



2020 Bordeaux Blanc Château Ducasse <i>Bordeaux</i>	60% Sémillon, 35% Sauvignon Blanc, 5% Muscadelle	45- to 48-year-old vines Clay, limestone	Serve cold 46-50° F	Drink now
2014 Lalande-de-Pomerol Château Belles-Graves <i>Bordeaux</i>	88% Merlot, 12% Cabernet Franc	40-year-old vines Clay, gravel	Serve slightly cool 58-62° F	Drink now
2017 Pomerol Château Gombaude-Guilhot <i>Bordeaux</i>	85% Merlot, 15% Cabernet Franc	40-year-old vines Flint, clay	Serve slightly cool 58-62° F	Drink now through 2035
2019 Sauternes Château Roûmieu-Lacoste <i>Bordeaux</i>	Sémillon	45- to 48-year-old vines Clay, limestone	Serve cold 48-52° F	Drink now through 2035
2020 Vin de Pays de Vaucluse Blanc Domaine de Durban <i>Southern Rhône</i>	50% Viognier, 50% Chardonnay	18-year-old vines Clay, limestone	Serve cold 48-52° F	Drink now
2018 Gambellara "El Gian" Davide Vignato <i>Veneto</i>	Garganega	25-year-old vines Basalt	Serve cold 46-50° F	Drink now
2019 Gentil d'Alsace Meyer-Fonné <i>Alsace</i>	50% Riesling, 25% Muscat, 20% Pinot Blanc, 5% Sylvaner & Pinot Gris	Vines planted between 1976 and 2010 Granitic colluvium, alluvium	Serve cold 46-50° F	Drink now
2020 Pic Saint Loup Rosé Château La Roque <i>Languedoc-Roussillon</i>	30% Mourvèdre, 30% Cinsault, 20% Grenache, 20% Syrah	20-year-old vines Clay, limestone scree	Serve cold 48-52° F	Drink now
2020 Vino Rosso "Il Gocetto" Tenuta La Pergola <i>Piedmont</i>	64% Brachetto, 32% Barbera, 4% Bonarda	15-year-old vines Clay, chalk	Serve cool 54-58° F	Drink now
2020 Bardolino "Le Fontane" Corte Gardoni <i>Veneto</i>	60% Corvina, 30% Rondinella, 10% other indigenous grapes	15- to 50-year-old vines Moraine	Serve cool 56-60° F	Drink now
2019 Collioure "La Pinède" Domaine de la Tour Vieille <i>Languedoc-Roussillon</i>	80% Grenache Noir, 7% Carignan, 7% Syrah, 6% Mourvèdre	35- to 70-year-old vines Schist	Serve slightly cool 58-62° F	Drink now through 2026
2020 Colline Savonesi Rosso "Cruvin" Punta Crena <i>Liguria</i>	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 Winter in Bordeaux
© Château Belles-Graves

CLUB GOURMAND



FEBRUARY 2021

It's cold and grey outside my window today, but cozy inside. The holidays have come and gone. The days are short and life seems to slow down a bit, yielding more time for baking and roasting. A time for taking stock, and for making it. I enjoy Bordeaux—in all its forms—at times like these. A crisp white with salads made from fresh winter greens and radishes, a full-bodied, warming red for anything roasted or braised, and a decadent sweet wine for a fireside nightcap. This month's Bordeaux mini-theme has wines for all these occasions, and I'm particularly excited to be able to include a first-class Pomerol from Château Gombaude-GuilLOT. This small family domaine was one of the very first estates in Pomerol to be certified organic over 20 years ago. Together with a dry Bordeaux Blanc, a honeyed Sauternes, and another elegant red from nearby Lalande-de-Pomerol, it's an example of the enjoyment—and value—still found in this most famous of regions. Enjoy! — *Dustin Soiseth*



Olivier Tacher of Gombaude-GuilLOT © Corrett Pierce

2020 BORDEAUX BLANC ♦ CHÂTEAU DUCASSE \$18

Sabine Dubourdieu often pairs her husband's wine with a monkfish terrine she serves as an appetizer, alongside a salad and a dollop of homemade mayonnaise.

2014 LANLANDE-DE-POMEROL ♦ CHÂTEAU BELLES-GRAVES \$36

Supple and refined, it can be appreciated in its youth, while the powerful structure lurking beneath promises a bright future in your cellar.

2017 POMEROL ♦ CHÂTEAU GOMBAUDE-GUILLOT \$116

Incredible depth, power, and fine but grippingly youthful tannins—this is unmistakably Pomerol.

2019 SAUTERNES ♦ CHÂTEAU ROÛMIEU-LACOSTE \$26

The French are known to admire it with Sunday's roast chicken. Try it with shucked oysters for the most unlikely of revelations.

2020 VIN DE PAYS DE VAUCLUSE BLANC ♦ DOMAINE DE DURBAN \$15

Aromas of fresh sun-kissed peaches and cleansing rainwater with a crisp, mineral finish. This lively dry white is the perfect accompaniment to your next picnic.

2018 GAMBELLARA “EL GIAN” ♦ DAVIDE VIGNATO \$18

Lemon zest, star fruit, wet stone, and white flowers all coat the palate in this bone-dry bianco. Savor a glass to stimulate your taste buds as you prepare a meal, perhaps with some antipasti.

2019 GENTIL D'ALSACE ♦ MEYER-FONNÉ \$20

Alsatian cured meats, like smoked ham, or the perennial tarte flambée are no-brainers, but this white's exotic perfume and lithe body also pair well with the cuisine of Southeast Asia.

2020 PIC SAINT LOUP ROSÉ ♦ CHÂTEAU LA ROQUE \$23

Notes of rose water, alpine strawberry, and a delicate creaminess. Savor with a salad of bitter greens or shaved fennel.

2020 VINO ROSSO “IL GOCCETTO” ♦ TENUTA LA PERGOLA \$12

Aromas of rose petals and sweet wild berries make this juicy red hard to resist. With little tannin, it should be served cool and uncorked on any and all occasions.

2020 BARDOLINO “LE FONTANE” ♦ CORTE GARDONI \$17

Reminiscent of the best of Beaujolais, this undeniable quaffer could be paired with just about anything. Serve it slightly chilled.

2019 COLLIOURE “LA PINÈDE” ♦ DOMAINE DE LA TOUR VIEILLE \$27

This Catalan beauty also delivers delicate hints of violets and stone fruit. Its concentration will complement a roast well, served alongside potatoes with rosemary.

2020 COLLINE SAVONESI ROSSO “CRUVIN” ♦ PUNTA CRENA \$34

It shines alongside regional pasta dishes—pansotti with salsa alle noci (walnut sauce) is a classic—or cuisine from Liguria's mountainous interior, such as roast rabbit with taggiasca olives and wild herbs.

Vignato's Gambellara vineyards © Davide Vignato

