



**2023 Vin de France Brut Nature**  
**“Elle est pas bulle, la vie?”**  
 Catherine & Pierre Breton  
*Loire*

Chenin Blanc

Vines planted in 1960  
 Siliceous clay

Serve cold  
 46–50° F

Drink now

**2022 Muscadet Sèvre et  
 Maine Sur Lie**  
 Domaine Michel Brégeon  
*Loire*

Melon de Bourgogne

4- to 65-year-old vines  
 Gabbro

Serve cold  
 48–52° F

Drink now

**2022 Südtirol Eisacktaler  
 Müller Thurgau “Sass Rigais”**  
 Manni Nössing  
*Alto Adige*

Müller Thurgau

Planted in 2010  
 Sand, granite

Serve cold  
 48–52° F

Drink now

**2023 Chablis**  
 Famille Savary  
*Burgundy*

Chardonnay

Vines planted  
 1982–2020  
 Kimmeridgian limestone

Serve cold  
 48–52° F

Drink now

**2022 Vin de France Blanc**  
**“Morta Maio”**  
 Jean-Baptiste Arena  
*Corsica*

Vermentinu

Vines planted in 2014  
 Schist

Serve cold  
 48–52° F

Drink now

**2023 Bourgueil Rosé**  
 Domaine de la Chanteleuserie  
*Loire*

Cabernet Franc

35-year-old vines  
 Siliceous clay

Serve cold  
 48–52° F

Drink now

**2022 Cahors**  
 Château La Grave  
*Southwest*

Malbec

Vines planted in 1990,  
 1995  
 Red clay

Serve slightly  
 cool 58–62° F

Drink now  
 through 2028

**2022 Pic Saint Loup Rouge**  
 Château La Roque  
*Languedoc-Roussillon*

65% Grenache,  
 25% Syrah,  
 10% Mourvèdre

40-year-old vines  
 Clay, limestone scree

Serve slightly  
 cool 58–62° F

Drink now  
 through 2028

**2022 Toscana Rosso**  
**“Monteleccio”**  
 Sesti  
*Tuscany*

Sangiovese

15-year-old vines  
 Oceanic sediment

Serve cool  
 56–60° F

Drink now  
 through 2028

**2022 Sancerre Rouge**  
 Domaine Hippolyte Reverdy  
*Loire*

Pinot Noir

30-year-old vines  
 Siliceous clay, gravelly  
 limestone

Serve cool  
 56–60° F

Drink now  
 through 2028

**2022 Île de Beauté Rouge**  
 Yves Leccia  
*Corsica*

80% Grenache,  
 20% Niellucciu

Vines planted in 1994  
 Clay, limestone, schist

Serve cool  
 56–60° F

Drink now  
 through 2030

**2018 Lalande-de-Pomerol**  
 Château Belles-Graves  
*Bordeaux*

88% Merlot,  
 12% Cabernet Franc

40-year-old vines  
 Clay, gravel

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@kermitylunch.com](mailto:wineclub@kermitylunch.com).

COVER Frost in Brégeon's vineyards  
 © Joanie Bonfiglio

# CLUB GOURMAND



DECEMBER 2024

When describing his vinification processes, Fred Lailier of Domaine Brégon told me that once the freshly-pressed juice is transferred to the tank to ferment it is “left to its own devices.” In my experience, it is rare for a vigneron to admit to relinquishing control like that, but Fred is very much a poet, and that hands-off approach seems in keeping with an artistic sensibility to yield to nature instead of seeking to control it. In a world that often seems tightly regimented, leaving things to their own devices can be liberating, or even revolutionary. Your sourdough starter, a batch of red wine vinegar, children (within reason)—they all do their own thing in their own time and often benefit from being left alone once in a while, as difficult as that might be.



even revolutionary. Your sourdough starter, a batch of red wine vinegar, children (within reason)—they all do their own thing in their own time and often benefit from being left alone once in a while, as difficult as that might be.

