



KERMIT LYNCH  
WINE MERCHANT

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RETURN SERVICE REQUESTED

- 2008 **DOMAINE MAUME**
- 2010 **BEAUJOLAIS NOUVEAU**
- **ANNUAL CHAMPAGNE EXTRAVAGANZA**

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

NOVEMBER 2010

## 2010 BEAUJOLAIS NOUVEAU

OUR PRODUCERS ARE PLEASED to report that this year's Nouveau is a return to classic, bygone Beaujolais, thanks to conditions that used to be typical but have since become rare: a long, cool growing season followed by a late harvest. This, they say, is the Beaujolais Nouveau they grew up on, before bananas invaded the scene, before sugar and yeasts and pasteurization and concentration became the norm, back when Beaujolais Nouveau was sent to town on a horse-drawn carriage by the cask the day of its release. Lightly colored yet effusively aromatic, natural and irresistibly drinkable like no other wine, the arrival of the Nouveau would beckon locals to celebrate out in the streets until those barrels ran dry. Spend some time in the Beaujolais, and you'll understand why the word has become synonymous with festivity. The people there may be modest, but they sure know how to throw a party. And that's what Nouveau used to be all about, a good excuse for a good time. Somehow it transformed into a different beast with marketing boards and factory-style production and swimming pools in Japan filled with the stuff, while the original charm of it all got lost somewhere along the way. Our Nouveau from the Dupeuble family and Cédric Vincent are a return to the roots. They contain fermented grape juice and nothing else, put into bottle and sent to Berkeley.

When asked his thoughts on Beaujolais Nouveau, Marcel Lapierre once remarked, "It's a beautiful tradition; it's up to us to rehabilitate it." Now that's something we can all do and have fun doing it, too. Our Nouveau arrives in the store on Thursday, November 18, and will be available by the bottle and by the case. Café Fanny next door will start pouring it by the glass that morning, and then that Saturday we'll host our own annual Nouveau bash. Our parking lot will be shut down and cleared out for tents and tables, wine and song. A lunch designed for the wine will be served up by chef Christopher Lee.

*Note the date.*

**SATURDAY, NOVEMBER 20**

**11 A.M. TO 4 P.M.**

*Event presented by Café Fanny*



## BE THE FIRST ON YOUR BLOCK

Be the first on your block to taste this year's sensational, ultra-natural Beaujolais Nouveau. It will be available at the following Bay Area retail sites starting Thursday, November 18:



**BERKELEY**  
Andronico's on Shattuck  
Berkeley Bowl  
Berkeley Bowl West

**BLACKHAWK**  
Draeger's Market

**BURLINGAME**  
Weimax Wines & Spirits

**CALISTOGA**  
Enoteca Wine Shop

**KENSINGTON**  
Arlington Wine  
and Spirits

**LAFAYETTE**  
Jackson's Wine  
and Spirits

**MENLO PARK**  
Beltramo's Wines  
and Spirits

**MILLBRAE**  
Vineyardgate

**MILL VALLEY**  
Vintage Wine  
& Spirits

**PALO ALTO**  
Vin, Vino, Wine

**PORTOLA VALLEY**  
Roberts Market

**REDWOOD CITY**  
K & L Wine  
Merchants

**SACRAMENTO**  
Taylor's Market  
58° & Holding Co.

**SAN JOSE**  
Vintage Wine  
Merchants

**SAN FRANCISCO**  
San Francisco Wine  
Trading Company  
Andronico's

**Bi-Rite Market**  
The Jug Shop  
K & L Wine  
Merchants  
Wine Impression  
The Wine Merchant at  
Showplace Square

**SANTA CRUZ**  
Soif Wine Bar  
& Merchants

**SANTA ROSA**  
Traverso's Gourmet  
Foods & Liquors

**SONOMA**  
Valley Wine Shack

**STOCKTON**  
Wine Wizards

**TRUCKEE**  
The Pour House  
Wine Shop

**WOODSIDE**  
Roberts Market



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## CHAMPAGNE DISCOUNTS

**H**ERE IN BERKELEY, we do things our way. Instead of offering you discounted prices on Champagne *after* the holiday party season is over, we'll do it *now*. Our reasoning is simple: Who minds saving a few bucks before the holidays? While those of us in the wine biz are likely to make any day an occasion for a glass of Champagne, normal folks tend to drink more of it around the next two months than any other time of the year. Well, okay. Happy to oblige. Our only advice: stock up now before our prices go back up in December. Please permit us a little more grandstanding . . . We have been selling artisan-made Champagne since the 1970s—long before anyone knew what “Grower Champagne” was. We currently import three superstar domaines (with a fourth on the way). Dive in to see which ones are right up your alley.



