Drink now
through 2032

2022 Chianti Classico
Podere Campriano
Tuscany

Sangiovese

Vines planted in 1997
Galestro, pietraforte
(sandstone)

Serve slightly
cool 58-62° F

Drink now

2019 Rosso di Montalcino
Ferretti
Tuscany

Sangiovese

Vines planted in 1985, 1997,
1998
Clay, limestone

Serve slightly
cool 58-62° F

Drink now
through 2030

Touraine "Fines Bulles"
Domaine de la Chanteleuserie
Loire

Cabernet Franc

Vines planted in 2000
Sand, clay

Serve cold
46-50° F

Drink now

NV Vouvray Brut "La Dilettante"
Catherine & Pierre Breton
Loire

Chenin Blanc

40-year-old vines
Clay, limestone

Serve cold
46-50° F

Drink now

2024 Langhe Arneis
Tintero
Piedmont

Arneis

10-year-old vines
Clay, limestone

Serve cold
48-52° F

Drink now

2024 Vin de France Blanc
"Cuvée de Louis"
Domaine Jolivet
Northern Rhône

70% Roussanne,
30% Viognier

Vines planted 2010 - 2020
Granite

Serve cold
48-52° F

Drink now

2024 Pigato
"Vigneto Ca' da Rena"
Punta Crena
Liguria

Pigato

Vines planted in 1973 - 1974,
1990
Red clay

Serve cold
48-52° F

Drink now

2022 Beaujolais Blanc
"Terrain Rouge"
Jean Paul et Charly Thévenet
Beaujolais

Chardonnay

Vines planted in 2015
Clay, limestone

Serve cold
48-52° F

Drink now

2022 Corbières Rouge
Domaine de Fontaine
Languedoc-Roussillon

60% Carignan,
30% Grenache Noir,
10% Syrah

Vines planted in 1950, 1986,
1991
Silica, clay, limestone

Serve cool
56-60° F

Drink now
through 2028

2024 Beaujolais-Villages
Alex Foillard
Beaujolais

Gamay

70-year-old vines
Limestone, sand

Serve cool
56-60° F

Drink now

2024 Savoie Chignin Pinot Noir
André & Michel Quenard
Savoie

Pinot Noir

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

Serve cool
56-60° F

Drink now

Vines planted in 1990
Granite

CLUB GOURMAND



DECEMBER 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@kermitynch.com.

COVER Winter in Tuscany
© Joanie Bonfiglio

Holiday food and wine pairings are always a hot topic of conversation around the shop this time of year, and we all have favorite wines for festive feasts. Whether it's a dry, sparkling Cabernet Franc from the Loire, like Chanteleuserie's "Fines Bulles," or a stony Pinot Noir from the Quenard family in Savoie, the elements that unify our go-to selections are

freshness and the ability to pair with all of the season's flavors.

December's mini-theme features three Tuscan reds because their bright fruit, medium body, and ability to cut through rich dishes make them excellent choices for your holiday table. Don't think that you have to serve *ribollita* or *bistecca alla fiorentina* for Christmas dinner to reap the benefits, though. The qualities that make these reds such great food wines are universal, and mean they can accompany everything from ham to turkey to roasts. Sides, too! Enjoy! –Dustin Soiseth



2022 CHIANTI CLASSICO ♦ CASTAGNOLI \$32

Castagnoli's magnificent terroir is pristinely reflected in the glass, with excellent acidity that perks up each sip and leaves you salivating. Dense and layered, it echoes the flavors of herbs and stewed tomatoes with which you'd coat a serving of hot pappardelle.

2022 CHIANTI CLASSICO ♦ PODERE CAMPRIANO \$35

Evoking wild berries, campfire, and a touch of spice, Campriano's pungently savory Chianti offers herbaceous reminders of the Tuscan countryside. An ideal foil to fragrant pesto pasta.

2019 ROSSO DI MONTALCINO ♦ FERRETTI \$47

After six years of evolution, the 2019 is incredibly chiseled and pure, recalling red berries, blood orange, and leather. An inspired choice with a prime cut of steak.

TOURAINE "FINES BULLES" ♦ DOMAINE DE LA CHANTELEUSERIE \$24

Made in the méthode traditionnelle with direct-press Cabernet Franc, it is a light, festive sparkler meant to be opened at any given moment. Loire Loire Cabernet can really do it all!

NV VOUVRAY BRUT "LA DILETTANTE" ♦ CATHERINE & PIERRE BRETON \$32

Blended from several vintages, this sparkling Chenin Blanc has a lively bead, notes of pear and golden apple, and a flinty finish. It casually elevates any occasion.

2024 LANGHE ARNEIS ♦ TINTERO \$14

With its easy citrus notes and hints of peach and almond skin that lend just a bit more body, Tintero's Arneis is a perfect white wine to sip while cooking: a glass for you, and a splash for braised chicken dishes, brothy seafood stews, or simple pan deglazing.

2024 VIN DE FRANCE BLANC "CUVÉE DE LOUIS" ♦ DOMAINE JOLIVET \$32

This beautiful blend of Roussanne and Viognier is grown at high altitude in the hills west of Saint-Jean-de-Muzols—a delicious golden nectar infused with honeysuckle that invites you in at first sniff for a leisurely dip.

2024 PIGATO "VIGNETO CA' DA RENA" ♦ PUNTA CRENA \$34

This late-ripening dry white is loaded with notes of citrus blossom, wild marjoram, and sea spray. Try it with a classic salsa di noci (a creamy walnut sauce) for a truly magical pairing.

2022 BEAUJOLAIS BLANC "TERRAIN ROUGE" ♦ JEAN PAUL ET CHARLY THÉVENET \$39

From a small parcel rich with red clay soil—thus the name "Terrain Rouge"—just below the cru of Morgon, this is a bright and energetic Beaujolais Blanc that tastes like fresh green apple skin with a whisper of gentian.

2022 CORBIÈRES ROUGE ♦ DOMAINE DE FONTSAINTE \$18

A vibrant country red that mixes the trademark notes of the South—black cherries, spice, and brambly fruit—with beguiling elegance and drinkability. Perfect for grilled fare.

2024 BEAUJOLAIS-VILLAGES ♦ ALEX FOILLARD \$30

From an excellent old-vine parcel situated just beneath the cru of Régnié, between Morgon and Brouilly. It drinks like a Gamay infusion with lovely hints of potpourri, spice, and fresh grapes. Serve it cool, naturally.

2024 SAVOIE CHIGNIN PINOT NOIR ♦ ANDRÉ & MICHEL QUENARDI \$33

Ethereal, with fragrant notes of cherries, raspberries, and pine. One of the best Pinot Noir values you'll taste this year, it's a great option for the upcoming holiday season: light enough to drink on its own, with a cheese board, or alongside your favorite roast chicken.