

KERMIT LYNCH
WINE MERCHANT

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- NEW ARRIVALS
- P-A DOMAINE MAUME
- GIOIELLI TO THE WORLD 

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

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LOIRE VALLEY

by Dixon Brooke

2008 SAVENNIÈRES “CUVÉE SPÉCIALE” CHÂTEAU D’EPIRÉ

Château d’Epiré owns vineyards at the highest elevation in the appellation of Savennières, planted in schist overlooking the Loire River. Their Cuvée Spéciale is a blend of their best parcels, mostly from their vineyard right above Coulée de Serrant. The grape is Pineau de la Loire, more commonly known as Chenin Blanc, and while the wine is bone dry and distinctly flinty, it is also round, deep, and generous, with a complex flavor profile that develops slowly over time. Epiré’s Savennières is a sophisticated wine, an intellectual wine, and it remains extremely inexpensive for what it delivers. No one else in the world has our special blend.

\$22.50 PER BOTTLE **\$243.00** PER CASE

2008 VOUVRAY • DOMAINE CHAMPALOU

The Champalou’s Vouvray is a staff favorite, a wine that gives instant and effortless gratification year in and year out. The 2008 vintage was a huge success for their family domaine, and their Vouvrays are fresh, lively, concentrated, and well balanced, with great grain and poise. In fact, this is my favorite Champalou vintage ever, and I have a good feeling the wines will drink well for many years. I’ve expressed my affinity for the 2008 Loire whites, and none of our growers outdid the Champalou.

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

2007 BOURGUEIL “FRANC DE PIED” DOMAINE CATHERINE ET PIERRE BRETON

The Bretons continue to stubbornly nurse a small parcel of ungrafted Cabernet Franc vines on the gravelly plateau next to their home and winery in Restigné, in the appellation of Bourgueil. Franc de Pied in my experience has more restraint, more purity, and more finesse than Franc vines that were grafted onto American rootstock. The native rootstock seems to know how to regulate grape production more naturally, and if it can stay healthy (i.e., no phylloxera), the results are the perfect marriage between the Cabernet Franc grape and its native *terroir*.

\$32.00 PER BOTTLE **\$345.60** PER CASE

BORDEAUX

by Dixon Brooke

2006 LALANDE-DE-POMEROL CHÂTEAU BELLES-GRAVES

Xavier Piton, the current proprietor of this old family domaine in Pomerol, is the model of discretion and good taste, and his wine reflects that personality to a tee. His amphitheater-like vineyards are planted in an array of different types of small stones and face southeast, situated just above a small creek that separates Pomerol from Lalande-de-Pomerol. The finesse, silky tannins, and pure class of this red Bordeaux really make an impression. (Have you noticed, by the way, that Kermit never took the jammy, oaky Bordeaux route?)

\$32.00 PER BOTTLE **\$345.60** PER CASE

2006 HAUT-MÉDOC “CRU BOURGEOIS” CHÂTEAU ANEY

The Haut-Médoc is on the left bank of the Gironde estuary in Bordeaux and is lauded for its Cabernet Sauvignon-based wines. Quite the different animal from the Pomerol above, Château Aney's Bordeaux has more structure and punch and is a bit more age-worthy. Cru Bourgeois is a classification that was much abused at one point but that has been retooled in an effort to better reflect the best growers of the Haut-Médoc, and Château Aney has consistently demonstrated that they belong in that select company.

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

2006 SAUTERNES CHÂTEAU ROÛMIEU-LACOSTE

Has it ever occurred to you that drinking demi-sec and sweet wines is not at all a bad idea? I am convinced of it. But it took living in France to really bring it home to me, so to speak. Life is too short to miss the enormous pleasure of enjoying a top Sauternes now and then. The French serve it as an apéritif, with poultry dishes, with cheese, and of course for or with dessert. Hervé Dubourdiou at Roûmieu-Lacoste, located in the esteemed Haut-Barsac *terroir*, produces a classic that will thrill you. We have been importing Roûmieu-Lacoste since the 1976 vintage.