*Champagne J. Lassalle's cellar  
in Chigny-les-Roses*

### CHAMPAGNE J. LASSALLE

In the mid-seventies Kermit imported a couple of domaine-bottled Champagnes, then visited Jules Lassalle, and has continued with the domaine ever since. We are prouder than ever to see our relationship continue into the third generation of tough, hardworking, and talented Lassalle women. When patriarch Jules passed away in 1982, his wife, Olga, and their daughter, Chantal Decelle-Lassalle, bravely took the reins. Today, Chantal's daughter, Angéline Templier, joins the family business as their winemaker. The style of the wines reflects their *silhouettes*: elegant, tightly knit, with a certain *ampleur*. What's their secret? A full malolactic fermentation for all of the wines (I

can preach the virtue of that for minutes on end!) and at least five years of bottle age. Match that. Everything is done by hand, from the harvest to the disgorging. Their rich, winery, *premier cru* Brut Rosé is a staff favorite.

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		BOTTLE	CASE	
		15%	25%	
	REGULARLY	DISCOUNT	DISCOUNT	
NV	BRUT ROSÉ <i>IER CRU</i> . . . . .	\$58.00	\$49.30	\$522.00
NV	“CACHET D’OR” BRUT <i>IER CRU</i> . . . . .	42.00	35.70	378.00
NV	PRÉFÉRENCE BRUT <i>IER CRU</i> . . . . .	48.00	40.80	432.00
NV	PRÉFÉRENCE BRUT <i>IER CRU</i> MAGNUMS . . . . .	114.00	96.90	513.00
2005	“CUVÉE ANGÉLINE” BRUT <i>IER CRU</i> . . .	72.00	61.20	648.00
2002	BLANC DE BLANCS BRUT <i>IER CRU</i> . . .	76.00	64.60	684.00
2002	BLANC DE BLANCS BRUT <i>IER CRU</i> MAGNUMS . . . . .	165.00	140.25	742.50
2002	SPÉCIAL CLUB BRUT <i>IER CRU</i> . . . . .	92.00	78.20	828.00

## CHAMPAGNE PAUL BARA

The Montagne de Reims boasts some of the best Pinot Noir in the region, and Bouzy is its *grand cru* capital. Bouzy’s greatness lies in the deep, chalky subsoil, offering an intense expression of fruit and a great mineral complexity to its wines. *Chez Bara*, good maturity is ensured by prolonged bottle aging: four years minimum for the vintage Champagnes and two for the non-vintage. Andrew Jefford, author of *The New France*, calls Bara Champagnes “essential references for anyone who wants to enjoy and understand the ripe, dry richness of Bouzy.” I wish he had mentioned the red berry fruit. In this case, *grand cru* means grandeur.

		BOTTLE	CASE	
		15%	25%	
	REGULARLY	DISCOUNT	DISCOUNT	
NV	BRUT ROSÉ <i>GRAND CRU</i> 100% . . . . .	\$58.00	\$49.30	\$522.00
NV	BRUT ROSÉ <i>GRAND CRU</i> 100% <i>TENTHS</i> . . . . .	34.00	28.90	612.00
NV	BRUT RÉSERVE <i>GRAND CRU</i> 100% . . .	54.00	45.90	486.00
NV	BRUT RÉSERVE <i>GRAND CRU</i> 100% <i>TENTHS</i> . . . . .	32.00	27.20	576.00
2005	SPÉCIAL CLUB ROSÉ <i>GRAND CRU</i> 100% . . . . .	116.00	98.60	1044.00
2000	BRUT <i>GRAND CRU</i> 100%. . . . .	62.00	52.70	558.00
1999	BRUT COMTESSE MARIE DE FRANCE <i>GRAND CRU</i> 100%. . . . .	105.00	89.25	945.00



