



KERMIT LYNCH  
WINE MERCHANT

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- **ODDS AND ENDS SALE**

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FEBRUARY 2010

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—PRE-ARRIVAL OFFER—

## DOMAINE CHARLES JOGUET

by Dixon Brooke

**S**INCE OFFERING THE 2006 vintage pre-arrival last year and singing the praises of a great bottle of 1989 Chêne Vert, I've had the good fortune to sample other Joguet treasures, among them the 1998 Chêne Vert (check one out if you have any bottles kicking around), the 1990 Franc de Pied, and the 1988 Dioterie. I love older Cabernet Francs and have dedicated a fairly large portion of my cellar to the wines of Chinon and Bourgueil.

Domaine Joguet has spent the past few years focusing on biodynamic agriculture in the vineyards in order to bring the best possible fruit into the winery, and they've concluded that it improves their wines while improving the health and vivacity of their soils—not bad when the two go hand in hand.

The Loire Valley produced a classic red vintage in 2007—racy, delicious wines with good acidity and structure for aging. I hope you'll find a little room in your cellar for these stunning Chinons.

### 2007 CHINON “LES VARENNES DU GRAND CLOS” FRANC DE PIED

Planted on pre-phylloxera rootstock, the Franc de Pied is the most elegant wine of the range, and this will likely be one of the last vintages ever produced. Sad, because it was a great run while it lasted.

**\$498.00** PER CASE

### 2007 CHINON “CLOS DU CHÊNE VERT”

Here is a gorgeous Chêne Vert to follow over many years. It strikes a perfect balance between concentration and finesse. What a dramatic, complicated personality!

**\$498.00** PER CASE

### 2007 CHINON “CLOS DE LA DIOTERIE”

I tasted, or experienced, this wine, and you should, too. But then it is to be forgotten for at least five or six years, then enjoyed for many more. Dense, thickly woven Cabernet Franc from gravelly white limestone, it is impressively tannic, intense, and beautifully flavored.

**\$516.00** PER CASE

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

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—PRE-ARRIVAL OFFER—

2007 WHITE BURGUNDIES

DOMAINE ANTOINE JOBARD

by Kermit Lynch

**A**NTOINE JOBARD IS FRANÇOIS and Marie Claire's only son. He has been working alongside François for the past three years. Now the domaine is legally in his name. To me, they make ideal esthetic partners. Antoine brings some flash and fleshiness—even some bravado—to the Jobard style. Their 2004s are opening up—exquisite wines. The 2005s are typical of the vintage's top Meursaults—they have everything but enough age. Their 2006s prove the Jobard touch. Only a handful of Burgundy vintners produced “must-have” whites, and the Jobards make my list.

Vintage 2007 was made for them—the wines are fresh, lively, balanced, Meursault stones and Meursault fruit galore, and you will enjoy them from the moment they arrive until you uncork your last bottle way off into the future. They are showy and built to last.

For those on a tight budget, the Bourgogne this year tastes a lot more expensive than it is. Between Les Tillets and En La Barre, the two village appellations, I suggest half and half. The Puligny-Montrachet Le Trézin seems very Jobard this year—racy, lively, shapely, and handsome.

	PER CASE
2007 BOURGOGNE BLANC . . . . .	\$279.00
2007 MEURSAULT “EN LA BARRE” . . . . .	546.00
2007 MEURSAULT “EN LA BARRE” <i>TENTHS</i> . . . . .	594.00
2007 MEURSAULT “LES TILLETTS” . . . . .	546.00
2007 MEURSAULT-BLAGNY . . . . .	795.00
2007 MEURSAULT-PORUZOTS . . . . .	816.00
2007 MEURSAULT-GENEVIÈRES . . . . .	816.00
2007 MEURSAULT-CHARMES . . . . .	816.00
2007 PULIGNY-MONTRACHET “LE TRÉZIN” . . . . .	546.00
2007 PULIGNY-MONTRACHET “LE TRÉZIN” <i>TENTHS</i> . . . . .	594.00

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





**RED TAG SALE**  
(WITHOUT RED TAGS)

OR, LET'S CALL IT OUR  
**ODDS AND ENDS SALE**  
STARTS TODAY!

**Y**ES, SOMETIMES YOU WINE connoisseurs don't drink as fast as you should, and we find ourselves looking at the new vintage coming in, and hmm, we'd better make some space—either that or move to a larger store, which I am in no mood to do.

