



KERMIT LYNCH
WINE MERCHANT

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- **COMTE ABBATUCCI**
- **2009 RED BURGUNDY P-A**
- **2009 CÔTE RÔTIE AND HERMITAGE**

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

JUNE 2011

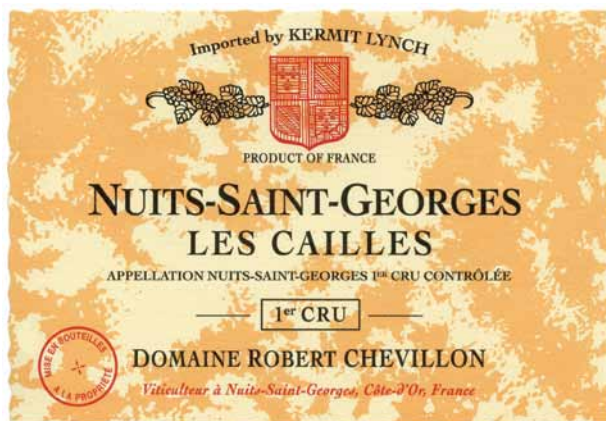
PRE-ARRIVAL RED BURGUNDY

by Dixon Brooke

2009 ROBERT CHEVILLON

IT PROBABLY GOES WITHOUT SAYING, for fans of this amazingly consistent domaine, that the Chevillons were able to take full advantage of Mother Nature's generosity in 2009 and craft truly exceptional red Burgundies. However, in order to leave you with no doubts, I hereby confirm officially that this was absolutely and overwhelmingly the case. Yes, the wines are full, dense, and succulent, with the structure to make them twenty-year-plus wines across the board. And if you can't resist committing infanticide, it won't be the crime that it would have been in other structured, hot years. These wines are pretty forgiving. I am currently enjoying the 1995 Nuits Villages from Chevillon, so

don't discount the first wine listed as an early bird. The wines below are in general preferred drinking order; Vaucrains is always the one wine that you really shouldn't touch in its first five years of life, and Cailles can surprise by tightening up in its middle age and blossoming very slowly.

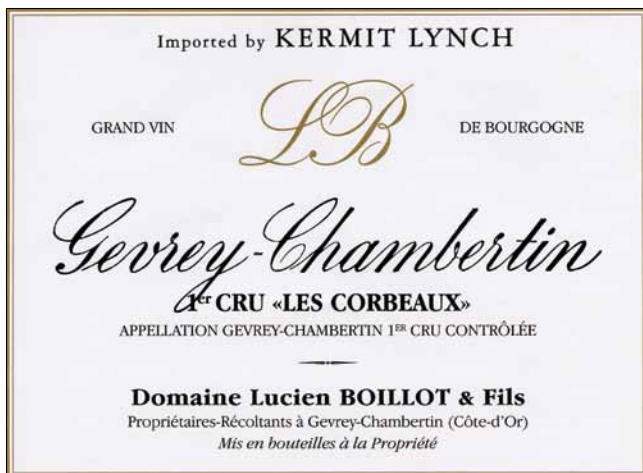


PER BOTTLE

2009 NUIITS-SAINT-GEORGES "VIEILLES VIGNES"	\$54.75
2009 NUIITS-SAINT-GEORGES 1ER CRU "LES CHAIGNOTS"	71.50
2009 NUIITS-SAINT-GEORGES 1ER CRU "LES BOUSSELOTS"	71.50
2009 NUIITS-SAINT-GEORGES 1ER CRU "LES PERRIÈRES"	71.50
2009 NUIITS-SAINT-GEORGES 1ER CRU "LES RONCIÈRES"	71.50
2009 NUIITS-SAINT-GEORGES 1ER CRU "LES PRULIERS"	71.50
2009 NUIITS-SAINT-GEORGES 1ER CRU "LES CAILLES"	89.75
2009 NUIITS-SAINT-GEORGES 1ER CRU "LES SAINT-GEORGES"	89.75
2009 NUIITS-SAINT-GEORGES 1ER CRU "LES VAUCRAINS"	89.75

2009 LUCIEN BOILLOT & FILS

PIERRE BOILLOT RUNS THIS FAMILY ESTATE in Gevrey, with the help of his charming wife, Sophie. Tasting with Pierre is a veritable tour of the great *crus* of both the Côte de Nuits and the Côte de Beaune. All the growers in Burgundy say they try to express the individuality and characters of their micro-parcels or *terroirs*, but few do it as convincingly as Pierre. If you love traditional, classic red Burgundy, these are some of the best in the business, and they are built for aging. Few rewards in wine equal the beauty of a properly aged red Burgundy. Please ask our staff about the differences between all these grand cuvées; there is something here for everyone. Each appellation is listed in preferred drinking order; be sure to buy some for the medium term and some for the long haul.



