



**Clairette de Die “Tradition”**  
Domaine Achard-Vincent  
*Southern Rhône*

90% Muscat à Petits Grains,  
10% Clairette

35-year-old vines  
Limestone scree, marl

Serve cold  
46–50° F

Drink now

**2019 Crémant d’Alsace Brut**  
Albert Boxler  
*Alsace*

50% Pinot Auxerrois,  
30% Pinot Blanc,  
20% Pinot Noir

8- to 40-year-old vines  
Alluvial

Serve cold  
46–50° F

Drink now

**NV Blanc de Blancs Extra Brut  
1er Cru**  
Veuve Fourny & Fils  
*Champagne*

Chardonnay

40-year-old vines  
Chalk, limestone

Serve cold  
46–50° F

Drink now

**2023 Val de Loire  
Sauvignon Blanc “Unique”**  
Domaine du Salvard  
*Loire*

Sauvignon Blanc

22-year-old vines  
Clay, sand

Serve cold  
48–52° F

Drink now

**2022 Mâcon-Villages**  
Henri Perrusset  
*Burgundy*

Chardonnay

15- to 30-year-old vines  
Clay, limestone

Serve cold  
48–52° F

Drink now

**2022 Chinon Rosé**  
Charles Jogueat  
*Loire*

Cabernet Franc

30-year-old vines  
Sliceous alluvial sand

Serve cold  
48–52° F

Drink now

**2021 Bardolino “Le Fontane”**  
Corte Gardoni  
*Veneto*

60% Corvina,  
40% Rondinella

15- to 50-year-old vines  
Moraine

Serve cool  
56–60° F

Drink now

**2022 Beaujolais**  
Domaine Dupeuble  
*Beaujolais*

Gamay

50- to 100-year-old  
vines  
Granite, clay, limestone

Serve cool  
56–60° F

Drink now  
through 2028

**2021 Corbières Rouge  
“Réserve La Demoiselle”**  
Domaine de Fontaine  
*Languedoc-Roussillon*

60% Carignan,  
30% Grenache Noir,  
10% Mourvèdre

Vines planted in 1904  
Clay, limestone, alluvial  
golets (rounded riverbed  
stones)

Serve slightly  
cool 58–62° F

Drink now  
through 2035

**2021 Dolcetto di Diano d’Alba  
“Sori Santa Lucia”**  
Il Palazzotto  
*Piedmont*

Dolcetto

Vines planted in 1979,  
1988, 1992  
Chalky marl

Serve cool  
56–60° F

Drink now

**2020 Irancy**  
Benoît Cantin  
*Burgundy*

Pinot Noir

30- to 40-year-old  
vines  
Kimmeridgian limestone

Serve cool  
56–60° F

Drink now  
through 2030

**2022 Gigondas**  
Domaine de Durban  
*Southern Rhône*

70% Grenache, 30% Syrah

Vines planted in 1974  
Clay, limestone

Serve slightly  
cool 58–62° F

Drink now  
through 2035

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](mailto:wineclub@kermityllynch.com).

COVER Emmanuel & Charles Fourny  
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# CLUB GOURMAND



JUNE 2024

Summer is upon us! I fondly recall the growing sense of excitement I felt as a kid this time of year as the school year drew to a close. The anticipation of summer break, of all the unstructured time that lay before me, grew to an almost unbearable level during the interminable last few days of school. Even now, I still feel a twinge of that old excitement as summer approaches because the pace of life changes, even for us working stiffs. Longer days mean picnics and parties on the deck with friends, afternoons at the river, beach trips, and lazy days at home. If a bottle of wine is involved, like Joguet's dry, earthy rosé, or Domanie de Fontsaïnte's hearty, old-vine "La Demoiselle," so much the better.

