OFF MENU

VOL. 2 - Month 45

September 2026

this is not a painting

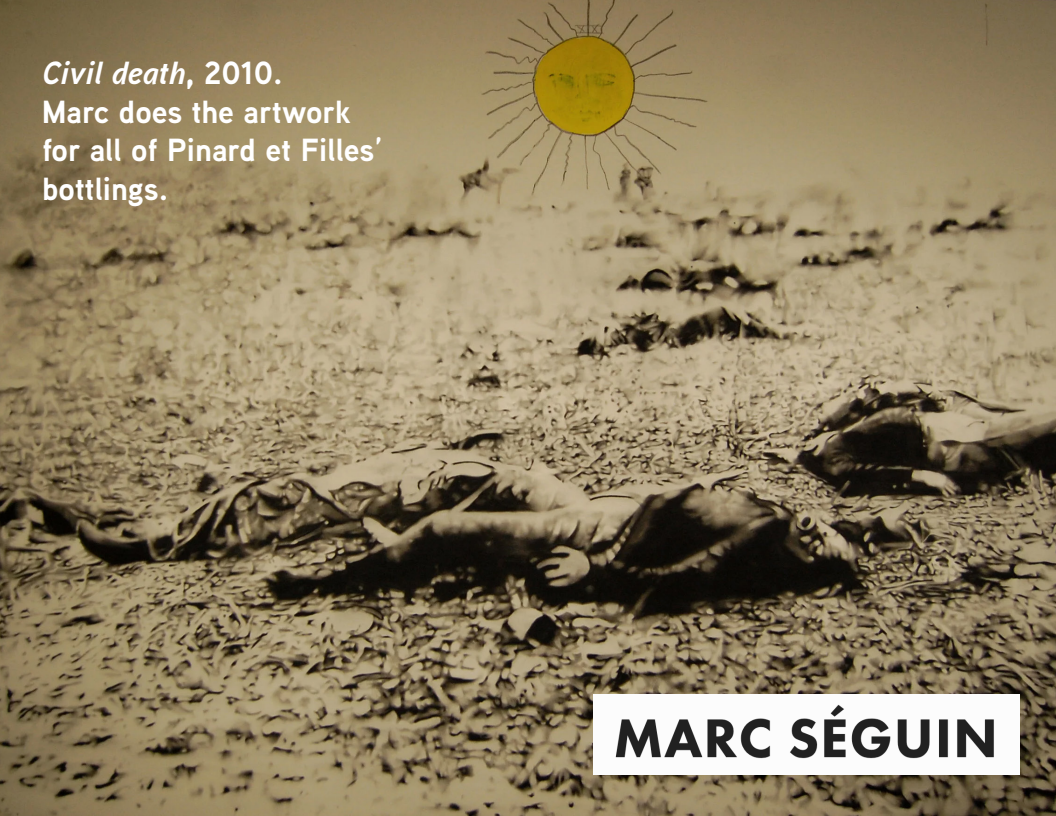


Domaine Bärtschi 'Gamay Bu!'

Piggy backing off of last month's Savoie feature is this Gamay from Clément Bärtschi, a pedigreed winemaker from Bugey (typically known for its off-dry rosé sparklers). After spending time at DRC (yes, *that* DRC) he became the head winemaker M. Chapoutier.

When left to his own devices, he harnesses Gamay's perfumed, floral qualities into a flirty expression as 'Gamay Bu!', getting a little more serious when it comes to his Chardonnay and Pinot Noir. The Gamay is sourced for 40-50+ year old vines (*love!*), certified organic, and from limestone and marl soils.

Bärtschi has 3 hectares total in the Manicle cru, an area that is celebrated for the precision its cool climate and chalky soils achieves.


Civil death, 2010.
Marc does the artwork
for all of Pinard et Filles'
bottlings.
MARC SÉGUIN

what antonio grows, cristiana makes

cerasuolo d'abruzzo - montepulciano d'abruzzo

and she has been making it for 15 years, ever since their father Riccardo turned the estate over into their hands. together with her brother antonio they refocused tiberio's production to abruzzese varietals, and now recognized as one of the most prominent family run wineries in abruzzo.

speaking "technically" about winemaking can mean detailing maceration times, vessels and boring each other to death. this is only one very small part of a very large picture, a precarious combination of intention, intuition and technology aligning with nature, both past and present. it's all very romantic and a hell of a lot of work.

tiberio's wines give us the answer without showing all their work, earning themselves a 100% in our books. drink the 'just shy of red' cerasuolo rosé instead of eating a pomegranate, drink the montepulciano the next time you make pizza with the really expensive ingredients.

TIBERIO

QUESTIONS WITH PINARD ET FILLES

De : Gabriela V. Ospina <gaby@boiaderestaurant.com>
Envoyé : 28 septembre 2026 05:44
À : info@pinardetfilles.com
Objet : Re: Form Submission - Nouveau formulaire

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Nature is the boss!

