

2018 GRAVES “LES FLEURS DE GRAVILLE” CHÂTEAU GRAVILLE-LACOSTE \$32

Hervé Dubourdieu’s easy charm and modest disposition are complemented by his focus and ferocious perfectionism. He prefers to keep to himself, spending most of his time with his family in his modest, tasteful home, surrounded by his vineyards in the Sauternes and Graves appellations. Roûmieu-Lacoste, situated in Haut Barsac, originates from his mother’s side of the family, dating back to 1890. He also owns Château Graville-Lacoste and Château Ducasse, where he grows Sémillon, Sauvignon Blanc, and Muscadelle for his Graves *Blanc* and Bordeaux *Blanc*, respectively.



Hervé Dubourdieu © Château Graville-Lacoste

Hervé also occasionally produces a few barrels of “Les Fleurs,” which is a selection of some of his best Graves grapes that he vinifies separately and raises in barrel alongside his Sauternes (his other whites are raised in stainless steel). The wood brings another dimension and another level of complexity to this dry white. Lush with distinctive minerality and great nerve, this is an exceptional white Bordeaux value.



Pair with lobster, seared scallops, foie gras, asparagus risotto, smoked salmon toasts, roast chicken, veal in cream sauce, or baked oysters.

					
2018 Chablis 1er Cru “Vau de Vey” Roland Lavantureux	Chardonnay	35-year-old vines Clay, Kimmeridgian limestone	Serve slightly cool 48–52° F	Citrus blossom, green pear, smoke Chiseled, lively, mouthwatering	Drink now through 2030
2018 Graves “Les Fleurs de Graville” Château Graville-Lacoste	50% Sauvignon Blanc, 50% Sémillon	45- to 60-year-old vines Clay, limestone	Serve slightly cool 50-54° F	Lemon zest, lychee, grass Broad, generous, mineral	Drink now through 2025

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2018 CHABLIS 1ER CRU “VAU DE VEY” ROLAND LAVANTUREUX \$58

The Lavantureux family has been one of the most exciting properties in our portfolio to watch over the past several years. Since the arrival of founder Roland’s two sons, Arnaud and David, we have witnessed the domaine grow consistently, augmenting vineyard holdings while always moving toward more pure and complex expressions of Chablis.

When Kermit first began buying from the Lavantureux with the 1978 vintage, Roland produced only Petit Chablis and Chablis. Over the decades and especially in the last few years, the domaine has begun to work more prestigious parcels, such as the *premier cru* Vau de Vey. This *climat* that has been turning heads recently, not least thanks to the Lavantureux brothers’ efforts. An extremely steep slope littered with limestone, the wine it produces is defined by its saline minerality. David describes it as “direct and pure, full of energy”—a perfectly steely Chablis for oysters-on-the-half-shell, certain to remain tightly coiled for many years to come. Now as much as later on, you will be rewarded by its complexity and food-friendly structure.



David Lavantureux © Adriel Taquechel



Pair with crabcakes, raw oysters, sushi, caesar salad, smoked fish, pungent cheeses, or herbed goat cheese.