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WINE MERCHANT

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RETURN SERVICE REQUESTED

- OYSTER BLISS XVII
- RED BURGUNDY CLEARANCE
- VIEUX TÉLÉGRAPHE 2006 PA

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

APRIL 2008

— PRE-ARRIVAL OFFER —

2006 CHÂTEAUNEUF-DU-PAPE
“LA CRAU” • DOMAINE DU
VIEUX TÉLÉGRAPHE

HERE IS VIEUX TÉLÉGRAPHE in all its glory. The 2006 does everything we can ask of a red wine. In my opinion, it can be drunk young, old, and in between, although as a rule I personally leave my cases of V.T. closed and untouched for ten years before diving in.



The Brunier brothers, Daniel and Frédéric, seem particularly satisfied with their 2006. They say that it is full-sized (which means BIG), yet marked by unusual (perfect, in other words) freshness and balance. I can tell you that the Bruniers, including their father, Henri, have always known they can make blockbusters (as we say in the U.S.), and their goal consistently has been to achieve a blockbuster that also offers bal-

ance and freshness. They don't mind busting our blocks, but they don't want to do so brutally.

Daniel told me the other day that the 2006 has developed beautifully in their “noble” oak *foudres*. “It has become very expressive, with more volume, complexity, length, and power.”

He says that because of its balance, it will be a long ager, but that same balance makes it a treat to uncork already. “Tasting it out of the *foudres*,” he said, “I have seen that it pleases people enormously.”

\$696 PER CASE

*Also available in tenths, magnums, jeroboams,
methuselahs, salmanazars, and nebuchadnezzars.*

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

SOUTHERN FRANCE

2006 CAMPAGNÈS • MAXIME MAGNON

Maximum Maxime's first 2006 to arrive, a cuvée called Démarrante, flew outta here so fast I didn't get any for myself.

But the first question to pose here might be, what is a Campagnès?

It is the name of a parcel of vines on a slope above the lovely river Berre in the Corbières. It is 100% Carignan, gang, 100 years old!

Magnon's style reminds me of Jean Foillard's in Morgon. Magnon is the southern Foillard. The wine's fruit is delicious, lovely and deep. It is not inky, alcoholic, or torturously tannic. There is a lot of wine in the wine, and every moment is created to please. You have an impression of little wild berries giving their all, and an incredibly silky texture.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2004 CALVI ROUGE "E PROVE" DOMAINE MAESTRACCI

Okay, I'll avoid another ode to the charms of Corsica, although I just read in Eric Clapton's autobiography that he fell in love with the place, too, and even bought a boat for sailing the incredible Corsican coast. Maybe he has tasted E Prove? Oops, no, he had to give up that ol' Demon Alcohol. He overdid the hard stuff.

For the first time ever, E Prove has some Syrah in it, along with Grenache and Nielluccio. I'm wondering if the Syrah doesn't give it even more interest. Otherwise, 2004 gives us a very typical E Prove and provides everything I like about it. Welcome to a taste from the *Ile de Beauté*, as they call Corsica in France.

\$19.95 PER BOTTLE

\$215.46 PER CASE

2005 CORBIÈRES ROUGE "LA DEMOISELLE" DOMAINE DE FONTSAINTE

Here the Carignan vines are 104 years old, and the blend has a little Mourvèdre and Grenache in it. Enjoy this flavorful red now or age it. We at KLWM consider La Demoiselle one of the undiscovered (by the wine critics) jewels of southern France.

\$16.00 PER BOTTLE

\$172.80 PER CASE

SAMPLER CASE OF LOIRE REDS

THIS COLLECTION is going to amaze you. Never have we had such an impressive selection of Chinons and Bourgueils. The best winemakers, the proven vineyards, dazzling vintages that compare with the greatest of the twentieth century—twelve delicious, sumptuous wines at a discounted price.

I cannot think of another wine region in the world that has made such progress during my career. Each bottle will be a revelation to newcomers, and after tasting them all you might enjoy laying down more of some of them to cellar and age, or there is no law against purchasing three or four Samplers and following the evolution of the twelve reds over many years, an investment in pure pleasure.

