



KERMIT LYNCH
WINE MERCHANT

1605 SAN PABLO AVE.
BERKELEY, CA 94702-1317
510 • 524-1524
FAX 510 • 528-7026
WWW.KERMITLYNCH.COM

PRESORTED FIRST CLASS
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

PRE-ARRIVAL OFFER
2005 RED BURGUNDY

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

MAY 2007

ALSACE

2005 PINOT BLANC • KUENTZ-BAS

Here is the new 2005 edition of what has been for years our most popular Alsatian wine. It delivers charm and deliciousness at a great price. It has pretty fruit, a subtle, distinctive Alsatian character, and finishes dry. I believe you will enjoy serving it often. If ever your palate is poisoned by an over-alcoholic oakbomb, this is the antidote. But you know, we are lucky most of the critics give high scores to overdone monsters. It keeps the good stuff cheap.

\$14.95 PER BOTTLE **\$161.46** PER CASE

2005 RIESLING “KAEFFERKOPF” GRAND CRU DOMAINE MEYER-FONNÉ

Uh oh, I am guilty of stretching the truth, calling Kaefferkopf a *grand cru*. I am ahead of the Alsatian wine authorities, who have decided that Kaefferkopf deserves *grand cru* status, but not until the 2006 vintage. Still, this Riesling acts like a *grand cru* already with its minerally gunflint aroma, its dimension and grandeur. Can a wine be statuesque? The finish is long and dry.

\$35.00 PER BOTTLE **\$378.00** PER CASE

2005 GEWURZTRAMINER “RÉSERVE PARTICULIÈRE” • DOMAINE MEYER-FONNÉ

I forgot to ask Monsieur Meyer why he calls this one Réserve Particulière. It is a blend of vineyard sites, so he could not give it a vineyard name. And it does taste particularly good. And I reserved all I could get, so there you are. Maybe that explains its name.

This wine is all about aroma, a big, juicy, extravagant Gewurztraminer aroma. It is amazingly complex, both nose and palate. First you will be struck by the perfume, the flavors, then the rich body, then the structure that holds everything else together.

In a new French wine book, Meyer is cited as having the finest touch with Gewurztraminer in Alsace today, and I concur.

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

BURGUNDY

2005 CHABLIS “LES TRUFFIÈRES” DOMAINE COSTAL

Remember the *premier cru* vineyard Les Serpentières at Savigny-les-Beaune? One old-timer there told me the origin of its name. “There are a lot of snakes in the vineyard,” he said. Burgundian vineyard names can go back several centuries and were not randomly assigned.

The word *truffières* comes from *truffes*, black truffles. No truffles grow at Chablis or at Puligny-Montrachet, which also has a vineyard called Les Truffières, so I am convinced that the *terroirs* give their wines a subtle taste of truffle.

This is a producer new to our list. The wine was aged in a small oak *foudre* and bottled unfiltered. The nose is generous, refined, distinctive. Notice the round, fleshy feel on the palate—that is because it was not filtered—and the truffle aftertaste. *Et voilà.*

\$25.00 PER BOTTLE

\$270.00 PER CASE

2005 CHASSAGNE-MONTRACHET “LES CHAUMÉES” • DOMAINE DUBLÈRE

As we have come to expect from our experience with the *premier cru* Les Chaumées (which looks across a little *route nationale* at the vineyard Le Montrachet), there is surface beauty and charm to enjoy, good richness, depths to uncover, an almost Chablis-like stony finish, and aging potential.

This particular example of Les Chaumées shows an especially fine blend of fruit and oak.

\$78.00 PER BOTTLE

\$842.40 PER CASE

2005 MORGON “CÔTE DU PY” • JEAN FOILLARD

Jean and Agnès Foillard offer rooms at their domaine. Nothing fancy or expensive, mind you, and their cellar full of Morgons is under the house. Marcel Lapierre’s place is a two-minute walk.

Foillard’s 2005 has a Provençal-like tinge of black cherry, plus a kirsch-like note in the bouquet that returns at the finish. The texture is schizophrenic: exceedingly velvety outside, perfectly firm at the core. This vintage will age well, but it drinks beautifully now, too.

