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WINE MERCHANT

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RETURN SERVICE REQUESTED

- **NEW RHÔNE WINES**
- **WHITE BURGUNDY PA**
- **CABERNET (&) SAUVIGNON**

OPEN • TUESDAY–SATURDAY 11 A.M. TO 6 P.M. CLOSED • SUNDAY & MONDAY

JANUARY 2006

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# WHITE BURGUNDY PRE-ARRIVAL

## 2004 MICHEL COLIN

**F**OR THE 2004 VINTAGE, the Colin family divided itself into three domaines. Michel Colin goes into semi-retirement vinifying only the three wines that are offered here pre-arrival: a *premier cru*, a *grand cru*, and one that should be between *premier* and *grand*, les Demoiselles.

His two sons will work separately. Bruno Colin's wines are offered here, but I liked Philippe's work, too, and will be offering them later.

The style of Michel's 2004s reminds me of his 1985s, generous, fresh, friendly, showing a depth of interest and aging potential. He doesn't have many barrels to tend, so I think he really babied them along.

His Remilly is a Chassagne that shows its stony *terroir*. The rare Demoiselles is rounded, seductive, very elegant and Puligny-ish. The Chevalier-Montrachet, wow, yes. One of Chardonnay's grandest *terroirs*, Chevalier means knight, and Michel's 2004 is quite gallant, even grandiose, with a mouth-filling richness and peacock's-tail finish.

2004 CHASSAGNE-MONTRACHET "EN REMILLY" . . .	\$717.00 PER CASE
2004 PULIGNY-MONTRACHET "LES DEMOISELLES" . . .	\$1434.00 PER CASE
2004 CHEVALIER-MONTRACHET . . . . .	\$210.00 PER BOTTLE

## 2004 BRUNO COLIN

**B**RUNO COLIN'S 2004s show race, breed, and youthful vigor. The aromas of the *premier crus* are less evolved than his father's 2004s, while giving an impression of minerality, nervosity, and a delicate hand with the new oak. I see good aging potential here.



	PER CASE
2004 BOURGOGNE CHARDONNAY . . . . .	\$168.00
2004 SAINT-AUBIN <i>PREMIER CRU</i> "LE CHARMOIS" . . . . .	309.00
2004 CHASSAGNE-MONTRACHET <i>1ER CRU</i> "LA BOUDRIOTTE" . . . . .	516.00
2004 CHASSAGNE-MONTRACHET <i>1ER CRU</i> "LES CHENEVOTTES" . . . . .	516.00
2004 CHASSAGNE-MONTRACHET <i>1ER CRU</i> "LES CHAUMÉES" . . . . .	516.00
2004 CHASSAGNE-MONTRACHET <i>1ER CRU</i> "LA MALTROIE" . . . . .	516.00
2004 CHASSAGNE-MONTRACHET <i>1ER CRU</i> "EN REMILLY" . . . . .	546.00
2004 CHASSAGNE-MONTRACHET <i>1ER CRU</i> "LES VERGERS" . . . . .	546.00
2004 CHASSAGNE-MONTRACHET <i>1ER CRU</i> "MORGEOT" . . . . .	516.00
2004 PULIGNY-MONTRACHET <i>1ER CRU</i> "LA TRUFFIÈRE" . . . . .	756.00

### 2003 FRANÇOIS JOBARD

**J**OBARD, COCHE-DURY, AND ENTE are giving their white Burgundies almost two full years of barrel aging these days and bottling without filtration.

The other evening I opened a 2001 Genevrières and a 2000 Poruzots from François, and I was struck by how stony and Chablis-like they are. Jobard eschews chaptalization and heavy oaking, and I could understand why Monsieur Raveneau professes a weakness for Jobard's crystalline purity.

What I am leading up to is the interesting combination found in his 2003s. Here is Chardonnay from a super-hot, dry year. It was as close to a California summer as ever experienced in Burgundy (except the French are not allowed to irrigate), so you have in 2003 the combination of a big, luscious vintage style vinified by the meticulous François Jobard, celebrated for the freshness, structure, and long aging capacity of his wines. I think back to his sublime 1983s.

	PER CASE
2003 BOURGOGNE BLANC . . . . .	\$297.00
2003 MEURSAULT "EN LA BARRE" . . . . .	540.00
2003 MEURSAULT-BLAGNY <i>1ER CRU</i> . . . . .	780.00
2003 MEURSAULT-PORUZOTS <i>1ER CRU</i> . . . . .	792.00
2003 MEURSAULT-GENEVRIÈRES <i>1ER CRU</i> . . . . .	792.00
2003 MEURSAULT-CHARMES <i>1ER CRU</i> . . . . .	852.00
2003 PULIGNY-MONTRACHET "LE TRÉZIN" . . . . .	780.00

