



2020 Châteauneuf-du-Pape Blanc "Clos Roquette" Famille Brunier Southern Rhône	35% Clairette, 35% Roussanne, 30% Grenache Blanc	Vines planted in 1987 Sand, clay	Serve cool 50–54° F	Drink now through 2026
2020 Tavel "La Combe Des Rieu" Gaël Petit Southern Rhône	Grenache, Cinsault, Carignan	Vines planted in 1950s, 1976 Limestone scree, clay	Serve cool 54–58° F	Drink now through 2026
2019 Vacqueyras Rouge "Floureto" Domaine Le Sang des Cailloux Southern Rhône	70% Grenache, 20% Syrah, 10% Mourvèdre & Cinsault	40-year-old vines Clay, limestone, <i>galets roulés</i>	Serve slightly cool 58–62° F	Drink now through 2035
2019 Gigondas "Les Racines" Domaine Les Pallières Southern Rhône	80% Grenache, 15% Syrah & Cinsault, 5% Clairette	65-year-old vines Clay, limestone scree	Serve slightly cool 58–62° F	Drink now through 2040
2019 Prosecco Treviso Sui Lieviti Gregoletto Veneto	Glera	20-year-old vines Sandstone, marl	Serve cold 46–50° F	Drink now
2019 Vin de France "Chenin Blanc" Pascal Janvier Loire	Chenin Blanc	30- to 40-year-old vines Clay	Serve cold 46–50° F	Drink now
2019 Verdicchio dei Castelli di Jesi Classico Superiore "Capovolto" La Marca di San Michele Le Marche	Verdicchio	30-year-old vines Clay, limestone	Serve cold 48–52° F	Drink now through 2025
2020 Südtirol Eisacktaler Müller Thurgau "Sass Rigais" Manni Nössing Alto Adige	Müller Thurgau	6-year-old vines Sand, granite	Serve cold 46–50° F	Drink now
2020 Corbières Rouge Domaine de Fontsaïnte Languedoc-Roussillon	60% Carignan, 30% Grenache Noir, 10% Syrah	Vines planted in 1950, 1986, 1991 Siliceous clay, limestone	Serve cool 56–60° F	Drink now through 2026
2020 Bourgueil "Cuvée Alouettes" Domaine de la Chanteleuserie Loire	Cabernet Franc	Vines planted from 1967 – 1980 Sand, clay	Serve cool 54–58° F	Drink now through 2030
2017 Barbera del Monferrato Superiore "Perlydia" Cantine Valpane Piedmont	Barbera	Vines planted in 2000 Clay, limestone	Serve slightly cool 58–62° F	Drink now through 2026
2020 Pic Saint Loup Rouge Château La Roque Languedoc-Roussillon	65% Grenache, 25% Syrah, 10% Mourvèdre	47-year-old vines Clay, trias limestone	Serve slightly cool 58–62° F	Drink now through 2030

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.

COVER © Gail Skoff

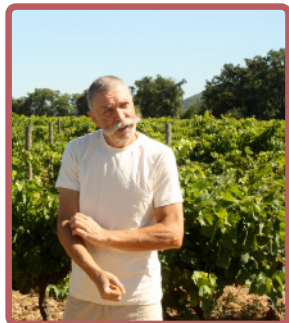
CLUB GOURMAND



JUNE 2022

As summer approaches, our CSA boxes and farmers' markets are beginning to fill up with the good stuff we've dreamed about all winter long. Finally, peaches! It's a good time to be a gourmand, because whether it's a family cookout of hot dogs and macaroni salad paired with Nössing's Alpine-fresh Müller Thurgau and Fontsaïne's juicy Corbières rouge, or an intimate dinner of roasted lamb chops and new potatoes with a loved one accompanied by a bottle of Les Pallières Gigondas, what we value most is the quality of the experience and the ingredients, commestible or otherwise, that comprise it.

