



2022 Corbières Rosé "Gris de Gris" Domaine de Fontaine <i>Languedoc</i>	90% Grenache Gris, 5% Carignan, 5% Mourvèdre	25-year-old vines Silica, clay, limestone (gravelly with large galets)	Serve cold 46–50° F	Drink now
2019 Irpinia Rosato "A Peschera" Terre del Vescovo <i>Campania</i>	Aglianico	Vines planted in 1952 Clay, limestone	Serve cold 50–54° F	Drink now
2021 Valle d'Itria Rosato "Le Rotaie" I Pàstini <i>Puglia</i>	Susumaniello	Vines planted in 2001 Red clay, limestone	Serve cold 48–52° F	Drink now
2021 Bandol Rosé Domaine du Gros 'Noré <i>Provence</i>	54% Mourvèdre, 25% Cinsault, 19% Grenache, 2% Clairette	30-year-old vines Clay	Serve cold 48–52° F	Drink now through 2025
2021 Colline Savonesi Mataössu "Vigneto Reiné" Punta Crena <i>Liguria</i>	Mataössu	Vines planted in 1930 Silt	Serve cold 48–52° F	Drink now through 2028
2021 Chablis Domaine Roland Lavantureux <i>Burgundy</i>	Chardonnay	30-year-old vines Clay, Kimmeridgian limestone	Serve cold 48–52° F	Drink now through 2030
2020 Langhe Nebbiolo Cantine Elvio Tinterio <i>Piedmont</i>	Nebbiolo	20-year-old vines Clay, limestone	Serve slightly cool 56–60° F	Drink now
2021 Corse Calvi Rouge "Clos Reginu" Domaine Maestracci <i>Corsica</i>	35% Niellucciu, 30% Grenache, 15% Sciaccarellu, 15% Syrah, 5% Mourvèdre	5- to 25-year-old vines Clay, sand, granite	Serve cool 54–58° F	Drink now
2021 Pic Saint-Loup Rouge Château Fontanès <i>Languedoc</i>	40% Syrah, 20% Grenache, 20% Mourvèdre, 10% Cinsault, 10% Carignan	Vines planted in 2003, 2004 Limestone	Serve slightly cool 58–62° F	Drink now through 2028
2021 Collines Rhodaniennes Syrah Lionel Faury <i>Northern Rhône</i>	Syrah	Vines planted between 1995 and 2007 Granite	Serve slightly cool 56–60° F	Drink now
2021 Bourgueil Clairet "Avis de Vin Fort" Catherine & Pierre Breton <i>Loire</i>	Cabernet Franc	40- to 50-year-old vines Gravel, clay, limestone	Serve cool 54–58° F	Drink now
2018 Irancy "La Grande Côte" Benoît Cantin <i>Burgundy</i>	Pinot Noir	30- to 40-year-old vines Kimmeridgian 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@kermityllynch.com.

COVER Fountain in Provence
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CLUB GOURMAND



JUNE 2023

AS SUMMER APPROACHES IT'S ESSENTIAL to have wine options on hand for picnics, parties, beach days, camping, and all the other al fresco gormandizing that the season affords. Rosés are an obvious choice—and they're the focus of this month's mini-theme—but so are whites like Punta Crena's breezy, coastal Mataòssu and light, chillable reds like the Bretons' "Avis de Vin Fort." Both are ideal for warm-weather refreshment. And if you're firing up the grill, more complex options like Lavantureux's crisp, nutty Chablis, Benoît Cantin's red-fruited, forest-tinged Irancy Grande Côte, and Lionel Faury's smokey Syrah have the extra oomph to tango with charred veggie and beefy goodness.

Now let's talk about those rosés. We're stout proponents of year-round rosé drinking here at Kermit Lynch Wine Merchant, but that being said, there's something delicious about a cold glass of crisp, mouthwatering rosé on a warm, lazy afternoon. Domaine de Fontsaïnte's classic Gris de Gris is perfect for this, as is I Pàstini's "Le Rotaie," a thirst-quenching rosato made from the Puglian grape Susumaniello. For something a bit more substantial, the Bandol rosé from Gros 'Noré has the stuffing to carry you over from patio time to meal time. As a special treat, I also like a rosé with a bit of age. The fruit flavors mellow and more savory notes emerge, like with Terre del Vescovo's "A Peschera", an earthy rosé from Campania. Enjoy! — Dustin Soiseth



Alain Pascal of 'Gros Noré © Gail Skoff

2022 CORBIÈRES ROSÉ "GRIS DE GRIS" ♦ DOMAINE DE FONTSAINTE \$20

As if the entire citrus family had been squeezed into a juicy nectar of crisp, mouthwatering delightfulness. Few things in life are as satisfying and refreshing.

