

Wine Spectator

Trying an Ancient Grape at a New Wine Bar

Domaine Nebout Saint-Pourçain 2009

[Thomas Matthews](#)



Executive editor Thomas Matthews joined Wine Spectator in 1988. His tasting beats are Spain and New York.

Vin sur Vingt, a new wine bar in Greenwich Village, offers a compact selection of French wines and a short menu of salads and sandwiches. It is clearly a labor of love for young owner Sebastien Auvet, and promises to be a fine addition to this relaxed New York

stopped in with a friend early in the evening, and we had the small, cozy room mostly to ourselves. We worked our way through several of the wines by the glass (\$10 to \$15 for very generous pours, in fine stemware) and snacked on a selection of charcuterie from D'Artagnan (\$22). I

The most interesting selection was a Domaine Nebout Saint-Pourçain 2009 (\$10 by the glass/\$40 for a bottle). Saint-Pourçain is located in the remote upper Loire Valley, in the very heart of France. It became an appellation only in 2009, but grows an ancient grape named Sacy (known as Tressallier in the region). Julien Nebout is a third-generation Saint-Pourçain winemaker, and his domaine farms about 100 acres of vineyards. According to importer Michael Skurnik Wines, this white is 100 percent Tressallier.

I found the wine delightful. A soft gold in color, it was very fragrant, offering floral, Jonagold apple and light herbal flavors. It was medium-bodied and silky on the palate, but kept lively by crisp acidity. A generous white with plenty of backbone. I rated it 88 points, [non-blind](#).

Vin Sur Vingt

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NEW YORK POST

Sips without the sniff

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Paris in New York City

Vin Sur Vingt, 201 W. 11th St.; 212-924-4442

Feel like ducking into a sleek yet cozy Parisian wine bar without leaving the West Village? This tiny new “bar-a-vin” fits the bill, right down to the chalkboard showing the five-day “meteo” (weather forecast) for the City of Light and Drizzle.

And then there's the all-French wine list — 20 selections each of red and white wines, plus a handful of bubbies and fortified wines. By the bottle, the list expands to more than 50 choices. Vin sur Vingt translates as “wine over 20,” a play on words based on the 20-point wine-rating scale favored by Europeans, explains Paris-born proprietor Sebastien Auvet.

Twenty over 20 is perfection. “We know that some people are a little afraid of French [wine], so we keep our descriptions to just a word or two, like ‘buttery’ or ‘vanilla.’” The menu is limited to simple but authentic bistro fare, delivered by male waiters turned out in white shirts and ties as purple as Beaujolais Nouveau.



Sebastien Auvet, owner of the Parisian Vin sur Vingt.

SIP THIS! Gigondas, Pierre Amadieu 2008 (\$16 per glass): On the pricey side, this big, spicy red roars out of the glass. It cuts through the unctuousness of house-made terrine de foie gras (\$18). Beaujolais Blanc, Chateau de Chatelard 2009 (\$13 per glass) A bright and buttery white that's an ideal foil for custardy quiche Lorraine (\$10).