

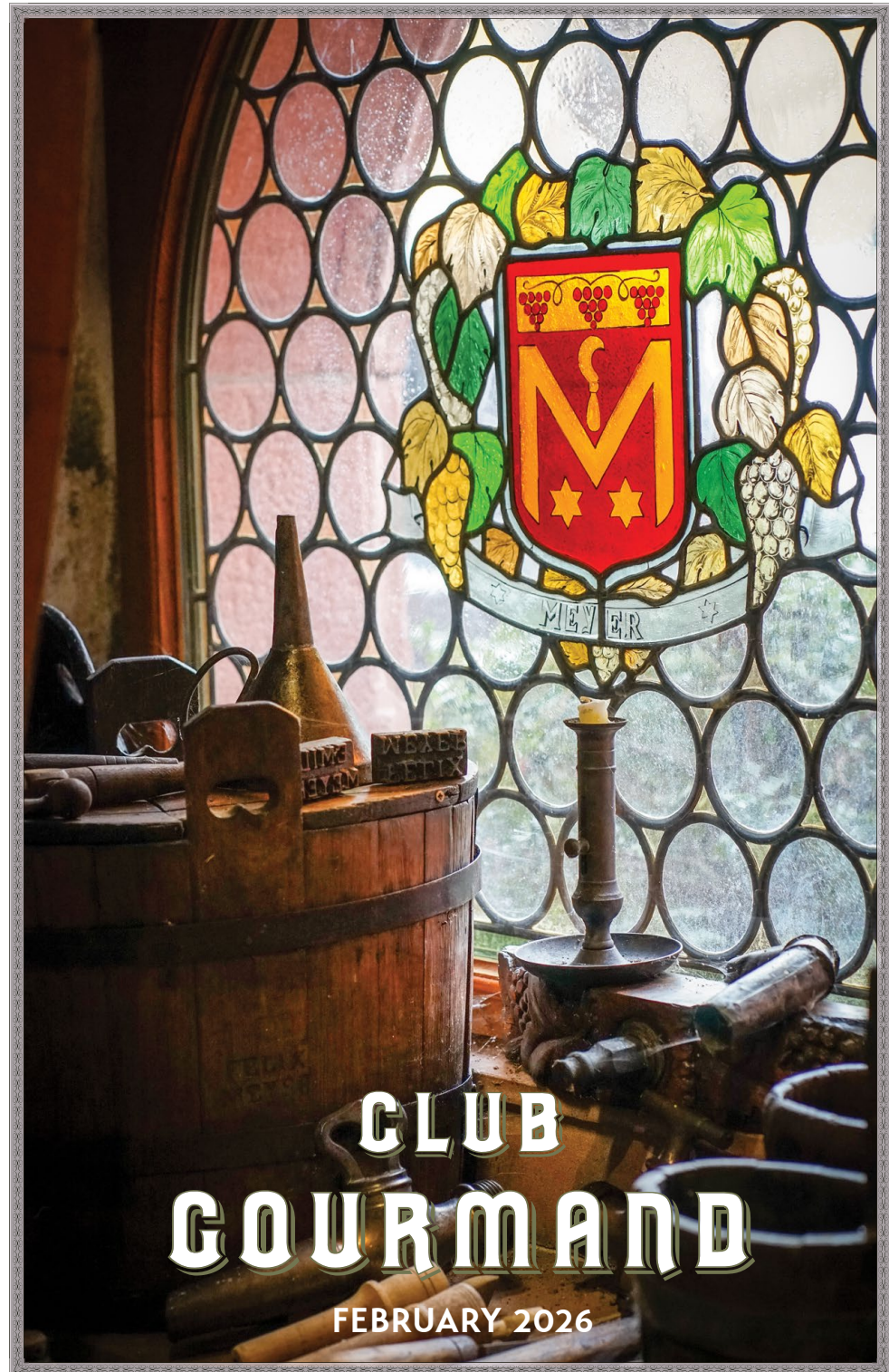


2023 Prosecco Treviso Sui Lieviti Gregoletto Veneto	Glera	20-year-old vines Sandstone, marl	Serve cold 46-50° F	Drink now
2023 Pinot Gris "Réserve" Meyer-Fonné Alsace	Pinot Gris	Vines planted in 1988 and 2008 Marly limestone	Serve cold 50-54° F	Drink now through 2028
2023 Südtirol Eisacktaler Grüner Veltliner Manni Nössing Alto Adige	Grüner Veltliner	Vines planted between 2002 and 2015 Sand, granite	Serve cold 48-52° F	Drink now
2023 Languedoc Rouge "Lou Maset" Domaine d'Aupilhac Languedoc-Roussillon	40% Grenache, 40% Cinsault, 10% Carignan, 5% Syrah, 5% Alicante Bouchet	20-year-old vines Limestone	Serve cool 56-60° F	Drink now through 2028
2023 Ardèche Syrah "Syrah Mauve" Domaine Jean-Claude Marsanne Northern Rhône	Syrah	Vines planted in 2016 Granite	Serve slightly cool 58-62° F	Drink now through 2030