*Pre-arrival terms: Half payment due with order;  
balance due upon arrival.*

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—SIX-BOTTLE SAMPLERS—

# CABERNET (&) SAUVIGNON

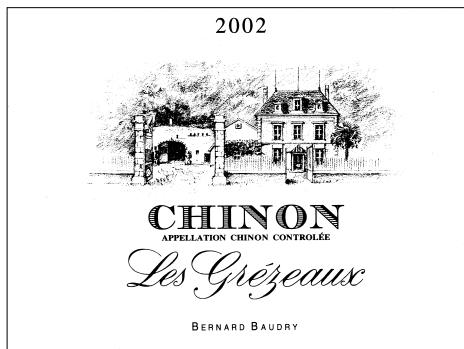
*Two noble grape varieties of the Loire*

**T** IRED OF CABERNET SAUVIGNON? Not really? Me neither, but wasn't that sort of a catchy intro?

We import more Cabernet Francs from the Loire than anybody, and it is with reason that my daring clientele has supported our explorations in this area since the great 1976s of Joguet and Chanteleuserie. If you are interested in learning what the excitement is about, we have put together a special sampler in which you will discover complex, characterful reds that range from bright and pretty to tannic and profound.

Because Loire reds are off the beaten path and not varietally labeled, they offer the finest Cabernet values on the market.

Our six-bottle sampler contains these gems:



NORMALLY

2004 BOURGUEIL "LES ALOUETTES"

DOMAINE DE LA CHANTELEUSERIE . . . . . \$12.50

2003 CHINON "LES PETITES ROCHES" • DOMAINE JOGUET . . . . . 17.50

2003 TOURAINE ROUGE "LES CARNUTES" • ALEX MATHUR . . . . . 18.95

2003 CHINON "LA CROIX BOISSÉE" • BERNARD BAUDRY . . . . . 32.00

2002 CHINON "LES GRÉZEAUX" • BERNARD BAUDRY . . . . . 18.00

2001 CHINON "LES PICASSES" • CATHERINE & PIERRE BRETON . . . 31.00

*Normally \$129.95*

SAMPLER 15% DISCOUNT

**\$110.00**

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**A**ND WHILE YOU ARE AT IT, you might as well ask yourself, What good is a red without a white to precede it?

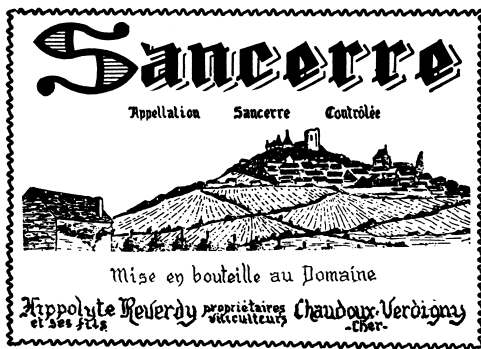
Since we are already in the Loire, and since I have to justify the Cabernet (&) Sauvignon title of this offering, I put together a sampler of Sauvignon Blancs from the Loire, too.

Are they cheaper than New World Sauvignon Blancs? Oh my, indeed, I hadn't noticed. You just go and throw away your money however you want. Yet the Loire is the nest in which Sauvignon Blanc was hatched and nurtured.

In most years the Loire does not make luscious, powerful wines. They are dry and nervy, crisp and freshening. They stimulate your palate instead of numbing it.

Our sampler contains what a lot of people believe to be the most impressive Sauvignon Blanc value anywhere, the CHEVERNY from Domaine du Salvard at \$12.00, or \$10.20 in the sampler.

If you are going to taste the six wines at one sitting, taste them in the order listed.



	NORMALLY
2004 CHEVERNY • DOMAINE DU SALVARD . . . . .	\$12.00
2004 REUILLY • DOMAINE DE REUILLY . . . . .	16.00
2004 QUINCY • DOMAINE JAUMIER . . . . .	16.00
2004 SANCERRE • DOMAINE CHOTARD . . . . .	21.00
2004 SANCERRE • HIPPOLYTE REVERDY . . . . .	19.95
2004 POUILLY FUMÉ "VIEILLES VIGNES" • RÉGIS MINET . . . . .	18.95

*Normally \$103.90*

SAMPLER 15% DISCOUNT

**\$88.00**



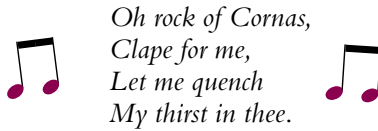
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# A WEALTH OF SOUTHERN COMFORT

Two pleasure-packed shipments just docked from the south of France. I don't have space for all of them here in the brochure, but don't hesitate to call or come by for more info.

## 2004 CÔTES DU RHÔNE ROUGE AUGUSTE CLAPE

Sing this to the "Rock of Ages" melody:



*Oh rock of Cornas,  
Clape for me,  
Let me quench  
My thirst in thee.*

Here is one of several new arrivals from the ultimate Syrah master. (And if you like Marsanne, try Clape's 2004 Saint-Péray.) Who else puts Cornas into their Côtes du Rhône? It has a great deep color and follows through with lots of stuffing.

Pure Syrah, pure Clape.