PER BOTTLE

2009 VOLNAY	\$39.75
2009 VOLNAY 1 ^{ER} CRU "LES BROUILLARDS"	55.00
2009 VOLNAY 1 ^{ER} CRU "LES ANGLES"	58.00
2009 VOLNAY 1 ^{ER} CRU "LES CAILLERETS"	65.00
2009 POMMARD	46.50
2009 POMMARD 1 ^{ER} CRU "LES PREMIERS"	63.50
2009 POMMARD 1 ^{ER} CRU "LES CROIX NOIRES"	63.50
2009 GEVREY-CHAMBERTIN	44.75
2009 GEVREY-CHAMBERTIN 1 ^{ER} CRU "LA PERRIÈRE"	65.50
2009 GEVREY-CHAMBERTIN 1 ^{ER} CRU "LES CORBEAUX"	65.50
2009 GEVREY-CHAMBERTIN 1 ^{ER} CRU "LES CHERBAUDES"	74.00
2009 NUITS-SAINT-GEORGES 1 ^{ER} CRU "LES PRULIERS"	74.00

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

NORTHERN RHÔNE

LOUIS BARRUOL AND I share a passion for the Syrahs from the terraced, stony slopes of the northern Rhône . . . and for Gigondas in the south. He is proprietor of the Château de Saint Cosme in Gigondas, while I am co-proprietor of Les Pallières.

The recent craze for oaky, inky wines did little to reveal the magic of the north's fabulous *terroirs*. Now, here are the results of our collaboration. He searches the finest barrels from the best vineyards he can find and raises them at Saint Cosme, then I show up for the blending to make our unfiltered bottlings for the United States.

2009 CROZES HERMITAGE ROUGE "TIERCEROLLES"

Reminiscent of the Crozes from Gervans that I imported in the seventies from Raymond Roure, here is delicious young fruit and the tannic structure of nearby Hermitage.

\$35.00 PER BOTTLE **\$378.00** PER CASE

2009 HERMITAGE ROUGE "LES PIERRELLES"

Superb *goût de terroir* and personality—rustic, earthy, old-style Hermitage with a hint of Cornas—a palate at once penetrating and refined.

\$76.00 PER BOTTLE **\$820.80** PER CASE

2009 CÔTE RÔTIE "LES ROSES"

Louis had eleven cuvées from Côte Rôtie for blending our selection, and we struggled for two hours to find the best possible marriage. The final blend has a definite Côte Brune character—both of us revere the Côte Brunas of the late Marius Gentaz, by the way.

And what a nifty vintage to work with. The result seems to capture what makes Côte Rôtie so special. There is indeed a dark streak to it, gobs of Syrah fruit, and a lovely minerality. Neither of us prizes heaviness, and our blend is lean, fine, intense—it imposes itself on the palate and doesn't let go.

\$72.00 PER BOTTLE **\$777.60** PER CASE





Terraced slope in the northern Rhône

© Gail Skoff

RAIDING ANEY'S CELLAR

by Steve Waters

THE 2005 CHÂTEAU ANEY HAUT-MÉDOC was the final wine served to our group on a recent tasting trip that ended in Bordeaux. Bruce Neyers, KLWM National Sales Manager, looked up from his order ledger and surveyed the roomful of American wholesalers to gauge their interest. A client's hand quickly shot into the air.

"Bruce, put me down for fifty cases."

"Make that a hundred for me, Bruce," a distributor from Kentucky countered.

"I'll take seventy-five now and another seventy-five in six months," said another.

Uh-oh! A wine buyers' feeding frenzy! Time was running out. It was now or never.

"Bruce! The Berkeley retail store will take the remainder of the inventory." Phew, that was close!

Continuing with our successful series of cellar raids is this stunning 2005 red Bordeaux from the Médoc, where Cabernet Sauvignon reigns supreme. Deep aromas of black currant, brambles, fresh cherries, and stones make the 2005 Château Aney a classic claret with generous concentration and smoothness that is an absolute thrill to drink right now or further down the road. You'd be hard pressed to find Bordeaux from a great vintage with a few years of age for such an outstanding price.

