



**2022 Côtes-du-Rhône Rouge**  
**"Sierra du Sud"**  
 Domaine Gramenon  
 Southern Rhône

Syrah

15- to 35-year-old vines  
 Clay, limestone, gravel,  
 sand

Serve slightly  
 cool 58–62° F

Drink now  
 through 2028

**2020 Crozes-Hermitage Rouge**  
 Domaine Jean-Claude Marsanne  
 Northern Rhône

Syrah

Vines planted in 1967  
 Granite

Serve slightly  
 cool 58–62° F

Drink now  
 through 2030

**2021 Saint Joseph Rouge**  
**"La Gloriette Vieilles Vignes"**  
 Lionel Faury  
 Northern Rhône

Syrah

Vines planted between  
 1937 and 1976  
 Granite

Serve slightly  
 cool 58–62° F

Drink now  
 through 2035

**Rosato Spumante Brut "Il Rosa"**  
 Sommariva  
 Veneto

60% Raboso,  
 40% Pinot Nero

5- to 15-year-old vines  
 Red clay

Serve cold  
 46–50° F

Drink now

**2021 Côtes du Vivarais Blanc**  
**"Fûts de Chêne"**  
 Gallety  
 Southern Rhône

50% Grenache Blanc,  
 30% Marsanne,  
 20% Roussanne

40-year-old vines  
 Clay, limestone

Serve cold  
 48–52° F

Drink now  
 through 2028

**2021 Custozza "Mael"**  
 Corte Gardoni  
 Veneto

40% Garganega,  
 20% Riesling, 20% Trebbiano,  
 20% Trebbianello

17- to 35-year-old vines  
 Moraine

Serve cold  
 48–52° F

Drink now  
 through 2028

**2022 Languedoc Blanc**  
 Château La Roque  
 Languedoc-Roussillon

30% Marsanne, 30% Rolle,  
 25% Grenache Blanc,  
 15% Viognier & Roussanne

30-year-old vines  
 Clay, limestone scree

Serve cold  
 48–52° F

Drink now

**2022 Quincy "Château de Quincy"**  
 Domaine Trotureau  
 Loire

Sauvignon Blanc

Vines planted in 2010  
 Sand, limestone, silex

Serve cold  
 48–52° F

Drink now

**2021 Corbières Rouge**  
 Domaine de Fontsaïnte  
 Languedoc-Roussillon

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

Vines planted in 1950  
 (Carignan), 1986  
 (Grenache), 1991 (Syrah)  
 Clay, limestone, galets

Serve slightly  
 cool 58–62° F

Drink now

**2022 Comté Rhodanien**  
**Pinot Noir "Grande Terre"**  
 Quentin Harel  
 Beaujolais

Pinot Noir

Vines planted in 1992  
 Clay, sand

Serve cool  
 56–60° F

Drink now

**2020 Bourgogne Passetoutgrain**  
 Robert Chevillon  
 Burgundy

1/3 Pinot Noir,  
 2/3 Gamay

Vines planted in 1989  
 Clay, limestone

Serve cool  
 56–60° F

Drink now

**2020 Muscat de**  
**Beaumes-de-Venise**  
 HALF BOTTLE  
 Domaine de Durban  
 Southern Rhône

Muscat Blanc à Petits  
 Grains

35-year-old vines  
 Clay, limestone

Serve cold  
 48–52° F

Drink now  
 through 2028

# CLUB GOURMAND



FEBRUARY 2024

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](mailto:wineclub@kermitylnc.com).

COVER Clémence Marsanne  
 © Jimmy Hayes

**W**inter arrived in full force for many of us over the past few weeks. The weather can be challenging, but provided you're safe and well-provisioned, there's something so satisfying about enjoying small luxuries—a home-cooked meal, a fire in the hearth, good slippers—while it's raging outside. It helps to have a mixed case of tasty wine on hand, too! This one includes the Gallety Côtes du Vivarais Blanc “Fûts de Chêne.” It's one of my favorite southern French whites, with ripe fruit and a full, oak-kissed texture. The Cheillon Passetoutgrain, a blend of Gamay and Pinot Noir from one of the best producers in Nuits-Saint-Georges, marries red berry fruit with earthiness and grip. There's also a sparkling rosé and a half-bottle of dessert wine that might be of use during a certain February holiday.