**\$30.00** PER BOTTLE      **\$324.00** PER CASE

## 2004 CÔTES DU RHÔNE ROUGE CUVÉE SÉLECTIONNÉE PAR KERMIT LYNCH

Clape's is all Syrah from the northern Rhône. My blend is mainly Grenache with Syrah and comes from the southern Rhône. His has violets and black currant with a granite minerality. Mine is a tasty hunk that smells of black pepper, the *garrigue*, dry riverbed stones, and a dash of cinnamon.

**\$11.25** PER BOTTLE      **\$121.50** PER CASE

## 2003 CAIRANNE "CUVÉE MARIE ROUVIÈRE" DOMAINE LE GOEUIL

This beautiful, expressive red from the appellation Cairanne, near Rasteau, is vinified by Catherine Le Goeuil. Her husband is her biggest fan. He finds all sorts of characteristics in the wine that apparently can only result from his wife's magic touch. He also suggests that this particular cuvée resembles his wife: "*un corps plein de grâce aux rondeurs généreuses...*"

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Maybe that's why my tasting notes comment on the wine's fleshiness?

You cannot know the wife, perhaps, but you can know her wine: a luscious brunette with a whole lotta soul.

**\$17.95** PER BOTTLE      **\$193.86** PER CASE

2003 CHÂTEAUNEUF-DU-PAPE  
"MOURRE DE PERDRIX"  
DOMAINE DE LA CHARBONNIÈRE

This is one of Charbonnière's three irresistible cuvées of 2003 to arrive, and I urge you to taste it for immediate thrills and lay some down for the future, too. Vintage 2003 produced the best Charbonnière yet: huge, velvety, loaded with Châteauneuf aromas and flavor. They'll fill your glass with everything you love about great Châteauneuf-du-Pape.

**\$38.00** PER BOTTLE      **\$410.40** PER CASE

2003 CÔTE RÔTIE • PATRICK JASMIN

Here I present my own favorite 2003 from the northern Rhône. The Jasmin touch was golden in a growing season dangerously hot and dry for the Syrah.

I had a great time with Patrick, tasting through the barrels and *demi-muids*, playing around to create the finest blend we could. The year gives a good, big tannin that Jasmin did not exaggerate by overextraction. Everything is just right, if unusually . . . ample.

He then poured me a glass of his father's 1978, a beauty with a ravishing nose of black truffle and fading violets. He then poured another glass of the same, and the modern chaos seemed to grow farther and farther away.

**\$60.00** PER BOTTLE      **\$648.00** PER CASE

2003 GIGONDAS • DOMAINE DU CAYRON

There are certain 2003 "must buys" from the southern Rhône, like Charbonnière, Vieux Télégraphe, les Pallières, and Cayron. I already claimed that 2003 produced the best Châteauneufs I have ever tasted from Charbonnière. The vintage also produced my favorite recent Gigondas from Michel Faraud. What a fabulous aroma of roasted thyme and rosemary. Imagine a glass of it alongside Provençale cuisine. Or a glass in the skillet reduced with drippings from a roast leg of lamb. Here is a red loaded with character, the rustic side of Gigondas. Stock up for cold winter nights!

**\$22.00** PER BOTTLE      **\$237.60** PER CASE

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## 2003 BANDOL

### 2003 BANDOL ROUGE DOMAINE DE LA TOUR DU BON

The first quality that strikes me here (and you might have noticed over the years that I value the quality highly) is the wine's intensity *without* heaviness. I like intensity, but not if it leaves me with a hippopotamus on my palate. Let's hear it for intensity with touch, with class, with—dare I speak the word—*finesse*.

This chewy, unfiltered Bandol seems packed with flavor. Drink now or later.

**\$23.00** PER BOTTLE      **\$248.40** PER CASE

### 2003 BANDOL ROUGE • DOMAINE DU GROS 'NORÉ

The lovely, dark robe reminds me of the young clarets I was buying early in my wine-drinking career, the 1970s and 1960s.

The bouquet is of the local black cherries with some black currant, too. It shows youth and freshness now, and gives me the impression that with cellaring the bouquet will reveal itself to be cornucopian in terms of fruit. I predict a grand old Bandol nose, Migoua-like. There is power to it (watch out, the wine-maker used to box as a middleweight) and a good firm tannin.

**\$26.00** PER BOTTLE      **\$280.80** PER CASE

## A KNOCKOUT FROM TOUR VIEILLE

### 2004 COLLIOURE "LA PINÈDE" DOMAINE LA TOUR VIEILLE

This bottling, just off the boat, seems different from everything Tour Vieille has made, and different from the other reds from the Roussillon. I wonder how it came to be. Christine and Vincent shrug and say, "That's the way it turned out."

Try to locate another red from the region with such charm and such an ethereal quality to the perfume and palate. There is good tannin in there, but it lands on your palate soft as a feather. Like in the old Carter family song, "you take one drink of it, you're drinking it all the time."

**\$19.95** PER BOTTLE      **\$215.46** PER CASE

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