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**PAID**  
SAN FRANCISCO, CA  
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RETURN SERVICE REQUESTED

- **CHAMPAGNE DISCOUNT**
- **2005 NORTHERN RHÔNES**
- **BEAUJOLAIS NOUVEAU FEAST**
- **THE WINES OF HERVÉ DUBOURDIEU**

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

NOVEMBER 2007

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# THE LOIRE VALLEY

by Dixon Brooke

## 2005 SAVENNIÈRES “CUVÉE SPÉCIALE” CHÂTEAU D’ÉPIRÉ

This cuvée is made from the domaine’s oldest Chenin Blanc vines planted in schist. The vineyard is right above the vines of Coulée de Serrant. In fact, it is separated from the upper rows of that famous amphitheater-shaped vineyard by a small stone wall. Luc Bizard’s father lobbied to be able to use the name Coulée de Serrant on his label, but lucky for you, he was not successful, and this bottling remains one of the best values in the white wine world. This is a tightly wound, minerally Chenin that will also show some great stuff with age.

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

## 2005 JASNIÈRES “CUVÉE SAINTE NARCISSE” PASCAL JANVIER

Do yourself a favor and give this gem a taste. It might be the most unusual, most delicious, and least expensive top-quality sweet wine you have ever tried. A pure Chenin Blanc, hand picked from a special selection of late-harvest grapes in the tiny appellation of Jasnières, this cuvée was made in miniscule quantities. It showcases an awesome combination of smooth, pure, decadent Chenin fruit and super-complex *terroir*—smoke, peat, exotic spices, and volcanic stoniness. Serve it as dessert, in and of itself, or as a palate-stimulating apéritif. We in the U.S. haven’t acquired the French habit of serving a sweet wine to start the evening, but it is worth a try. It works, especially with a knockout winner like this.

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

## 2001 CHINON “LES VARENNES DU GRAND CLOS” CHARLES JOGUET

See the vintage? Aged to perfection in Joguet’s cellar, tannins smooth as silk, the perfumed dark berry Cabernet Franc fruit is at its most seductive. If you don’t cellar Joguet (or if you didn’t save enough!), don’t miss this opportunity to experience the rewards of aging top-notch Chinon.

**\$29.00** PER BOTTLE      **\$313.20** PER CASE

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# SOUTHERN FRANCE

## 2006 LE PIGEOULET ROUGE BRUNIER FRÈRES

Hmm. Shall I write it up as Value of the Month, tell you about the Brunier brothers' increasing interest in the expression of minerality, take the cherries and berries route, or emphasize the unusual two-in-one character this red Rhône provides???

The berries and cherries are there, all right, but they're not blatant. There is black pepper and a definite minerality in the aroma, too, to which Daniel Brunier called attention as we tasted at Vieux Télégraphe. The palate is a lovely thing, quite tender and perfumed at first, but then a beautiful tannin seems to come out of nowhere and suddenly you have an altogether different wine in your glass. It is like getting two wines for the price of one! So to speak.

**\$16.00** PER BOTTLE      **\$172.80** PER CASE

## 2006 BANDOL BLANC DOMAINE DE LA TOUR DU BON

Agnès Henry proves yearly that she possesses a special touch for vinifying fine dry white in Provence. Her Bandol *blanc* is always one of the south's best. It has a more interesting perfume than most and, very rare there in the arid heat of Provence, real freshness aromatically and on the palate. The nose is fun in the Name That Perfume game. Is that lime, jasmine, peach pit...? You know, *that* game.

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

## 2006 CÔTES DU RHÔNE "SIERRA DU SUD" DOMAINE GRAMENON

You can go out and spend \$50, \$100, \$200 per bottle and not find the pleasure of the Syrah that you will enjoy here. Pure, juicy Syrah raised in wood but not woody, full-bodied but not inky, intense but not aggressive, and *so* flavorful. Then comes the exquisite aftertaste, with its enviable silken texture. On the KLWM wow-o-meter, this gives seismic satisfaction.