## CHAMPAGNE VEUVE FOURNY & FILS

Brothers Charles-Henry and Emmanuel Fourny grow both Chardonnay and Pinot Noir in Vertus, a *premier cru* village in the prestigious Côte de Blancs. To better showcase their *terroir*, they keep the *dosages* to a minimum. The result is a wine with a fine bead, rich, deep aromatics, and beautiful minerals—the emphasis is on freshness and purity. Consider trying their Clos Faubourg Notre Dame—a rare jewel of their oldest vines. Here the grapes benefit from a unique microclimate and sun exposure that optimizes grape maturity. In the most northern wine region of France, ripe grapes are a precious commodity.

We pioneered grower Champagnes and present to you the pick of the bunch.



		BOTTLE 15%	CASE 25%	
	REGULARLY	DISCOUNT	DISCOUNT	
NV	BLANC DE BLANCS BRUT <i>1ER CRU</i> . . .	\$47.00	\$39.95	\$423.00
NV	BLANC DE BLANCS BRUT NATURE <i>1ER CRU</i> . . . . .	47.00	39.95	423.00
NV	CUVÉE "R" EXTRA-BRUT <i>1ER CRU</i> . . .	62.00	52.70	558.00
NV	DOUCES VERTUS SEC <i>1ER CRU</i> . . . . .	45.00	38.25	405.00
NV	GRANDE RÉSERVE BRUT <i>1ER CRU</i> . . . .	43.00	36.55	387.00
NV	GRANDE RÉSERVE BRUT <i>1ER CRU MAGNUMS</i> . . . . .	95.00	80.75	427.50
NV	GRANDE RÉSERVE BRUT <i>1ER CRU TENTHS</i> . . . . .	27.00	22.95	486.00
NV	ROSÉ BRUT <i>1ER CRU</i> . . . . .	54.00	45.90	486.00
2004	BLANC DE BLANCS BRUT <i>1ER CRU</i> . . .	69.00	58.65	621.00
2004	BLANC DE BLANCS BRUT <i>1ER CRU MAGNUMS</i> . . . . .	146.00	124.10	657.00
2000	CLOS NOTRE DAME EXTRA-BRUT <i>1ER CRU</i> . . . . .	160.00	136.00	1440.00

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# SEASONAL SAMPLER

by Mark Congero

“Small cheer and great welcome makes a merry feast.”

—WILLIAM SHAKESPEARE

**N**ORMALLY THIS WOULD BE my Winter Sampler. However, having just gone through the coldest summer in the last thirty years, I am much more comfortable calling it a Seasonal Sampler. The realization that the cold, rainy days of winter are fast approaching is gloomy, to say the least. That being said, I do love the holidays: family, friends, food, and wine indoors are what this season is all about. It gives me a feeling of contentment when everybody is hanging out in a warm kitchen, glass of wine in hand, chatting and snacking away while the bird is roasting or the apple pie is finishing.

With the holidays in mind, your Sampler will include some of my favorite seasonal recipes, some of them traditional, some not, but hopefully all delicious. Here are a few recipes you will find when you open the carton: brussels sprouts with bacon and hazelnuts; brined pork rib roast with spicy cranberry chutney; cornbread, chorizo, and roasted *poblano* stuffing.

And here is a great Sampler of KLWM wines (discount and all) to serve along with the recipes. With all this cooking ahead of you, you may be back for more than one!