2005 HAUT-MÉDOC • CHÂTEAU ANEY

\$28.00 PER BOTTLE

\$302.40 PER CASE

WINE CLUB

Have you joined the club yet?

DISCOVER our special imports in a convenient manner by receiving two bottles, hand-selected by Kermit Lynch, every month. Pick up your wines at our Berkeley retail shop, or have them shipped.

\$39 PER MONTH

(plus applicable tax and/or shipping charges)

To sign up: kermitlynch.com/wineclub
or call 510.524.1524

SUMMER REDS

by Dixon Brooke

DO YOU LIKE LIGHT REDS as much as I do? Living in Burgundy for almost five years gave me a slight bias toward northern reds. Lower in alcohol in general, they take a slight chill well, they pair with a wide variety of foods, and they are just a pleasure to drink. No hard edges. And who says light is wimpy? What's more macho than a wine you can pound? Here are three of my current favorites just in time for summer.

2010 "RAISINS GAULOIS" • M. LAPIERRE

The late Marcel's favorite "wine to drink in the shower" has to be the epitome of this category. Mostly young-vine Morgon, bottled just after a winter settling (in screwcap, no less!), it is pure, unadulterated pleasure. If you've got a crowd (and two is a crowd in this case), one bottle won't be enough.

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

2010 BARDOLINO "LE FONTANE" CORTE GARDONI

We recently served this at our annual spring extravaganza, Oyster Bliss, to accompany Chris Lee's famous grilled sausages. What a combo! Bardolino is a must-know red, and so useful, especially the Piccoli family's wonderfully perfect rendition. Light yet smoky and flavorful, this is one of my all-time favorites for the value, pleasure, and versatility.

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

2009 BOURGOGNE ÉPINEUIL OLIVIER SAVARY

Ever had an Épineuil? This is a small appellation just northeast of Chablis, surrounding the town of Tonnerre. Probably the most northerly Pinot Noir outside of Champagne. Another neighbor of note is Irancy, an appellation of similar ilk that is located southwest of Chablis, closer to the town of Auxerre. Think of Pinot Noir grown in the climate and soil of Chablis. Convincing Olivier to bottle unfiltered helped to unlock all of this Épineuil's potential, particularly in the generous 2009 vintage.

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

COMTE ABBATUCCI

by Dixon Brooke

I HOPE EVERYONE IS ENJOYING the Corsican sampler that we advertised in March. We were excited about the response and hope that you are excited by the wines. Some of you may have noticed the teaser about the upcoming arrival of Comte Abbattucci, our new estate in Ajaccio, in southwestern Corsica. Jean-Charles Abbattucci is making some serious waves in Corsica and mainland France with his revival of centuries-forgotten native grapes and the stunning wines emanating from his small, humble cellar in the hills above Ajaccio. These are not to be missed!!

2010 AJACCIO BLANC “FAUSTINE”

Oh baby, I love the Vermentinos from the limestone up north around Patrimonio, but this beauty from the pink granite farther south is quite a special creation. The perfume of local wildflowers that are reminiscent of honeysuckle fills the room as you pour a glass, then you find the whisper of sea breeze, a briny minerality, a fresh, crisp, and divinely elegant palate, followed by a crystalline, invigorating finish. Faustine, you are my hero. I envisioned it at its best with little sea creatures, prepared *simply*. I thought of tiny little clams or periwinkles as the ideal combo, and found some great manila clams when I raided Monterey Fish Market here in Berkeley. However, a risotto with seared scallops and lemon zest turned out to be the most magical pairing. Use your imagination!

\$37.00 PER BOTTLE \$399.60 PER CASE

2009 AJACCIO ROUGE “FAUSTINE”

Abbattucci's red is otherworldly. Like nothing you've ever tried, the native Sciacarellù planted in granite screams out of the glass in a blaze of wild glory. Fresh and supremely textured, long and complex, this is a medium-bodied red that is guaranteed to evoke “wows.” It has a spirit and character all its own.

\$35.00 PER BOTTLE \$378.00 PER CASE



ITALY

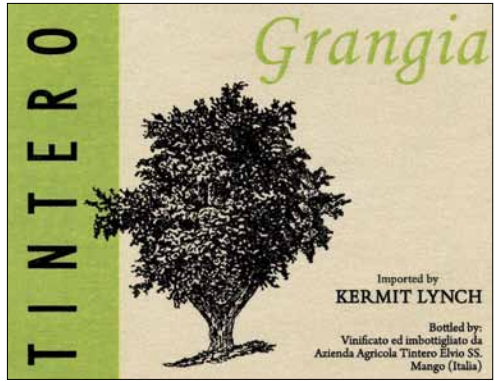
by Delia Dent

VINO BIANCO "GRANGIA" ELVIO TINTERO

Many of you may already have tried Tintero's Grangia, which is a dry cousin to his popular Moscato d'Asti. Well, it's time to rediscover it, because Marco Tintero has changed the blend (it is now 50% Favorita, 40% Moscato, and 10% Chardonnay), and the resulting wine is noticeably different.

