



Petit Royal Lambert de Seyssel <i>Savoie</i>	60% Molette, 40% Altesse	10- to 25-year-old vines Clay, limestone	Serve cold 46–50° F	Drink now
2024 Roero Arneis Tenuta La Pergola <i>Piedmont</i>	Arneis	Vines planted in 1995 Sand	Serve cold 48–52° F	Drink now
2023 Savoie Les Abymes André & Michel Quenard <i>Savoie</i>	Jacquère	50-year-old vines Marl, limestone scree	Serve cold 48–52° F	Drink now
2024 Coteaux du Loir Blanc Pascal Janvier <i>Loire</i>	Chenin Blanc	15-year-old vines Clay	Serve cold 48–52° F	Drink now
2024 Cassis Blanc Clos Sainte Magdeleine <i>Provence</i>	40% Marsanne, 30% Ugni blanc, 25% Clairette, 5% Bourboulenc	Vines planted in 1972-2009 Clay, limestone	Serve cold 48–52° F	Drink now
2024 Bourgueil Rosé Domaine de la Chanteleuserie <i>Loire</i>	Cabernet Franc	35-year-old vines Siliceous clay	Serve cold 48–52° F	Drink now
2024 Vin de Pays de Vaucluse Rouge Selected by Kermit Lynch <i>Southern Rhône</i>	55% Grenache, 20% Syrah, 15% Merlot, 10% Marselan	18-year-old vines Clay, limestone	Serve slightly cool 58–62° F	Drink now
2023 Rosso dei Dardi Alessandro e Gian Natale Fantino <i>Piedmont</i>	Nebbiolo	Vines planted in 1980, 1994, 2015 Sandy clay	Serve cool 56–60° F	Drink now
2024 Morgon “La Roche Pileé” Jean Paul & Charly Thévenet <i>Beaujolais</i>	Gamay	Vines planted in 1953, 1980, 1990 Decomposed granite	Serve cool 56–60° F	Drink now through 2032
2024 Vin de France Rouge “Sempre Contentu” Domaine Giacometti <i>Corsica</i>	Sciaccarellu	17-year-old vines Granite, sand	Serve cool 56–60° F	Drink now
2024 Vin de France Rouge “Saint Jacques” Maxime Magnon <i>Languedoc-Roussillon</i>	30% Mourvèdre, 30% Grenache Noir, 30% Carignan, 10% Cinsault	40-year-old vines White marl	Serve cool 56–60° F	Drink now
2023 Vacqueyras Rouge “Lopy” Domaine Le Sang des Cailloux <i>Southern Rhône</i>	75% Grenache, 25% Syrah	55- to 65-year-old vines Clay, limestone, <i>galets roulés</i>	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@kermitylch.com.

COVER Quenard's Alpine vineyards
© Peter Hunken

CLUB GOURMAND



OCTOBER 2025

Early fall brings a mix of weather, as the cool mornings still often give way to the warm afternoons of a lingering summer. But just as often, cooler weather reminds us that winter is just around the corner. It's a time of year when, as a wine drinker, everything is on the table, from refreshing whites, rosés, and sparkling wines to hearty reds. This month's case doesn't have a mini-theme, but instead features wines for all the season's changing conditions. Tenuta La Pergola's racy Arneis and Quenard's brisk, Alpine Les Abymes will quench your thirst on balmier days. Then, when the weather takes a decidedly more autumnal turn, uncork a substantial red like Giacometti's brambly "Sempre Cuntentu" from Corsica or the brooding, Grenache-based Vacqueyras "Lopy" from Sang des Cailloux to ward off the chill. Enjoy! –Dustin Soiseth



Serge Ferigoule of Le Sang des Cailloux

© Jimmy Hayes



PÉTIT ROYAL ♦ **LAMBERT DE SEYSSEL** \$24

Alpine flowers, dried fruit, wildflower honey, and a toasty note give this value sparkler aromatic richness and complexity. Serve it with various salty snacks to kick off your next dinner party, or pop one open to indulge with a big bowl of mac and cheese.

2024 ROERO ARNEIS ♦ **TENUTA LA PERGOLA** \$19

Floral and zesty, it has enough acidity to pair wonderfully with food but is round and charming enough to enjoy on its own. Open next aperitivo hour, or alongside baked white fish and roast potatoes.

2023 SAVOIE LES ABYMES ♦ **ANDRÉ & MICHEL QUENARD** \$21

A weightless expression of 100% Jacquère. They say "what grows together goes together," but paired with a very un-Savoyard and rather Italian spaghetti al limone, the combination tastes as simple and celestial as pairings come.

2024 COTEAUX DU LOIR BLANC ♦ **PASCAL JANVIER** \$23

The northernmost vineyards of the Loire Valley produce fantastically undervalued Chenin Blanc that bears a unique aromatic signature. Exotically perfumed with hints of guava, musk, and clove, it finishes dry and quite flinty.



Seaside vineyards in Cassis © Clos Sainte Magdeleine

2024 CASSIS BLANC
CLOS SAINTE MAGDELEINE \$45

Abundant white limestone and marine influence bring nerve and coastal salinity, with lovely Mediterranean scents like anise, yellow flowers, citrus, and peach.

2024 BOURGUEIL ROSÉ
DOMAINE DE LA CHANTELEUSERIE \$19

At first floral, but as you take a sip, the flowers fade and are replaced with elegant notes of strawberry, herbs, and a final, bracing wave of citrus zest. A beautiful match for roasted Brussels sprouts and spicy fried chicken.

2024 VIN DE PAYS DE VAUCLUSE ROUGE ♦ **SELECTED BY KERMIT LYNCH** \$15

Our most quintessentially southern Rhône country red. Black olive, fresh fig, and rosemary abound in this easy-to-love, soulful quaffer and perennial bargain.

2023 ROSSO DEI DARDI ♦ **ALESSANDRO E GIAN NATALE FANTINO** \$24

Fall feels like the appropriate time to uncork this vibrant vino rosso, a baby Barolo of sorts. Nebbiolo lovers will be smitten with the delicate redolence of rose petals.

2024 MORGON "LA ROCHE PILÉE" ♦ **JEAN PAUL & CHARLY THÉVENET** \$37

This is textbook Morgon: bright, floral, and spicy, recalling juicy peach and sour cherry. The rocky granite soil provides a mineral backbone to all the deliciousness.

2024 VIN DE FRANCE ROUGE "SEMPRE CUNTENTU"
DOMAINE GIACOMETTI \$39

The perfume of this Sciaccarellu flamboyantly mimics the vivid scent of fresh-pressed berries, as if a fistful of ripe summer fruit had been smoothed against a hot stone.

2024 VIN DE FRANCE ROUGE "SAINT JACQUES"
MAXIME MAGNON \$39

This juicy seaside red boasts the same je ne sais quoi and windswept charm we've come to expect from Maxime: seriously Southern, a touch renegade, and disarmingly playful.

2023 VACQUEYRAS ROUGE "LOPY" ♦ **DOMAINE LE SANG DES CAILLOUX** \$59

Stony and smoky, full of garrigue and black cherry. It opens up wonderfully after a decant and alongside a ribeye, but will also evolve beautifully over at least the next ten years.