Bugey-Cerdon "La Cueille" Patrick Bottex Bugey	90% Gamay, 10% Poulsard	Vines planted between 1960 and 2010 Clay, limestone	Serve cold 46-50° F	Drink now
2024 Chignin Blanc André & Michel Quenard Savoie	Jacquère	30- to 60-year-old vines Marl, limestone scree	Serve cold 48-52° F	Drink now
2020 Muscadet Sèvre et Maine Gorges Domaine Michel Brégeon Loire	Melon de Bourgogne	65-year-old vines Gabbro	Serve cold 48-52° F	Drink now through 2035
2024 Chinon "Les Granges" Bernard Baudry Loire	Cabernet Franc	Vines planted between 1985 and 1988 Gravel, sand	Serve cool 56-60° F	Drink now through 2028
2024 Fleurie "Les Moriers" Domaine Chignard Beaujolais	Gamay	65-year-old vines Granite	Serve cool 56-60° F	Drink now through 2028
2024 Langhe Nebbiolo Piero Benevelli Piedmont	Nebbiolo	7- to 10-year-old vines Dark brown marl, red marl	Serve slightly cool 58-62° F	Drink now through 2030
2024 Colline Savonesi Cruvin Punta Crena Liguria	Crovino	Vines planted in 1950, 1984, 1999 Sandy gravel	Serve cool 56-60° F	Drink now

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 In the cellar at Meyer-Fonné
© Joanie Bonfiglio



**CLUB
GOURMAND**
FEBRUARY 2026

The saying “Nothing worth having ever comes easy” is attributed to Teddy Roosevelt, but it could have been muttered by any number of French and Italian winemakers after the challenging 2023 vintage, which is the focus of this month’s mini-theme. Too much rain in northeast Italy, too



little in the Languedoc, too much all at once during harvest in the northern Rhône, and an early-season heatwave in Alsace all provided unique challenges. But challenges can also be opportunities, and at the end of the day, downpours, cold snaps, heatwaves, and hail are all just part of the job. In northern Italy, the rain kept the vines hydrated and a burst of heat at harvest helped produce generous and aromatic whites, like Nössing’s Grüner Veltliner. Felix Meyer’s Pinot Gris benefited from the warm temperatures, adding luxurious ripeness. In the Languedoc, drought-stressed vines didn’t produce much, but the fruit they did produce yielded concentrated, vibrant red wines

like Aupilhac’s Grenache and Cinsault-dominated “Lou Maset.” To quote Teddy Roosevelt again: “Never throughout history has a man who lived a life of ease left a name worth remembering.” Or made a wine worth drinking. Enjoy! –Dustin Soiseth

2023 PROSECCO TREVISO SUI LIEVITI ♦ GREGOLETTO \$19.95

A crisp, vibrant, fully dry sparkling wine with notes of fresh apple and lime. With complexity reminiscent of Champagne, it pairs beautifully with cheese dip, truffle risotto, or chopped Treviso salad with parsley and shaved Parmesan.



2023 PINOT GRIS “RÉSERVE” ♦ MEYER-FONNÉ \$33

With its exceedingly fine and elegant nose, creamy texture, and a hint of salty freshness, this wine shows how understated, finessed, and downright glorious dry Pinot Gris can be.

2023 SÜDTIROL EISACKTALER GRÜNER VELTLINER ♦ MANNI NÖSSING \$30

Evoking Meyer lemon, pear, and jasmine, this northern Italian white is a match made in heaven for sea pairings: raw oysters, grilled cod, sushi, or shrimp tacos.

ABOVE Manni Nössing © Gail Skoff NEAR RIGHT Massimo Benevelli © Gail Skoff FAR RIGHT Sylvain Fadat © Dixon Brooke

2023 LANGUEDOC ROUGE “LOU MASET”

DOMAINE D’AUPILHAC \$25

An avid hunter, Sylvain Fadat loves a chillable red to accompany game. With this blend, he captures the region’s great red grapes from young vines, creating the most exuberant expression of Languedoc terroir.



2023 ARDÈCHE SYRAH “SYRAH MAUVE”

DOMAINE JEAN-CLAUDE MARSANNE \$38

This cuvée is all about the charm, deliciousness, and joy of young-vine Syrah. It’s a delightful example of an entry-level red, from a great estate, that delivers more than its humble appellation should have to.

BUGEY-CERDON “LA CUEILLE” ♦ **PATRICK BOTTEX** \$26

A blend of Poulsard and Gamay, La Cueille is the liquid, fizzy, deep pink incarnation of roses, wild strawberries, and stone. Fragrant, low in alcohol, not too sweet, and irresistibly crisp.

2024 CHIGNIN BLANC ♦ **ANDRÉ & MICHEL QUENARD** \$23

Redolent of summery white peach, this Chignin is lush and perfectly tart. Pair it with crisp lettuces in a bright vinaigrette, or a creamier dressing like green goddess.

2020 MUSCADET SÈVRE ET MAINE GORGES ♦ **DOMAINE MICHEL BRÉGEON** \$46

Muscadet is generally considered an oyster wine, but with Gorges’ incredible texture and tension, moules marinières or any kind of seafood pasta are also ideal.

2024 CHINON “LES GRANGES” ♦ **BERNARD BAUDRY** \$27

Put a slight chill on it, pop the cork, and inhale its lively perfume: the floral fragrance and bright, juicy fruit—picture fresh-squeezed berries—are simply irresistible.

2024 FLEURIE “LES MORIERS” ♦ **DOMAINE CHIGNARD** \$30

A harmonious balance of heft and gravitas, laced with violet and a fresh-cut, blossoming bouquet. If there were only one Beaujolais to call “versatile,” this would be it.

2024 LANGHE NEBBIOLO ♦ **PIERO BENEVELLI** \$32

Notes of orange zest, rose petal, and sultry red fruit intermingle with a serious tannin, giving us a weeknight Italian red to pair with cozy dishes like mushroom polenta or braised beef.



2024 COLLINE SAVONESI CRUVIN ♦ **PUNTA CRENA** \$38

A delightfully fresh, spicy, medium-bodied red scented of tart blackberries, wild mint, and other aromatic herbs. For a regional pairing, try it alongside pasta with walnut sauce.