\$42.00 PER BOTTLE **\$453.60** PER CASE

SOUTHERN FRANCE

by Dixon Brooke

2006 E PROVE ROUGE • DOMAINE MAESTRACCI

This is far and away one of our most off-the-beaten-track wines, and we all love it. Michel Raoust runs this Corsican domaine, up in the mountains above the town of Calvi on the western coast, and his passion and pride is this unique blend of Nielluccio, Sciacarello, Syrah, and Grenache grown in granitic soil and aged for two years in small *foudres* prior to bottling. We ask him to bottle it unfiltered for us, in order to preserve all the wild *maquis* aromas and the rich, penetrating fruit and spice. Decanting it an hour before serving will maximize your satisfaction.

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

2008 CÔTES DU RHÔNE ROUGE “CYPRESS CUVÉE” BLENDED BY KERMIT LYNCH

What do you get when you combine the viticultural and vinification skills of one of the most talented growers in the Rhône Valley with the blending expertise of one of the world’s great importers of fine wine? This collaboration between Louis Barruol and Kermit Lynch is a blend of wines from choice Côtes du Rhône vineyards, raised in an ancient stone cellar in Gigondas and bottled specially for us. Stony, *garrigue*-infused southern fruit is on full-throttle display, and just in case all this wasn’t enough, we think we’re bringing it to market at a pretty darn competitive price.

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

2007 COLLIOURE “LA PINÈDE” DOMAINE LA TOUR VIEILLE

I have grown to love the Catalan reds from Tour Vieille. They taste like wines that could have come from nowhere else, and they taste great! The vineyards of Collioure are planted on the impossibly steep and rocky hillsides above the old sailing village of that name, just around the bend from Barcelona on the Mediterranean. The wines are infused with the intense schist flavors of the stony soil in which they are planted. They are also baked by the sun, giving the wines a roasted fruit quality that is smoky and reminiscent of grilled meat while retaining a succulent, spicy, red fruit character. This is great food wine.

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

WHITE BEFORE RED

by Kermit Lynch

2007 **POUILLY-FUISSÉ “LES REISSES” DOMAINE ROBERT-DENOENT**

Here is the first of the amazing 2007 white Burgundies to arrive from this domaine. The bouquet is fabulous—you won’t want to take your nose out of the glass. It strikes me as so classy, subtle, sexy, intriguing, seductive—it sounds like I’m talking about an attractive woman. Oh well, why not? I fell in love with this wine and I’m heterosexual—there’s a logic there. So, not only can you drink this wine, it could also be worn as perfume.

Then there’s the weight, the texture, the balance, the length... Chardonnay and white Burgundy fans, don’t miss it.

\$42.00 PER BOTTLE

\$453.60 PER CASE

2008 **POURPRE**

DOMAINE GRAMENON’S MAXIME LAURENT

I thought *pourpre* must mean purple, but the dictionary says crimson.

But don’t forget our theme here. White before red, red after white. We want an interesting progression—a comparison, a contrast, or a continuity.

After the incredible Burgundian character of the Pouilly-Fuissé, I really like this progression to a red with some southern soul. From the legendary Domaine Gramenon, this scrumptious, flavorful Grenache says DRINK ME, DRINK ME NOW. Yes, the gorgeous fruit jumps out of the glass.

The silkiness is kind to your palate—nothing aggressive or overdone. Tasting it is an encounter with a red Rhône unlike the others.

\$32.00 PER BOTTLE

\$345.60 PER CASE

POURPRE

—WAY DOWN SOUTH—
A CORSICAN SAMPLER

by Kermit Lynch

WE RELEASED A CORSICAN Sampler last year that turned a bunch of you on to the wild island's wines, so here's a new version, another chance to sample the island's best—at a discount.

I don't want to guilt trip you, but do you realize that our founding fathers were inspired by Corsica's democratic constitution when they drafted our own Bill of Rights? It would be downright un-American NOT to drink Corsican wines. We owe them.

Antoine Arena's Patrimonio wines are renowned and almost impossible to find in France because the small production is allocated. Here, well, not yet.

Yves Leccia is bugged by Arena's fame and works his butt off to best his neighbor.

Meanwhile, tucked away in an unpopulated valley beneath the massive, granitic Monte Grosso, the Domaine Maestracci sells mainly to local restaurants and people who drive up to the winery.

Here's a chance to explore, taste, compare, and broaden your parameters.

The whites are Vermentino, a very impressionable grape variety—it sucks up aromas from its wild environment. The reds are full-bodied, full-flavored shockers that marry beautifully with Mediterranean-style cuisine.

