



KERMIT LYNCH
WINE MERCHANT

1605 SAN PABLO AVE.
BERKELEY, CA 94702-1317
510 • 524-1524
FAX 510 • 528-7026
WWW.KERMITLYNCH.COM

PRESORTED
FIRST-CLASS MAIL
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

- **CORSICA**
- **BISTRO SAMPLER**
- **2010 ENTE PRE-ARRIVAL**
- **KLWM'S FIRST LAMBRUSCO**

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

FEBRUARY 2012

BACK TO CORSICA

by *Kermit Lynch*

DON'T MISS THE BOAT . . . to Corsica. And I mean that literally and figuratively. Visit Corsica on vacation or visit us and experience their truly outstanding wines—France's top wine journal recently reported that Corsica is the country's most exciting wine region today!

Today. That's right. But I first set foot on the island in 1980. I remember looking down from the airplane window seeing alpine forest and lakes and thinking, uh oh, I got on the wrong plane. Then suddenly I was looking down into the beautiful waters of the Mediterranean. Corsica is a small, impossibly tall island, the tail of the Alp chain rising out of the blue sea.

I was with Jean-Marie Peyraud from *Domaine Tempier*. His father helped research and define the wine appellations of Corsica back in the sixties, so we arrived armed with Lucien Peyraud's leads.

It was work, dangerous, unsatisfying work. Dirt roads were carved into mountainsides, and there were no barriers between the car and a long plummeting dunk in the ocean. Wine after wine was uninspiring plonk, most of them cooked before they could be put into bottle. Then, our final day, our last, late-at-night appointment, we poked our tired beaks into glasses of, of all things, a white wine. Jean-Marie and I looked up at each other, eyes sparkling—we knew we'd found a rare gem.

So, after all, it was possible to make outstanding wine on Corsica, even white wine! That early eye-opener was a Vermentino made by Toussaint Luigi at *Clos Nicosi*. At the time, it joined Raveneau and Chave in the trio of my personal favorite dry whites.

In my opinion, the biggest progress made since the old days is the possibility of temperature control during the making, storing, and shipping of Corsican wines. It gets hot down there!

Over the years I have added several Corsican domaines, and this year you'll find two new ones in the shop. Here are some of the exciting bottles now available, along with my notes.



Bay of Calvi

© *Gail Skoff*

**2010 AJACCIO ROSÉ “FAUSTINE”
JEAN-CHARLES ABBATUCCI**

This is a re-arrival—the first shipment ran outta here, and rightly so. Abbatucci’s Faustine trilogy—white, rosé, and red—was one of the wine events of 2011.

And to those of you who think rosé is a summer beverage . . . you gotta be kidding. We wish you an early Enlightenment, because you’re stuck back in the Dark Age (meaning no rosé in winter).

A perfume of apricot, candied tangerine rind, and flowers of the maquis awaits you.

\$32.00 PER BOTTLE \$345.60 PER CASE

**2010 VIN DE PAYS DE L’ÎLE DE BEAUTÉ ROUGE
DOMAINE DE GIOIELLI**

This isn’t the same bottling sold in Corsica which spends three years in cask before bottling. Ours is bottled when it is still fresh and fruity, and ours escapes the dread filter machine. You’re going to be amazed by its complex, sophisticated deliciousness. Wow!

\$37.00 PER BOTTLE \$399.60 PER CASE

**2010 ROSÉ DE SCIACCARELLU
DOMAINE DE MARQUILIANI**

You don’t need to pronounce it. All you need is a corkscrew and a wineglass.

I discovered this marvel the final day of last summer’s visit to Corsica, right before flying to Marseille. I’d heard of a restaurant, La Flotta, up at the base of the imposing Monte Grosso. The paved road turned to dirt then narrowed to a car’s width. Tossin’ and a-turnin’, wondering where in the . . . and then, like finding an oasis in the desert, Gail and I reached a lone little restaurant under the looming granite peak. Cows grazed the parking lot.

The sommelier was a treat. We discussed the great domaines: Arena, Leccia, Nicrosi, Abbatucci—then she insisted we try a new wine, a young woman’s first release, a rosé: “You’d better try it today because our staff has almost drunk it all up. We didn’t even put it on our wine list,” she said.