NORMALLY

2008 BOURGOGNE *BLANC* “CHARDONNAY”

DOMAINE DE LA CADETTE . . . . . \$17.95

2008 PIC SAINT LOUP *ROUGE*

CHÂTEAU LA ROQUE . . . . . 16.95

2008 CHINON “LES GRANGES” • BERNARD BAUDRY . . . . . 18.95

2009 TINTERO *ROSSO* • ELVIO TINTERO . . . . . 8.95

NV PROSECCO • SOMMARIVA . . . . . 13.95

2009 SAUVIGNON BLANC “UNIQUE” • DOMAINE DU SALVARD . . . . . 14.95

2008 RIESLING “TRADITION” • KUENTZ-BAS . . . . . 16.00

2007 CÔTE DE BROUILLY • CHÂTEAU THIVIN . . . . . 22.00

2006 SAUTERNES • CHÂTEAU ROÛMIEU-LACOSTE *TENTH* . . . . . 19.95

2007 BOURGOGNE *ROUGE* • DOMAINE BOILLOT . . . . . 28.00

2008 BEAUJOLAIS • CÉDRIC VINCENT . . . . . 19.95

2009 GENTIL D’ALSACE • MEYER-FONNÉ . . . . . 16.00

Normally \$213.60

SPECIAL SAMPLER PRICE **\$160**

(a 25% discount)

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# NOT JUST FOR TURKEY

by Lori Varsames

**N**OPE, IT'S NOT AT ALL INTIMIDATING when Kermit approves an article proposal on Thanksgiving wines, but also mentions in passing that he's never been interested in suggesting wines for turkey. No pressure. I guess he just believes that taste is subjective. So here are some great wines to go with roast pork, Asian dishes, barbeque, salmon or tuna, braised beef, street gyros, and enchiladas. They also happen to go spectacularly well with turkey, stuffing, cranberries, sweet potatoes, and pumpkin pie. Just in case any of that passes your way in the near future.

## 2009 EDELZWICKER • MEYER-FONNÉ

I always make the mistake of pulling the corks on Félix Meyer's wines while I'm cooking, leaving little left to enjoy with dinner. I should start a fan club. This white has a great cornucopian perfume (so delightfully typical of his style), caressing texture, unmatched freshness, and noticeable length. Fortunately, this comes in the one-liter bottle size. (You'll know why when you taste it.)

**\$16.00** PER LITER

**\$172.80** PER CASE

## 2008 BOURGOGNE ROUGE • BRUNO COLIN

This entry-level Burgundy has aspirations far above its station, more closely resembling a Chassagne-Montrachet than a Bourgogne *rouge*. Its spicy plumminess and generous mouth-feel give way to a soft, pencil-lead minerality and bright acidity. I think it tastes like autumn in liquid form.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

## 2009 MORGON • JEAN-PAUL THÉVENET

Great producer + historic vintage + awesome *terroir* + natural winemaking = A wine lover's dream.

This is *grand cru* Beaujolais at its best. As a founding member of our beloved Gang of Four, Thévenet delivers vintage after vintage with classy, juicy Gamay fruit, lip-smacking acidity, and gorgeous depths to explore. It gets better as you drink through it. Consider chilling slightly and allowing it some time to breathe in a decanter before serving. It is alive.

**\$30.00** PER BOTTLE

**\$324.00** PER CASE

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# SAVE ROOM FOR DESSERT

by Lori Varsames

## 2009 MUSCAT DU CAP CORSE • ANTOINE ARENA

Biodynamic vigneron Antoine Arena knows a thing or two about finesse. His Muscat is all about *terroir*, showcasing more than its gorgeous grapey lushness—also myrtle and *maquis*, a scent so enchanting that Napoléon would weep for his home when smelling it during his exile in nearby Elba. Antoine's vineyard is low-yielding, and the cuvée is fortified with Corsican grappa. Its wonderful restraint and delicacy merit lemon meringue, apple pie, or even a custardy napoleon pastry. The Corsicans also drink it all by itself.

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

## 2008 RIESLING WINECK-SCHLOSSBERG “LE SAMSON” • MEYER-FONNÉ

Aromatic and textural nirvana such as this has few equals. White flower blossoms, dried apricots, and a smooth honeyed texture are enveloped by the fresh granite and mica minerals from one of the most famous *grand cru* vineyards of Alsace. Félix Meyer harvested just before the French wine police declared the official *vendanges tardives*, allowing some lingering crispness in the grapes to counterbalance that wonderful opulence. Think cheesecake and pumpkin pie.

