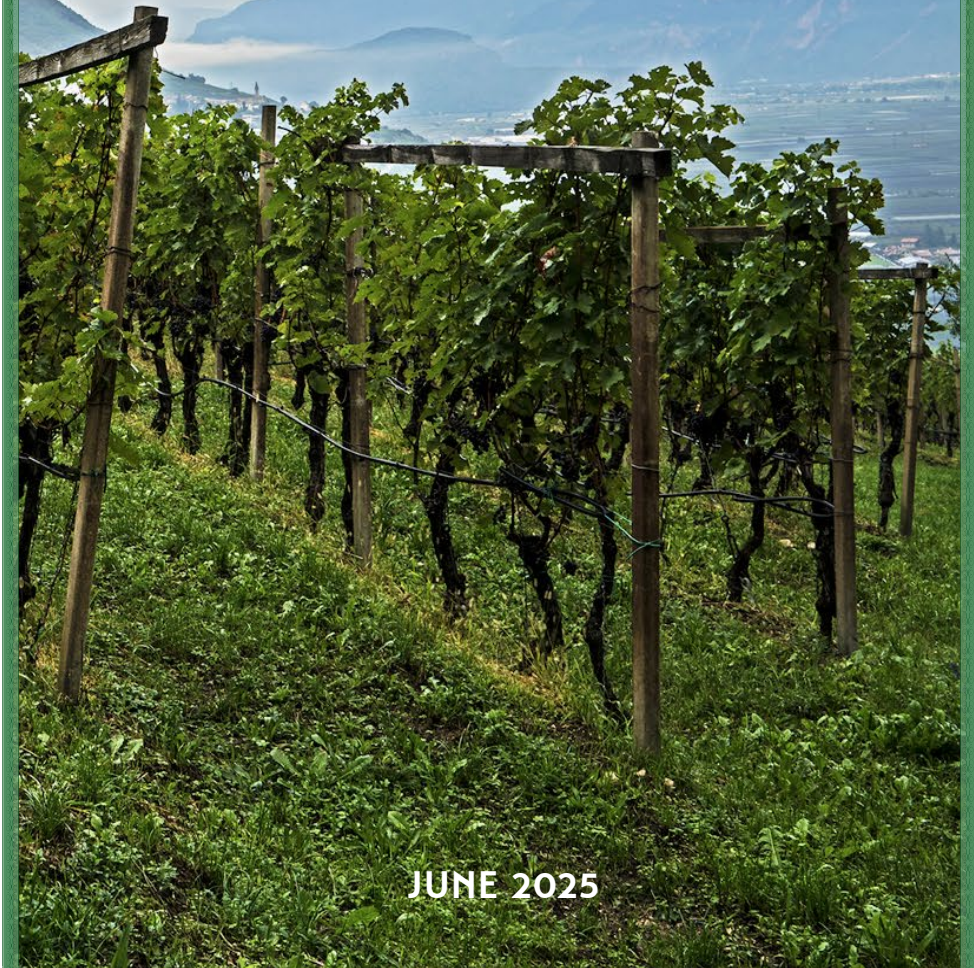




2024 Cheverny Domaine du Salvard <i>Loire</i>	85% Sauvignon Blanc, 15% Chardonnay	10- to 65-year-old vines Chalk, limestone, sand	Serve cold 46–50° F	Drink now
2019 Alto Adige Sauvignon “Voglar” Peter Dipoli <i>Alto Adige</i>	Sauvignon Blanc	Vines planted in 1990 Chalk, dolomite, limestone	Serve cold 48–52° F	Drink now through 2032
2021 Bordeaux Sec “Définition” Domaine de l’Alliance <i>Bordeaux</i>	50% Sauvignon Blanc, 50% Sémillon	50-year-old vines Gravel, clay, sand	Serve cold 48–52° F	Drink now through 2032
2024 Lambrusco Grasparossa di Castelvetro Fattoria Moretto <i>Emilia-Romagna</i>	Lambrusco Grasparossa	Vines planted in 1997, 2002, 2007 Clay, limestone	Serve cool 50–54° F	Drink now
2023 Pinot Blanc Kuentz-Bas <i>Alsace</i>	70% Pinot Blanc, 30% Auxerrois	25- to 45-year-old vines Loess, silt, limestone	Serve cold 48–52° F	Drink now
2024 Vino Rosato Tintero <i>Piedmont</i>	85% Barbera, 12% Arneis, 3% Moscato	7-year-old vines Clay, limestone, tufa	Serve cold 46–50° F	Drink now
2022 Monferrato Rosso Tenuta La Pergola <i>Piedmont</i>	61% Barbera, 19% Bonarda, 19% Dolcetto, 1% Croatina	25-year-old vines Sand, limestone	Serve slightly cool 58–62° F	Drink now
2023 Bourgueil “Cuvée Alouettes” Domaine de la Chanteleuserie <i>Loire</i>	Cabernet Franc	Vines planted 1967 - 1980 Sand, clay	Serve cool 56–60° F	Drink now
2022 Pic Saint-Loup Rouge Château Fontanès <i>Languedoc-Roussillon</i>	40% Syrah, 20% Grenache, 20% Mourvèdre, 10% Carignan, 10% Cinsault	Vines planted in 2003, 2004 Limestone	Serve slightly cool 58–62° F	Drink now through 2028
2023 Ventoux Rouge “Mégaphone” Famille Brunier <i>Southern Rhône</i>	80% Grenache, 20% Syrah	25-year-old vines Rocky clay, sand	Serve slightly cool 58–62° F	Drink now
2016 Fronsac Château Haut-Lariveau <i>Bordeaux</i>	Merlot	60-year-old vines Clay, limestone, gravel	Serve slightly cool 58–62° F	Drink now through 2028