PER BOTTLE

2008 E PROVE <i>BLANC</i> • DOMAINE MAESTRACCI	\$16.95
2007 PATRIMONIO <i>BLANC</i> • DOMAINE LECCIA	28.00
2008 VIN DE PAYS <i>BLANC</i> "BIANCO GENTILE" • DOMAINE ARENA . .	37.00
2006 E PROVE <i>ROUGE</i> • DOMAINE MAESTRACCI.	19.95
2006 PATRIMONIO <i>ROUGE</i> • DOMAINE LECCIA	24.00
2006 PATRIMONIO "MORTA MAIO" <i>ROUGE</i> • DOMAINE ARENA	35.00

6 bottles normally \$160.90

SPECIAL SAMPLER PRICE

\$121

(a 25% discount)



—NEW FROM CORSICA—

DOMAINE DE GIOIELLI

by Kermit Lynch

EVEN CORSICA HAS A NORTH and a south to it. Corsica's north is named Cap Corse. Not only is it northern, it is hilly. Northern, hilly location—like Chablis? Well, these two new wines *are* from Cap Corse, they taste almost nothing like Chablis, and yet when I introduced them to the staff the other night, the consensus was that there is something sort of Chablis-like about the white. You could say that this Cap Corse Vermentino is to the Patrimonio whites as Chablis is to the Côte de Beaune—leaner, more discreet, crisper, and seemingly drier.

2008 ROSÉ DE L'ÎLE DE BEAUTÉ

You can pronounce it *Domaine de Joe-elli*. Most of us do. The Corsicans say it more like *Jwa-ee-elli*.

Some comments from the staff during our tasting: wonderfully pale, delicate, herbal, *maquis*, peach skin and peach flesh, watermelon rind, sea salt, refreshing... This rosé will surprise you with its complexity, nervosity, and finesse, especially for a rosé from the south. We might have another cult rosé on our hands with this beauty.

\$28.00 PER BOTTLE \$302.40 PER CASE

2008 COTEAUX DU CAP CORSE BLANC

For those of you who do not remember the splendid white I imported from Clos Nicrosi, it too was from Cap Corse, a neighboring vineyard—same *terroir*, same style. Clos Nicrosi was the only wine good enough to import when I first went to Corsica in 1981. It earned a following here. It was an eye-opener—there's gold in them there Corsican hills! But when Monsieur Luigi of Clos Nicrosi died in the mid-nineties, it didn't work out with the new winemaker. A gem lost.

I tasted Gioielli's white two or three times in Corsican restaurants, found it similar to Clos Nicrosi, tried to visit twice with no success, gave up for a few years, then finally got into the cellar to taste this past summer.

You will find a Vermentino with race and breed, a steeliness, and commendable discretion and finesse.

\$28.00 PER BOTTLE \$302.40 PER CASE

SOUTHERN CALIFORNIA FAVORITES

*Kate MacWilliamson sells KLWM wines in Southern California.
I asked her to share some thoughts about the view from down there.*

Here is her response:

2008 CORBIÈRES “GRIS DE GRIS” ROSÉ DOMAINE DE FONTSAINTE

You can't talk about Southern California without talking about the weather. It is unrivaled. Downright perfect. And perfect for enjoying rosé. This is one of the reasons why I serve more of Domaine de Fontsaïnte's Gris de Gris than any other wine we import. I can hear the cries, "But it's January! Who drinks rosé in January?" Well, I do, for one. If the sun is shining I drink it and if it's cold and rainy out, there isn't another wine I'd rather be curled up with in front of a fire. The color alone washes away the winter doldrums. It's crisp, refreshing, and so affordable that come January, when the debt collectors are looking to collect on all of your holiday purchases, you won't feel guilty uncorking another bottle.

\$13.95 PER BOTTLE \$150.66 PER CASE

2007 VIN DE PAYS BLANC “FIÉ GRIS” ÉRIC CHEVALIER

When I travel, it's not more than a couple of days before I start missing Mexican food. The first thing I do upon returning home from a long trip is go out for fish tacos. Rather than reach for a Pacifico, I've found a new favorite to accompany my beloved tacos. Fié Gris, also known as Sauvignon Gris, was once widely planted in the Loire Valley. After phylloxera destroyed the vineyards at the end of the 19th century, few vigneron planted this variety, overlooking it in favor of higher-yield, more marketable varieties. Today only a handful of vigneron cultivate Fié Gris. As luck would have it, our own Éric Chevalier is one of those vigneron. Éric's Fié Gris is unlike any wine I've ever tasted. It is rich and crisp on the palate and smells (to me, anyway) of roasted tomatillos. I can't think of a better wine to enjoy while I sit in the sunshine enjoying my fish tacos.