\$26.00 PER BOTTLE

\$280.80 PER CASE

— PRE-ARRIVAL OFFER —

2005 RED BURGUNDY

THERE IS ONLY ONE discouraging word I can think of concerning 2005 red Burgundies: quantity. At each domaine we have been allocated 10–30% less than normal, thanks to low yields at the harvest. Less juice, less wine.

In terms of quality, the vintage has just about everything one could ask for.

DOMAINE GUILLEMOT

	PER CASE
2005 SAVIGNY-LES-JARRONS <i>PREMIER CRU</i>	\$396.00
2005 SAVIGNY-SERPENTIÈRES <i>PREMIER CRU</i>	396.00
2005 SAVIGNY-LES-NARBANTONS <i>PREMIER CRU</i>	396.00
2005 CORTON <i>GRAND CRU</i>	948.00

DOMAINE BERTHEAU

	PER CASE
2005 CHAMBOLLE-MUSIGNY	\$687.00
2005 CHAMBOLLE-MUSIGNY <i>PREMIER CRU</i>	798.00
2005 CHAMBOLLE-MUSIGNY “LES CHARMES” <i>PREMIER CRU</i>	1125.00
2005 CHAMBOLLE-MUSIGNY “LES AMOUREUSES” <i>PREMIER CRU</i>	1683.00
2005 BONNES-MARES <i>GRAND CRU</i>	1863.00

DOMAINE BOILLOT

	PER CASE
2005 GEVREY-CHAMBERTIN	\$489.00
2005 GEVREY-CHAMBERTIN “LES EVOCELLES”.	579.00
2005 GEVREY-CHAMBERTIN “LES CORBEAUX” <i>PREMIER CRU</i>	711.00
2005 GEVREY-CHAMBERTIN “LA PERRIÈRE” <i>PREMIER CRU</i>	711.00

	PER CASE
2005 GEVREY-CHAMBERTIN "LES CHERBAUDES" <i>PREMIER CRU</i>	\$798.00
2005 NUIITS-SAINIT-GEORGES "LES PRULIERS" <i>PREMIER CRU</i>	819.00
2005 POMMARD "LES FREMIERS" <i>PREMIER CRU</i>	666.00
2005 POMMARD "LES CROIX NOIRES" <i>PREMIER CRU</i>	729.00
2005 VOLNAY "LES BROUILLARDS" <i>PREMIER CRU</i>	597.00
2005 VOLNAY "LES ANGLÉS" <i>PREMIER CRU</i>	639.00
2005 VOLNAY "LES CAILLERETS" <i>PREMIER CRU</i>	717.00

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



BONNES-MARES

Grand Cru

APPELLATION CONTRÔLÉE

— *Domaine* —
François BERTHEAU
PROPRIÉTAIRE-RÉCOLTANT

MIS EN BOUTEILLE À LA PROPRIÉTÉ
À CHAMBOLLE-MUSIGNY, CÔTE-D'OR
ALC.13.5% BY VOL.-PRODUCT OF FRANCE-750 ML

LOIRE REDS

CATHERINE & PIERRE BRETON

2002 CHINON “LES PICASSES”

Sadly, the Bretons lost their contract to farm the Picasses vineyard, and the 2004 vintage will be their final production from it. Their wines from Les Picasses have been among the Loire’s greatest treasures, one of a handful of top Chinons, so don’t miss owning a few Picasses in your cellar. This is great wine by any measure. Some of us call it Picasso.

\$28.00 PER BOTTLE **\$302.40** PER CASE

2003 BOURGUEIL “CLOS SÉNÉCHAL”

Deep, ripe black cherry robe; deep, ripe bouquet ... call it bottomless and full of all sorts of grand stuff. This is the sort of wine you will love to show off to wine-drinking friends because it goes so far beyond anyone’s expectations. It is thick and chewy, delicious, too, all the way through its grand, tannic finale. When you announce that this vivid, black-purple wine is in fact a red from the Loire Valley, your pals might faint dead away.

Put a few bottles of this 2003 down, too, for future thrills.