She poured one of the most memorable wines I’ve tasted—no, not complex and grandiose. Not powerful and earthshaking. No, *au contraire*. Here’s a rosé that is almost weightless. Perfumed on the nose, then an ethereal touch as it spreads across the palate, then nothing remains but that gorgeous, heavenly perfume. Yum. To know it is to love it.

\$28.00 PER BOTTLE \$302.40 PER CASE



Haut de Carco

© Gail Skoff

2010 PATRIMONIO BLANC
“HAUT DE CARCO” • ANTOINE ARENA

Now, *here* is where you'll find the complex and grandiose—Antoine Arena's dry white from his highest vineyard site, the decomposed oyster shell soil of Haut de Carco. Come one, come all. Witness the beauty. It has a racy core of chalky minerality and a vibrancy rare in southern whites. Highest recommendation! An absolute classic.

\$44.00 PER BOTTLE

\$475.20 PER CASE



Kenmit with Antoine

© Gail Skoff

2010 PATRIMONIO BLANC • YVES LECCIA

Highest recommendation? We are blessed with so many riches—I'd better accuse myself of hyperbole before you do. But do taste these two Patrimonios—in the universe of fine wine, you'll have two masterpieces. Your glass is not half full, it is overflowing, so live it up.

The nose is mineral and there is the presence of the sea, a saline touch, plus the fragrance of the wild maquis.

In the old days, Hermitage and Condrieu were considered the top whites of the south. Today I'm drinking Patrimonio.

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

2010 VIN DE PAYS ROUGE • YVES LECCIA

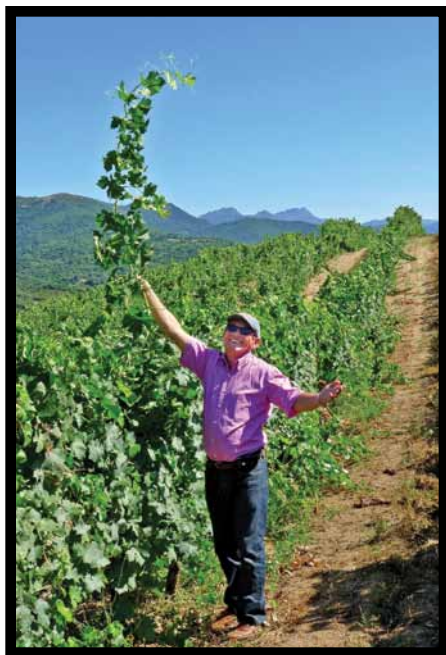
The *terroir* is Patrimonio but it wears a Vin de Pays label because Leccia puts some Grenache into it—superb Grenache! The aroma leaps out—wild berry intensity, almost startling. Then gobs of delicious fruit fill your palate without a hint of heaviness. An incredible treat—don't miss it. I personally approve it for drinking with hamburgers, aged prime rib, and pork belly (not all at the same meal, of course).

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

2010 GÉNÉRAL DE LA RÉVOLUTION BLANC JEAN-CHARLES ABBATUCCI

This dry white is made in petite quantities from five ancient grape varieties found only at the celebrated Domaine Abbattucci. I am impressed by the wine's incredible finesse and aristocratic class. Another Corsican winemaker told me he considers it the finest Corsican white he's ever tasted. I know few of you have ever smelled the legendary Corsican maquis—you might call it Corsica's *garrigue*—but you'll get a whiff of it in this rare beauty.

\$89.00 PER BOTTLE
\$961.20 PER CASE



Abbattucci's vigorous vines

**2010 CALVI BLANC “E PROVE”
DOMAINE MAESTRACCI**

Welcome to our first unfiltered Vermentino from Maestracci. What that means to you is a deeper aroma, lots more fleshiness on the palate, and greater length once you've swallowed. That remarkable freshness and nervosity is a virtue of the Vermentino grape and the stony soil up at the domaine.

This is a great wine at table. Enjoy it with all sorts of cuisines. You will have fun seeing how it interacts with what is on your palate.

