



**2021 Savoie Chignin Pinot Noir**  
André & Michel Quenard  
*Savoie*

Pinot Noir

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

Serve cool  
54–58° F

Drink now

**2019 Sancerre Rouge**  
Daniel Chotard  
*Loire*

Pinot Noir

20- to 55-year-old vines  
Clay, limestone,  
Kimmeridgian marl

Serve slightly  
cool  
56–60° F

Drink now  
through 2027

**2019 Marsannay Rouge**  
“Les Longeroies Vieilles Vignes”  
Régis Bouvier  
*Burgundy*

Pinot Noir

50-year-old vines  
Clay, limestone

Serve slightly  
cool  
58–62° F

Drink now  
through 2035

**2020 Côte de Nuits-Villages**  
Domaine Gachot-Monot  
*Burgundy*

Pinot Noir

40- to 45-year-old vines  
Clay, limestone

Serve slightly  
cool  
58–62° F

Drink now  
though 2030

**2021 Valle d'Itria Spumante Brut**  
I Pàstini  
*Puglia*

Verdeca

Vines planted in 2001  
Red clay, limestone

Serve cold  
46–50° F

Drink now

**Crémant d'Alsace Brut**  
Kuentz-Bas  
*Alsace*

60% Pinot Blanc,  
40% Pinot Auxerrois

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

Serve cold  
46–50° F

Drink now

**2020 Val de Loire Chardonnay**  
Éric Chevalier  
*Loire*

Chardonnay

10- to 15-year-old vines  
Serpentinite, eclogite,  
quartz

Serve cold  
48–52° F

Drink now

**2021 Reuilly “Les Pierres Plates”**  
Domaine de Reuilly  
*Loire*

Sauvignon Blanc

23-year-old vines  
Clay, Kimmeridgian  
limestone

Serve cold  
48–52° F

Drink now

**2021 Île de Beauté Blanc**  
Yves Leccia  
*Corsica*

70% Vermentinu,  
30% Biancu Gentile

Vines planted in 2007  
Clay, limestone, schist

Serve cold  
48–52° F

Drink now

**2019 Valtènesi “La Botte Piena”**  
La Basia  
*Lombardy*

65% Groppello,  
20% Barbera,  
10% Sangiovese,  
5% Marzemino

15- to 50-year-old vines  
Moraine, sandy clay

Serve cool  
54–58° F

Drink now

**2019 Corbières Rouge**  
“Réserve La Demoiselle”  
Domaine de Fontsaïnte  
*Languedoc*

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

Vines planted in 1904  
Silica, clay, limestone,  
galets roulés (riverbed  
stones)

Serve slightly  
cool  
58–62° F

Drink now  
through 2030

**2021 Barbera d'Alba**  
“Vigna Santa Caterina”  
Guido Porro  
*Piedmont*

Barbera

40-year-old vines  
Clay, limestone

Serve slightly  
cool  
58–62° F

Drink now  
through 2030

# CLUB GOURMAND



DECEMBER 2022

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](mailto:wineclub@kermitynch.com).

COVER Bouvier's vines © Gail Skoff

It's the holiday feast season! Time to dig out the specialized cookware, bone up on the old family recipes—suet pudding, anyone?—select a special bottle from the wine rack, and generally pull out all the stops. Picking the right wine for these meals can feel a little daunting, even for pros. My handy rule of thumb is if you have a lot of different dishes and flavors, go with lighter, fresher reds and whites, like Eric Chevalier's breezy, unoaked Chardonnay or La Basia's tart Valtènesi. Save the richer, more complex wines, like Yves Leccia's layered Corsican *blanc* or the red Burgundies in this month's mini-theme, for simpler meals anchored by a single dish. At the end of the day, though, the most important rule is to drink what you like, and there's a lot to like in this month's case.