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

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## WHITE BEFORE RED

**Y**OU COULD ARGUE FOREVER about whether or not Moses left two commandments behind. Time might have been a factor, or heaviness. Who knows how much those tablets weighed? Others insist that *The Ten Commandments* has a catchier ring to it than *The Twelve Commandments*, so, more marketable, but that's a rather cynical point of view.

One thing is certain: never serve a red without a white to precede it, and never serve a white without a red to follow (and if you want, you can replace the white with a rosé and still be within the norm).

We consider it our mission to keep you on a righteous path, so to help you avoid temptation, I will apply a handy discount. See below.

### 2006 CHABLIS • OLIVIER SAVARY

Oh boy. This is the first 2006 I tasted when I arrived in France last May, and I knew instantly that it must have come from a spectacular harvest at Chablis. In a flash I understood the style of the vintage and tried to explain to Olivier with my imperfect French that the 2006 acts like a girl (*une fille*) who jumps out of her clothes without even being asked, but I must have mangled it because instead of yucking it up and slapping high fives, he told me that I have never been and never will be in the same room with his daughter (*ma fille*). So I changed the subject to Kimmeridgian limestone, gunflint, stuff like that. I wish I had taken French in high school.

The aroma is generous, right there for the taking, with lovely fruit and a suspicion of gunflint. Good ripeness, richness, perfect balance, rounded and fleshy at the finish, and again the gunflint emerges.

**\$23.00** PER BOTTLE      **\$248.40** PER CASE  
**\$12.50** PER TENTH      **\$270.00** PER CASE

### 2004 CHIANTI CLASSICO CANONICA A CERRETO

From the southern limit of the Classico zone, it is from hillside vines surrounding the family's one-thousand-year-old chapel. The blend is 90% Sangiovese and 10% Merlot, barrel-aged. The nose is full of good stuff: red berries, plum, rosemary, cedar, and spice. The palate is full with smooth tannins, just the right grip, and good backbone.

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

(Discount: six fifths each at 20% off equals \$206.16.)

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# SOUTHWEST

by Dixon Brooke

## 2005 CAHORS • CLOS LA COUTALE

There is a noirish smoky side to the bouquet along with ripe dark berries, plums, and *réglisse*. The palate is rich with a very smooth texture, silky tannins, and a finish with a stony, earthy quality. It is not too rustic but definitely has a *sauvage* side, and you can bet it shines alongside a duck confit. Showing good persistence, the 2005 Coutale is loaded with fruit and delicious flavors.

A recent *Wine Spectator* article on Cahors neglected our own champion, but managed to turn up bottles between \$40 and \$150! Our Coutale stands up to any and all of them.

**\$13.50** PER BOTTLE

**\$145.80** PER CASE

## 2005 IROULÉGUY “CUVÉE LEHENGOA” DOMAINE ETXEGARAYA

This dark monster is from 150-year-old Tannat and Cabernet Sauvignon vines! Marianne Hillau says her ancient vines regularly produce huge one-kilo grape bunches year after year and have no diseases or ailments to speak of. The blend in this *cuvée* is 80% Tannat and 20% Cabernet Sauvignon, and it boasts palate-staining dark, earthy fruit that has great structure and balance, refreshing acidity, plenty of rusticity, and a hearty yet well-ripened tannin. The reds chez Etxegaraya are proof that the Tannat grape doesn't have to produce a harsh, hyper-tannic wine but is capable of much more. This 2005 is a bravura performance. You won't believe it unless you taste it.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

## 2003 HAUT-MÉDOC • CHÂTEAU ANEY

Much like our 2003 Château Belles-Graves from Lalande-de-Pomerol, Château Aney's 2003 is remarkable for its freshness and drinkability in this controversial vintage (the year of the heat wave). My advice after touring the region: do not steer clear of these wines citing vintage—you will be missing out. While they show more concentration and ripe fruit than in average years, they remain impeccably balanced. Buy a bottle. The outstanding quality is far from subtle. You can enjoy drinking this 2003 now, or over several years.

