



2022 Beaujolais-Villages
Jean Foillard
Beaujolais

Gamay

20- to 55-year-old vines
Granite

Serve cool
56–60° F

Drink now

2022 Brouilly “Reverdon”
Château Thivin
Beaujolais

Gamay

45-year-old vines
Pink granite, sand

Serve cool
56–60° F

Drink now
through 2030

2022 Régnié “Grain & Granite”
Jean Paul & Charly Thévenet
Beaujolais

Gamay

Planted in 1932 and
1946
Granite

Serve cool
56–60° F

Drink now
through 2030

**2023 Vin de Pays de Vaucluse
Blanc**
Domaine de Durban
Southern Rhône

50% Viognier,
50% Chardonnay

18-year-old vines
Clay, limestone

Serve cold
48–52° F

Drink now

2023 Locorotondo “Antico”
I Pástini
Puglia

60% Verdeca,
35% Bianco d'Alessano,
5% Minutolo

Planted in 2001
Red clay, limestone

Serve cold
48–52° F

Drink now

**2023 Menetou-Salon Blanc
“Le Prieuré”**
Le Prieuré de Saint-Céols
Loire

Sauvignon Blanc

Planted in the 1990s
Clay, limestone,
Kimmeridgian marl

Serve cold
46–50° F

Drink now

2021 Bourgogne Aligoté
Domaine Taupenot-Merme
Burgundy

Aligoté

Planted in 1950, 1986
Clay, limestone

Serve cold
48–52° F

Drink now

**2022 Les Vieilles Vignes de
Sylvaner**
Domaine Ostertag
Alsace

Sylvaner

55-year-old vines
Clay, granite, gravel

Serve cold
48–52° F

Drink now

**2023 Vin de France Rosé
“Au Petit Bonheur”**
Domaine Les Pallières
Southern Rhône

33% Grenache,
33% Clairette,
33% Cinsault

20- 30-year-old vines
Clay, limestone

Serve cool
50–54° F

Drink now

Vino Rosso “Munaloss”
Cantine Garrone
Piemonte

80% Prünent (Nebbiolo),
20% Croatina

10- to 50-year-old vines
Sandy loam, gneiss

Serve cool
56–60° F

Drink now

**2021 Saint-Chinian Rouge
“Sortilège”**
Les Eminades
Languedoc-Roussillon

55% Mourvèdre,
40% Syrah,
5% Grenache

20- to 40-year-old vines
Jurassic limestone

Serve cool
58–62° F

Drink now
through 2032

2016 Canon-Fronsac
Château Moulin Pey-Labrie
Bordeaux

Merlot

65-year-old vines
Clay, limestone, molasse

Serve cool
56–60° 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 Harvest in Beaujolais
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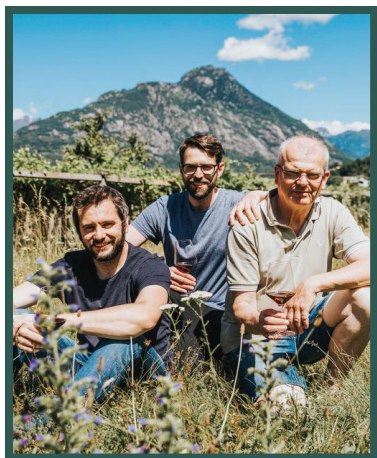
CLUB GOURMAND



OCTOBER 2024

Though the autumn equinox has passed and we're officially in fall, exactly what early October looks like is somewhat location-dependent. Those of you in New England may be donning jackets and scarves to ward off the chill while your fellow club members in the South or Southern California are heading out to the beach. Here in Northern California, my tomato plants are still loaded with unripened fruit. They may stay that way if it remains cool, or a late-season warm spell may carry them across the finish line. Nature operates on its own inscrutable timeline, and all we can do is take it as it comes.

