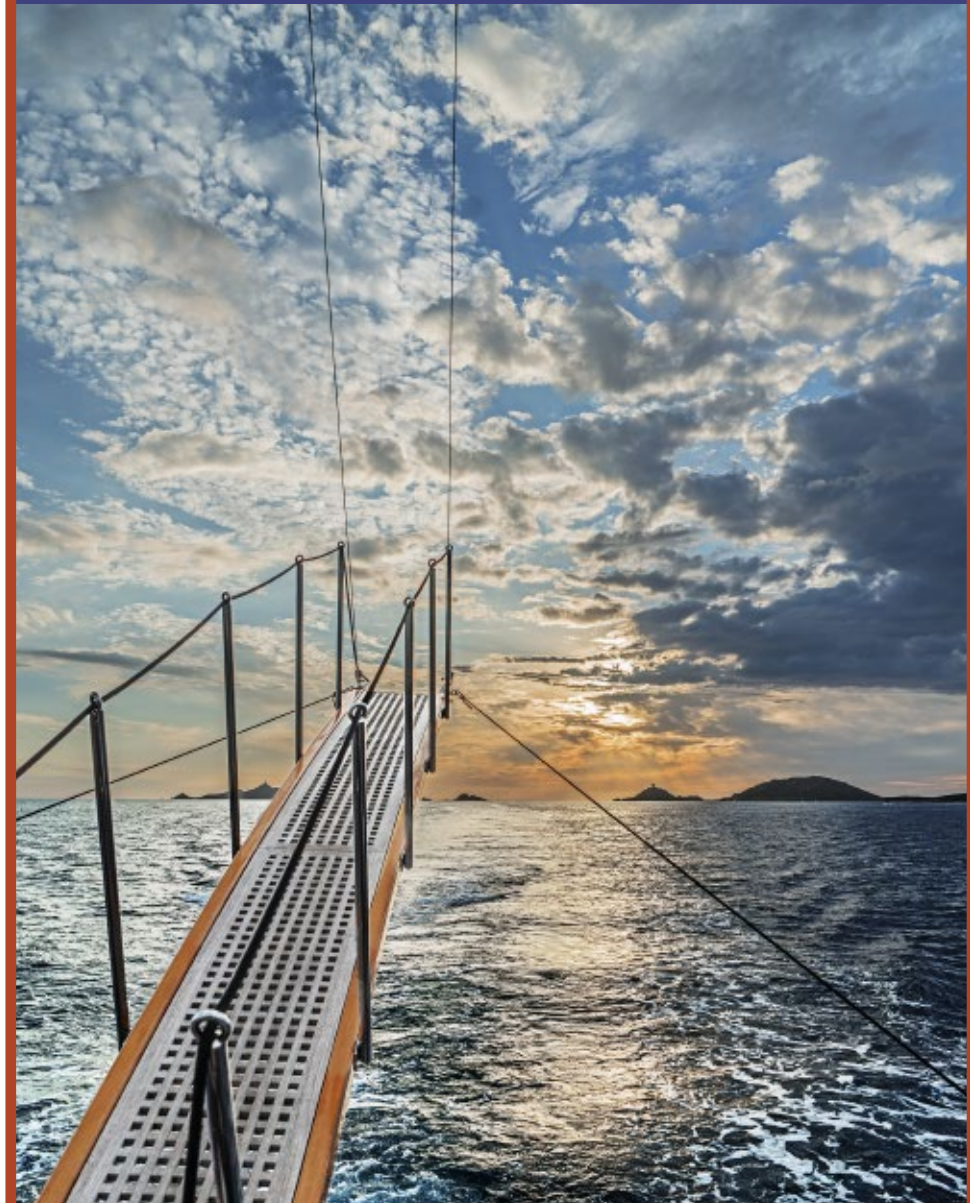




<b>2020 Veneto Garganega Frizzante “Primo Incontro”</b> Davide Vignato <i>Veneto</i>	Garganega	25-year-old vines Basalt	Serve cold 46–50° F	Drink now
<b>2021 Vin de Corse Rosé “Gris de Marquilliani”</b> Domaine de Marquilliani <i>Corsica</i>	95% Sciaccarellu, 5% Syrah	20-year-old vines Schist and granite gravel with silt	Serve cold 46–50° F	Drink now
<b>2021 Colline Savonesi Lumassina</b> Punta Crena <i>Liguria</i>	Lumassina	Vines planted 1980, 1999 Silt	Serve cold 46–50° F	Drink now
<b>2020 Muscadet Côtes de Grand Lieu sur Lie “Clos de la Butte”</b> Éric Chevalier <i>Loire</i>	Melon de Bourgogne	50-year-old vines Serpentinite, eclogite, quartz	Serve cold 46–50° F	Drink now
<b>2021 Vouvray “Les Fondraux”</b> Champalou <i>Loire</i>	Chenin Blanc	45-year-old vines Clay, silex	Serve cold 48–52° F	Drink now through 2035
<b>2019 Venezia Giulia Chardonnay</b> Edi Kante <i>Friuli</i>	Chardonnay	14-year-old vines Clay, limestone	Serve cold 48–52° F	Drink now through 2030
<b>2021 Lacrima di Morro d’Alba</b> Colleleva <i>Le Marche</i>	Lacrima	Vines planted 1980-1990 Clay	Serve cool 54–58° F	Drink now
<b>2021 Coteaux du Loir Rouge “Cuvée du Rosier”</b> Pascal Janvier <i>Loire</i>	Pineau d’Aunis	25-year-old vines Clay, sand	Serve cool 54–58° F	Drink now
