



February 2017—TL CLUB

Gaspard 2015 Sauvignon Blanc Touraine, France

Champions of natural wine, Jenny and Francois Gaspard are the couple behind this impressive bottling from the South West of France. The duo imports wines from both France and Italy and describes the methodology guiding their selections as "Present(ing) the wines of small vineyards in this competitive worldwide market, in order to defend an endangered species - wine-makers who work like artisans, crafting a different wine each year. They do not impose a preconceived taste on their wines, but look to be surprised by what nature gives them - natural wines."

What's even cooler than being a couple that gets to import such small production wines? Having a hand in creating some of them too. This is a Jenny & Francois house blend! Francois found 4 hectares of organically grown grapes in the Vallée du cher in Touraine and did a blend of two parcels of Sauvignon Blanc, both fermented in 300 hl tanks. This is organically farmed, 100% Sauvignon Blanc from vines that are 40 years old on average that is aged on the lees for 6 months with only light filtration before bottling. The result is some of the prettiest Sauvignon Blanc we've had a chance to taste so far this year with rich notes of just picked citrus and lemon verbena married perfectly to a backbone of mouth watering acidity.



Lionel Faury 2015 Syrah, Collines Rhodaniennes France

The Collines Rhodaniennes area is somewhat of a catch all term for a wide swath of land in the Northern Rhone. Similar to it's more southerly counterpart Cotes Du Rhone, these looser regional designations allow top producers to create winesthat are often more affordable than those from neighboring regions (or AOC's) with more prestige and, correspondingly, higher price points. In the case of this particular bottling, the result is high quality 100% Syrah from what is arguably the geographic pinnacle of the varietal: The Northern Rhone.

Juicy and approachable up front with rounded dark cherry this wine follows through with a savory herbal note of eucalyptus and lavender, before mellowing in to warm notes of coffee and freshly tilled earth.

Along the steep, narrow valley that traces the northern Rhône, the appellations of Côte-Rôtie, Condrieu and Saint-Joseph take their place among the great wines of France, and Domaine Faury is one of the region's most artisanal producers. When Philippe Faury took over the domaine in 1979, the family was selling wine, peaches and cherries, and the bulk of their clientele was local. Over the years, Philippe expanded their holdings to over eleven hectares, and expanded sales to an international client base. In addition, he has shared his savoir faire with his son, Lionel. Since 2006, Lionel has taken over the reins at Domaine Faury, though father and son still work side by side.





February 2017—B2 CLUB

Domaine Tempier 2014 Rouge Bandol, France

It would be down right impossible for anyone but the fine people at Kermit Lynch to elucidate the importance of Domaine Tempier in the landscape of world renown Bandol wine. We hope you enjoy this wine from our favorite producer in this region as much as we do.

"Of all of the domaines we represent, no other serves more as our cornerstone, stands more in the defense of terroir, and is more intricately interwoven with our own history, than that of the iconic Peyraud family of Domaine Tempier. The pages that Kermit has written about them alone rival those of his dear friend, Richard Olney, who wrote the definitive history of the domaine and was the first to introduce Kermit to the family in 1976. Their story might be considered mythic if it were not true.



"When Lucie "Lulu" Tempier married Lucien Peyraud in 1936, her father gave them Domaine Tempier, an active farm that had been in the family since 1834, near Le Plan du Castellet, just outside the Mediterranean seaport village of Bandol. Tasting a pre-phyloxera bottle of Domaine Tempier Bandol (a wedding gift from his father-in-law) inspired Lucien to research the terroir of Bandol extensively. Up until that point, old vineyards planted with Mourvèdre had been systematically replanted to higher-yielding varietals. However, more research not only showed its historical roots to the area, but the grape proved to be more resistant to oxidation, producing wines with great aging potential. By 1941, with the assistance of neighboring vignerons, Lucien worked with the I.N.A.O. (Institut National des Appellations d'Origines) to establish Bandol as its own A.O.C. Needless to say, large-scale replanting of Mourvèdre ensued, and Bandol now requires a fifty percent minimum in all reds. Lucien will forever be celebrated as the Godfather of Bandol, but also as the man who revived Mourvèdre to its former glory. Raising deep and structured wines of such refinement and longevity has made Domaine Tempier truly a grand cru de Provence.

"Lulu and Lucien raised seven children, and nourishing family, friends, and winelovers at table is a regularly celebrated tradition at the domaine. Much of that is attributed to Lulu, the beautiful, Marseillaise materfamilias who has carried on the great Tempier family ritual of serving guests fresh, cool rosé, hearty, soulful reds, and copious amounts of delicious homemade Provençal cuisine. Her traditional hearth cooking has attracted attention throughout France, even bringing Alice Waters over from California to learn in Lulu's kitchen. When Lucien retired, sons François and Jean-Marie shared management of the domaine with François in the vineyards and Jean-Marie in the cellars. The two made a formidable team. Though Lucien passed away in 1996, and his sons have now since retired, the torch has been passed to the young, energetic, and talented Daniel Ravier, who has just the right savoir faire to carry on the great tradition and style of the domaine.

"Beyond our affection and the enduring bonds of our friendship, objectively the celebrity of Domaine Tempier also lies deep in the soils of Bandol. Variations of clay and limestone soils between the vineyards produce wines that are undeniably world class. Whether it is the cult following they have established through their refreshing, age-worthy rosé (once praised by Robert Parker as the greatest rosé in the world), their Bandol Blanc, or the distinctive cuvées of Bandol rouge, the wines of Domaine Tempier stand as the proud benchmark when talking about Provençal wines. Through their passion, pioneering, and advocacy for Bandol, the Peyrauds have become legendary. We are fortunate to have their wines serve as the flagship of our portfolio, and even more grateful to have the Peyrauds and their extended family as cherished friends. If any wine can be said to have soul, it's Tempier."

The 2014 Rouge is a blend of 75% Mourvèdre, 14% Grenache, 9% Cinsault, and 2% Carignan from vines 40 plus years old. While we highly recommend aging this wine for as long as possible, we know how tempting it is to crack it now and can tell you it is drinking wonderfully in it's youth. Might be worth picking up one more bottle to squirrel away for aging, just to be safe!