December's mini-theme highlights Pinot Noir through four French iterations, any of which would be a delicious and versatile addition to your holiday table. Quenard's Pinot Noir, from steep limestone slopes in Savoie, is light and perfumed, while Simon Chotard's Sancerre *rouge* offers more ripeness along with crunchy, high-toned fruit. The old-vine Marsannay from Régis Bouvier tastes refined and elegant, with a musky element to the deep berry fruit. Lastly, Gachot-Monot's dark, brambly, grippy Côtes de Nuits-Villages demonstrates the richness and density of the 2020 vintage. Drink and be merry! — Dustin Soiseth



Simon Chotard @ Gail Skoff

**2021 SAVOIE CHIGNIN PINOT NOIR** ♦ ANDRÉ & MICHEL QUENARD \$32  
*Ethereal Pinot Noir with notes of cherries, raspberries, and pine. A perfect picnic red, light enough for drinking on its own or pairing with crudités and charcuterie.*

**2019 SANCERRE ROUGE** ♦ DANIEL CHOTARD \$33  
*Delicious and elegant Loire Pinot Noir that perfectly captures bright, fresh fruit while maximizing depth and complexity on the palate.*

**2019 MARSANNAY ROUGE “LES LONGEROIES VIEILLES VIGNES”** ♦ RÉGIS BOUVIER \$45  
*Reminiscent of black cherries, black tea, and baking spices, it pairs with all kinds of fare, from wild mushroom polenta to roast chicken or quail.*

**2020 CÔTE DE NUITS-VILLAGES** ♦ DOMAINE GACHOT-MONOT \$47  
*The nose is subtle and elegant, the tannins are velvety and supple, and a bright, crunchy red fruitiness energizes the whole.*

**2021 VALLE D'ITRIA SPUMANTE BRUT** ♦ I PÁSTINI \$27  
*Light, crisp, and citrusy, with a playful bead that keeps the palate cleansed and refreshed. The perfect companion to a plate of fried little sea critters.*

**CRÉMANT D'ALSACE BRUT** ♦ KUENTZ-BAS \$28  
*Notes of ripe stone fruits, brioche, and wildflowers make this charming sparkler easy to quaff. A creamy, rounded, versatile fizz for all occasions.*

**2020 VAL DE LOIRE CHARDONNAY** ♦ ÉRIC CHEVALIER \$23  
*One of the ziestiest, most refreshing Chardonnays we import. Crisp and citrusy, with the slightest hint of salinity, it offers one of the best ways to start a night.*

**2021 REUILLY “LES PIERRES PLATES”** ♦ DOMAINE DE REUILLY \$26  
*Consistently one of the Loire's finest Sauvignon Blancs, showing delicate lime and floral suggestions that sleekly envelop a chalky core. Enjoy it with oysters or fresh goat cheese.*

**2021 ÎLE DE BEAUTÉ BLANC** ♦ YVES LECCIA \$37  
*A thirst-quencher that perfectly summarizes the appeal of island wines. Sun-ripened fruit, sea-mist salinity, and fresh herbs bring Mediterranean vineyards straight to your glass.*

**2019 VALTÈNESI “LA BOTTE PIENA”** ♦ LA BASIA \$19  
*With a slight chill this under-the-radar rosso is about as gulpable as they come, offering loads of fresh fruit, a peppery crunch, bright acidity, and light, smooth tannins.*

**2019 CORBIÈRES ROUGE “RÉSERVE LA DEMOISELLE”** ♦ DOMAINE DE FONTSAINTE \$23  
*Featuring the soul and depth that can only come from century-old vines, it evokes strawberries and blackberries, stones and garrigue, and the faintest hint of black olives.*

**2021 BARBERA D'ALBA “VIGNA SANTA CATERINA”** ♦ GUIDO PORRO \$28  
*For pasta dinner, it checks all the boxes: ripe berry fruit with cleansing acidity; richness contrasted by vivaciousness. It will cut through even the heartiest tomato-based ragù.*



Porro's vineyards @ Gail Skoff