**\$23.00** PER BOTTLE

**\$248.40** PER CASE

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—NOVEMBER ONLY—

## CHAMPAGNE DISCOUNT

**A**TENTION NEWCOMERS: It has become our tradition to offer a special price to those who have the foresight to stock up on Champagne before the madness of the holiday season. When December rolls around, prices will return to normal, so see if it works for you to save now.

First, the classic Champagnes from Paul Bara in Bouzy. Bouzy is Pinot Noir country, rated 100% *grand cru*.

In *The New France*, Andrew Jeffords wrote, “The Champagnes of Paul Bara and his daughter Chantal are essential references for anyone who wants to enjoy the ripe, dry richness of Bouzy where their eleven-*hectare* domaine is situated and about which Bara has written a book. Value is very good here.”

The value is better if you take advantage of our 25% November discount. Divide the case prices by twelve to calculate your incredibly low per-bottle prices.

### CHAMPAGNE PAUL BARA

	REGULARLY	BOTTLE 15% DISCOUNT	CASE 25% DISCOUNT
BRUT ROSÉ . . . . .	\$58.00	\$49.30	\$522.00
BRUT ROSÉ <i>TENTHS</i> . . . . .	33.00	28.05	594.00
BRUT RÉSERVE “100% GRAND CRU” . . . . .	53.00	45.05	477.00
BRUT RÉSERVE “100% GRAND CRU” <i>TENTHS</i> . . . . .	29.00	24.65	522.00
2000 SPÉCIAL CLUB “GRAND CRU”. . .	96.00	81.60	864.00
1999 BRUT “100% GRAND CRU”. . . .	63.00	53.55	567.00
1998 COMTESSE MARIE DE FRANCE . .	96.00	81.60	864.00

And from the lovely village of Chigny-les-Roses (yes, lots of roses there), Champagne J. Lassalle’s current releases are very impressive. Their non-vintage Impérial Préférence is a mature beauty, expressive, generous, stylish, and the palate is remarkably elegant. This is the Champagne served at Domaine Tempier whenever one of the kids, grandkids, or great-grandkids gets married. If you are used to the big Champagne houses, the extra pleasures offered by this cuvée will shock you. It is a caress going down!

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Lassalle's Champagne Rosé is very pale in color with strawberry and raspberry perfume in the subtle bouquet. No, it doesn't shout, and red wine was not added to color it. It grows on you—a connoisseur's rosé, and it is bone dry!

## CHAMPAGNE J. LASSALLE

	REGULARLY	BOTTLE 15% DISCOUNT	CASE 25% DISCOUNT
BRUT ROSÉ "1ER CRU" . . . . .	\$54.00	\$45.90	\$486.00
CACHET D'OR BRUT . . . . .	36.00	30.60	324.00
IMPÉRIAL PRÉFÉRENCE BRUT . . . . .	45.00	38.25	405.00
IMPÉRIAL PRÉFÉRENCE BRUT <i>MAGNUMS</i> . . . . .	95.00	80.75	427.50
2000 BLANC DE BLANCS "1ER CRU" . . . . .	69.00	58.65	621.00
1998 BRUT SPÉCIAL CLUB "1ER CRU" . . . . .	78.00	66.30	702.00

We added a new producer this year, the widow Monique Fourny, who works with her two sons. They tend vineyards that have been in the family since the mid-nineteenth century, before you were born!

The labels are not the only tasteful attraction here. The staff and I have developed a weakness for the non-vintage Blanc de Blancs—all Chardonnay, delicate, elegant, dry. We used to import an excellent rosé from Billecart-Salmon. The rosé from Fourny is in a similar style, and a fraction of the price, especially this month!