The aromas attest to the increased dose of Moscato, showing fresh grapes and pit fruits. But never fear, the wine is still fresh and dry, low in alcohol, and just as fizzy, making it the perfect sipper for long summer evenings when you don't want to tackle anything too cerebral.

\$8.95 PER BOTTLE **\$96.66** PER CASE



2010 BIANCO DI CUSTOZA • CORTE GARDONI

A new vintage has brought a new spin on Corte Gardoni's Custoza. (Hey, if you wanted an industrially produced wine with no vintage character, you shouldn't have come to us!) This Custoza is much more mellow than the 2009, with tropical fruit aromas rounding off the fresh bouquet. Try it as an easy-drinking *aperitivo* or with your favorite fish dish.

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

2009 BARBERA D'ALBA "SANTA CATERINA" GUIDO PORRO

Barbera is known for its piercing acidity and bright flavors, but Guido Porro manages to harmonize these characteristics with a soft, velvety mouthfeel and a gentle elegance. This wine has plenty of substance but doesn't need to punch you in the mouth to prove it.

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

MAKE WAY FOR MORE ROSÉ

by Lori Varsames

2010 CHINON ROSÉ • CHARLES JOGUET

Like his predecessor, the now-retired Charles Joguet, Kevin Fontaine believes in allowing the nuances of each *terroir* and each *cuvée* to speak for themselves. The Cabernet Franc grapes for this lightly macerated rosé hail from the siliceous and sandier alluvial soils in this part of the Loire Valley, which tend to yield a wine with softer fruit. Kevin also looks for long, slow vinifications with no malolactic fermentation to guard the racy freshness from this northern climate. You could easily make this your cocktail rosé, because it is perfectly delicious all on its own.

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

2010 SAINT-CHINIAN ROSÉ • MAS CHAMPART

Drinking Isabelle and Mathieu Champart's *cru* rosé from the Languedoc transports me back to a gluttonous day of strawberry picking as a child. We picked for hours, and I remember that unforgettable scent from the leaves on my hands, while the rest of my body was covered in ripe, red juice. The Champarts seem to balance that round, red berry texture with a subtle leafiness and a stony brightness by picking early to retain freshness and keep the alcohol lower. The pop-and-pour versatility of this bottle makes it an instant crowd pleaser.

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

2010 PIC SAINT LOUP ROSÉ ERMITAGE DU PIC SAINT LOUP

Oh, so you think you're too tough for pink wine, hmm? Not to worry; there's plenty of macho here to go around. This rosé has all the heartiness of its creators, the strong and stocky Ravaille brothers of Pic Saint Loup, and I don't believe anyone is going to question their toughness anytime soon. Syrah, Grenache, Mourvèdre, and Cinsault definitely lend some muscle to the mix, but they are tamed by the finesse that comes from the cooler microclimate of this otherwise hot and arid region. Tuck a chilled bottle in your backpack with some salami to enjoy on a hike.

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



LOIRE

by Lori Varsames

EVERY YEAR AT KLWM, our national and wholesale divisions join forces to host several tastings throughout the country to introduce members of the trade to the breadth of our portfolio and our talented producers. This year, I had the pleasure of working the Loire table in Santa Monica, and the positive feedback upon the release of these three new vintages was inspiring.

2010 CHEVERNY BLANC DOMAINE DU SALVARD

If the 2009 vintage brought more body to the Cheverny *Blanc*, the 2010 vintage heralds the return of climatic typicity to the region—a change that brings more intensity to its characteristic brightness. In any vintage, the Delaille brothers know how to wield their *terroir* to invigorate their Sauvignon Blanc and Chardonnay grapes with plenty of sass. After the tasting, I enjoyed the leftovers alongside Caribbean food.

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

2009 CHINON “LES GRANGES” BERNARD BAUDRY

The Baudrys were attracting lots of attention at the table next to me. It is hard to find a palate more jaded than that of a wine professional, but that didn't stop the outpour of praise from top sommeliers and retailers alike. Monsieur and Madame Baudry had all of their cuvées with them, and the Chinon Les Granges was just the opener. I've written about varsity quaffers before, but consider this one a veritable pro. Cool it down and throw it back. Food is optional.

