



2020 Pignoletto Frizzante Fattoria Moretto <i>Emilia-Romagna</i>	Pignoletto	30-year-old vines Sandy clay	Serve cold 46–50° F	Drink now
Spumante Extra Brut Riofavara <i>Sicily</i>	50% Moscato, 50% Grecanico, Rucignola, Grillo, Cutrera, Recunu	Vines planted in 1999 Clay, limestone	Serve cold 46–50° F	Drink now through 2025
2020 Coteaux du Loir Blanc Pascal Janvier <i>Loire</i>	Chenin Blanc	15-year-old vines Clay	Serve cold 48–52° F	Drink now through 2025
2020 Muscadet “La Noë” Eric Chevalier <i>Loire</i>	Melon de Bourgogne	20- to 60-year-old vines Granite	Serve cold 48–52° F	Drink now
2019 Bourgogne Aligoté Domaine Taupenot-Merme <i>Burgundy</i>	Chardonnay	Vines planted in 1950 Clay, limestone	Serve cold 48–52° F	Drink now through 2030
2019 Chablis “Les Truffières” Henri Costal <i>Burgundy</i>	Chardonnay	20-year-old vines Limestone	Serve cold 48–52° F	Drink now through 2030
2019 Cahors Château La Grave <i>Southwest</i>	Malbec	25- to 30-year-old vines Red clay	Serve slightly cool 58–62° F	Drink now through 2030
2020 Beaujolais “Charron” Quentin Harel <i>Beaujolais</i>	Gamay	50-year-old vines Clay, sand, flint	Serve cool 54–58° F	Drink now
2018 Barbera d’Alba “Bricco del Pilone” Piero Benevelli <i>Piedmont</i>	Barbera	25-year-old vines Grey marl and bluish limestone	Serve cool 56–60° F	Drink now through 2025
2019 Ardèche Syrah “Syrah Mauve” Jean-Claude Marsanne <i>Northern Rhône</i>	Syrah	Vines planted in 2016 Granite	Serve cool 56–60° F	Drink now through 2026
2017 Bourgueil “Clos Sénéchal” Catherine & Pierre Breton <i>Loire</i>	Cabernet Franc	40-year-old vines Gravel, clay, limestone	Serve slightly cool 58–62° F	Drink now through 2035
2018 Bandol Rouge Domaine Tempier <i>Provence</i>	75% Mourvèdre, 14% Grenache, 9% Cinsault, 2% Carignan	40-year-old vines Clay, limestone	Serve slightly cool 58–62° F	Drink now through 2035

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@kermitylnc.com.

COVER Pergola in Piedmont
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CLUB GOURMAND



DECEMBER 2021

The holiday season is in full swing, bringing us together for family gatherings, work parties, and holiday feasts. With so many opportunities for good eating, it's a good time to be a gourmand, and an even better time to have a thoughtfully-chosen mixed case of wine on hand to help wash everything down. There's no theme this month in terms of region, grape, or vintage, but I did have one idea in mind when assembling this case: make it the best case possible. I scoured our inventory, pinching from here and filching from there, and I'm pretty happy with the result. I hope you are too.

The December Club Gourmand includes two Italian sparkling wines to meet your holiday bubbly needs, and also features wines from two of our newest imports—Taupenot-Merme in Burgundy and Jean-Claude Marsanne in the northern Rhône. Romain Taupenot's crisp Aligoté is a classic pairing for a platter of oysters, while Jean-Claude Marsanne's dark, brambly Syrah is the perfect partner for holiday roasts. A bottle of Domaine Tempier's iconic Bandol rounds out the case. Enjoy! — *Dustin Soiseth*



Jean-Claude's daughter, Clemence

2020 PINOLETTA FRIZZANTE ♦ FATTORIA MORETTO \$22

Tart and juicy like a fresh mandarin, with invigorating acidity ideally suited to cut through the region's signature Parmigiano-Reggiano and prosciutto di Parma.

SPUMANTE EXTRA BRUT ♦ RIOFAVARA \$30

Orange blossom, passion fruit, and wildflowers race across the palate like a lightning bolt, and its fine, persistent bead cleanses with delicacy and class.

2020 COTEAUX DU LOIR BLANC ♦ PASCAL JANVIER \$21

Exotically perfumed with hints of guava, musk, and clove, it finishes dry and quite flinty. Pascal's pairing rec? "Charcuterie," says the butcher-turned-vigneron.

2020 MUSCADET CÔTES DE GRAND LIEU SUR LIE "LA NOË" ♦ ERIC CHEVALIER \$23

The first glass is an ideal match for oysters—streamlined, saline, and full of lemon. Shortly after, the granite terroir kicks in—perfect to accompany simple fish dishes.

2019 BOURGOGNE ALIGOTÉ ♦ DOMAINE TAUPENOT-MERME \$30

This lesser-known Burgundian grape combines crystalline purity with bright citrus notes and a surprisingly textured mouthfeel.

2019 CHABLIS "LES TRUFFIÈRES" ♦ HENRI COSTAL \$36

Generous, fleshy, and discreetly tropical, as if someone had planted pineapples in the Arctic. All its richness of flavor is then funneled down to a pinpoint focus on the snappy finish.

2019 CAHORS ♦ CHÂTEAU LA GRAVE \$17

A deep black robe and earthy, chewy tannins to frame the ripe, juicy fruit that seems to jump out of the glass. For the complete Cahors experience, serve it with a crispy fried duck confit.

2020 BEAUJOLAIS "CHARRON" ♦ QUENTIN HAREL \$20

Gamay from fifty-year-old, organically farmed vines, with irresistibly juicy notes of cherries, rhubarb, and pomegranate. It is begging you to light up the grill.

2018 BARBERA D'ALBA "BRICCO DEL PILONE" ♦ PIERO BENEVELLI \$27

A bit of Barolo-like structure with a mouthful of dark, balsamic-drizzled, berry fruit. This bottling is perfect with a rich, meaty ragù or a deep-dish pizza.

2019 ARDÈCHE SYRAH "SYRAH MAUVE" ♦ JEAN-CLAUDE MARSANNE \$35

Young vines in Mauves, short maceration, stainless-steel aged... but definitely no simple Syrah! The parcel is quite well exposed, giving warm, black fruit with a full, juicy body.

2017 BOURGUEIL "CLOS SÉNÉCHAL" ♦ CATHERINE & PIERRE BRETON \$47

The historical Clos Sénéchal, a top terroir bottling from the estate, marries old-vine fruit with soils of clay and tuffeau limestone. The resulting wine is a spicy, plummy treat.

2018 BANDOL ROUGE ♦ DOMAINE TEMPIER \$65

Remarkably fresh and approachable for a region known for brawn. Perfectly balanced, delicious with a slight chill: wonderfully perfumed of sandalwood and spring blossoms.



Tempier heaven © Gail Skoff