If winemaking weren't your profession, what other creative pursuit do you think would have found you?

Art collector

What do you think people misunderstand most about your region?

how hard and crazy it is to grow vinifera here

Rapid Fire - one word/sentence

Coffee or tea? ***Coffee ! (geek…)***
Concrete, oak, or stainless? ***Oak but neutral***
What's always in your refrigerator? ***Oatmeal milk and bandol natural rosé wine***
One wine everyone should taste before they die? ***Chateau Bel Air Marquis d'Aligre***

Finish the Sentence!
Great wine should always...***be shared with great people***

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The Climate:

Continental w/ acidic, mineral-rich glacial soils, 150-450m above sea level.

The Grapes:

Frontenac (blanc, gris, noir), Vidal, Seyval Blanc, Marquette, petite perle, La Crescent, and St. Pepin.

The Style:

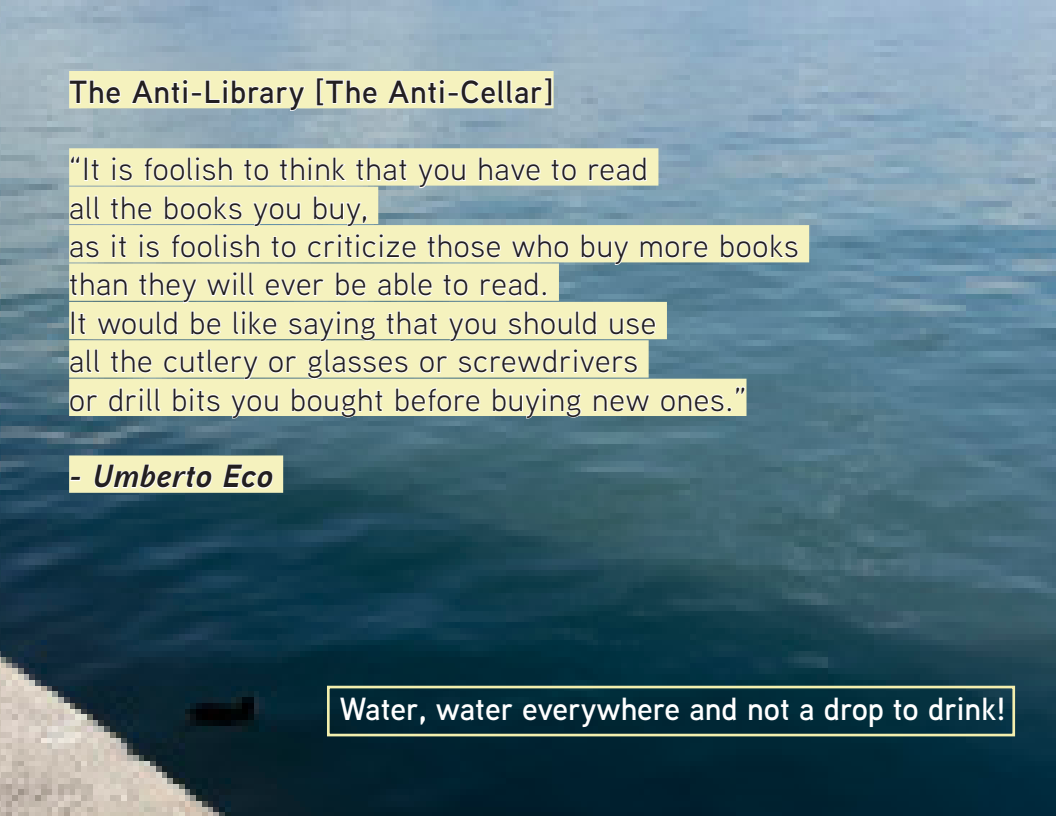
Light to medium body, high toned aromatics, bracing acidity.

One of Canada's most important wine regions, Québec is situated along the northern side of St. Lawrence River, right where it splits around the Ile d'Orléans on its way to the Atlantic.

The Anti-Library [The Anti-Cellar]

"It is foolish to think that you have to read
all the books you buy,
as it is foolish to criticize those who buy more books
than they will ever be able to read.
It would be like saying that you should use
all the cutlery or glasses or screwdrivers
or drill bits you bought before buying new ones."

- Umberto Eco



Water, water everywhere and not a drop to drink!



LAMPYRES
'HARVEST MOON'
Roussillon - France

50% Grenache Noir (destemmed)
50% Mourvèdre (whole-cluster)

To destem or not to destem?

Winemakers include stems to add tannin, texture, and earthiness to their wines. Varietals that have higher levels of these qualities or that grow in warmer climates (or both) favor destemming to ensure a balanced wine.

A spiced, chillable red designed for the end of the summer, when the chill begins to creep in and the sun fades a little earlier than it did the day before.