\$19.95 PER BOTTLE \$215.46 PER CASE



Monte Grosso

© Gail Skoff

**2010 CLOS REGINU ROUGE
DOMAINE MAESTRACCI**

And how about this bargain? I was delighted to find such a great “everyday” red. It is a Nielluccio/Grenache blend.

\$14.95 PER BOTTLE \$161.46 PER CASE

WHEN VISITING CORSICA: Don't rely only on restaurant guides when looking for a place to eat. For one thing, the scenery on the back roads out in the countryside is fabulous. Corsica is not very populated and there are endless majestic views to ooh and aah over. Look for the little signs indicating restaurants. Often you'll find a family farmhouse that serves meals, sometimes with their own beef or boar. I've had great luck.

ANOTHER ADVICE: Many of Corsica's gorgeous beaches are nearly empty because there are no roads to them. If you rent a motorboat and take a picnic, you will be happy you did.

FINAL WORDS: I have taken these pages to tell you about only a few of our new Corsican arrivals and discoveries. Come on in and take home a selection. You will be amazed.



— PRE-ARRIVAL OFFER —

2010 ENTE

by Dixon Brooke

ARNAUD ENTE'S NAME MAY NOT BE able to stay below the radar much longer. He has followed his brilliant range of 2009s with these mesmerizing, must-have 2010s. Production quantities in Burgundy were miniscule in 2010, and this will be a reference vintage for many, many years to come—if you can find the wines to put in your cellar! It is our pleasure and honor to offer the following three bottlings from Ente this year to all of our clients. The first Meursault is a blend of fruit from the *lieux dits* Les Casses-Têtes and En l'Ormeau. Both of these whites drink at the *premier cru* level. I've said it before: these are among the finest Burgundies being produced today in the Côte de Beaune. Tasting is believing! I can't recommend highly enough putting some of these away for a special occasion.

PER BOTTLE

2010 MEURSAULT	\$85.00
2010 MEURSAULT "CLOS DES AMBRES"	100.00
2010 VOLNAY 1ER CRU "LES SANTENOTS DU MILIEU".	100.00

Due to the small size of Ente's domaine and the exceedingly small harvest in 2010, we are unable to offer the full range of his wines in this brochure. Please inquire about other bottlings from Ente.

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



— KLWM'S FIRST LAMBRUSCO —

FATTORIA MORETTO

by Anthony Lynch

AFTER MY SISTER AND I turned our dad onto Lambrusco in New York (where the wine enjoys significant popularity—it's hip now), I jumped at the opportunity to head to Italy with the goal of discovering one worthy of the KLWM portfolio. Fattoria Moretto's wines from the Lambrusco Grasperossa grape fit all the criteria of a well-made Lambrusco: inviting aromatics, playful yet elegant fizz, and a clean, crisp finish. Unlike the mass-produced, sugary Lambrusco that gained so much popularity in the 1970s, Moretto's organically produced wines represent the traditional Lambrusco that marries so well with the cuisine of Emilia-Romagna. Pour a glass alongside thinly sliced *Prosciutto di Parma* and *mortadella*, *Parmigiano Reggiano* drizzled with balsamic vinegar, or hearty dishes like *ragù alla Bolognese*, and you'll see that these wines are much more satisfying than a simple red that sparkles.

2010 LAMBRUSCO GRASPAROSSA DI CASTELVETRO SECCO

Densely packed with cherries, cranberries, and strawberries, a bottle of the Lambrusco *Secco* is not likely to last long. While it would be a great addition to any party, it would be silly to set limits for it—try it as an *apéritif*, with *salumi*, or with your main course. If there is any left, it works after dinner, too. I like it with fresh strawberries. I think this will be the beginning of a great friendship, because once you make Moretto's wines' acquaintance, you'll want to repeat the experience. His Lambrusco is too delicious to miss.

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

2010 LAMBRUSCO GRASPAROSSA DI CASTELVETRO "MONOVITIGNO"

Fattoria Moretto's single-vineyard *cuvée* combines the festiveness of Champagne with the earthy rusticity of a Rhône or Bandol red. Bone-dry with vivacious berry fruit, the *Monovitigno* has intensity and liveliness. Texture, finesse, and a true sense of place make this a multidimensional Lambrusco, ready to drink upon arrival. Here at last is a wine connoisseur's Lambrusco.