For varietally minded buyers, all these selections are 100% Cabernet Franc:

	NORMALLY
2006 BOURGUEIL "CUVÉE ALOUETTES" DOMAINE DE LA CHANTELEUSERIE	\$14.95
2006 BOURGUEIL "CUVÉE BEAUVAIS" DOMAINE DE LA CHANTELEUSERIE	16.00
2005 BOURGUEIL "VIEILLES VIGNES" DOMAINE DE LA CHANTELEUSERIE	16.00
2006 BOURGUEIL "CUVÉE TRINCH" CATHERINE & PIERRE BRETON	19.00
2004 CHINON "BEAUMONT" • CATHERINE & PIERRE BRETON	16.95
2005 CHINON • BERNARD BAUDRY	16.00
2006 CHINON "LES GRANGES" • BERNARD BAUDRY	18.50
2004 CHINON "LES GRÉZEAUX" • BERNARD BAUDRY	22.00
2004 CHINON "LE CLOS GUILLOT" • BERNARD BAUDRY	19.95
2005 CHINON "LE CLOS GUILLOT" • BERNARD BAUDRY	22.00
2005 CHINON "CUVÉE TERROIR" DOMAINE CHARLES JOGUET	18.95
2005 CHINON "LES VARENNES DU GRAND CLOS" DOMAINE CHARLES JOGUET	32.00

12-bottle sampler

Normally \$232.30

SPECIAL SAMPLER PRICE

\$174

25% discount

THE LOIRE

2006 BOURGUEIL “BEAUVAIS” DOMAINE DE LACHANTELEUSERIE

This is Thierry Boucard’s best *terroir*. What better way to prove its potential than to open a few old bottles last time I visited. The ’86 and ’89 were both brilliant—astonishing, really. Thierry finds that Cabernet Franc often imitates Pinot Noir in aging, with its spicy, earthy fruit. I couldn’t argue with him, though I noted the ’86 was showing a subtle old Rhône-like character on the nose.

Think about this—how many wines at such a low price will provide such satisfaction and age so well? But you don’t have to wait. Enjoy one tonight.

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

2007 CHEVERNY • DOMAINE DU SALVARD

I hope you will join me in celebrating a return to typicity in Loire Valley Sauvignon Blancs. While I confess it has been interesting to witness ripe, round, almost oily Sauvignon Blancs over the past few vintages, when I go for Sauvignon Blanc I like it to have acidity and nerve. There are plenty of options if you want richness in a white, but nerve and liveliness are becoming increasingly hard to find, and so many dishes out there demand those qualities in a white wine. Yes, nerve and backbone are back in 2007, and you won’t find a finer example than Salvard’s classic Cheverny. It is a high-toned, aromatic, racy dry white, perfectly balanced with a decadent lemon confit core of fruit wrapped in bright, crisp freshness—bring on the chèvre!

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

2006 JASNIÈRES • PASCAL JANVIER

The new vintage from Pascal has arrived, and I must admit a personal preference—this is the type of white wine I could drink every day. The complexity and interest from well-made Chenin Blanc combined with its reasonable price *and* its aging potential make it one of the true wonders of the wine world if you believe in the whole efficient market theory. I have tasted so many examples of Jasnières that just don’t taste like Jasnières; they are overripe, too sweet, too oxidized, too oaky, or all of the above. This is classic, which is what we look for at KLWM—explosively complex nose (none of that in the new oak versions), bone dry, intensely mineral with a mid-palate of ripe citrusy Chenin fruit.

\$18.00 PER BOTTLE **\$194.40** PER CASE

DOMAINE MEYER-FONNÉ

ALSACE

Félix Meyer lights up when you question him about the differences in *terroir* between his parcels around the Alsatian village of Katzenthal. After we tasted through his 2006s this past September, he led me on a tour of his vineyards to show the different soil types and expositions. Each of these Meyer-Fonné chiseled Rieslings represents an interesting take on this incredibly versatile grape by translating with purity and power their underlying *terroirs*. I left with the impression that he has mastered this noble varietal, and the phenomenal bottles he gave me that I uncork from time to time have been the proof.

2006 RIESLING “KATZENTHAL”

This incredibly complex wine is a blend of four *terroirs*, including some young vines in the *grand cru* vineyard Wineck-Schlossberg, one cuvée from his Kaeferkopf holdings (a vineyard that for him would be a *premier cru*, if such a thing existed in Alsace, and that could easily become *grand cru*—look for his very limited bottling of this vineyard as well), plus some old vines planted in granite from Katzenthal, and another parcel planted in limestone soil. These vines grow in poor, very rocky soils and must reach down deep for nutrients. Thus, they sustain themselves by drinking mineral-soaked water and produce wines of startling volcanic, almost earthy presence while at the same time maintaining a delicate purity of fruit. The resulting wine is an amazing *tour de force*.

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

2006 RIESLING GRAND CRU “WINECK-SCHLOSSBERG”

This vineyard is planted in granite and is located next to the *grand cru* Sommerberg. In Meyer’s experience, it gives a more feminine expression of Riesling than its neighbor, and is remarkably aromatic with a finish of great finesse. The color is immediately darker when poured into the glass, but the palate is quite fresh and mineral-laden. Back to the bouquet—honey, citron, and volcanic smokiness. Absolutely irresistible to yours truly, it will also reward handsomely those with the patience to leave some aside in the cellar to age.