<b>2021 Morgon “Les Charmes”</b> Quentin Harel <i>Beaujolais</i>	Gamay	80-year-old vines Schist, granite, manganese	Serve cool 56–60° F	Drink now through 2030
<b>2020 Chinon “Cuvée Terroir”</b> Charles Joguet <i>Loire</i>	Cabernet Franc	30-year-old vines Siliceous alluvial sand	Serve cool 56–60° F	Drink now through 2030
<b>2020 Isola dei Nuraghi Rosso “Familia”</b> Deperu Holler <i>Sardinia</i>	70% Cannonau, 30% Mustru	10-year-old vines Limestone, marl	Serve slightly cool 58–62° F	Drink now through 2028
<b>2021 Savoie Arbin Mondeuse “Terres Brunes”</b> André & Michel Quenard <i>Savoie</i>	Mondeuse	40- to 50-year-old vines Clay, limestone	Serve slightly cool 56–60° F	Drink now through 2030

# CLUB GOURMAND

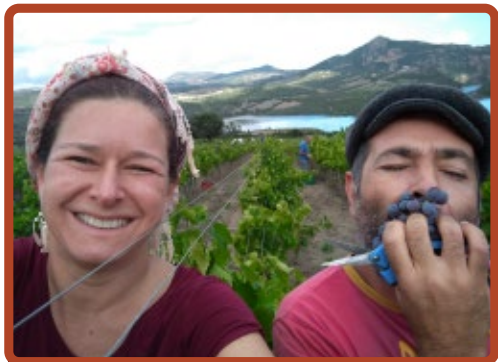


FEBRUARY 2023

February brings a sense of calm to my house, a return to routine. After the elaborate feasts and special bottles of the holiday season, our meals are now simple and sustaining, highlighting seasonal produce and accompanied by a glass of whatever's handy.

There's no mini-theme in this month's club, just twelve delicious wines that pair well with winter's flavors. The caramelized crunchiness of roasted butternut or acorn squash melds perfectly with the subtly off-dry Vouvray from Champalou. If bivalves are on the menu, Éric Chevalier's Muscadet "Le Clos de la Butte" can't be beat with a pair full of oysters—they're nice and briny this time of year.