2023 Côtes-du-Rhône “La Sagesse” Domaine Gramenon <i>Southern Rhône</i>	Grenache	60- to 80-year-old vines Clay, limestone, gravel, galets roulés, sand	Serve slightly cool 58–62° F	Drink now through 2035

CLUB GOURMAND



JUNE 2025

Sauvignon Blanc, like Chardonnay and Cabernet Sauvignon, is one of the few grapes capable of producing compelling wines in multiple wine regions. Styles ranging from bright, refreshing, and made for immediate enjoyment to structured, barrel-aged versions suitable for the cellar are vinified and enjoyed all over the world. Ampelographers—the folks who study grapevines—believe that Sauvignon Blanc originated in France’s Loire Valley. The Delaille family of Domaine du Salvard has farmed this fertile region since the late nineteenth century, and their zippy Sauvignon Blancs have long been staff and customer favorites. Their 2024 Cheverny has the instantly-recognizable nose of citrus, gooseberry, and jalapeño pepper. It is zesty and mouthwatering. Sauvignon Blanc’s documented history in Bordeaux, where it has long been an important component of both dry and sweet wines, is almost as venerable as it is in the Loire. At Domaine de l’Alliance, Daniel and Valérie Alibrand, along with their flock of sheep, nurture seventeen acres of old vines in the village of Fargues, where they produce a range of Bordeaux *blancs* as well as decadent Sauternes. Sourced from a mix of parcels and vinified in barrels of various sizes, their 2021 “Définition” is a 50/50 blend of Sauvignon Blanc and Sémillon aged *sur lie* for a year before bottling. Flashing pale gold in the glass, this dry white showcases the more tropical side of Sauvignon Blanc, with a distinct pineapple note, plus a hint of beeswax from the Sémillon and a suede-like texture.