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

2006 RIESLING “PFOELLER”

This vineyard is planted in pure limestone, which as we know produces the great wines of Burgundy and the Loire Valley, but is less common in Alsace. Meyer served this after his *grand cru* Wineck-Schlossberg, because, as he explained, it is normally more robust. He was right on the mark as this beauty, still an infant, was rich and concentrated with a backbone of lime zest and a nose of poached pears with vanilla. Racy yet powerful with loads of aging potential, this is a wine in the mold of the Clos Windsbuhl from Zind-Humbrecht, which is also planted in limestone. A 2002 Riesling Pfoeller tasted recently was nothing short of magnificent.

\$36.00 PER BOTTLE

\$388.80 PER CASE

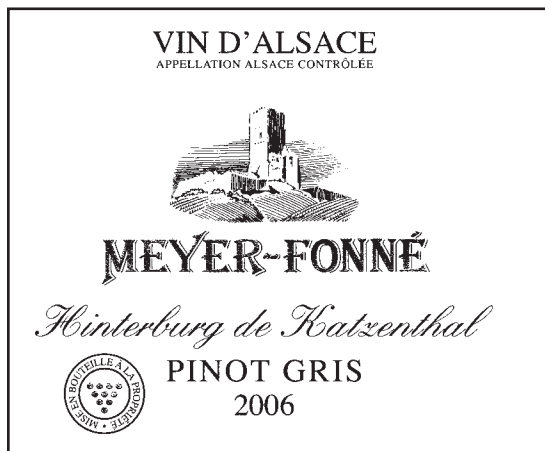
2006 PINOT GRIS “HINTERBURG DE KATZENTHAL”

For most vigneron in Alsace, being master of one grape alone is not enough, and the true greats also master many others, including the fascinating Pinot Gris, for example. I think Kermit’s line for Philippe Colin’s Puligny-Montrachet from a recent newsletter is apt here: if someone were stranded on an island and had never heard of Pinot Gris, this would be the perfect example to put in front of their nose to show them what it is all about. Al-

mond, butter, orange confit, white truffle—it’s all there in the awesome bouquet—then you experience the unctuous, dense palate with a texture to write home about. The vines grow on a steep, granitic hillside. Here is the wine to serve with cheeses or richer dishes such as roasted goose, lobster with clarified butter, or (if it is still legal where you live) foie gras, which is very popular in Alsace.

\$32.00 PER BOTTLE

\$345.60 PER CASE





OYSTER BLISS XVII

XVII MUST MEAN that we first blissed out in 1992. Imagine, the initial idea was to turn Californians on to the notion of enjoying raw oysters and dry, crisp white wines, even though the original inhabitants of the Bay Area left behind huge mounds of oyster shells—but not a single empty bottle of Chablis.

Chablis with oysters will make a monk leave his cloisters, goes an old saying.

Oyster Bliss. Iced oysters on the half shell and the wines to go with. “Bring ’em on,” in the words of the courageous warrior chief known as The Decider. But when we say bring ’em on, we mean oysters and lots of ’em. And why not some hot little grilled Bordeaux-style sausages on the side? As for the crisp, cold, minerally, dry whites that go with, leave that to me. I’ll be the decider.

Here is our recipe: close our parking lot to cars, set up tents and tables, ring up Monterey Fish to select and shuck the best available oysters, notify chef Christopher Lee of Eccolo restaurant to prepare the sausages and fire up his grill, order bread from Acme Bakery, and let’s have a little live music for our pleasure, too.

Come on, everybody!

Note the date:

SATURDAY, APRIL 19, 11 A.M. TO 4 P.M.

The event is presented by Café Fanny.

BURGUNDY

2006 MÂCON FARGES “VIEILLES VIGNES” HENRI PERRUSSET

The long-term relationship we have built with many of our growers here at KLWM means that we often get to select our cuvées before anyone else, and in other cases we get certain wines for the U.S. that no other markets enjoy, including the French market. Pretty cool, and such is the case with this exceptional bottle of Chardonnay from our friend Henri Perrusset. He sells his Mâcon-Villages as Mâcon Farges in France, but only we have the privilege of selling a selection of his old vines bottled separately. I would put this rich, honeyed Chard up with confidence in blind tastings against many a pricier bottle.

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

2006 BOURGOGNE ROUGE “MONTRE CUL” • RÉGIS BOUVIER

In case you haven't figured this out yet by looking at the label, *montre cul* means “show your butt” in French. This vineyard is one of the Côte d'Or's closest in proximity to the city of Dijon, and the growers must have gotten a kick in the old days (or maybe they still do) in asking short-skirted girls from Dijon to come up and help them harvest grapes on their steep slopes.

Enough about the name, the *terroir* itself is known for producing a very fine Bourgogne *rouge* and the 2006 is no exception—it sports a classic Pinot nose dominated by *petits fruits rouges* such as red currant, and the Pinot fruit is just as succulent in the mouth. This beauty is drinking well, and the label is a conversation piece.