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

2005 LA DILETTANTE

Put some of this one down, too, but not down in your cellar. Just down it, darn it! La Dilettante has nowhere else to go. This is Catherine’s creation, and when she told me that it is her Bourgueil vinified in the carbonic maceration method, I thought, “What a loony idea.” But I am not forced to buy anything at the Bretons and I loved the taste of La Dilettante, so here it is, even though the words carbonic maceration drive away American wine buyers in droves. Come on, jaded palates, give it a chance. One whiff will get you. Just like Catherine, the wine is impossible to resist, a real sweetie pie, raspberry-flavored.

\$18.95 PER BOTTLE **\$204.66** PER CASE



BORDEAUX AND THE SOUTHWEST

2004 LUSSAC ST.-EMILION CHÂTEAU DE BELLEVUE

Let's talk Bordeaux vintages. I remember reading in the wine press that vintage 2000 was the best vintage, ever, at Bordeaux, but then I saw the other day in another publication that 2005 is the best in the past thirty years. I did my arithmetic and came up with this 2004 for you.

Combat vintage chart mentality!

This is a lovely claret with a pretty perfume, subtle oak, and it is user-friendly, if you know what I mean. It *swallows* well. Back in the days when we did not have so many lovely choices of what to drink, you would have loaded up with five cases of this one and served it often.

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

2003 HAUT-MÉDOC • CHÂTEAU ANEY

Speaking of vintages, if 2003 had happened to Bordeaux in the 1970s, it would be considered the vintage of the decade.

Vintage schmintage, this bottle tastes like classic Médoc, a beautifully vinified red Bordeaux with good body (you could almost but not quite call it chewy) and a lot of class. Drinkable now, it will age well, too.

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

2005 IROULÉGUY ROUGE DOMAINE ETXEGARAYA

This Basque wine is a sight to see. Bright black? Well, something like that. It is loaded! The glass can barely contain it. It is bursting with cassis and blackberry fruit and finishes with ripe, briary tannins. Because of its size and intensity, you might think it will age well, but I'm for drinking it young. The youthful exuberance is too good to let it get away.

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

SOUTHERN FRANCE

2004 BANDOL ROUGE DOMAINE DE LA TOUR DU BON

Tour du Bon's 2004 *classique* and cuvée Saint Ferréol are about as good as Bandol gets. I tasted them with the staff the other day after work, and both cuvées really wowed us.

The Ferréol (\$42.00) is minerally, while this *classique* is lush with beautiful Mourvèdre fruit, spice, and cinnamon. The balance, the rustic elegance, the magic it produces when served with Mediterranean cuisine make this a real find.

\$24.00 PER BOTTLE **\$259.20** PER CASE

2005 COTEAUX DU LANGUEDOC ROUGE CHÂTEAU DE LASCAUX

Lovely dark robe. Potent aroma of black cherry, plum, spice, *réglisse*, and tobacco. Rich and persistent on the palate. It seems to stain the taste buds with its dense layer of ripe fruit. The chalky soil (*lascaux*) is the source of its freshness and finesse.

A bottle of 1998 Lascaux from my cellar was poured alongside this 2005 when it arrived recently, and the 1998 has aged well, but Lascaux has progressed since then, and the staff and I all preferred the new wine.

\$13.95 PER BOTTLE **\$150.66** PER CASE

2005 COLLIOURE ROUGE "LA PINÈDE" DOMAINE LA TOUR VIEILLE

The 2005s from southern France continue to knock me out with their rare combination of abundance and weightlessness. There is plenty of ripeness, aroma, flavor, and body, but they are not heavy, hot, or unbalanced.

This one dazzles with its generous cherry and berry fruit, and hints of dried thyme and dried fig. The tannin that emerges seems just right after all the rest. Colman Andrews wrote a great book about Catalan cuisine a few years ago, *Catalan Cuisine: Europe's Last Great Culinary Secret*, so great that it has been translated into Catalan! Also check out the Catalonian recipes in Ann and Larry Walker's *To the Heart of Spain*. Here you have the appropriate wine: Catalan cuisine, Collioure *rouge* ... the combo will blow your mind.

\$20.00 PER BOTTLE **\$216.00** PER CASE