Fred’s bone-dry Muscadet is in this month’s case—just in time for prime oyster season—along with a playful sparkling Chenin Blanc from Catherine and Pierre Breton, a luscious Corsican Vermentinu from Jean-Baptiste Arena, a soft, red-fruited Sancerre rouge from Reverdy, a rich, satiny Bordeaux from Belles-Graves, and seven other wines that, if left to their own devices, will continue to evolve in your cellar. That being said, they are ready to enjoy right now, with the freshness, vibrancy and purity of fruit that we love from youthful wines. And this being the holiday season, it’s A-OK if the device they’re left to is a corkscrew. Enjoy! —Dustin Soiseth

## 2023 VIN DE FRANCE BRUT NATURE “ELLE EST PAS BULLE, LA VIE?”



CATHERINE & PIERRE BRETON \$27

This festive pet-nat is conceived and executed entirely by Catherine and Pierre’s son, Paul. Delicious and honest sparkling Chenin, it’s bottled with no dosage and no sulfur.

## 2022 MUSCADET SÈVRE ET MAINE SUR LIE ♦ DOMAINE MICHEL BRÉGEON \$23

Long praised as the ultimate oyster wine, this is a Muscadet to enjoy with oysters, but also with seared scallops or roast chicken. It fills the mouth with suspicions of honeysuckle and pulpy stone fruits.

## 2022 SÜDTIROL EISACKTALER MÜLLER THURGAU “SASS RIGAI”

MANNI NÖSSING \$30

Nössing’s Müller features a lustrous perfume bursting with exotic aromas of guava, passion fruit, lime, and wildflowers. This sleek, bracing mineral bomb epitomizes mountain refreshment in its purest form.

ABOVE Fred Lailier © Jimmy Hayes  
RIGHT Snow in Corsica © Yves Leccia

## 2023 CHABLIS ♦ FAMILLE SAVARY \$34

Savary’s Chablis opens up with notes of ripe orchard fruit that beautifully counterbalance its underlying crisp minerality. Pair it with pretty much anything at your next potluck.

## 2022 VIN DE FRANCE BLANC “MORTA MAIO” ♦ JEAN-BAPTISTE ARENA \$55

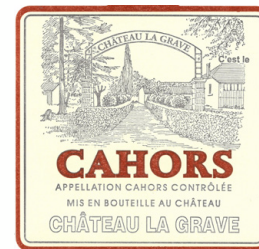
Lightly golden in color, Morta Maio conjures up a day spent in the sun: seabreezes and ripe honeydew, including its subtly bitter, savory rind. Bottled unfiltered, it is deeply textured, and ready to drink tonight. Might we suggest, with mussels?

## 2023 BOURGUEIL ROSÉ ♦ DOMAINE DE LA CHANTELEUSERIE \$19

Round and zesty, it is bursting with red berries and blood orange. This sunset-hued Cab Franc is a perfect match for a well-laden charcuterie board.

## 2022 CAHORS ♦ CHÂTEAU LA GRAVE \$18

Made up entirely of Malbec, it’s all about fresh plums, black currants, and leather with this Cahors. Lithe and structured, it’s wonderful alongside grilled lamb.



## 2022 PIC SAINT LOUP ROUGE ♦ CHÂTEAU LA ROQUE \$27

A traditional blend of Grenache-Syrah-Mourvèdre with beautiful black fruit, southern spice, an herbal bouquet, and rich texture that’s free from any hint of modern trappings.

## 2022 TOSCANA ROSSO “MONTELECCIO” ♦ SESTI \$29

This young Sangiovese is earthy, inviting, and zingy—ready to drink and pair in abundance with Italian classics like tomato pastas and bean stews, or heartier, gamey Tuscan dishes.



## 2022 SANCERRE ROUGE

DOMAINE HIPPOLYTE REVERDY \$34

Pure, classy fruit sings tenor without any interference from the earthy bass that often makes itself heard in red Burgundy. Pinot Noir for pleasure and refreshment, not pondering.

## 2022 ÎLE DE BEAUTÉ ROUGE ♦ YVES LECCIA \$36

Grenache takes center stage, offering fragrant notes of lavender and balmy Mediterranean brush. A splash of Niellucciu adds some muscle to this savory, floral red.

## 2018 LALANDE-DE-POMEROL ♦ CHÂTEAU BELLES-GRAVES \$41

This right-bank Merlot shows beautifully now, despite years of longevity ahead. Notes of black cherry and tobacco, along with a fine acidity, make it versatile at table and lovely on its own.