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*Visit our blog at [blog.kermitlynch.com](http://blog.kermitlynch.com)*

**OR DROP BY AND SEE FOR YOURSELF**

*P.S. One thing I've learned in this business of wine—there is always a new vintage. A yearly vintage, so to speak. So do your part, make some space, and save money, too.*



**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.*

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# SPOTLIGHT ON DOMAINE GALLETY

by Kermit Lynch

**D**URING MY MONTHS IN Provence, I receive samples from wineries looking for an importer. I like to line up the bottles on the table outdoors overlooking the Mourvèdre vines and taste with winemaker Daniel Ravier of the nearby Domaine Tempier.

What can I say? We can be cruel. Half the samples received don't even pass our lips. A whiff tells us a lot of what we need to know. But once in a while—for example the first time we stuck our beaks into our glasses of Meyer-Fonné—there is an eye-widening, maybe a double take, an ooh or an aah, the shock of recognition. And so it was with Domaine Gallety's 2005 red from the appellation Côtes du Vivarais. It prompted me to head north toward Montélimar to visit and negotiate an exclusive arrangement for the U.S.

They had 100 cases of 2005 left, which we shipped here and sold out. Their intense, meaty 2007 just arrived, and it is even more loaded with Rhône character.

Gallety is Grenache and Syrah together. It is between the north and south Rhône regions—a happy marriage.

As far as I know, only three writers here in the U.S. have sighted Gallety so far.

Ed Behr, of the ever-satisfying *Art of Eating*, names Gallety as the top wine of the region, “proof that with Syrah this yet obscure appellation can be a star.”

Stephen Tanzer spotted it early and called the 1999 “an exceptional wine.”

And David Schildknecht of *The Wine Advocate* tasted the 2005: “A Grenache-Syrah blend loaded with ripe cherry and roasted meat, tinged with iodine and bitter cherry fruit, infectiously juicy and smoothly textured, with a subtly spicy and meaty, highly savory finish.”

So you see, Ravier and I are not the only ones to fall for it, and I predict that you will, too.

## 2007 CÔTES DU VIVARAIS ROUGE DOMAINE GALLETY

**\$27.00** PER BOTTLE

**\$291.60** PER CASE



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ANTOINE ARENA  
PATRIMONIO

by Kermit Lynch

2008 PATRIMONIO BLANC “CARCO”

Are Patrimonio’s sea-view limestone soils the best in the world for Vermentino? Well, best for what? For producing quaffers to down in your bathing suit on a beach with fried fishies? NO. For complexity, depth of interest, and grandeur? YES.

Bettane and Desseave, two French wine experts: “For his dry whites, Antoine has few rivals in the entire Mediterranean basin. His great cuvée, Carco, is a polyphonic composition. Astonishing! Arena transfigures whatever he touches.”

I don’t think you should miss this one. My advice: avoid at your own risk, and listen to it closely.

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

2007 PATRIMONIO ROUGE “CARCO”

*Revue du Vin de France*: “The only trouble with Arena’s 2007s? There won’t be enough for everybody.”

And now, the Carco *rouge*. The attack on the palate is majestic. The wine imposes itself. And you have a fabulous red wine cocktail of mineral, black fruits, wild herbs, and the Mediterranean sunshine.

This is a beautiful wine to drink now and into the future. It’s your future, folks—if you don’t put down a full case, don’t blame me.

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

2008 MUSCAT DU CAP CORSE

Antoine Arena himself: “We need a Bill of Rights for the planet, for the soil, just like we have one for ourselves. The soil we work is not ours. We’re just passing through.”

Arena’s Muscat is harvested late. It is not a concocted sweet. It is like a confit of Muscat grapes fermented, full of freshness and energy.

It just came to me—there must be someone to whom you would love to give something beautiful. Here ya go.

**\$39.00** PER BOTTLE      **\$421.20** PER CASE

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# ALSACE

by *Kermit Lynch*

## 2008 SYLVANER “VIEILLES VIGNES” ANDRÉ OSTERTAG

CRISP! Crisp, dry, and firm. Some of us get an occasional hankerin', almost an irrepressible desire, for a blast of crisp, cold, dry white wine. It can feel not far from a need in our off-dry wine world.

Besides that, Ostertag's old-vines Sylvaner offers a lovely bouquet that does not smell like lime skin, tea leaves, truffle butter, oak staves, mint julep, black-berry thorns, or anything else that rings my analogy bell. It smells great and it smells like André's 2008 Sylvaner.

And this is the first Sylvaner to ever gain 100 points—yes, folks, I have been won over and begun to award points. And I would like to thank my wife, who said that I have never, ever, been less than 100 points since she's known me.

Watch out for this Sylvaner. It might lead you to say who knows what.