\$25.00 PER BOTTLE **\$270.00** PER CASE

2006 FIXIN • RÉGIS BOUVIER

Moving north to south from Dijon, Fixin is the second major wine village after Marsannay. Bouvier's holdings are concentrated in Marsannay, including the Montre Cul vineyard, but he also has property in Fixin, Gevrey-Chambertin, and Morey-Saint-Denis farther south. Fixin produces wines that are typically finer and more tightly wound than the wines of Marsannay, and usually firmer in their youth. Often somewhat spicy and peppery, these are wines that shine with the rustic fare of Burgundy, wines that you can sink your teeth into.

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

This is the poem we published in the original French last September. We received several excellent translations from readers and I borrowed from each. Hopefully I borrowed well, but I admit that I am less qualified than any of those who generously contributed their time and skills.

VIGNERON

To Jean-François Coche, my husband

In the cellar, in the sun, at the vat, at the wine press,
in the cold, in the wind, under a veil of fog,
near the crackling brazier where the smoke envelopes him,
our ancestors and nature herself have imparted their wisdom.

Often he wears himself out pampering his soil,
and working far too late as the reddening sunset sky lights up,
he finishes his tasks without resentment,
then he descends the dusk-dark slope, weary but proud.

If he possesses the secrets of the vine and the art of wine,
it is because in his youth an old vine stalk gave him a sign.
Henceforth he was and always will be a *vigneron*.

Life in this garden of vines will serve him well
to better understand the path to the great beyond,
he who from birth was molded by his piece of earth.

*by Odile Coche-Dury
March 20, 2006
at Puligny-Montrachet
while attaching branches
in the des Enseignères vineyard*

*Merci mille fois to Steven Hopkins, Emile Ninaud,
Maria Shire, Gerry Marzorati, Jeanine Jaffie, and Richard White.*

RED BURGUNDY SALE

DRIBS AND DRABS of remarkable red Burgundy—that is what we have taking up too much space, so you can really clean up. You have two beautiful vintages, the lush, unusually ripe 2003s and the aromatic, elegant, *terroir*-driven 2004s. Both are fun to drink now. Often there is only a case or two remaining, so you can imagine the logistical problems I have, so, at 25% off the regular price, we'll both win.

	NORMALLY	SALE PRICE
2004 CHAMBOLLE-MUSIGNY • BERTHEAU	\$67.00	\$50.25
2004 CHAMBOLLE-MUSIGNY "PREMIER CRU" BERTHEAU	75.00	56.25
2004 CHAMBOLLE-MUSIGNY "AMOUREUSES" BERTHEAU	154.00	115.50
2004 CHAMBOLLE-MUSIGNY "CHARMES" BERTHEAU	104.00	78.00
2004 GEVREY-CHAMBERTIN "EVOCELLES" BOILLOT	49.00	36.75
2004 GEVREY-CHAMBERTIN "CORBEAUX" • BOILLOT . .	61.00	45.75
2004 GEVREY-CHAMBERTIN "PERRIÈRE" • BOILLOT . . .	61.00	45.75
2004 NUITS-SAINT-GEORGES "PRULIERS" BOILLOT	67.00	50.25
2004 POMMARD "FREMERS" • BOILLOT	60.00	45.00
2004 POMMARD "CROIX NOIRES" • BOILLOT	62.00	46.50
2004 VOLNAY "LES ANGLES" • BOILLOT	54.00	40.50
2004 VOLNAY "CAILLERETS" • BOILLOT	62.00	46.50
2004 GEVREY-CHAMBERTIN • MAUME	50.00	37.50
2004 GEVREY-CHAMBERTIN "ETELOIS" • MAUME	58.00	43.50
2004 GEVREY-CHAMBERTIN "PREMIER CRU" • MAUME	87.00	65.25
2004 MAZIS-CHAMBERTIN • MAUME	139.00	104.25
2004 MARSANNAY • MÉO-CAMUZET	40.00	30.00
2003 BONNES-MARES • BERTHEAU	162.00	121.50
2003 POMMARD "CROIX NOIRES" • BOILLOT	64.00	48.00
2003 VOLNAY "BROUILLARDS" • BOILLOT	55.00	41.25
2003 NUITS-SAINT-GEORGES • CHEVILLON	56.00	42.00
2003 MARANGES "FUSSIÈRE" • COLIN-DELÉGER	36.00	27.00
2003 SANTENAY • COLIN-DELÉGER	34.00	25.50
2003 SANTENAY "GRAVIÈRES" • COLIN-DELÉGER	41.00	30.75
2003 CORTON • GUILLEMOT	90.00	67.50



The KLWM staff works long into the night.