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

LANGUEDOC ROUSSILLON

by Dixon Brooke

2009 MONTPEYROUX • DOMAINE D'AUPILHAC

What a procession on this page of some of the greatest red wines being produced in the Languedoc today. Sylvain Fadat's Montpeyroux joins the select handful at the top of the heap, and when you consider the twenty years of drinking pleasure that this wine affords, it is hard to believe the price. From one of the Languedoc's greatest *terroirs*—the arid, stony plateau of Montpeyroux—these grapes have consumed an intoxicating elixir of herbs and stones before being transformed into the wild, dark glory you see in your glass. Don't miss one of southern France's legendary bottlings!

\$23.00 PER BOTTLE **\$248.40** PER CASE

2009 SAINT-CHINIAN

"CAUSSE DU BOUSQUET" • MAS CHAMPART

Here we go again. . . . Mas Champart's small cellar can be found up in the highlands above the town of Saint-Chinian. The soil here is reddish, streaked with iron and other minerals. Limestone and wild aromatic herbs are abundant. The character of the Champarts' wine always gives something a little different from the neighboring villages, thank goodness! Causse du Bousquet is a special site, a high-altitude limestone plateau, and the wine delivers knockout aromas of rose and peony every year that belie the rich, deep, textured wine that awaits your taste buds. I encourage you to consider this wine, along with the red above, a very worthy cellar candidate at a very reasonable price.

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

2007 PIC SAINT LOUP ROUGE

"LES NOBLES PIERRES" • CHÂTEAU DE LASCAUX

The "noble stones" of Lascaux produce one of the Languedoc's most intriguing wines. We prefer to buy it and the Cupa Numismae from Château La Roque once they've had the opportunity to age in bottle for several years in the cellars of the two domaines. By the time the wine arrives, the aromas are jumping out of the glass and the tannins are rounding out. For those of you just getting started with French wines, you'll enjoy a truly delicious introduction to the wine from this region of bargains. The grape varieties are Grenache and Syrah.

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

**2008 VIN DE PAYS D’OC “LES SERROTTEES”
LA GRANGE DE QUATRE SOUS**

Here we delve into something a bit more unusual with a blend of Malbec and Syrah from our Swiss partner in wine, Hildegard Horat. Hildegard is tall, thin, and fit, but she likes big wines! Her Serrottes is loaded with wild berries and has a delicious juiciness to it. It is approachable now but always performs well when decanted ahead of time. Cahors marries Cornas! You can’t lose.

\$26.00 PER BOTTLE \$280.80 PER CASE

**BANYULS RESERVA
DOMAINE LA TOUR VIEILLE**

The techniques and styles of these ancient wines from Catalan are likely to soon be memories preserved only by bottles from the few artisans such as Tour Vieille that continue to ply their trade. For the uninitiated, Banyuls is the Catalan equivalent of Port. This is a wine to enjoy after dinner, by itself, or with something delicious like a chocolate walnut tart.

\$30.00 PER BOTTLE \$324.00 PER CASE

2010 SAINT-CHINIAN BLANC • MAS CHAMPART

The Champarts have never made such an exciting dry white. It is truly an intriguing blend, composed of Terret Gris, Clairette, Bourbelenc, Grenache Blanc, and Carignan Blanc. I never would have imagined aging this wine, but they poured their 2000 for me at dinner the evening of my visit (our unfiltered bottling), and I was amazed by its beauty and its youth! Clearly this special combination of grapes, *terroir*, vinification, and barrel aging makes something built to last. The 2010 is their best yet and it’s ready to enjoy immediately.

\$24.00 PER BOTTLE \$259.20 PER CASE

**2009 LE JEU DU MAIL BLANC
LA GRANGE DE QUATRE SOUS**

Hildegard’s white gets style points for its unique flavor and texture, and I think her new label is pretty snazzy, too. The name of this vineyard, “Le Jeu du Mail,” recalls the name of an old game similar to bocce that the Romans once played on this very plot. The wine itself is a lush yet fresh blend of Viognier and Marsanne. Tasting it is like biting into a fresh slice of honeydew melon!

