

# JUNE 2026 CLUB SELECTION



## 2025 TERRES FALMET SAINT-CHINIAN ROSÉ SIBYLLINE LANGUEDOC-ROUSSILLON, FRANCE



Domaine Terres Falmet is in the Saint-Chinian appellation of southern France, and was rescued from looming abandonment by Yves Falmet in 1996. Yves grew up in a wine-growing village and family in Champagne, and discovered the property while completing his Masters in biochemistry in Montpellier. After several years of work in research and stints in the US, Australia and New Zealand, he began the effort to bring the property back into production, restoring its steep vineyards to organic viticulture, constructing missing facilities, building a distribution network, etc... Drawing on his background in science and international winemaking experience, he rebuilt the estate with a strong commitment to organic and biodynamic farming and a clear focus on expressing the character of the Languedoc terroir.

Crafted with precision and a clear sense of place, and sourced from biodynamically farmed vineyards nestled in the schist-rich hills of Saint-Chinian, Terres Falmet's rosé exhibit both freshness and subtly complex mineral depth. The 2025 "Sibylline" is a distinctive, Mourvèdre-driven rosé—an uncommon style in a region typically dominated by Grenache, Cinsault, and Syrah. Harvested in early September at moderate ripeness, the wine is direct-pressed and cool-fermented to preserve freshness and aromatic clarity. Pale pink in the glass, it offers lifted aromatics with Mourvèdre's signature intensity, layered with citrus, subtle red fruit, and a faint savory edge. The palate is fresh yet ample, balancing generosity with refinement, while bright acidity and underlying minerality carry through a smooth, clean finish. Enjoyable now, yet structured enough to develop over the near term.

## ROSÉ CLUB

■ RETAIL: \$22.00  
WINE CLUB MEMBER: \$18.70

■ **SUGGESTED RECIPE: Summer Salmon Skillet**



# JUNE 2026 CLUB SELECTION



## 2025 CHÂTEAU FONTARÈCHE CORBIÈRES ROSÉ *TRADITION* LANGUEDOC, FRANCE



Château Fontarèche, named from the Latin *fonte erecto*—“the spring that rises”—stands among the most historic estates of the Languedoc, with origins dating back to the 10th century. Today, the 200-hectare domaine encircles a medieval fortress built in the 12th century, anchoring the estate firmly in the region’s rich past. The property has remained in the hands of the Comte de Lamy family for nine generations and is linked to the celebrated painter Pierre Mignard, director of the Royal Academy of Painting under Louis XIV; renowned as a portraitist to the royal court, Mignard’s legacy also includes the frescoes of the Val-de-Grâce dome in Paris and *The Virgin of the Grapes*, now housed in the Louvre. Under the direction of winemaker Vincent Dubernet—a fifth-generation oenologist who joined as Director of Winemaking in 2008—Fontarèche crafts a diverse range of wines from 160 hectares of HVE 3 certified sustainable vines, spanning both Corbières AOC and surrounding IGP sites. More than 17 grape varieties are cultivated across the estate, including a rare four-hectare planting of Piquepoul Noir. Indigenous to the Languedoc and largely lost after the phylloxera epidemic, this variety has found a renewed voice here, contributing freshness and character.

The 2025 Corbières Rosé “Tradition” is a vibrant, Mediterranean expression built on an uncommon foundation of 50% Piquepoul Noir, complemented by 25% Syrah and 25% Grenache. Harvested before dawn to preserve freshness, the grapes were completely destemmed before undergoing a brief, cool maceration of just two hours, capturing delicate color and aromatic lift before a slow, temperature-controlled fermentation in stainless steel. A short *élevage* of just two months in stainless steel preserved its purity and immediacy, making this an ideal rosé for warm-weather drinking. In the glass, the wine shows a pale, luminous pink hue. Aromatically, it opens with fresh wild strawberry, white peach, and red currant, layered with hints of citrus zest and subtle herbal notes reminiscent of garrigue. The palate is crisp and energetic, with bright acidity framing flavors of watermelon, raspberry, and a touch of blood orange. Piquepoul Noir lends a distinctive lift and tension, giving the wine a refreshing edge and a clean, mineral-driven finish.

## ROSÉ CLUB

- RETAIL: \$18.00  
WINE CLUB MEMBER: \$15.30
- **SUGGESTED RECIPE:** Pissaladière