## CHAMPAGNE VEUVE FOURNY & FILS

	REGULARLY	BOTTLE 15% DISCOUNT	CASE 25% DISCOUNT
GRANDE RÉSERVE BRUT "1ER CRU" . . . . .	\$37.00	\$31.45	\$333.00
GRANDE RÉSERVE BRUT <i>TENTHS</i> . . . . .	19.00	16.15	342.00
GRANDE RÉSERVE BRUT <i>MAGNUMS</i> . . . . .	79.00	67.15	355.50
BRUT ROSÉ "1ER CRU" . . . . .	42.00	35.70	378.00
BLANC DE BLANCS "1ER CRU" . . . . .	38.00	32.30	342.00
BLANC DE BLANCS "BRUT NATURE" . . . . .	38.00	32.30	342.00
CUVÉE "R" . . . . .	48.00	40.80	432.00



2007

## BEAUJOLAIS NOUVEAU

**L**ET'S PARTY! The arrival of the brand-new 2007 vintage by air is a great excuse to raise the tents in the parking lot once again, fire up the grill, and uncork some cool wines.

Does brand-new Gamay Noir right out of the cradle rejuvenate those of us old enough to drink? Is this the wildest, craziest, zaniest event of the year? Well, yeah, at least here at KLWM it is. Fueled by the new wine and that irresistible Cajun beat, we will live it up.

The Nouveau arrives and goes on sale Thursday, November 15, and Café Fanny next door will offer it by the glass over the counter. Here in our shop, we open at eleven o'clock, and the Nouveau will be available by the bottle and the case.

Then, that Saturday, we close down the parking lot and serve lunch. Our chef is Christopher Lee of Eccolo Restaurant, who will come up with a regional meal from the Beaujolais for us, perfectly suited for the bright, lively red wine. The price, as always, will be painless.

Note the date:

SATURDAY, NOVEMBER 17

11 A.M. TO 4 P.M.

EVENT PRODUCED BY CAFÉ FANNY







## BE THE FIRST ON YOUR BLOCK

Be the first on your block to taste our ultra-natural Beaujolais Nouveau.  
It will be available at the following retail sites starting  
Thursday, November 15:

### ALAMEDA

Farmstead Cheeses & Wines

### BERKELEY

Arlington Wine and Spirits  
Berkeley Bowl Marketplace

### DAVIS

Valley Wine Company

### LAFAYETTE

Jackson's Wine and Spirits

### LOS GATOS

The French Cellar

### MENLO PARK

Beltramo's Wines and Spirits

### MILLBRAE

Vineyardgate

### MILL VALLEY

Vintage Wine & Spirits

### NAPA

J V Wine & Spirits

### PALO ALTO

Vin, Vino, Wine

### SACRAMENTO

David Berkley Fine Wines

### SAINT HELENA

Saint Helena Wine Merchants  
Sunshine Foods

### SAN FRANCISCO

San Francisco Wine Trading Company  
The Jug Shop  
Swirl on Castro  
Wine Impression  
John Walker & Co.  
The Wine Merchant  
at Showplace Square

### SAN JOSE

Vintage Wine Merchants

### SANTA CRUZ

Soif Wine Bar & Merchants

### SANTA ROSA

Traverso's Gourmet Food & Liquors

### STOCKTON

Wine Wizards

### TAHOE CITY

Time for Wine

### TRUCKEE

The Pour House Wine Shop

### WOODSIDE

Roberts Market

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# HERVÉ DUBOURDIEU

by Dixon Brooke

**T**HE 2006 VINTAGE is outstanding for Hervé Dubourdieu—he thinks it will turn out to be as good as, if not better than, his 2005. He is as meticulous a person as I have encountered in France’s vineyards and wineries. Everything is kept in absolutely perfect condition, and the wines showcase the results of this care—impeccable.

He operates in two slightly different microclimates for his dry and sweet wines, the appellations of Graves and Barsac, respectively. Both have very complex *terroirs* including red, iron-laden stone, white limestone, and gray silex. The Haut-Barsac micro-appellation was known historically as the best *terroir* in Sauternes, and it used to be that Barsac on a wine label was more valuable than Sauternes. Haut-Barsac tends to be more masculine than the other Sauternes *terroirs*, producing a more robust, powerful wine with more acidity. Hervé’s vineyards are right next to those of Château Climens.