\$22.50 PER BOTTLE \$243.00 PER CASE

BURGUNDY

by Kermit Lynch

2009 MÂCON-FUISSÉ “LES TÂCHES” ROBERT-DENOGENT

I’ve always turned my lips into an Elvis-like snarl when confronted by wanna-be Mâcons. They wannabe Meursaults, right? So the winemaker picks late and puts the poor wine into new oak barrels. The antidote is our Mâcon-Farges from Perrusset—what I call a country wine in the best sense of the term. You feel like you’re outdoors in the country when you sniff it.

Well, this ain’t that. This Mâcon from the not-yet-legendary vineyard, Les Tâches, could be a Bourgogne *blanc* from the likes of Roulot or Coche and does a damn good job of it at a really pleasant price.

\$31.00 PER BOTTLE **\$334.80** PER CASE

2010 CHABLIS ROLAND LAVANTUREUX

And now for something completely different. The above Chardonnay was vinified in barrel and bottled unfiltered. This one never saw wood and was filtered at bottling. Some of you might enjoy comparing the two. All will enjoy the Chablis with fish or shellfish.

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

2009 BOURGOGNE ROUGE DOMAINE BOILLOT

This is our fortieth year. Perhaps I’ve earned the right to simply write to you and say that you cannot bear to miss this extraordinary red Burgundy, and then you will faithfully show up to carry a few bottles home.

No, not enough? Here’s what Dixon emailed me after he visited the lovely Boillot family: “I really fell for it. Incredible nose, unreal palate, mouthfilling, deep, great freshness and energy. A perfect Pinot Noir!”

I second that emotion.

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



LOIRE

by Dixon Brooke

2010 SAVENNIÈRES

“CUVÉE SPÉCIALE” • CHÂTEAU D’ÉPIRÉ

Luc Bizard is on a serious roll with his amazing and beguiling Savennières from the tiny, lost-in-time village of Épiré in the Loire Valley. Driving into Épiré is truly like entering another world: very quiet streets, everything built out of schist stones—all somewhat somber and mysterious. This character is aptly captured in Luc’s wine, a rare gem capable of amazing, surprising, and entertaining over its long journey in bottle. There is Chenin Blanc and then there is Savennières, where the grape variety hardly matters. It’s the schist! Make sure to buy some for now and some for later.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2010 PINOT NOIR • ÉRIC CHEVALIER

It seems that Éric Chevalier has the magic touch. Every time he presents us with a new wine, he has done everything possible, usually over several years, to make sure that the wine is *ready* to serve. He leaves very little to chance. What a treat to offer a Pinot Noir of this quality for less than \$20!! All of Éric’s wines are infused with the soul of the Loire Atlantique—fresh, easy, and fun to drink, great with food, stimulating acidity. This Pinot comes from “La Butte,” Éric’s great Muscadet vineyard right next to his winery that is covered with quartz pebbles. Delicious wine, stunning value.

\$18.95 PER BOTTLE

\$204.66 PER CASE

2010 VOUVRAY SEC “LA DILETTANTE” CATHERINE ET PIERRE BRETON

The style of this Vouvray is a bit of a surprise coming from the warm, effusive Catherine Breton, but when you work your vines organically, you get what nature offers. The aromas are keenly flinty, far more of the earth than of the vine. The wine is likewise steely and bracing, a truly dry Vouvray, at home with all varieties of sea creatures, but of course also a very able partner for roast chicken, pork rillettes, cheeses, and—well, allow it to get your creative juices flowing.

