

## 2022 Charles Gonnet Chignin Vin de Savoie, France

Savoie is a wine region in eastern France, in the mountainous areas just south of Lac Léman (Lake Geneva) and the border with Switzerland. The region's location and geography have very much defined its character, which is fragmented, hilly, and slightly Swiss. This is evident in the fresh, crisp white wines made here, as well as in the region's wine labels. Many bear a white cross on a red background – the flag of both Switzerland and Savoie.

Chignin is a subregion (or “cru”) of the Vin de Savoie appellation. Savoie Chignin wines can be either a light, dry white wine made predominantly from the Jacquère grape variety or a peppery, deeply colored red wine made from Mondeuse, Pinot Noir, or Gamay. Chignin wines may only be produced in the village and commune of Chignin. Jacquère is a clean and fresh alpine white grape variety. The white wines of Jacquère are highly prized but traditionally hard to come by outside France.

Jacquère wines have high acidity, characteristic of cool climate vines, and are often described as “mountain fresh” or “alpine clean”. They can also be quite herbaceous and show aromas of freshly cut grass, green apples, and pears. A Jacquère is usually best consumed young, while it still displays its clean minerality and lively citrus palate. This is a high-yielding variety, though advances in winemaking technology and practices have seen a dramatic improvement in quality since the 1980s. Previously, a lot of Savoie wine had the reputation of being thin and lacking distinction. Jacquère is one of the grapes responsible for bucking this trend and showcasing the region's potential.

Domaine Gonnet holds about 13 hectares in the heart of the Savoie Region in the French Alps, where it has been producing wine for generations in Chignin. A traditional estate with tremendous quality for value, these surprising wines complement a wide range of cuisines and occasions.

Made entirely from the Jacquère grape in the commune of Chignin, grown on the border of France and Switzerland in the Alpine region of Savoie. Six months of lees aging provides depth to the tank fermentation, with a cool-climate crispness. Sleek lemon/lime, white flowers, green apple, Bartlett pear, and a tiny amount of almond with refreshing acidity. Perfect for fondue, as an aperitif, or as a good substitute for impossible-to-find Swiss wines. Drink now.

Notes from [www.wine-searcher.com](http://www.wine-searcher.com)



## Foolproof Cheese Fondue

*Emmentaler and Gruyère are melted into white wine, then spiked with lemon juice.*

### Ingredients:

1 medium clove garlic, cut in half  
1 cup dry white wine, plus more as needed  
1/2 pound Emmentaler cheese, grated  
1/2 pound Gruyère cheese, grated

1 tablespoon cornstarch  
1 tablespoon fresh juice from 1 lemon  
1 tablespoon kirsch (optional)  
Kosher salt and freshly ground white or black pepper  
Toasted bread cubed and/or lightly blanched vegetables, for dipping

### Directions:

Rub cut faces of garlic cloves around the inside of a fondue pot, double boiler, or stainless steel mixing bowl set over a pot of simmering water (do not allow bowl to come into direct contact with the water). Add wine and heat until steaming. Meanwhile, in a large bowl, toss together both cheeses with cornstarch until evenly coated.

Working over low heat, add cheese a handful at a time, stirring until mostly melted before adding next handful. Continue until all cheese is melted into the wine, forming a smooth, glossy melted cheese sauce, about 10 minutes; it is very important that the fondue stay below a simmer once you start adding the cheese, or there's a risk it could break. Stir in lemon juice and kirsch, if using, until fully incorporated. Season with salt and pepper. If not already in a fondue pot, transfer fondue to a fondue pot to keep it warm and melted at the table. Serve with toasted bread cubes and lightly blanched vegetables for dipping. If fondue begins to thicken too much, add a small splash of wine to loosen it.

Serves 4-6 | Recipe <https://www.serious-eats.com/cheese-fondue-emmentaler-gruyere-recipe>



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## 2021 Rossese di Dolceacqua Rossese Liguria, Italy

Giovanna Maccario is the daughter of one the pioneers of viticulture in Western Liguria and was already bottling Rossese wines in the early seventies. Twenty years ago Giovanna began taking care of the vineyards and cellar located in the township of San Biagio della Cima, in the heart of the Dolceacqua district, nestled in between two steep valleys that lead to the Ligurian Sea, just a couple of miles away.