This month's mini-theme highlights four of the southern Rhône's most famous appellations: Tavel, Vacqueyras, Gigondas, and Châteauneuf-du-Pape. Gaël Petit's extraordinary Tavel is a complex, structured, and deeply colored rosé from an appellation known for serious rosés—built for the table rather than the poolside. The two Grenache-based reds from Les Pallières and Sang de Cailloux are contrasting expressions of the southern Rhône's main variety. The Pallières Gigondas is refined and elegant, with lots of red fruit and réglisse, while the Sang de Cailloux Vacqueyras is more wild and rough-hewn, with a darker fruit profile. And lastly, the sumptuous Châteauneuf-du-Pape blanc, "Clos La Roquette," is a rich and aromatic blend of Clairette, Roussanne, and Grenache Blanc with notes of white flowers, peaches, pears, and sun-baked herbs. It's definitely a main-course wine, and stands proudly alongside the appellation's famous reds. Enjoy! — Dustin Soiseth



Serge Férigoule of Le Sang des Cailloux

2020 CHÂTEAUNEUF-DU-PAPE BLANC "CLOS ROQUÊTE"

♦ FAMILLE BRUNIER \$59

Perhaps the most downright drinkable young Châteauneuf white we have ever tasted: suggestions of hay, yellow flowers, and wet stone soar from the glass.

2020 TAVEL "LA COMBE DES RIEU" ♦ GAËL PETIT \$38

A wine of class, depth, and substance, bearing a rich bouquet of wild strawberry, flowers, garrigue, and sweet spices, culminating in a long, stony finale.

2019 VACQUEYRAS ROUGE "FLOURETO" ♦ DOMAINE LE SANG DES CAILLOUX \$40

A unique style of Vacqueyras that mixes dark color with a lightness of touch, rusticity with warmth, and minerality with delicious fresh fruit.

2019 GIGONDAS "RACINES" ♦ DOMAINE LES PALLIÈRES \$45

If you need proof that density can be elegant and smooth all at once, look no further. Deep, ripe fruit with distinguished tannins and a sumptuous, lingering finale.

2019 PROSECCO TREVISO SUI LIEVITI ♦ GREGOLETTO \$21

This brisk, fizzy, stony nectar has an undeniable gift for bestowing unparalleled palate stimulation and refreshment.

2019 VIN DE FRANCE "CHENIN BLANC" ♦ PASCAL JANVIER \$22

This bottling bears Janvier's trademark notes of green apple, citrus, and flint. Pascal's pairing recommendation? "Charcuterie," says the butcher-turned-vigneron.

2019 VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE "CAPOVOLTO"

♦ LA MARCA DI SAN MICHELE \$27

Enjoy it as an aperitivo as you cook or alongside a classic regional dish such as petrale sole with capers, lemon, and parsley.

2020 SÜDTIROL EISACKTALER MÜLLER THURGAU "SASS RIGAI" ♦ MANNI NÖSSING \$32

Lustrous perfume bursting with exotic aromas of guava, passion fruit, lime, and wildflowers. This sleek, bracing mineral bomb epitomizes mountain refreshment.

2020 CORBIÈRES ROUGE ♦ DOMAINE DE FONTSAINTE \$19

Not unlike the best Beaujolais but in a darker, riper register that reflects the sun-kissed Mediterranean landscape of Corbières.

2020 BOURGUEIL "CUVÉE ALOUETTES" ♦ DOMAINE DE LA CHANTELEUSERIE \$20

Juicy fruit and gentle tannin—try it with a fajita burrito bowl, creamy spring peas with pancetta, pork belly banh mi, or curried chicken salad.

2017 BARBERA DEL MONFERRATO "PERLYDIA" ♦ CANTINE VALPANE \$22

Lip-smackingly juicy and comforting, with herbal spiciness and a velvety finish. A perfect match for tomato-based pastas, pizza, or even a burger.

2020 PIC SAINT LOUP ROUGE ♦ CHÂTEAU LA ROQUE \$24

There is something timeless about La Roque's Pic Saint Loup, its herbal bouquet and rich, fleshy texture, all free from any hint of modern trappings.



© Chateau La Roque