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

## 2006 PINOT GRIS “DORFBURG” DOMAINE MEYER-FONNÉ

That grapes can be cajoled and fashioned to make such a liquid is miraculous. This aroma is beyond belief. For one thing, it does not smell fruity. At all. This is peat-like, smoky, with hints of nuts and honey. Usually such examples tend to be sweet or heavy, but this is light as a feather on the palate. Let's call it ethereal.

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

## 2006 PINOT GRIS “TRADITION” KUENTZ-BAS

After the remarkably flavored Dorfburg, which might seem outlandish to amateurs, this 2006 is admirably “generic”—everyone will like it. It is perfectly balanced with just the right amount of richness—well, just the right amount of everything.

**\$27.00** PER BOTTLE      **\$291.60** PER CASE

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# BURGUNDY

by Dixon Brooke

## 2007 SAINT-ROMAIN BLANC “SOUS LE CHÂTEAU” CHRISTOPHE BUISSON

The Saint-Romains from Christophe Buisson are some of the best values in white Burgundy today. One of the great indications of a vigneron’s talent is to taste one of his wines from a so-called “off-vintage”—a very difficult vintage, in other words. Buisson pulled out his 2003 during a visit with Kermit in 2009 and we were both stunned, as the 2003 was in perfect form, ready to drink but surprisingly well balanced, no hint of an early slide. Even at many top addresses, successes are rare for vintage 2003 whites. At KLWM, we are all knocked out by the 2007 white Burgundies, and Buisson comes through leaving nothing to be desired.

**\$39.00** PER BOTTLE      **\$421.20** PER CASE

## 2007 BOURGOGNE ROUGE PIERRE GUILLEMOT

I live in Meursault, France, and this is my house red. Not dark in color, no, it doesn’t even try to be dark, but then Pinot Noir from Burgundy is rarely *noir*. The perfume gets to me every time—it just screams Burgundy—classic in every sense. In addition to the case of twelve bottles I bought, Guillemot threw in a second, which my wife and I are partially devoting to making *coq au vin*, *boeuf bourignon*, etc. What a luxury, and does it ever make one hell of a sauce!

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

## 2008 CÔTE DE BROUILLY • CHÂTEAU THIVIN

This is *grand cru* Beaujolais. Although officially the *département* is the Rhône, generally speaking Beaujolais is considered to be part of Burgundy, and I always think of it as sort of like a southern Burgundy. Château Thivin, located on the blue granite southern slopes of the *côte* (or hill) of Brouilly, owns some of the greatest vineyards in Beaujolais and vinifies their Gamay grapes traditionally in old *foudres*. The 2008 is an outstanding vintage at Thivin, one of the finest since Richard Olney took Kermit there in 1976.

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

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# BIG REDS

by Dixon Brooke

**K**ERMIT WROTE AND TOLD me that he fears his insistence on the importance of finesse and balance might make some people think that he doesn't like big wines. Take it from me, he loves big wines—I have witnessed the fact. And didn't he buy a winery at Gigondas? If Gigondas isn't a big wine, what is? Here's the truth: he's all for big wines... but not all the time. He likes big, little, ample, lean, and all points in between. But he doesn't want there to be *only* big wines out there. Nor, by the way, can he stomach artificially enhanced big wines—wines on steroids. Here are three BIG new reds:

## 2006 VIN DE PAYS ROUGE "LES SERROTTES" LA GRANGE DE QUATRE SOUS

This is a Syrah-Malbec blend from a *terroir* near Saint-Chinian in the Languedoc that packs a very powerful punch. Yes, Syrah-Malbec. You've got to taste it. It works! Decanting recommended.

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

## 2007 LIRAC "LES MUSES" • DOMAINE DU JONCIER

Here we have an inky, Mourvèdre-based Rhône from a vineyard parcel near Châteauneuf-du-Pape that is covered with striking red riverbed stones. If you like, call Michael Butler here at 510-524-1524 and ask him about Joncier.

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

## 2007 PATRIMONIO ROUGE DOMAINE YVES LECCIA

Last but not least, a wild Corsican stallion from the great Nielluccio grape. It is both polished and rustic, like a Tuscan Sangiovese with a rebellious Corsican heart and soul.

**\$34.00** PER BOTTLE      **\$367.20** PER CASE



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# NEW ARRIVALS

by Dixon Brooke

**W**E HAVE SEVERAL NOTABLE new arrivals, and here I highlight six super bargains. ATTENTION: for an even better value, put one of each into a six-pack and we'll give you our normal full-case discount of 10%.

## 2007 BRONZINELLE CHÂTEAU SAINT MARTIN DE LA GARRIGUE

Traditional Languedoc red grape varieties vinified *à la Bordelaise*, Bronzinelle, well, it's a class act. The 2007 has lovely smooth tannins and satisfying complexity, especially for the buck.