\$25.00 PER BOTTLE \$270.00 PER CASE

2006 CÔTES DE PROVENCE “NOWAT”
DUPÉRÉ BARRERA

One of Southern California’s greatest assets is Chino Farm. Nestled in the eucalyptus groves just east of Del Mar, the Chinos cultivate new and hard-to-find varieties of fruits and vegetables. They’ve been doing this for two generations. Though I can’t get enough of their summer sweet corn and tomatoes, winter is my favorite time of year to visit their farm stand. There is never a line and for under \$50 I can leave with three bags stuffed with mustard greens, herbs, beans, watermelon radishes, squash, and almost every type of root vegetable grown under the sun. Once home, I quickly begin to roast and sauté away and uncork a bottle of Barrera’s Nowat. Nowat stands for no wattage, meaning this wine was made entirely by hand without the use of electricity. A blend of Syrah, Cabernet, Carignan, and Mourvèdre, it is the perfect accompaniment to the Chinos’ roasted winter vegetables. Both are made in the same way—with love, knowledge, and respect of the land and the fruit that it has put forth.

\$27.00 PER BOTTLE

\$291.60 PER CASE



Dupéré Barrera is located near Bandol, just north of the town of Toulon. A young couple, dedicated to a natural, noninterventionist style of winemaking, runs the domaine.

— PRE-ARRIVAL OFFER —

2007 **DOMAINE MAUME**

by Clark Z. Terry

THE WINES OF DOMAINE MAUME define the Gevrey-Chambertin style: traditional, earthy, powerful, and intense. My first experience with older Maume was a 1987 Mazis-Chambertin *Grand Cru*. It aged gracefully over twenty-one years, retaining a royal purple robe and taking on deep aromas of cardamom and nutmeg. Kermit described the '87 as being like “a mighty organ toccata by Bach.”

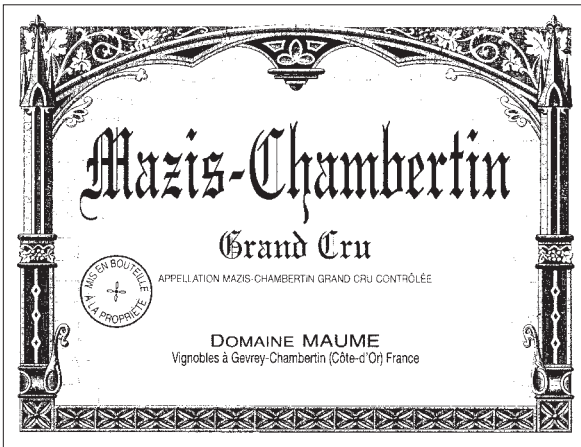
There have been changes at Domaine Maume since 1987. Bertrand took over when his father Bernard retired, but he still makes wine from the same old pre-clone vines. All here at the shop agree that the wines are more consistent now, and that they drink better earlier—you needn't wait twenty years for them to blossom. If you want Pinot Noir from Gevrey-Chambertin (and what sensitive palate wouldn't?), start right here. They seem to come from a deeper well of the past than others.

Oh yes, the Pommard! Bertrand bought the grapes for that one—from Domaine Lejeune. It is quite Pommard with its solid tannins, and the aromas will send you to Burgundy heaven.

PER CASE

2007 GEVREY-CHAMBERTIN	\$576.00
2007 GEVREY-CHAMBERTIN “EN PALLUD”.	657.00
2007 GEVREY-CHAMBERTIN “LAVAUX SAINT-JACQUES” <i>1ER CRU</i>	1194.00
2007 MAZIS-CHAMBERTIN <i>GRAND CRU</i>	1572.00
2007 POMMARD “LES ARGILLIÈRES” <i>1ER CRU</i>	954.00

Half-payment due with order; balance due upon arrival.