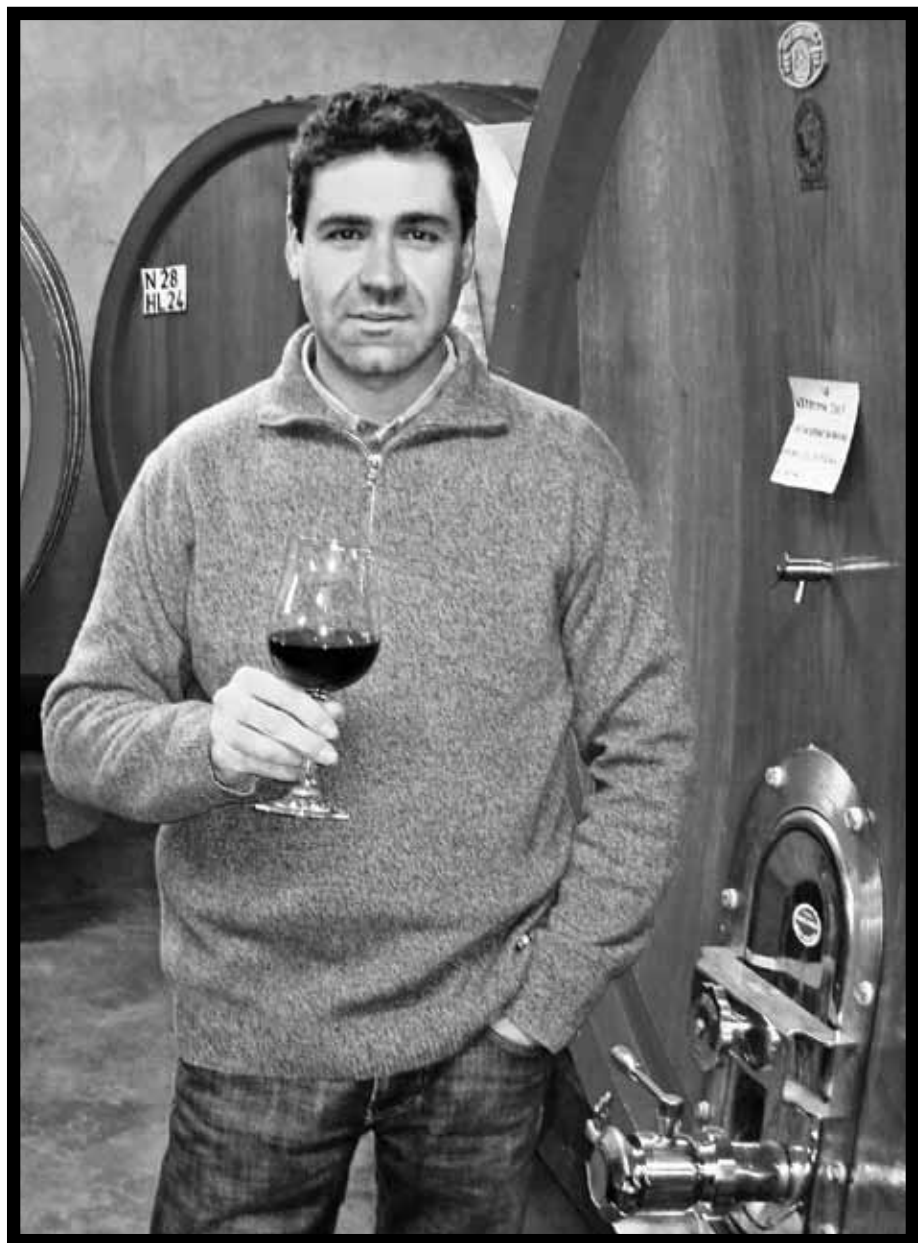
**\$38.00** PER 500-ML BOTTLE      **\$410.40** PER CASE

## 2008 BANYULS “RIMAGE” DOMAINE LA TOUR VIEILLE

The unstoppable trifecta of Christine Campadiou, Jean Baills, and Vincent Canté present their *rimage*, or choice selection of their *vins doux naturels*. Their Grenache and Carignan grapes achieve such ripeness that fermentation needs to be stopped with a neutral spirit to safeguard all of that wonderful sweetness. This tawny style has notes of raisin and tamarind, all gently framed with soft, spicy tannins and great freshness. A cherry pie with a side of chocolates, please.