A rosé in February may seem odd, but we're serious proponents of year-round rosé drinking! I enjoy Marquilian's racy Corsican *vin gris* with both the sweetness of fresh crab and the slight bitterness of garlicky sauteed greens. Hearty dishes with lots of flavors—braised lamb shanks or duck legs, roasted pork loin, carnitas burritos—can benefit from a lighter, brighter red, which keeps you from getting too bogged down. There's a trio here from Colleleva, Pascal Janvier, and Quentin Harel. Stick a bottle in the snow for a quick chill. If you need something richer, the brooding "Familia" from Deperu Holler and the smoky, Syrah-like Mondeuse from Quenard will darken your glass nicely. Lastly, should you need bubbles for whatever reason, Davide Vignato's zesty sparkling Garganega has you covered. Enjoy! — *Dustin Soiseth*



Harvesting Cannonau © Deperu Holler

**2020 VENETO GARGANEGA FRIZZANTE "PRIMO INCONTRO" ♦ DAVIDE VIGNATO \$23**  
*Akin to a yeasty brew of ground-up minerals bisected by a bolt of laser-sharp, mouth-watering acidity. Unadulterated, bone-dry, incredibly stimulating, and low-alcohol Garganega frizzante.*

**2021 VIN DE CORSE ROSÉ "GRIS DE MARQUILIANI" ♦ DOMAINE DE MARQUILIANI \$32**  
*Sciaccarellu with a splash of Syrah, it practically appears to be a white wine. And yet, as delicate as this *vin gris* is, it packs some serious flavor, with notes of citrus, minerals, and peach.*

**2021 COLLINE SAVONESI LUMASSINA ♦ PUNTA CRENA \$25**  
*A rare grape exclusive to the Ligurian coast, Lumassina should be served with another specialty of the region: crisp, lightly battered fried anchovies.*

**2020 MUSCADET CÔTES DE GRAND LIEU SUR LIE "CLOS DE LA BUTTE" ♦ ÉRIC CHEVALIER \$24**  
*The first impression is a lovely whisper of florality. When the flowers subside, the salt kicks in, leaving your palate both charmed and salivating for more.*

**2021 VOUVRAY "LES FONDRAUX" ♦ CHAMPALOU \$30**  
*The berries may have tasted just like this when they were picked off the vine. The contrast of ripe, succulent Chenin Blanc fruit with a spike of flinty minerality is like licking honey off an arrowhead.*

**2019 VENEZIA GIULIA CHARDONNAY ♦ EDI KANTE \$43**  
*A very distinctive expression of Chardonnay with wispy aromas of mandarin orange, honeysuckle, and beeswax. It transforms on the palate to showcase the grape's bright, zesty, slightly saline side.*

**2021 LACRIMA DI MORRO D'ALBA ♦ COLLELEVA \$25**  
*A dry red with ambrosial perfume of lavender, roses, and tooth-staining wild berries. Grown where the Adriatic meets the Apennines, Lacrima is equally befitting for delicacies of the sea or land.*

**2021 COTEAUX DU LOIR ROUGE "CUVÉE DU ROSIER" ♦ PASCAL JANVIER \$26**  
*Juicy and lively thanks to a palate-tickling hint of effervescence, it is best served slightly chilled and goes quite well with tricky-to-pair dishes that have a spicy kick.*

**2021 MORGON "LES CHARMES" ♦ QUENTIN HAREL \$27**  
*A bright and lively expression of Gamay. Harel's whole-cluster vinification and *élevage* in neutral wood make this a classic cru Beaujolais, full of charming florals and fresh berry fruit.*

**2020 CHINON "CUVÉE TERROIR" ♦ CHARLES JOGUET \$31**  
*One of the great everyday reds in our portfolio. The combination of tart red fruit, herbaceousness, and graphite earthiness make this the perfect match for just about any meal, the more casual the better.*

**2020 ISOLA DEI NURAGHI ROSSO "FAMILIA" ♦ DEPERU HOLLER \$36**  
*This inky, chewy blend of Cannonau with Muristellu boasts a strikingly wild perfume that soars from the glass. Raw, pure, unbridled Sardinian lifeblood to complement barbecues and roast game.*

**2021 SAVOIE ARBIN MONDEUSE "TERRES BRUNES" ♦ ANDRÉ & MICHEL QUENARD \$37**  
*This bottling conveys loads of juicy, brambly berries with floral and gamey nuances. Decant it to allow its dense tannins to soften, and then enjoy with roast duck, mushrooms, or Alpine cheeses.*



Alpine vineyards in Savoie © A. & M. Quenard