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

2009 CHINON • BERNARD BAUDRY

This is the Baudrys' signature bottling of Chinon, and insiders call it “Le Domaine.” Richer, inkier, and deeper than Les Granges, Le Domaine has a structure and a density that make it ideal for decanting or a sojourn in your cellar. Fine Cabernet Franc such as this begs for duck, but if there's none flying around, you may want to try it with some *steak frites*.

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

WHITE BURGUNDY

by Dixon Brooke

2009 CHABLIS “VIEILLES VIGNES” OLIVIER SAVARY

This is the most similar Chablis in style to Domaine Raveneau that we sell. Need I say more? Raveneau introduced us to Savary years ago. Olivier vinifies most of his Chablis in stainless steel, but a portion of this parcel of older vines goes into barrels. The ideal balance that great Chablis can offer between the butteriness of Chardonnay and the intense stoniness of the soil is perfectly achieved in this bottling. Drinking beautifully now.

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

2009 BEAUNE BLANC “CLOS SAINT DÉSIÉ” CHRISTOPHE BUISSON

This white Burgundy needs a few years of age before it can fully blossom. If you find yourself driving into Beaune from the south, glance up at the hillside above the intersection joining the RN74 from Meursault and the Route de Pommard. Way up at the top, Christophe’s rocky parcel overlooks the valley from the heights. This wine is tightly wound in its youth but gains fat and volume with age. A precious few vinify wine from this *climat*. It is a rare gem and with a little patience will truly reward.

\$46.00 PER BOTTLE **\$496.80** PER CASE

2009 SAINT-AUBIN “LE CHARMOIS” BRUNO COLIN

Attention: incredible Burgundy value! This Saint-Aubin is located next to the *premier cru* Chaumées in Chassagne-Montrachet and shares that parcel’s striking minerality. It is a wine that drinks well young, according to Bruno, yet has the complexity of a Chassagne. Not a bad combo! The 2009 is perfectly balanced already and quite savory: saline, stony, and fresh along with a welcome generosity.

\$49.00 PER BOTTLE **\$529.20** PER CASE



2009 RÉGIS BOUVIER

by Dixon Brooke

I'LL SAY IT WITHOUT HESITATION: this is the greatest crop of young Bouviers we've received to date. We tasted them last night fresh off the boat from Burgundy, and they really showed off. They brilliantly marry accessibility with classic Burgundian Pinot Noir flavors and structure. There is no need to feel bad about uncorking these immediately.

2009 FIXIN

Graeme Blackmore couldn't have said it better when he observed, "A softer Fixin you will not find." Indeed, this pitch-perfect violin of a Fixin sings a very pretty tune, without the slightest hint of a hard edge. What elegance, what class. Bravo, Régis.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2009 MARSANNAY "LES LONGEROIES" V.V.

The Marsannay is really stuffed with good stuff, if you know what I mean; the aroma has impressive depth. The wine shows very agile touch, the ripe Pinot fat balanced by a long, finely grained, and mineral finish. Marsannay was a much-revered site by the Dukes of Burgundy many centuries ago but was largely ignored for the last several. A handful of aspiring growers are bringing prestige to the appellation again, but the prices haven't yet caught up. See what all the excitement is about.

\$34.00 PER BOTTLE

\$367.20 PER CASE

2009 MOREY SAINT DENIS "EN LA RUE DE VERGY"

This wine shows you what people are talking about when they use the word "finesse." You typically find this much of it only in the finer *cus*. One of the great things about Burgundy, though—and the reason some people say, "All roads lead to Burgundy" with fine wine lovers—is that you can ferret out wines like this if you know where to look. This should be a *premier cru* and I think it would give many *grand crus* a run for their money, depending on where exactly the vines are located. This vineyard is located right above the *grand cru* Clos de Tart. Buy a case to drink over the next ten to fifteen years.