**\$22.50** PER 500-ML BOTTLE      **\$243.00** PER CASE





*Guido Porro*

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# GUIDO PORRO

by Delia Dent

**G**UIDO PORRO HAS THE EASYGOING, CONTENTED MIEN of someone who is quietly and unpretentiously proud of his work. There's no need for him to brag that he's the sixth generation to work some of the most prized slopes of Serralunga or that even the simplest of his wines has pedigree; he seems to feel that this is merely the natural order of things.

## 2008 BARBERA D'ALBA "VIGNA SANTA CATERINA"

The most valued vineyards in the Langhe are generally planted with Nebbiolo, so other grapes have to take whatever land is left over. But Guido's predecessors didn't relegate their Barbera to lesser parcels; this cuvée is sourced from the same vineyard as one of his Barolos. The result is a full, round wine bursting with life. The tannins are so beautifully integrated that you take them for granted, and behind everything are char-grilled undertones that support a very long finish.

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

## 2006 BAROLO "VIGNA SANTA CATERINA"

Although the Santa Caterina and Lazzairasco vineyards are both within the Lazzarito zone of Barolo, they give very different wines, due primarily to the age of the vines. The Santa Caterina, from thirty-year-old vines, embodies the delicate, ethereal side of Nebbiolo, with tobacco leaves and the varietal's classic notes of dried roses. The classy tannins bear the distinct character of older *botti*, the Italian equivalent of *foudres*.

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

## 2006 BAROLO "VIGNA LAZZAIRASCO"

The fifty-year-old vines of Lazzairasco provide a much more masculine wine that requires patience. The layers of earth and underbrush showing today are just a hint of the complex and nuanced personality that will emerge after a few more years in the cellar. Actually, 2006s from Europe in general are already generous and fun to drink.

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

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# LOIRE VALLEY STANDOUTS

by Chris Santini

## 2009 MUSCADET “CÔTES DE GRAND LIEU” ERIC CHEVALIER

For the first time I can remember, there’s a lot of talk lately about Muscadet, on both sides of the Atlantic. It’s a sort of collective awakening involving journalists, professionals, and consumers who are finally beginning to see past the old image of Muscadet being a searingly acidic beverage that burns holes in the stomach and is good only for washing down oysters. We’ve been importing serious Muscadets for years, ones that have personality, depth, and interest. This young producer is the latest to join the ranks, and the more we hear talk of Muscadet, the more we’ll hear about Eric Chevalier. His Côtes de Grand Lieu, an area of particularly high quartz and flint content, has all the classic stony and fresh Muscadet characteristics, and also that added extra *je ne sais quoi* you find only from the best producers of the region. You’ll feel like someone put a tap on the tank and poured out a fresh glass for you.



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

## 2009 MUSCADET “LA NOË” • ERIC CHEVALIER

What a difference a *terroir* makes. La Noë is an old, single parcel within the broader Côtes de Grand Lieu delimitation. And by old I mean old—it’s been under vine continuously since 1694. Butterscotch and lime mix with the minerality of Muscadet. This particular bottling is the best argument to date for creating *grand cru* designations in the Muscadet region.

**\$16.95** PER BOTTLE      **\$183.06** PER CASE

## 2009 SAVENNIÈRES SEC • CHÂTEAU D’EPIRÉ

Here’s a wine that rarely makes it into the U.S. We do of course import Epiré’s Cuvée Spéciale each year, a unique bottling of Kermit’s blend that has an *élevage* done specially for us. In 2009, however, the domaine’s classic bottling and our Cuvée Spéciale both stood out, each bringing enough to the table that neither

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could reasonably be left behind. Drink their *cuvée classique* in its youth to enjoy its exuberance while the Cuvée Spéciale ages patiently in your cellar. The last vintage we had both on offer was the 2005, so the opportunity to taste and compare the two takes on Savennières might not come around again for a long while.

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

**2005 SANCERRE “CUVÉE ORTUS”  
DOMAINE HIPPOLYTE REVERDY**

Continuing on the theme of rarities and select bottlings comes Reverdy's Sancerre from another world. Sancerre sits on a hilltop just across the Loire River from Burgundy, and this wine reminds us of the proximity of the two regions. Don't get the wrong idea, this wine is not a Chardonnay, and is indeed 100% Sauvignon Blanc, but from select batches in a memorable vintage with long aging on its lees in the larger 400-liter barrels. A five-year-old Sancerre *blanc*, it is loaded with classy white Burgundian character perfectly fashioned for winter and the hearty meals that come with it. Don't miss it, because Sancerre with this much character are as rare as Le Montrachet.