To help you celebrate all of summer's activities, this month's mini-theme features three French sparkling wines, no special occasion required. Achard-Vincent's Clairette de Die "Tradition" is made using an ancient fermentation method, known as the *méthode dioise ancestrale*, that yields low-alcohol bubbles with a pronounced sweetness (a fruit tart would be

a great pairing choice). Albert Boxler's Crémant d'Alsace Brut, on the other hand, is vinified using the same process as Champagne; in an Alsatian twist, it includes Pinot Blanc and Pinot Auxerrois in addition to Pinot Noir. Lastly, from the village of Vertus in Champagne's Côtes des Blancs, Veuve Fourny's toasty, chalky Blanc de Blancs is a study in freshness and purity. Enjoy! —Dustin Soiseth



Jean Boxler © Gail Skoff

#### CLAIRETTE DE DIE "TRADITION" ♦ DOMAINE ACHARD-VINCENT \$26

The Clairette de Die Tradition is a sparkling wine made mostly from Muscat. With low alcohol, it has some sweetness and a rich floral bouquet. It is a festive, easygoing wine that pairs perfectly with cake.

#### 2019 CRÉMANT D'ALSACE BRUT ♦ ALBERT BOXLER \$42

Soaring with aromas of brioche and praline, this lush and luxurious bottling sets the benchmark for Crémants everywhere.

#### NV BLANC DE BLANCS EXTRA BRUT 1ER CRU ♦ VEUVE FOURNY & FILS \$66

If you gravitate toward drier Champagnes with laser focus, then you will love this. Their old Chardonnay vines suck up the chalky essence of the premier cru slopes of Vertus, and their winemaking is all about preserving the magic of their terroir without artifice.

#### 2023 VAL DE LOIRE SAUVIGNON BLANC "UNIQUE" ♦ DOMAINE DU SALVARD \$20

The vines benefit from sandy soils and a continental climate with oceanic influences. Bright, zippy, and loaded with fresh-squeezed citrus, this is the stuff apéro dreams are made of.

#### 2022 MÂCON-VILLAGES ♦ HENRI PERRUSSET \$25

Crisp and mouthwatering, Henri's Mâcon-Villages showcases a masterful balance of acidity and creamy roundness. An excellent match for summery pasta salad.

#### 2022 CHINON ROSÉ ♦ CHARLES JOGUET \$26

Lively and zesty, with notes of ruby citrus, white pepper, and cherry pit. It's versatile enough to pair with roasted squash and Brussels sprouts, fresh goat cheese, or grilled chicken.

#### 2021 BARDOLINO "LE FONTANE" ♦ CORTE GARDONI \$19

A blend of varieties native to the Veneto, here is an ultralight rosso with juicy cranberry notes, a subtle kiss of black pepper, and gentle, tongue-tingling, lip-smacking tannin.

#### 2022 BEAUJOLAIS ♦ DOMAINE DUPEUBLE \$20

Slurp this Beaujolais with cold cuts and cheese or the takeout of your choice. Washed down with a cool glass of juicy Gamay, even the simplest of suppers is guaranteed to hit the spot.

#### 2021 CORBIÈRES ROUGE "RÉSERVE LA DEMOISELLE" ♦ DOMAINE DE FONTSAINTE \$22

A delicious old-vine bottling full of soul. Succulent and beautifully balanced, it evokes dark fruit, leather, and spice and would pair perfectly with anything right off the grill.

#### 2021 DOLCETTO DI DIANO D'ALBA "SÖRÌ SANTA LUCIA" ♦ IL PALAZZOTTO \$23

A chewy expression of Dolcetto with lots of dark, tangy fruit and a nice tannic grip. Joyous enough for pizza night but with enough depth to stand up to your favorite stew.



© Domaine de Durban

#### 2020 IRANCY

#### BENOÎT CANTIN \$34

A vibrant cool-climate Pinot Noir, it has notes of violet, fennel seed, and black pepper coiled together around a chalky core.

#### 2022 GIGONDAS

#### DOMAINE DE DURBAN \$34

With his Gigondas, winemaker Henri Leydier serves up heaping plates of black olive tapenade, slabs of chunky pâté, and anchovy pizza. It is bold and fleshy, and equally good now as in a decade.