Lionel Faury © Jimmy Hayes

Syrah is the focus of this month's mini-theme, with three bottles illustrating a range of styles. The Marsanne Crozes-Hermitage is a mid-weight Syrah with a bright crimson color and tart plum notes, perfect for early drinking. The Gramenon, produced further south, is darker, with more luscious fruit and an earthy, mineral finish. The Faury old-vine Saint Joseph has that instantly recognizable nose of dark fruit, smoke, and bacon fat. There's good acidity on the finish, and the wine gains in weight and complexity with air. Enjoy! —Dustin Soiseth

**2022 CÔTES-DU-RHÔNE “SIERRA DU SUD” ♦ DOMAINE GRAMENON \$41**  
A pure Syrah bottling from the land of Grenache, offering wild flavors of Provençal countryside gently wrapped in a thick coat of tooth-staining deep purple fruit.

**2020 CROZES-HERMITAGE ROUGE ♦ DOMAINE JEAN-CLAUDE MARSANNE \$44**  
Dark, textured, and aromatic, boasting beautiful notes of black cherry, stones, and a hint of black olive. A textbook northern Rhône Syrah, perfectly suited to winter stews.

**2021 SAINT JOSEPH ROUGE “LA GLORIETTE VIEILLES VIGNES” ♦ LIONEL FAURY \$55**  
Faury's old-vine Saint Joe offers lively, peppery aromatics right at the first pour—a rich mix of black olive, fennel, and raspberry.

**ROSATO SPUMANTE BRUT “IL ROSA” ♦ SOMMARIVA \$18**  
A perfect accompaniment to anything at aperitivo hour, particularly the Venetian specialty baccalà mantecato, Italy's answer to the French spread called brandade.

**2021 CÔTES DU VIVARAIS BLANC “FÛTS DE CHÊNE” ♦ GALLETY \$22**  
Aged for two years in barrel, this textured white blend strikes just the right balance of luscious richness and stony precision.

**2021 CUSTOZA “MAEL” ♦ CORTE GARDONI \$23**  
This perfumed charmer punches far above its weight, delivering aromatic complexity in spades, pinpoint precision on the palate, and a stony finish that exudes pure class.

**2022 LANGUEDOC BLANC ♦ CHÂTEAU LA ROQUE \$26**  
Suggestions of wildflower honey and ripe stone fruit give La Roque's blanc a lavish richness reflecting the area's abundant Mediterranean sunshine. Try it with your favorite tinned fish.

**2022 QUINCY “CHÂTEAU DE QUINCY” ♦ DOMAINE TROTTEREAU \$31**  
The singular combination of flinty sand and pink limestone soils produces Sauvignon Blanc unlike any other in the world: ripe, lush, and full of aromatic gooseberry and passionfruit.

**2021 CORBIÈRES ROUGE ♦ DOMAINE DE FONTSAINTE \$18**  
Herbal garrigue and stones offer just enough earthy terroir to counterbalance the chewy, mouth-coating wild brambleberry notes, making this bargain red a KLWM staple.

**2022 COMTÉ RHODANIEN PINOT NOIR “GRANDE TERRE” ♦ QUENTIN HAREL \$24**  
Made by a pioneer of organic viticulture in the Beaujolais, this is certainly one of our best value Pinot Noirs. Uncomplicated and fruit-forward with aromas of fresh berries and turned earth.



© Domaine de Durban

**2020 BOURGOGNE PASSETOUTGRAIN ROBERT CHEVILLON \$49**  
A fresh and smooth Gamay/Pinot blend from the slopes of Nuits-Saint-Georges, straight out of the cellars of a legendary domaine on Burgundy's Côte de Nuits.

**2020 MUSCAT DE BEAUMES-DE-VENISE Half Bottle DOMAINE DE DURBAN \$18**  
Pliny the Elder praised the delicacy of Muscat made in Beaumes-de-Venise, a tradition proudly upheld today by the Leydier family. This luscious vin doux naturel offers succulent aromas of flowers and summer fruits.