SOUTHERN WHITES

by Clark Z. Terry

THE ALLURE OF SOUTHERN French whites is in the diversity and nuance that each region displays. Blends featuring Marsanne, Roussanne, and Grenache Blanc dominate, but varieties like Ugni Blanc, Clairette, and Viognier also make up large percentages of the wines. Stylistically, southern whites range from lean and floral to rich and opulent. Southern whites are excellent with food, the perfect white wine for hearty winter meals. Also, these wines are rare. According to *The World Atlas of Wine*, white wines make up only 2% of the annual production of the southern Rhône. Here's a list of our Languedoc, Rhône, and Provençal whites, organized by primary grape variety. We hope to acquaint you with these sun-ripened, food-friendly wines.

MARSANNE AND ROUSSANNE BLENDS

It is difficult to generalize about the style of these blends because the variation is huge. On the lean and crisp end we have the *Blanc* from Lascaux and the Sunflower Cuvée, and on the opposite end of the spectrum we have the weighty and round Saint Joseph, Saint-Péray, and Cassis.

2008 COTEAUX DU LANGUEDOC <i>BLANC</i> • CHÂTEAU DE LASCAUX	\$16.00
2005 COTEAUX DU LANGUEDOC <i>BLANC</i> "LES PIERRES D'ARGENT" CHÂTEAU DE LASCAUX	25.00
2007 COTEAUX DU LANGUEDOC <i>BLANC</i> "CUVÉE SAINTE AGNÈS" ERMITAGE DU PIC SAINT LOUP	19.95
2008 COTEAUX DU LANGUEDOC <i>BLANC</i> CHÂTEAU SAINT MARTIN DE LA GARRIGUE	16.95
2008 CÔTES DU RHÔNE <i>BLANC</i> "SUNFLOWER CUVÉE" KERMIT LYNCH.	19.95
2007 CASSIS <i>BLANC</i> • CLOS STE. MAGDELEINE	27.50
2007 SAINT JOSEPH <i>BLANC</i> • PHILIPPE FAURY	28.00
2008 SAINT-PÉRAY • AUGUSTE CLAPE	38.00

UGNI *BLANC* AND CLAIRETTE BLENDS

"Ugni" is a fun word to say—don't say *ugh-knee*, say *oon-ye*—and it can produce great wines, especially in Provence. Serve these Bandol whites with any fish dish, or with Provençal cuisine.

2008 BANDOL <i>BLANC</i> • DOMAINE DE LA TOUR DU BON	\$29.00
2007 BANDOL <i>BLANC</i> • DOMAINE DU GROS 'NORÉ.	32.00

VIOGNIER

These three wines are the exception to the “rule” that all southern whites are blends. Here we have 100% Viognier. The Gramenon *blanc* hails from the southern Rhône near Vinsobres (and has a fabulous perfume), and the Condrieu is from Condrieu, where the Viognier was born.

2008 CÔTES DU RHÔNE <i>BLANC</i> “VIE ON Y EST”	
DOMAINE GRAMENON	\$34.00
2007 CONDRIEU • PHILIPPE FAURY	56.00
2006 CONDRIEU • PHILIPPE FAURY	60.00

MUSCAT

As Dixon pointed out on page three, the French love their sweet wines. My first taste of Muscat de Beaumes-de-Venise was in France on a sweltering summer afternoon with ripe melon and prosciutto. It was amazing—exotic, delicious, unforgettable.

2004 MUSCAT DE BEAUMES-DE-VENISE • DOMAINE DE DURBAN . .	\$28.00
2007 MUSCAT DE BEAUMES-DE-VENISE <i>TENTHS</i>	
DOMAINE DE DURBAN	17.50

GRENACHE BLANC BLENDS

The three Grenache Blanc blends we have listed here all come from the wine-making team of Daniel and Frédéric Brunier. These wines could teach overripe new world whites a few things about balance and finesse. They are big in character and flavor, but they don’t reach above 13.5% alcohol, and they carry their size elegantly.

2008 VIN DE PAYS DE VAUCLUSE <i>BLANC</i> “LE PIGEOULET”	
VIGNOBLES BRUNIER	\$16.95
2007 CHÂTEAUNEUF-DU-PAPE <i>BLANC</i> “TÉLÉGRAMME”	
DOMAINE DU VIEUX TÉLÉGRAPHE	39.00
2007 CHÂTEAUNEUF-DU-PAPE <i>BLANC</i> “LA CRAU”	
DOMAINE DU VIEUX TÉLÉGRAPHE	63.00

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer’s right to import wine into his/her state. In placing an order, the customer represents to Kermit Lynch Wine Merchant that he/she is at least 21 years of age and the person to whom delivery will be made is at least 21 years old.