Across the border in Italy, Peter Diopli has blazed his own trail with Sauvignon Blanc. When he purchased his first vineyard in Alto Adige in 1987, he ripped out the local red grapes and planted Sauvignon Blanc, confident that it would thrive on the exposed limestone slopes. He then aged the resulting wine in large acacia casks, which he believed conferred the benefits of barrel aging without imparting oaky flavors. He was right on both counts. At six years old, his 2019 “Voglar” is fresh and vibrant. Pour a glass and marvel as it blossoms into a round, succulent, citrus-tinged white with toothsome richness hung on a mineral frame. Enjoy! –Dustin Soiseth

2024 CHEVERNY ♦ **DOMAINE DU SALVARD** \$22

For this cuvée, the Delailles add a splash of Chardonnay, which brings complexity, flesh, and notes of Meyer lemon and orchard fruit. It will sing alongside tuna tacos.

2019 ALTO ADIGE SAUVIGNON “VOGLAR” ♦ **PETER DIPOLI** \$39

A distinct interpretation of this very familiar variety, it is deep and mouth-filling yet carries a bracing jolt of limey acidity. An excellent candidate for further cellaring, it pairs perfectly with Chez Panisse’s salad of shaved fennel and seasonal citrus.

2021 BORDEAUX SEC “DÉFINITION” ♦ **DOMAINE DE L’ALLIANCE** \$48

An electric dry white packed with chalk and citrus, soaring aromatics, and a long saline finish. Delicious for early drinking but with great aging potential as well.

2024 LAMBRUSCO GRASPAROSSA DI CASTELVETRO ♦ **FATTORIA MORETTO** \$24

Pair this sparkling rosso with any dish from Emilian cuisine or a simple margherita pizza. It also marries wonderfully with barbecue slathered in smoky sauce and spicy carnitas.

2023 PINOT BLANC ♦ **KUENTZ-BAS** \$20

This beguilingly fragrant Alsatian blanc, full of generous body and flavor, is a great candidate to serve at your next backyard barbecue alongside the best brats you can find.

2024 VINO ROSATO ♦ **TINTERO** \$12

This bottling, with its notes of red berries, tangerine, and ginger, proves once again that Piedmont is home to some of the country’s greatest weeknight table wines.

2022 MONFERRATO ROSSO ♦ **TENUTA LA PERGOLA** \$14

The ultimate lunchtime carafe rosso, it shows exquisite balance—just the right amount of tannin and acidity—and yields almost infinite pairing options, from pasta with your favorite bolognese sauce to burritos with a little bit of spice.

2023 BOURGUEIL “CUVÉE ALOUETTES” ♦ **DOMAINE DE LA CHANTELEUSERIE** \$18

Evoking blackberries, black cherries, and graphite, this is the ultimate bistro or picnic red. It radiates joy and versatility while offering enough spine to stand up to heartier dishes.

2022 PIC SAINT-LOUP ROUGE ♦ **CHÂTEAU FONTANÈS** \$28

The wines of Château Fontanès are a go-to wines for folks looking for full, flavorful reds. These wines seem to have an extra gear when it comes to aromatics and sheer deliciousness.

2023 VENTOUX ROUGE “MÉGAPHONE” ♦ **FAMILLE BRUNIER** \$29

Sweet cherries, réglisse, garrigue, and dusty earth abound in this incredibly fresh and smooth blend of 80% Grenache and 20% Syrah. You will find no screechy or gritty tannins here.

2016 FRONSAC ♦ **CHÂTEAU HAUT-LARIVEAU** \$42

There is nothing overdone in this chiseled, elegant cuvée made from organically grown Merlot. Evoking blackberries, currant, and a hint of cocoa, this would be the perfect wine to open the next time you cook steak.

2023 CÔTES-DU-RHÔNE “LA SAGESSE”

DOMAINE GRAMENON \$47

Domaine Gramenon has produced some of the best Grenache in southern France for decades. From some of their oldest and “wisest” vines, purity, depth, and vibrant fruit are the signature of this exceptional wine.



Maxime François Laurent of Domaine Gramenon
© Joanie Bonfiglio