"Crazy how a glass of wine is like an hour glass.
The closer you get to the end the more you
realize time's up and you have to
face the real world." -Cunio

Of all the guest archetypes,
my favorite is the 'traveling solo diner'.
They walk in with open minds and empty stomachs,
confidently push the menu away and say "I trust you".

Recently one of our bartender Lucy, who also works at
Vice Versa had encouraged a solo diner
she had taken care of the night before to come visit her at Boia
De. Cunio was along for the ride, chatting with the staff and
putting our Coravin to good use, and before he left I asked him to
write down this lovely thought about his experience.
Next time you have a few hours to spend on an otherwise
quiet evening, I hope you'll come slow down time with us.



Edi Kante & Italy's Permeable Borders.

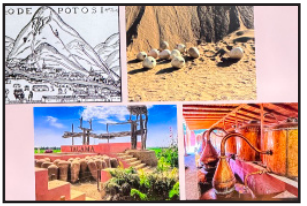
They say that the history of wine is the history of the world. In order to speak comprehensively about the wines of Friuli, we must first discuss how Friuli came to be. The Treaty of Saint-Germain in 1919 (post WW1) expanded Friuli eastward, incorporating Trieste and the surrounding Venezia Giulia region from the former Austro-Hungarian Empire (hence the hyphen!). Then the Treaty of Paris post WW2 split the Friulian province of Gorizia, with a significant portion given to Yugoslavia. When Yugoslavia was dissolved in the 1990s, the piece that had been annexed became Croatia and Slovenia. Phew! Why does this matter?

Edi Kante is in the Caruso district, just outside of Trieste. 'Edi' is a slovenian name, short for Edvard. Kante is Slovenian name, it's Italian counterpart spelled 'Cante'. The native varietals that Kante grows are native to Slovenia as well, and the winemaking influence is unmistakable. Kante's wines don't veer into the extreme quite like Gravner or Radikon, but the techiniques he employs are aimed in that direction. His Chardonnay is mineral and tense, salty and bright. It speaks to crushed stone, citrus pith and flesh, beeswax.

Vines don't care about borders, they unapologetically reflect the earth they're in.

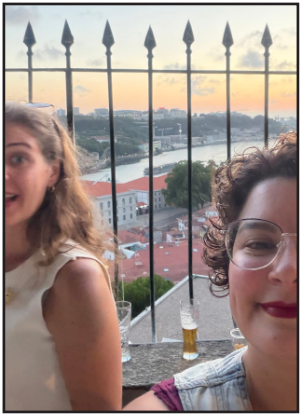

FOLLOWING...
@UNPINNEDWINE
@MOTHER_OF_BUBBLES
@SOMMVIVANT
@MORENATURALWINE
@WHATSARAHDRINKS
@GLOBETOGLASS
@CLAYFU.WINE
@SUPERVINOBROS
@WINEINDUSTRYBARBIE
@DAVEAHDOOT
@THEBROOKEBLEND
@TERROIR_MATTERS

WHAT PEOPLE THINK MY JOB IS:













WHAT IT ACTUALLY IS:

AUSTRIA	KREMS	TO
ITALY	MARIO MACCIOCCA	MONOCRO
ITALY	SELVADOLCE	RU
ITALY	TIBERI	PIS
ITALY	BRICCO ERNESTO	VIN
ITALY	PODERE CASACCIA	SINE FEL
FRANCE	MADMED	L
SPAIN	IZADI	GA
ITALY	NICOSIA	ETN
ITALY	LA REGINA DEL QUARTUCCIO	
FRANCE	CHATEAU SIMONE	PALE
CALIFORNIA	ROOTDOWN	E
SPAIN	BALDOVAR 923	CERE
ITALY	OTTO ETTARI	PR
ITALY	CORTE PAVONE	ROSSO D
FRANCE	SEROL	LES MILLERAND
CALIFORNIA	MATT CRUTCHFIELD	SHAKE F
FRANCE	TISSOT	POU
CALIFORNIA	ALMA ROSA	PIN

OMO #1 BIANCO	PASSERINA, MALVASIA
UCANTU	PIGATO
STARELLO	GRECHETTO, TREBBIANO
O BIANCO	ARNEIS
LLE AMBRATO	
LE ROSE	GRENACHE, ROLLE
ARNACHA	
IA ROSATO	NERELLO MESCALESE
PIELLE	ALEATICO
ETTE ROSE	
ES OKAY	MOURVEDRE,
RO NEGRO	MENCIA
RINCIPIO	SANGIOVESE
DI MONTALCINO	SANGIOVESE
DS' COTE ROANNAISE	GAMAY
RIDGE RANCH	GRENACHE
ULSARD VV	POULSARD
NOT NOIR	PINOT NOIR

(EXCEL IS MY BEST FRIEND)


IN BURGUNDY
AT CHÂTEAU DE BÉRU.
POWER TO THE HANDS THAT PICK THE GRAPES.
- JAMES
MIAMI, FL
PM
31 AUG
2022
BOIA de