And speaking of rolling with nature's punches, this month's mini-theme shines a spotlight on the 2022 vintage in Beaujolais, which presented a number of challenges during the growing season, including both hail and drought, but ultimately yielded fruit of excellent quality: ripe, intense, concentrated, and aromatic. Jean Foillard's Beaujolais-Villages, sourced from multiple parcels, is fresh and delicious while the two cru Beaujolais, from Brouilly and Régnié, offer more depth and complexity. Additionally, I'm excited to include wines from two of our newest producers in this month's club: Cantina Garrone in Piedmont, and Les Eminades in the Languedoc. Garrone's Nebbiolo-based "Munaloss," sourced from Alpine vineyards just a few miles from the Swiss border, has tart red fruit and remarkable finesse for a wine at this price. The Saint-Chinian rouge "Sortilège" from duo Luc and Patricia Bettoni is a dark, earthy blend of Mourvèdre and Syrah. Both are perfect for whatever version of October you find yourself in. Enjoy! —Dustin Soiseth



© Cantina Garrone

2022 BEAUJOLAIS-VILLAGES ♦ JEAN FOILLARD \$28

A beautiful initiation to Jean's house style, evoking pomegranate, rhubarb, and black tea. The silky finish is especially lipsmacking when served slightly chilled.

2022 BROUILLY "REVERDON" ♦ CHÂTEAU THIVIN \$30

Classic Brouilly, featuring an inviting perfume of peonies and raspberry. Balanced and old-school, it showcases the beauty of Gamay grown on granite slopes.

2022 RÉGNIÉ "GRAIN & GRANIT" ♦ JEAN PAUL & CHARLY THÉVENET \$39

From ninety-year-old vines planted directly into granite bedrock, Charly's Régnié has intensity and concentration to its deep berry fruit and spice.

2023 VIN DE PAYS DE VAUCLUSE BLANC ♦ DOMAINE DE DURBAN \$15

This charming blend of Chardonnay and Viognier brings aromas of sun-kissed peaches and cleansing rainwater. Crisp and mineral, it is the perfect accompaniment to your next picnic.

2023 LOCOROTONDO "ANTICO" ♦ I PÁSTINI \$21

Nimble, herbal Verdeca shares the stage with the creamier Bianco d'Alessano and a bit of citrusy, gently floral Minutolo for this Puglian white. The whole is a refreshing thirst-quencher with hints of lemon and white pepper, and a lively sea spray finish.

2023 MENETOU-SALON BLANC "LE PRIEURÉ" ♦ LE PRIEURÉ DE SAINT-CÉOLS \$28

Our newest Loire producer is based in Menetou-Salon, a historic appellation that borders Sancerre. This bottling captures the hallmarks of Loire Sauvignon Blanc—citrus, herbs, and minerality—with sheer deliciousness.

2021 BOURGOGNE ALIGOTÉ ♦ DOMAINE TAUPENOT-MERME \$33

A bouquet of orchard blossoms and buttery brioche opens to lemon curd and almond notes on the palate, finishing with a pleasant creaminess backed by chiseled acidity.

2022 LES VIEILLES VIGNES DE SYLVANER ♦ DOMAINE OSTERTAG \$34

The 2022 vintage is a golden wine with ample concentration that remains fresh and stimulating. Its luscious aroma and lovely luminosity make for an image-breaking Sylvaner! Delicious with an appetizer of smoked fish.

2023 VIN DE FRANCE ROSÉ "AU PETIT BONHEUR" ♦ DOMAINE LES PALLIÈRES \$29

Daniel Brunier makes this rosé from the young vines at Les Pallières in Gigondas in a "blanc de noirs" style. The result has texture and weight on the palate, lifted by a saline freshness. Like a fine white Burgundy, it should not be served too cold.

VINO ROSSO "MUNALOSS" ♦ CANTINA GARRONE \$19

Versatile and mouthwatering, this younger-vine Prünent (the local word for Nebbiolo) blended with Croatina produces an immediately enjoyable, low-tannin red of character.

2021 SAINT-CHINIAN ROUGE "SORTILÈGE" ♦ LES EMINADES \$36

Mainly Mourvèdre from the domaine's highest-elevation sites, on a soil of pure limestone. Full of freshness and detailed elegance, it should be decanted to express itself fully.

2016 CANON-FRONSAC ♦ CHÂTEAU MOULIN PEY-LABRIE \$52

Values abound in Canon-Fronsac, and vigneron make wine for the table, not the auction block. The Hubaus' Château Moulin is a prime example—a nose brimming with pure red fruit and cassis, with whiffs of earth and mint, and a soft and supple palate.