



Vin de France Brut "Petit Royal"
Les Caves de Seyssel
Savoie

60% Molette,
40% Altesse

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

Serve cold
48-52° F

Drink now

2021 Colli Trevigiani Manzoni Bianco
Gregoletto
Veneto

Manzoni Bianco

25-year-old vines
Sandstone, marl

Serve cold
48-52° F

Drink now

2021 Edelzwicker
Meyer-Fonné
Alsace

25% Pinot Blanc, 25% Sylvaner,
20% Pinot Gris, 15% Muscat,
10% Riesling,
5% Gewurztraminer

Vines planted between
1982 and 2015
Granitic colluvium,
alluvium

Serve cold
48-52° F

Drink now

2022 Jasnières "Cuvée du Silex"
Pascal Janvier
Loire

Chenin Blanc

35- to 40-year-old vines
Clay, flint, limestone

Serve cold
48-52° F

Drink now
through 2035

2022 Vézelay Blanc
"La Châtelaine"
Domaine de la Cadette
Burgundy

Chardonnay

25-year-old vines
Clay, limestone

Serve cold
48-52° F

Drink now

2022 Corse Calvi Rosé "E Prove"
Domaine Maestracci
Corsica

40% Niellucciu,
40% Sciaccarellu,
20% Grenache

45-year-old vines
Clay, sand, granite

Serve cold
48-52° F

Drink now

2021 Vino Rosso
Cantine Elvio Tintero
Piedmont

50% Barbera, 40% Dolcetto,
5% Nebbiolo, 5% Cabernet
Sauvignon

15-year-old vines
Clay

Serve cool
56-60° F

Drink now

2021 Vin de Pays de Vaucluse
Rouge "Le Pigeolet"
Famille Brunier
Southern Rhône

55% Grenache, 15% Syrah,
15% Carignan, 8% Cinsault,
7% Mourvèdre

25-year-old vines
Clay with sandy alluvial
deposits

Serve cool
56-60° F

Drink now

2021 Marche Rosso
"Bastian Contrario"
La Marca di San Michele
Le Marche

Montepulciano

Vines planted in 2011
Limestone, clay

Serve cool
56-60° F

Drink now

2021 Langhe Nebbiolo
Piero Benevelli
Piedmont

Nebbiolo

7- to 10-year-old vines
Marl

Serve slightly
cool 58-62° F

Drink now
through 2030

2021 Patrimonio Rouge
Yves Leccia
Corsica

90% Niellucciu,
10% Grenache

Vines planted in 1989
Clay, limestone, schist

Serve slightly
cool 58-62° F

Drink now
through 2030

2020 Bandol Rouge
"Lulu et Lucien"
Domaine Tempier
Provence

75% Mourvèdre,
14% Grenache,
9% Cinsault, 2% Carignan

40-year-old vines
Clay, limestone

Serve slightly
cool 58-62° F

Drink now
through 2040

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@kermitlynch.com.

COVER Lulu Peyraud & Richard Olney
© Kermit Lynch

CLUB GOURMAND



DECEMBER 2023

Cooking, gathering, traveling, cleaning, reflecting, celebrating, recovering—the holidays are upon us! Again. If it all seems too much, just remember legendary gourmand, writer, and poet Jim Harrison’s ornery justification for eating well: “Good food is a benign weapon against the sodden way we live.”

There’s no mini-theme in this month’s club, just twelve of the tastiest selections—chosen with an eye toward holiday gatherings—we could pack into a case. Les Caves de Seyssel’s “Petit Royal,” a dry, floral-inflected sparkler from Savoie, is the perfect *apéritif*. Pascal Janvier’s delicious Chenin Blanc, the “Cuvée du Silex,” offers crisp pear notes with a whisper of sweetness offset by bracing acidity—perfect for roasted potatoes or veggies with cream sauces or loads of melty cheese. The Pigeoulet rouge from the Bruniers of Vieux Télégraphe is one of my favorite southern Rhône blends. Its red fruit and *réglisse* notes won’t overpower the milder flavors of turkey or ham, but if richer cuts of beef or lamb shanks are on the menu, then Domaine Tempier’s Bandol rouge “Lulu & Lucien” is the bottle you want to grab. All dark fruit, spice, and *garrigue*, with depth and a polished wildness, it’s a fitting tribute to the legendary couple whose passion and generosity still define the domaine today. Enjoy! —Dustin Soiseth