\$54.00 PER BOTTLE

\$583.20 PER CASE

— VALUE OF THE MONTH —

by Dixon Brooke

2009 CÔTES DU RHÔNE ROUGE SELECTED BY KERMIT LYNCH

We are always amazed by the consistent quality turned out by our partners near Avignon year after year. In 2008 they really flexed their muscles. It wasn't an easy vintage in the Rhône, by any means, but we were wide-eyed and practically slapping high-fives when we tasted through the tanks that year. Thus it was no surprise when we showed up the year following the 2009 harvest to find heroic wine in their cellars. As always, they gave us the pick of the bunch, and I think we all agree here at KLWM that this label retains the title of our best value in red this year. Come on by and cart it out by the case. You won't be disappointed. We always seek that iron-fist-in-a-velvet-glove style that packs a powerful and typical Rhône punch, but that doesn't assault your palate. No, we want you to be able to drink this every day and not get tired after a glass. We offer this in the spirit of the great "bistro wines" of yesteryear, wines you would drink by the carafe at a café or brasserie in Europe with simple yet satisfying food, and be swept away in the joy and simplicity of it all. We, of course, seek your table wines with an exceptionally discerning palate.

\$12.95 PER BOTTLE

\$139.86 PER CASE



Hillsides of the southern Rhône

© Gail Skoff

LANGUEDOC WHITES

by Dixon Brooke

2009 COTEAUX DU LANGUEDOC BLANC “CLOS DES BÉNÉDICTINS” CHÂTEAU LA ROQUE

Ooh là là. Very French of me, I know. Actually, a Frenchman once teased me for saying it too often. It sure does roll off the tongue. This is the sexiest white I've tasted in a while. It's a classic southern blend of sensuous Marsanne, Roussanne, and Rolle. The Rolle (or Vermentino) gives it just enough nerve. The touch of oak (from *demi-muid*) is as deft as it comes. This tastes far more expensive than it is.

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

2010 COTEAUX DU LANGUEDOC BLANC CHÂTEAU DE LASCAUX

The Lascaux trilogy of red, white, and rosé is epic in its price-to-pleasure ratio. We offered the luscious rosé last month. The white just arrived and offers a wonderful combination of fresh acidity and that soft, ripe mouthfeel we love in southern whites. In my experience, it is rare to find this much class in such an inexpensive bottle of wine.

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

2010 VIN DE PAYS D'OC BLANC CHÂTEAU FONTANÈS

Cyriaque Rozier's first-ever white at Fontanès is the simplest of this bunch, but not the least satisfying. Cyriaque planted some Chenin Blanc to give his wine more nerve, and it sure does add some interesting character to his blend along with the Rolle. Melony, snappy, bright, and clean, this is a delightful everyday white with a refreshingly different flavor profile.

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

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.

INSPIRING THIRST SAMPLER

by Clark Z. Terry

THIS SAMPLER IS for the long-term drinkers of Kermit's wines and for the drinkers who plan on sticking around for a while. We take pride in the relationships we've forged with our producers and their dedication to creating quality, *terroir*-driven wines. The six bottles you'll receive represent a testament to these relationships, as the sampler contains wines from producers we've worked with for ten, twenty, and even thirty years. You'll receive a copy of Kermit's second book, *Inspiring Thirst*, and I highly recommend opening it when you have a bottle of one of our imports in hand—the chances are high that Kermit wrote about it over the years.

Each wine selected here is featured (though in a previous vintage) in *Inspiring Thirst*. The wines are current; the write-ups are "vintage," so to speak.

2008 MUSCAT DE BEAUMES-DE-VEISE TENTH

DOMAINE DE DURBAN \$16.00

"When I say delicious, I mean delicious like the best peach you ever had . . ."

—1981, page 65

2009 REUILLY "LES PIERRES PLATES" • DOMAINE DE REUILLY . . \$18.95

"Our bottling, Pierres Plates, is from a specific vineyard with Chablis-like soil full of chalk, fossils . . ."—2001, page 354

2009 PETIT CHABLIS • ROLAND LAVANTUREUX \$19.95

"It is crisp, lively, its fruitiness enhanced by that stony Chablis goût de terroir. It has class . . ."—1990, page 182

2009 CAHORS • CLOS LA COUTALE \$14.95

"The aromas are gorgeous, broad and deep and ripe. They are round, expansive wines . . ."—1989, page 177

2009 PIC SAINT LOUP ROUGE • CHÂTEAU LA ROQUE \$17.50

"Here the vineyard dates from 1259 . . . The vines are on the side of an amphitheatre-shaped hill facing southeast. It is quite a place . . ."—1992, page 212

2007 BANDOL ROUGE • DOMAINE DU GROS 'NORÉ \$39.00

"It is rustic, oh yes, rustic in the good sense . . . He loves big, old-fashioned wines . . ."—1999, page 336

INSPIRING THIRST—BY KERMIT LYNCH \$24.95

Normally \$151.30

SPECIAL SAMPLER PRICE **\$113**

A 25% discount