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

**2009 BOURGUEIL “CUVÉE ALOUETTES”  
DOMAINE DE LA CHANTELEUSERIE**

For those who seek a wine that gives immediate pleasure and joy, to be downed with reckless abandon, this one's for you. It has more than simply plenty of fruit to offer, though—there is a bright, herbaceous complexity as well, which is the signature of this *cuvée*. Add to that mix some tannin with good grip, and you've got one of our best values ready to go.

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

**2008 CHINON “LES GRÉZEAUX”  
BERNARD BAUDRY**

Who knew Chinon could be so deep and moving? While the mission of Boucard's Bourgueil Alouettes is to provide immediate enjoyment, Baudry's Les Grézeaux deserves contemplation. I shared a bottle with someone who told me that the wine is so good it's arrogant. Why? Rich melted tannins with hints of leather, licorice, and mint, with a dark, blood-colored mystique, all impeccably balanced with extraordinary depth. I'd call it flawless and masterful.

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

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# THE VIEW FROM BEAUNE

by *Chris Santini*

**W**E OFTEN TALK ABOUT ESOTERIC WINES here at Kermit Lynch, what some call “geek wines” these days, or what Kermit’s referred to in the past as wines for Jaded Palates. They usually come from the far corners of France or Italy, and interestingly enough still remain unknown outside of their small locality. Take, for example, the new arrivals listed below. You wouldn’t have a chance of finding these in most cities in France, even a wine capital such as Beaune. Is it because there are no glamorous appellations or luxurious châteaux to be found in such spots? No big-shot vigneronns to draw media attention? They are indeed off the beaten path. For whatever reason, these wines remain obscure even in their country of origin. Here’s your chance to enjoy in Berkeley what many in France are still missing out on.

## PÉTILLANT DE SAVOIE ANDRÉ & MICHEL QUENARD

Michel Quenard noticed several years ago that his Jacquère grapes planted at high altitude on decomposed limestone had all the characteristics at harvest to lend themselves to a Champagne-style vinification. And so each year he keeps aside a batch with good acidity and alpine rockiness and goes through all the motions as if it were Champagne, including a long secondary bottle fermentation. There’s a creamy, yeasty style here that coexists with the clean, apple-like aromas of the Jacquère. Some people ooh and ahh when they taste it.

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

## 2009 VIN DE PAYS DE L’ÎLE DE BEAUTÉ ROUGE DOMAINE DE GIOIELLI

White wine may be the drink of choice for locals and those lucky enough to visit the Cap Corse in Corsica, but even in a warmer climate certain occasions call for a refreshing red, too. To meet that need, Michel Angeli of Domaine de Gioielli planted a small plot of Niellucciu borrowed from his southern neighbors in Patrimonio, along with some Aleatico borrowed from his Tuscan neighbors a short boat ride away on Elba Island, and even a few rows of Merlot cut from vines on mainland France. This was bottled unfiltered straight from tank just days before we put it on a boat and shipped it to the shop. Enjoy it cool, whenever the need presents itself. No one else, even in Corsica, has this special cuvée.

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

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—PRE-ARRIVAL OFFER—

2008 GEVREY-CHAMBERTIN  
DOMAINE MAUME

WHEN I BEGAN WORKING WITH MAUME—his great 1979 vintage—Bernard made the wines. He was also a professor of biology at the University of Dijon. None of the scholar rubbed off on his son, Bertrand, who early on made a beeline for the cellar and the vineyards. He is 100% vigneron.

Have the wines changed since Bertrand took over (with Dad often at his side, of course)? Yes. I think the wines show their charms years or even decades before his father's creations did. For those of you who fear that Maume wines might lose their wild and woolly side, I'd say that while they are more consistent, they are only slightly more civilized. They make their wines to fit their rather noir-influenced vision of Gevrey-Chambertin. They don't make them for me, for Robert Parker, or for *The Wine Spectator*. They are not dedicated followers of fashion. If you believe in facility and stability at any cost, Maume is probably not for you, but oh my, you should have tasted the 1995 Lavaux Saint-Jacques I uncorked the other night. It occurred to me that a wine world without Gevrey-Chambertin in it . . . well, there would be a void.

