



**Arlequin Wine Merchant**  
**Three Bottle Monthly Club: March 2019**  
***\$69.00 (tax & shipping not included)***

**CANTINA BOLZANO/KELLEREI BOZEN KERNER, SÜDTIROL/ALTO ADIGE, ITALY 2017**

*List Price \$26/ Arlequin Regular Price \$23/ Wine Club Exclusive Reorder \$20*

Freshness and minerality are the hallmarks of white wines from Italy's Alto Adige, a semi-autonomous territory high in country's northern border with Switzerland and Austria. Known as *Südtirol* in German, the territory was part of the Austro-Hungarian Empire until Italy annexed it in 1919. Its tri-cultural heritage is a mix of Germanic, Italian and indigenous influences, and is apparent in its languages and its wine traditions alike. A case in point is this Kerner from Cantina Bolzano (*Kelleri Bozen* in German). A cross of Riesling and the red grape Schiava, Kerner yields aromatic white wines that offer flavors similar to those of a ripe Riesling (pears, apricots, citrus), but with more body, and without that grape's bracing acidity. Because of this, Kerner grown in warm sites can yield flabby wines that lack refreshment. To create a svelte, naturally balanced wine, Cantina Bolzano uses only grapes from its highest vineyards, above 2,000 feet in elevation, for this cuvée. There, nighttime temperatures are 10 to 15 degrees cooler, yielding zesty fruit. Fermenting and raising the wine in temperature-controlled steel tanks also keeps it fresh. The result is a dry, fragrant white that's both fruity and refreshing. The palate is nearly full-bodied, with pure flavors of peaches, quince and citrus, vivified by bright acidity. Because of its balance, this is fantastically food-friendly white. Pair with nearly any seafood dish, whether rich or light, zesty or creamy; or with savory or herby pork or poultry dishes. This is a terrific white for sushi and Thai food, as well as gnocchi with speck and crispy chicken schnitzel.

**MAISON CLUSEL-ROCH "GALET" CÔTEAUX DU LYONNAIS, FRANCE 2017**

*List Price \$26/ Arlequin Regular Price \$24/ Wine Club Exclusive Reorder \$20*

For fans of northern Rhône wines, the Clusel-Roch name brings three associations to mind: ageworthy Côte Rôtie reds, organic farming and family winemaking. Thanks to Guillaume Clusel, the 20-something scion of this intimately scaled domaine, those associations are being expanded to include the Côteaux du Lyonnais, an obscure appellation on the slopes (*côteaux*) west of the city of Lyon—the city which marks the end of Beaujolais and the beginning of the Rhône Valley. Despite its proximity to Côte Rôtie, the red wines of the Côteaux du Lyonnais are Beaujolais in spirit: They're based on Gamay (Beaujolais' cardinal grape), rather than Syrah (the Northern Rhône's exclusive red variety). In addition, they're made, usually, using semi-carbonic fermentation, a technique typical of Beaujolais winemakers that maximizes a reds' supple texture and fruity freshness. Guillaume now crafts four wines from the Côteaux du Lyonnais, including two reds. His "Galet" bottling is his selection of the best rows from the 4-acre, organically tended vineyard he farms near the village of Millery, where smooth glacial cobbles, called *galets*, carpet the pebbly, dun-colored earth. He ferments one-third of the wine carbonically, as whole clusters, and the rest he de-stems and ferments traditionally, all with wild yeasts. Aging is done in mostly large, old, neutral barrels, in order to soften the wine's tannins without adding oaky flavors. Unlike most Gamay, which should be drunk upon release, this wine can stand some age. While it's delicious now, with loads of exuberant, brambly berry, pomegranate and wild cherry fruit, plus notes of spice and anise, it has the stuffing to improve in bottle for three to five years. In the meantime, it makes a fantastic companion to pâtés, sausages, pepper-crusted tuna steaks, slow-roasted chicken thighs and *coq au vin*.

**BERNARD BAUDRY "LES CLOS GUILLOTS" CHINON LOIRE VALLEY, FRANCE 2014**

*List Price \$38/ Arlequin Regular Price \$32/ Wine Club Exclusive Reorder \$27*

The Loire Valley is better known for its whites wines (Sancerre, Pouilly-Fumé) than for its reds, the majority of which are made from Cabernet Franc. The best reds arguably come from Chinon, one of the warmest regions in the Loire, and offer a savory, leafy take on the grape that's utterly distinctive. The best producers engage in ridiculously meticulous farming (such as tying up vine leaves, leaf by leaf, to expose berries to sunlight) to ripen perfect fruit. Bernard and his son Matthieu turn out some of the Loire's finest Cabernet Francs from their 75-acre estate in Chinon. Fruit is always picked by hand, often in successive passes, with only the ripest fruit plucked each time, and then sorted by hand before being crushed and wild-fermented. With its ripe red-fruit notes, "Les Clos Guillots" is a testimony to that care. It comes from a single, hillside vineyard just east of the town of Chinon that the Baudrys first planted to vines in 1993. They chose the site based on its sunny, southeast-facing aspect, and its geology: Here, a limestone shelf rises nearly to the surface, covered over in clay (at the top of the slope) and sand and gravel (at the bottom). It's perfect dirt for Cabernet Franc, and consistently yields a graceful, minerally Chinon of exceptional finesse, refined by aging in neutral oak and cement. With its fine, chalky tannins, notes of sour cherries and boysenberries, and the herby, mineral, tea-leafy edge so characteristic of Chinon, this medium-weight red is built for food. Pair with herby lamb chops or gyros, pork belly, or earthy lentil and bean dishes enriched by meat or cheese, such as a cheesy cauliflower and lentil bake.