\$23.00 PER BOTTLE

\$248.40 PER CASE

PARISIAN BISTRO SAMPLER

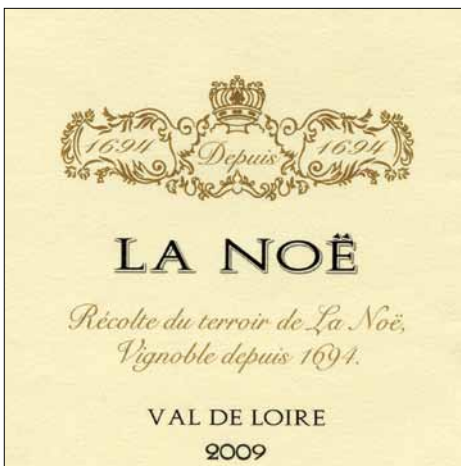
by Clark Z. Terry

WHEN IN PARIS, I become a wanderer, *un flâneur*. Paris seems to know this and is ready with endless corners to turn, park benches for napping, and establishments for satisfying thirst and hunger. Then, at the end of each day, there is only one place to be—sitting in an unstable chair next to a small, round table on a cobblestone sidewalk. On that table you'll find a *pichet* of slightly chilled, seemingly anonymous red wine.

That wine did come from somewhere, however. Most likely it is Cabernet Franc from Chinon or Bourgueil, but perhaps it is a Beaujolais. If the *pichet* is filled with white wine, it might be Sancerre or Chablis.

So what makes a great bistro wine? Typically they are from a region close to Paris, are easy to drink, and pair well with a variety of foods. You can order one by the glass, *pichet*, or bottle.

Here is my selection—the wines I'd serve if I had a bistro. And in fact, if you decide to tour some Paris bistros on your vacation, you will encounter some of the following wines. *Santé et bon voyage* as you work through our Sampler.



PER BOTTLE

2009 MUSCADET “LA NOË” • ÉRIC CHEVALIER	\$16.95
2009 REUILLY <i>BLANC</i> “LES PIERRES PLATES” DOMAINE DE REUILLY	18.95
2010 CHABLIS • OLIVIER SAVARY	24.00
2010 PINOT NOIR “UNIQUE” • DOMAINE DU SALVARD	16.00
2009 CHINON • BERNARD BAUDRY	22.50
2010 BROUILLY • CHÂTEAU THIVIN.	23.00

Normally \$121.40

SPECIAL SAMPLER PRICE **\$97**

(a 20% discount)



© Gail Skoff

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.

TWO NEW DISCOVERIES

by Kermit Lynch

2009 SAINT-ÉMILION CHÂTEAU TERTRE DE LA MOULEYRE

How about this: a Bordeaux château of less than five acres, organically farmed, raised in 75 percent new oak, and bottled unfiltered. Not only that—it is a prize! I cannot believe that in this day and age I happened upon a classic old-style claret—a time machine for claret lovers.

Let's begin with its *it's notes*: it's not jammy, black, oaky, or alcoholic. It's not new-world Cabernet wearing a Bordeaux label. It's not expensive for the quality. It is not vulgarly overdone.

It is, as an English merchant noted, “deliciously understated.” Can you appreciate that? I'll remind you of something Aubert de Villaine said during a tasting a few years ago: “I like wines that show discretion.” Or did he say, “a little discretion”? Something like that. And can you tell how excited I am to announce this new discovery? They only made six thousand bottles for the planet Earth, so don't wait too long to buy some and don't hurry to drink what you do buy.

\$60.00 PER BOTTLE **\$648.00** PER CASE

Wine comes packaged in a wooden case.

2001 VIN DE PAYS CATALAN ROUGE “L'EXCEPTION” • DOMAINE VAQUER

A Burgundian woman met a Catalan man at enology school, married him, and moved to Catalonia. They worked together at Domaine Vaquer until his untimely death. Now she continues alone. Almost. She says that she consults with her father-in-law on “an almost daily basis.”

Wines from the Roussillon are by nature concentrated. However, Frédérique is quoted as saying of her philosophy: “I'm looking for finesse, a lighter, elegant style rather than extracted and rich.” Could it be her Burgundian roots? But of course!

L'Exception is her finest dry red. I managed to obtain a few cases of her 2001, one hell of a vintage, a big vintage, folks, ooh la la, but here is your introduction to her wines—even in the powerhouse vintage 2001 she made a wine harmonious and elegant. It drinks beautifully now, at age ten, but if you lose a bottle for another couple of decades, never fear.

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