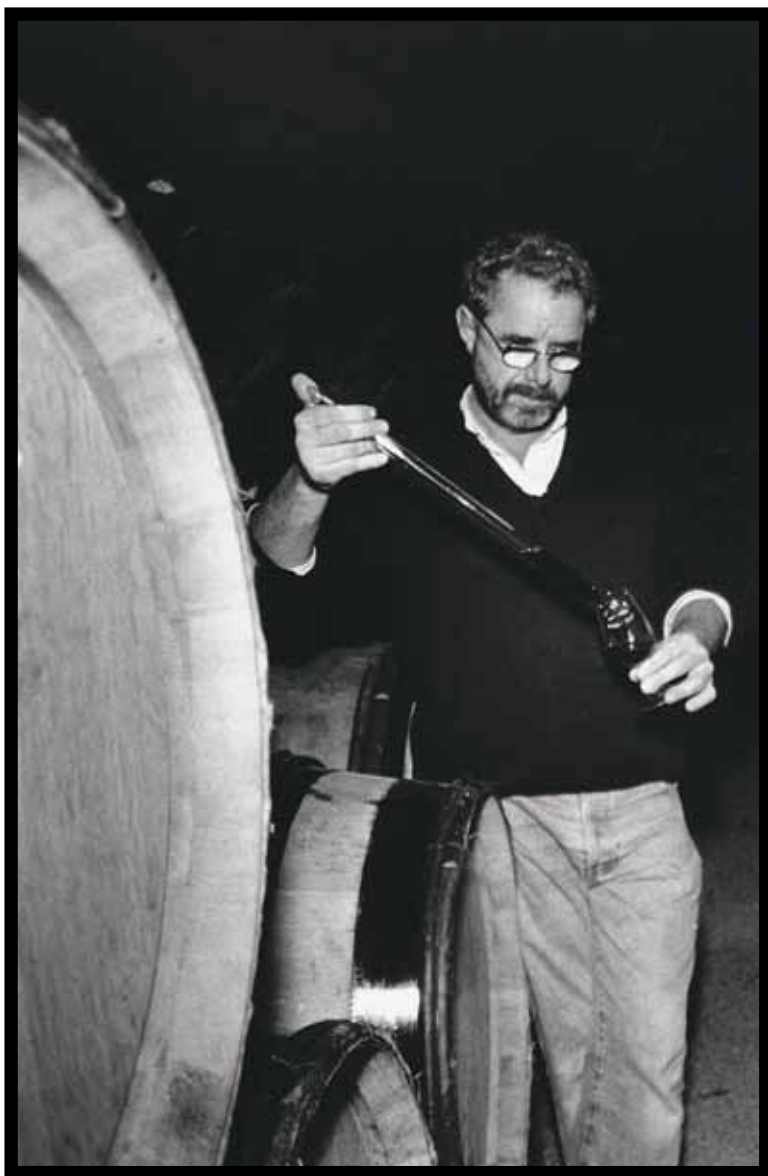
	PER CASE
2008 CÔTES DE NUITS-VILLAGES . . . . .	\$279.00
2008 GEVREY-CHAMBERTIN . . . . .	522.00
2008 GEVREY-CHAMBERTIN "AUX ETELOIS" . . . . .	600.00
2008 GEVREY-CHAMBERTIN "EN PALLUD" . . . . .	642.00
2008 GEVREY-CHAMBERTIN <i>IER CRU</i> . . . . .	948.00
2008 GEVREY-CHAMBERTIN "LAVAUX SAINT-JACQUES" <i>IER CRU</i> . . . . .	1155.00
2008 MAZIS-CHAMBERTIN <i>GRAND CRU</i> . . . . .	1524.00

*Pre-arrival terms:*

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

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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*Marcel Lapierre, 1950–2010*

*Check our website for additional comment, and feel free to email  
[info@kermitylch.com](mailto:info@kermitylch.com) with your favorite Morgon memories.*

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