2019 IRPINIA ROSATO "A PESCHERA" ♦ TERRE DEL VESCOVO \$21

A deeply hued rosato with the structure of old-vine Aglianico. Its savoriness lends it to pairings with thick slices of aged ham, but you might also try it with a nettle or broccoli rabe pizza.

2021 VALLE D'ITRIA ROSATO "LE ROTAIE" ♦ I PÀSTINI \$26

Bursting with deep strawberry fruit, it can seamlessly pair with anything you throw its way: check out some of Puglia's traditional fish and pasta dishes to put it to the test.

2021 BANDOL ROSÉ ♦ DOMAINE DU GROS 'NORÉ \$42

Crisp, characterful, and loaded with Provençal complexity, it's a balanced blend of structured Mourvèdre with equal parts Cinsault, a more delicate variety, and fruit-forward Grenache.

2021 COLLINE SAVONESI MATAÒSSU "VIGNETO REINÉ" ♦ PUNTA CRENA \$34

A spicy nose, like aromatic wild herbs and flowers. Underneath lies a hint of ripe pear. In the glass, it's lean, bracing, and tangy—just what you want when digging into a plate of fried calamari.

2021 CHABLIS ♦ DOMAINE ROLAND LAVANTUREUX \$44

A crystal-clear translation of the Kimmeridgian limestone of Chablis. In addition to its crisp, saline finish, you'll find rich, layered fruit and impressive length on the palate.

2020 LANGHE NEBBIOLO ♦ CANTINE ELVIO TINTERO \$16

A more delicate rendition of Nebbiolo with softer, tamed tannin, making for a bottle that is perfect alongside tagliatelle al ragù or even just some cuts of salumi.

2021 CORSE CALVI ROUGE "CLOS REGINU" ♦ DOMAINE MAESTRACCI \$21

In the glass you'll find explosive aromas of wild red fruits, smoke, and the pervasive herbs of the maquis, along with a light, stony tannin that recalls the rocky, rugged terrain.

2021 PIC SAINT-LOUP ROUGE ♦ CHÂTEAU FONTANÈS \$28

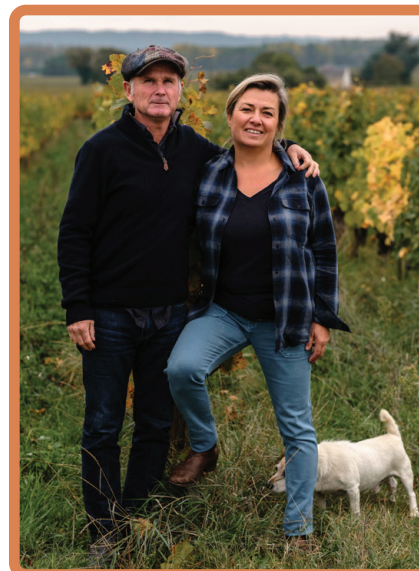
Raw terroir and spicy garrigue abound in this soulful southern blend, with rich, juicy fruit and silky tannins. Full and flavorful, this is the perfect match for fire-kissed meals hot off the grill.

2021 COLLINES RHODANIENNES SYRAH ♦ LIONEL FAURY \$28

Flowing black fruit, freshly ground peppercorn: the perfect lively, uncomplicated Syrah you'll want to have over and over again. It is just what it should be.

2021 BOURGUEIL CLAIRET "AVIS DE VIN FORT" ♦ CATHERINE & PIERRE BRETON \$31

Catherine and Pierre describe this bright, spring red as "Cabernet Franc like a sea breeze." A thirst-quencher with primary aromas of young red fruits, it is perfect for a picnic or light lunchtime fare.



2018 IRANCY "LA GRANDE CÔTE" BENOÎT CANTIN \$38

Plenty of depth, concentration, and brambly tannic punch. Benoît is the captain of the local Irancy hunting club, and his pursuits in the local forests produce all kinds of proper pairings at table. If you aren't self-sufficient in that realm, I'm sure your local butcher can help—think wild game or roast fowl.

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