



<b>2020 Corse Calvi Rosé “E Prove”</b> Domaine Maestracci <i>Corsica</i>	40% Niellucciu, 40% Sciacarellu, 10% Syrah	50-year-old vines Clay, sand, on granite	Serve cold 46–50° F	Drink now
<b>2020 Patrimonio Blanc “Cru des Agriate”</b> Domaine Giacometti <i>Corsica</i>	Vermentinu	8- to 28-year-old vines Clay, granite	Serve cold 46–50° F	Drink now through 2025
<b>2019 Patrimonio Blanc “Carco”</b> Antoine Arena <i>Corsica</i>	Vermentinu	Vines planted in 1987 Clay, limestone	Serve cold 48–52° F	Drink now through 2030
<b>2019 Corse Calvi Rouge “Clos Reginu”</b> Domaine Maestracci <i>Corsica</i>	35% Niellucciu, 30% Grenache, 15% Sciacarellu, 15% Syrah, 5% Mourvèdre	5- to 25-year-old vines Clay, sand, on granite	Serve cool 56–60° F	Drink now
<b>2017 Patrimonio Rouge</b> Domaine Giudicelli <i>Corsica</i>	Niellucciu	25-year-old vines Clay, limestone, granite, schist	Serve slightly cool 60–64° F	Drink now through 2030
<b>2018 Veneto Frizzante “Primo Incontro”</b> Davide Vignato <i>Veneto</i>	Garganega	25-year-old vines Basalt, volcanic rock	Serve cold 46–50° F	Drink now
<b>2020 Savoie Les Abymes</b> A & M Quenard <i>Savoie</i>	Jacquère	50-year-old vines Marl, limestone scree	Serve cold 46–50° F	Drink now
<b>2020 Sancerre “Côte des Embouffants”</b> Roger Neveu <i>Loire</i>	Sauvignon Blanc	20-year-old vines Clay, limestone	Serve cold 46–50° F	Drink now through 2026
<b>2020 Pays d’Oc Cabernet Sauvignon “Les Traverses” • Château Fontanès</b> <i>Languedoc-Roussillon</i>	Cabernet Sauvignon	Vines planted in 1970 Clay, limestone, marl	Serve cool 56–60° F	Drink now
<b>2018 Grignolino del Monferrato Casalese “Euli” • Cantine Valpane</b> <i>Piedmont</i>	Grignolino	Vines planted in 2005 Clay, limestone	Serve cool 56–60° F	Drink now
<b>2018 Vittoria Calabrese</b> Portelli <i>Sicily</i>	Calabrese	Vines planted in 1998 Clay	Serve slightly cool 58–62° F	Drink now
<b>2017 Fronsac “Cuvée Piverts”</b> Château Moulin <i>Bordeaux</i>	Merlot	45-year-old vines Clay, limestone	Serve slightly cool 58–62° F	Drink now through 2025

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](mailto:wineclub@kermitylch.com).

COVER Arena's Patrimonio vineyards  
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# CLUB GOURMAND



OCTOBER 2021



**F**all is my favorite season of the year. I love the cooler weather and always feel that the brisk autumn air carries with it a bit of excitement and anticipation. Here at Kermit Lynch Wine Merchant we're gearing up for our busiest time of the year, and at home holiday festivities are on the horizon. This month's selections were chosen with an eye towards the fall table and includes food-friendly whites and juicy reds from Piedmont, Bordeaux, the Languedoc, and Corsica—the subject of this month's mini-theme.

We have been importing Corsican wines since 1981, when Kermit, armed with a list of potential producers from Domine Tempier's Lucien Peyraud, first scouted the island. Today, our Corsican portfolio includes some of the most influential vigneroni on the island, and the wines in this month's club are from some of Corsica's leading domaines. Antoine Arena is a Patrimonio legend who has inspired a new generation of winemakers, and helped Muriel Giudicelli establish her own domaine nearby. At Domaine Giacometti, siblings Sarah and Simon have taken over from their father Christian, while Camille-Anaïs Raoust is the third generation at the helm of Domaine Maestracci. Roots run deep in Corsican vineyards, but tradition runs deeper. Enjoy! — *Dustin Soiseth*



Camille-Anaïs Raoust © Domaine Maestracci

**2020 CORSE CALVI ROSÉ “E PROVE” ♦ DOMAINE MAESTRACCI \$24**

*A sniff conjures hot granite and wild herbs, and the finish is as brisk as a breeze blowing in off an alpine lake.*

**2020 PATRIMONIO BLANC “CRU DES AGRIATE” ♦ DOMAINE GIACOMETTI \$26**

*Delightful crisp pear and flowers with a filtered-over-granite finish. Serious class and refreshment from northern Corsica.*

**2019 PATRIMONIO BLANC “CARCO” ♦ ANTOINE ARENA \$53**

*Made from Vermentinu grown on the principal geological feature of Patrimonio, an enormous cresting wave of limestone that separates the village from the ocean.*

**2019 CORSE CALVI ROUGE “CLOS REGINU” ♦ DOMAINE MAESTRACCI \$18**

*Wild herb-scented, red-fruited, spicy goodness. It's benchmark Corsica at a weeknight price.*

**2017 PATRIMONIO ROUGE ♦ DOMAINE GIUDICELLI \$52**

*Vivid, elegant, and aromatically potent. Give it some air when you open it and watch it evolve seamlessly in the glass.*

**2018 VENETO FRIZZANTE “PRIMO INCONTRO” ♦ DAVIDE VIGNATO \$20**

*This is unadulterated, bone-dry, incredibly stimulating, low-alcohol Garganega frizzante from the unheralded volcanic hills of Gambellara.*

**2020 SAVOIE LES ABYMES ♦ A & M QUENARD \$18**

*Rhône-like with warm, sun-kissed expression of stone fruits, and Alp-like with crystalline purity and cooling limestone minerality.*

**2020 SANCERRE “CÔTE DES EMBOUFFANTS” ♦ ROGER NEVEU \$29**

*Generously perfumed and incredibly refreshing, this is Sauvignon Blanc of incredible precision from one of Sancerre's best terroirs.*

**2020 PAYS D'OC CABERNET SAUVIGNON “LES TRAVERSES” ♦ CHÂTEAU FONTANÈS \$17**

*Teeming with juicy wild fruit, while an herbaceous element hints at both the varietal side of the grape as well as the aromatic herbs typical of the region.*

**2018 GRIGNOLINO DEL MONFERRATO CASALESE “EULI” ♦ CANTINE VALPANE \$19**

*This rare red from the Monferrato evokes rose petals, wild strawberries, and white pepper, with a surprising tannic bite.*

**2018 VITTORIA CALABRESE ♦ PORTELLI \$22**

*Hailing from Vittoria, in southern Sicily, this Nero d'Avola (locally called Calabrese) is the ideal foil to savory, flavorful Mediterranean-inspired fare.*

**2017 FRONSAC “CUVÉE PIVERTS” ♦ CHÂTEAU MOULIN \$32**

*Brambly fruit, velvety tannins, zero sulfur—all you need to enjoy this Bordeaux is the company of good friends and some sliced meats (or cassoulet if you're feeling ambitious).*

Gregoire Hubau of Château Moulin © Garrett Pierce