VIN DE FRANCE BRUT “PETIT ROYAL” ♦ LES CAVES DE SEYSSSEL \$24

Alpine flowers, dried fruit, wildflower honey, and a toasty note imbue this value sparkler with richness and complexity. Serve it with salty toasts to kick off your next dinner party, or liven up a night at home with a big bowl of mac and cheese.

2021 COLLI TREVIGIANI MANZONI BIANCO ♦ GREGOLETTO \$20

*A crisp, zesty white wine that will add a dose of stimulating diversity to your rotation of chiseled white wines that serve equally well as an *apéritif* as they do alongside shellfish or a piece of grilled chicken.*

2021 EDELZWICKER ♦ MEYER-FONNÉ \$23

Meyer-Fonné’s 2021 has a floral, perfumed nose and a gentle mid-palate with green apple and pear. The finish is slightly spicy with crisp acidity and a hint of nuttiness.



© Gail Skoff

2022 JASNIÈRES “CUVÉE DU SILEX” ♦ PASCAL JANVIER \$27

Notice the crystalline texture, the lemony tang against the sweet, ripe Mirabelle fruit, the firm structure and endless aftertaste. Excellent with goat cheeses or salty snacks.

2022 VÉZELAY BLANC “LA CHÂTELAINE” ♦ DOMAINE DE LA CADETTE \$38

From what may be the best terroir of Vézelay, the style here hews more closely to Chablis than the Côte d’Or, showing off a mouth-coating, deep, earthy, mineral side.

2022 CORSE CALVI ROSÉ “E PROVE” ♦ DOMAINE MAESTRACCI \$26

Maestracci’s rosé evokes images of hot granite, wild herbs, and berries growing in the island’s craggy, mountainous interior. A perfect mix of bright fruit and Corsican sun.

2021 VINO ROSSO ♦ CANTINE ELVIO TINTERO \$12

Evoking brambly fruit, tobacco, and licorice, Tintero’s Rosso offers a perfect entry point to the delights of Piemonte. A real charmer for meaty weeknight pasta.

2021 VIN DE PAYS DE VAUCLUSE ROUGE “LE PIGEOULET” ♦ FAMILLE BRUNIER \$23

Remarkable finesse and drinkability. Pair with roast lamb or alongside an assortment of hummus, baba ganoush, falafel, black olives, and the freshest pita you can find.

2021 MARCHE ROSSO “BASTIAN CONTRARIO” ♦ LA MARCA DI SAN MICHELE \$27

Dark bitter cherry, rosemary, and licorice root infuse the rounded, medium-bodied palate. A perfect accompaniment to savory winter dishes that include root vegetables.

2021 LANGHE NEBBIOLO ♦ PIERO BENEVELLI \$29

Fresh and bright, this beautiful expression of young Nebbiolo can be enjoyed immediately. Deceptively light on its feet, it finishes with an impressive tannin that begs for a hearty stew or your favorite cut of steak.



Lamb chops for dinner © Gail Skoff

2021 PATRIMONIO ROUGE ♦ YVES LECCIA \$46

A pure, raw blend of 90% Niellucciu and 10% Grenache with notes of fragrant wild fruit, flowers, and smoky herbs with roasted, savory undertones. It takes nicely to a slight chill and plays well with grilled fare.

**2020 BANDOL ROUGE “LULU ET LUCIEN”
DOMAINE TEMPIER \$75**

Tempier’s rouge is as equally suited to special occasion ribeyes as it is to homemade pizza on a Thursday night. Or enjoy like Lulu did: on its own, with a slight chill.