For his dry whites, the sold-out Gravelle-Lacoste and his Bordeaux *blanc*, Château Ducasse, one of his personal touches is blending in some Sémillon from his Barsac vines. This gives a richness and texture that sets them apart from most white Bordeaux. He has a relatively high proportion of Sémillon (60%), the Muscadelle (5%) adds aromatic complexity, then he tops off his blend with Sauvignon Blanc.

## 2006 BORDEAUX BLANC CHÂTEAU DUCASSE

This wine is a stunner—very classy, fresh, and lemony from the word go. The palate is rounded and tender, and at the same time minerally with good acidity. You have to be wowed by the very impeccability of it. The chalk, the freshness, the white blossom, the stimulating citrusy aspect...

Here is one of Hervé’s favorite recipes: large, locally harvested oysters on the half shell, minced parsley and grated Gruyère topping, baked to taste, and served with toasted dark rye bread spread with salted butter.

**\$12.95** PER BOTTLE      **\$139.86** PER CASE

## 2005 SAUTERNES CHÂTEAU ROÛMIEU-LACOSTE

This is outstanding as well, very crystalline and pure on the nose with honey and exotic fruits. You will want to leave your nose in the glass. The botrytis was very

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clean in 2005. According to Hervé, the most important ingredient in making a great Sauternes is the quality of the rot. He used an interesting oxymoron to explain what makes 2005 so special: clean rot. This is a beautifully balanced wine with a smoky side, great texture, and a fresh, uplifting finish. Try it on Sunday with a whole roast chicken for lunch, as the Sauternais sometimes do. It is a surprising combination and only in the good sense.

**\$36.00** PER BOTTLE      **\$388.80** PER CASE

**2005 SAUTERNES “CUVÉE LÉON”  
CHÂTEAU ROUMIEU-LACOSTE**

Hervé named this remarkable bottling after his second-born. It shows grilled, buttered almonds on the nose, and Hervé is proud of its subtlety, complexity, and finesse. It is also quite powerful and concentrated.

The pleasure of the other bottling, above, is immediate and direct. Cuvée Léon is multifaceted and will evolve into a classic over the years.

The tenths are especially practical!

**\$44.00** PER BOTTLE      **\$475.20** PER CASE

**\$24.00** PER TENTH      **\$518.40** PER CASE



*Hervé Dubourdieu*

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— PRE-ARRIVAL OFFER —

2005 NORTHERN RHÔNES

**Y**OU WILL HIT THE JACKPOT with any or all of these beauties. Each combines a great vintage, superb *terroir*, and talented winemaker.

For the first time I am including Rousset's Picaudières in a pre-arrival offer. It is a superb site and produces a most Hermitage-like Crozes and is definitely age-worthy. This is exactly the same vineyard we imported in the late seventies from Rousset's uncle, Raymond Roure. (See *Adventures on the Wine Route*, pp. 179–182.)

PER CASE

**DOMAINE AUGUSTE CLAPE**

2005 CORNAS . . . . .	\$888.00
2005 CORNAS MAGNUMS . . . . .	936.00
2005 CORNAS "RENAISSANCE" . . . . .	588.00

**DOMAINE THIERRY ALLEMAND**

2005 CORNAS "CHAILLOT" . . . . .	\$798.00
2005 CORNAS "CHAILLOT" MAGNUMS . . . . .	846.00
2005 CORNAS "REYNARD" . . . . .	978.00
2005 CORNAS "REYNARD" MAGNUMS . . . . .	1032.00

**DOMAINE PATRICK JASMIN**

2005 CÔTE RÔTIE . . . . .	\$600.00
2005 CÔTE RÔTIE MAGNUMS . . . . .	624.00

**DOMAINE ROUSSET**

2005 CROZES-HERMITAGE "LES PICAUDIÈRES" ROUGE . . . . .	\$369.00
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*Pre-arrival terms: Half-payment due with order,  
balance due upon arrival.*

