

2017 BOURGOGNE CHARDONNAY

BRUNO COLIN \$38

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In the land of Her Royal Majesty Montrachet, the *crème de la crème* of all things Chardonnay, the Colin family looms tall with their history, holdings, and impeccable reputation. Within this large clan, we work with two, a father and his son, who have managed and run two distinctly different estates. Up until his retirement a few years ago, father Michel made just a handful of barrels of his deep, voluminous whites under the label Colin-Deléger. Son Bruno, meanwhile, has a wide palette of small parcels

covering all four corners of Montrachet country. Whereas Michel liked his blancs with more fortitude—the brioche, hazelnut, and truffle side of things—Bruno’s wines tend toward the white fruit, citrus, and pronounced minerality side of the spectrum. They show tremendous class and charm, true to the Colin prestige.

Bruno’s generic Bourgogne *blanc* is anything but generic: aged in barrels alongside his top growths, it delivers a blast of clean, pure, chalky Chardonnay fruit with plenty of complexity. It makes for a wonderfully approachable introduction to the great whites of the Côte de Beaune.



Pair with gougères, smoked trout toasts, seared scallops, wild mushrooms, roast chicken, or veggie ramen.

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| 2018 Patrimonio <i>Blanc</i> | Vermentinu | 25-year-old vines | Serve cool 50–54° F | Ripe lemon, herbs, tropical fruit, beeswax, | Drink now through 2025 |
| Domaine Giudicelli | | Clay, limestone, granite, schist | | Fleshy, saline, mouth-filling, gently bitter | |
| 2017 Bourgogne Chardonnay | Chardonnay | 21-year-old vines | Serve cool 50–54° F | White flowers, citrus, vanilla bean | Drink now through 2025 |
| Bruno Colin | | Clay, limestone | | Creamy, focused, classy, stony | |

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@kermitynch.com.



Giudicelli vineyard

2018 PATRIMONIO BLANC DOMAINE GIUDICELLI \$52

In 1996, after several decades away, Muriel Giudicelli felt a strong calling to return to Corsica. With the help of a few key people, including Antoine Arena, she patched together her vineyards and a cellar, and Domaine Giudicelli was born. The spectacularly preserved natural beauty and cultural heritage of Patrimonio were, and are, to Muriel, its greatest strengths. For her, it was out of the question to dishonor Patrimonio by throwing chemicals into the vines or into the wines, so biodynamic farming and non-interventionist winemaking was the only coherent way forward. To this day, Muriel speaks of Patrimonio in reverent terms and remains in awe of how limestone, schist, and granite all intertwine on her parcels in the famed Campo Gallo *lieu-dit*, a terroir that makes her wines unlike any other we bring in from Patrimonio. Her *blanc*, aged a long time on its lees and in bottle, has the familiar saline side that we love from Corsica, as well as a unique, opulent, stately manner replete with noble bitter notes.



“When I was a child in Corsica,” Muriel recalls, “my mother fed me healthy fruits and vegetables from here, which were of course organic. It’s self-evident to me to continue these good practices on my own land.” Indeed, it’s hard not to picture Muriel’s wines as freshly picked from the garden—ripe, healthy, and ready to eat. We hope you will enjoy these latest additions from Corsica, from a small, yet important garden.



Pair with grilled tuna, steamed mussels, fish tacos, yellow curries, or braised chicken thighs.