**\$17.50** PER BOTTLE      **\$189.00** PER CASE

## 2008 COTEAUX DU LANGUEDOC BLANC CHÂTEAU DE LASCAUX

Vintage after vintage one of my personal favorite Languedoc whites, Lascaux really hits the ball out of the park with this gorgeous blend of Marsanne, Roussanne, Rolle, and Viognier. What an inspired blend.

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

## 2008 LE PIGEOULET EN PROVENCE ROUGE BRUNIER

The newest vintage of the quintessential Provençal quaffer from the Brunier brothers, from their plots of vines in both the Côtes du Ventoux and Côtes du Rhône.

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

## 2007 CORBIÈRES "LA DEMOISELLE" DOMAINE DE FONTSAINTE

One of our all-time greatest red wine values. Imagine—a 1994 tasted recently at the domaine had evolved beautifully. From Carignan vines that are over one hundred years old! Think about it. If you were the importer of such an old-vines cuvée, would you price it this low?

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

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2008 MUSCADET • MICHEL BRÉGEON

Talk about a wine built to last. I opened a bottle of this classic before a six-day trip, left it in the fridge half-full with just a cork, and it was still singing (albeit a different tune, an even better tune) upon my return. If you visit Brégeon's domaine, he loves to amaze by uncorking Muscadets ten years and older.

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

2008 COTEAUX DU LANGUEDOC ROUGE  
CHÂTEAU FONTANÈS

Cyriaque Rozier owns this beautiful property near Château La Roque, where he is slowly building stone terraces on a wild, *garrigue*-and-olive-tree-strewn hillside and planting the finest native southern grapes. This is one of his first vintages, and wow, this guy has talent.

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

— MORE NEW ARRIVALS —

*by Dixon Brooke*

2007 LUSSAC SAINT-ÉMILION  
CHÂTEAU DE BELLEVUE

This is from the classy, well-bred André Chatenoud. His wine has elegance and poise, with aromas of cedar and graphite and a certain vibrancy and freshness on the palate, thanks no doubt to André's dedication to organic farming.

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

2008 CÔTES-DU-RHÔNE ROUGE  
DOMAINE CLAPE

Never make the mistake of grouping Clape's Côtes-du-Rhône in with other wines bearing the same appellation. You should think of his version as a young-vines Cornas, a pure Syrah grown in granite—no resemblance to the Grenache-based wines farther south. It is a Syrah from one of the masters, Auguste Clape, cheaper than most domestic Syrahs!

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

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2008 CÔTES-DU-RHÔNE “IL FAIT SOIF”  
M-F LAURENT OF DOMAINE GRAMENON

*Il fait soif* = It makes you thirsty. Gramenon has an idyllic location in the northern reaches of the southern Rhône Valley. There are gently rolling hills, beautifully forested where not planted in vines, and the views are sublime. This land produces fantastic Grenache, cooler and fresher than that of the flatlands, and the vinification style here fits the *terroir* like a glove. I nominate “Il fait soif” the most quaffable of all Gramenon wines.

\$27.00 PER BOTTLE      \$291.60 PER CASE

2007 BANDOL ROUGE • DOMAINE TEMPIER

Michael Butler used to say that this wine smelled like squid ink, and he was spot on—something about the dark, inky Mourvèdre, plus the salty sea air caressing the vines every night. Another truism is that this wine is rarely more at home than with baby squid cooked in a wood-burning oven and served with home-made aioli *à la* Alice Waters. Young Bandol served slightly cool is every bit as useful at table as old Bandol.

\$40.00 PER BOTTLE      \$432.00 PER CASE

2007 BOURGUEIL “CLOS SÉNÉCHAL”  
CATHERINE ET PIERRE BRETON

This wine issues from one of the Bretons’ great vineyards on the chalky *tuffeaux* slopes above the Loire River. From start to finish their process respects the organically grown fruit with the aim of producing a great, natural wine: manual harvest, well-managed yields, vinification in open wood vats, extended aging in wooden *foudres* in their perfect underground cellars, and bottling without fining or filtration. This is a heady, wild, deep, grand Cabernet Franc. They do everything right, and the wine shows it.

\$32.00 PER BOTTLE      \$345.60 PER CASE

2007 BARBERA “SANTA CATERINA”  
GUIDO PORRO

I hope throwing this amazing new Barbera into the mix will remind you of the work we do in Italy. Porro = roots, deep roots. His family has been in Serralunga forever, and they don’t follow journalists or wine fads. They follow their roots. The Porro Barbera is one of our old reliables and shines at table as brilliantly as anything on the planet.

\$17.50 PER CASE      \$189.00 PER BOTTLE

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