The vines, some of them over a hundred years old, are trained in the alberello system (Provençal bush vines) and are planted at such an incline that no mechanized work is possible. All the tending and the harvesting are done by hand. The vineyards are small plots within a short distance from each other but have a very different terroir and this prompted Giovanna to vinify and bottle each cru separately, each offering a unique character. All are vinified in stainless steel in order to keep intact the delicate personality of the Rossese grape. The Luvaira vineyard has some vines that were planted as far back as 1890, amongst the oldest surviving in the whole of Italy, producing a wine with a high alcohol tenor, high acidity, and spicy character. The Posau vineyard gives the wines a more open aromatic and floral quality, forward and seductive.

Rossese wine is particularly good at expressing the terroir from which it was cultivated, especially the soil. A typical Rossese wine is light to medium-bodied with a vibrant acidity and pleasant aromas of violets and strawberries. They are fresh and fruit-driven, marked by a salinity character, and a majority are best consumed in their youth. Even today Rossese remains something of an obscurity, planted only in a tiny fraction of the world's vineyards, and yet it still commands a great deal of respect from those who understand it. Pair with pizza Margherita, lentil soup with smoked ham hock, or chicken in tomato and red pepper. Drink now.

Notes from [www.wine-searcher.com](http://www.wine-searcher.com) and [www.jandamorewines.com](http://www.jandamorewines.com)



*"Showing a medium-dark appearance, the Maccario Dringenberg 2021 Rossese di Dolceacqua Posau has an initial blast of dark fruit, with cherry, mulberry and plum, but the bouquet also pulls heavily toward earthy notes, leather and rye flour that take away from the fruit freshness. There is also some wild bramble and underbrush with white pepper."* **Wine Advocate 88**

## Pizza Margherita

*Letting the dough rest in the refrigerator overnight results in a chewy crust with a slight tang.*

### Ingredients:

**Dough:** 1 envelope active dry yeast  
2 cups warm water (90°F to 105°F), divided  
½ teaspoon sugar  
4 cups all-purpose flour, plus more for dusting  
2 ½ teaspoons kosher salt  
Extra-virgin olive oil

### Directions:

In a large bowl, mix the yeast with 1/2 cup of the warm water and the sugar. Let stand until foamy, about 5 minutes. Add the remaining 1 1/2 cups of warm water, flour, and kosher salt and stir until dough forms. Turn the dough out onto a well-floured work surface and knead, adding flour as necessary until a silky and soft dough forms. Use a pastry scraper to help knead the dough. Transfer the dough to a lightly oiled bowl and brush all over with olive oil. Cover the bowl with plastic wrap and refrigerate overnight or for up to 3 days.

Transfer the dough to a lightly floured surface; punch down and divide into 4 pieces. Form each piece into a ball. Rub each ball with oil and transfer to a baking sheet. Cover the balls loosely with plastic wrap and let rise in a draft-free place for 1 hour. Meanwhile, set a pizza stone in the oven and preheat the oven to 500°F, allowing at least 45 minutes for the stone to heat. Pass the tomatoes through a food mill set over a medium bowl or pulse them in a food processor until coarsely chopped. Stir in the oregano and 1 tablespoon of the olive oil and season generously with salt and pepper.

On a lightly floured surface, stretch one ball of dough into a 13-inch round; transfer to a floured pizza peel, adding flour where the dough sticks. Spread 1/4 cup of the tomato sauce over the dough to within 1 inch of the edge. Spread one-fourth of the cheese over the pizza and drizzle with 1 tablespoon of oil. Season with sea salt and pepper and slide the pizza onto the stone. Bake until the bottom is charred and the cheese is melted, about 8 minutes. Scatter one-fourth of the basil on top and let stand for 3 minutes before serving. Repeat with the remaining dough and toppings.

Yield 4 (13-inch pizzas) | Recipe <https://www.foodandwine.com/recipes/perfect-pizza-margherita>



### Toppings

1 (14-ounce) can peeled whole San Marzano tomatoes, drained  
½ teaspoon dried oregano, crumbled  
5 tablespoons extra-virgin olive oil, divided  
Coarse sea salt  
Freshly ground black pepper  
2 pounds buffalo mozzarella, thinly sliced  
32 large basil leaves, torn into pieces

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