



KERMIT LYNCH  
WINE MERCHANT

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PRESORTED FIRST CLASS  
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**PAID**  
SAN FRANCISCO, CA  
PERMIT NO. 11882

RETURN SERVICE REQUESTED

- **ROSÉ TIME**
- **A PAUL BERTOLLI FEAST**
- **2005 VOSNE ROMANÉE,  
NUITS-SAINT-GEORGES,  
AND GEVREY CHAMBERTIN**

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

JUNE 2007

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—TWO NEW PRODUCERS—

## WHITE BURGUNDY

### 2005 SAINT ROMAIN *BLANC* “SOUS LE CHÂTEAU” CHRISTOPHE BUISSON

This wine brings back memories from the early days of my career, early wines tasted, a romantic picnic outside the flowery village of Saint Romain, a bubbling spring with Roman ruins—all these years I have hoped that Saint Romain’s *terroir*, unique in Burgundy, might be a source of remarkable white Burgundies. Remarkable, but not in the grandiose sense. Remarkably perfumed and flavored, but lighter, more ethereal, less imposing, if you will. Take a look at what we have here, in Berkeley, for the first time.

Aroma: subtle, complex, all nuance, with lime and lemon notes, lovely, discreet Chardonnay fruit, and the perfect dash of oak.

Palate: I want to photocopy it and show it to everyone as a model of what Chardonnay can produce.

You sniff it and taste it and find that you are glad you pulled the cork and have a full bottle to enjoy.

I have been searching a long time for this one.

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

### 2004 PULIGNY MONTRACHET “LES CHALUMEAUX” • DOMAINE COMTESSE BERNARD DE CHERISEY

This vineyard is located between two of my all-time favorites, Puligny “Les Truffières” and Meursault-Perrières. Not a bad place to be from, if you are a Chardonnay vine. Truffles and stones! *Les truffes et les pierres*.

This beauty doesn’t dazzle in the mind-boggling sense. To me, however, it brings to mind the great old white Burgundies I knew before there were superstar vintners and numerical scores. There is something deeply solid and reassuring about it, something timeless and inspiring.

And you should keep in mind, we have two very impressive white Burgundy vintages available to us right now, 2004 and 2005. Do not choose one. They are different, but both will be highly valued in the wine lore.

**\$73.00** PER BOTTLE      **\$788.40** PER CASE

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— FINAL PRE-ARRIVAL OFFER —

2005 RED BURGUNDY

**H**ERE YOU HAVE some great Nuits-Saint-Georges wines from the incomparable cellar of Robert Chevillon. I am still enjoying his wines from 1972, 1976, 1978, 1980, and so on. As for Maume, I love his wines, and I wait for them to come around. I would say that so far, 2005 looks like the finest bunch of Gevreys I have ever tasted at Maume's, thanks to the vintage and to some adjustments in the vinification. These are not to be missed.

DOMAINE ROBERT CHEVILLON

	PER CASE
BOURGOGNE <i>ROUGE</i> . . . . .	\$288.00
NUITS-SAINT-GEORGES "VIEILLES VIGNES" . . . . .	576.00
NUITS-SAINT-GEORGES "LES PERRIÈRES" . . . . .	798.00
NUITS-SAINT-GEORGES "LES RONCIÈRES" . . . . .	798.00
NUITS-SAINT-GEORGES "LES PRULIERS" . . . . .	798.00
NUITS-SAINT-GEORGES "LES BOUSSELOTS" . . . . .	798.00
NUITS-SAINT-GEORGES "LES CHAIGNOTS" . . . . .	798.00
NUITS-SAINT-GEORGES "LES CAILLES" . . . . .	996.00
NUITS-SAINT-GEORGES "LES VAUCRAINS" . . . . .	996.00
NUITS-SAINT-GEORGES "LES SAINT-GEORGES" . . . . .	996.00

DOMAINE MAUME

	PER CASE
BOURGOGNE <i>ROUGE</i> . . . . .	\$279.00
GEVREY CHAMBERTIN . . . . .	558.00
GEVREY CHAMBERTIN "AUX ETELOIS" . . . . .	648.00
GEVREY CHAMBERTIN "EN PALLUD" . . . . .	648.00
GEVREY CHAMBERTIN <i>1ER CRU</i> . . . . .	978.00
GEVREY CHAMBERTIN <i>1ER CRU</i> "CHAMPEAUX" . . . . .	978.00
GEVREY CHAMBERTIN <i>1ER CRU</i> "LAVAUX SAINT-JACQUES" . . . . .	1197.00
CHARMES CHAMBERTIN <i>GRAND CRU</i> . . . . .	1563.00
MAZIS CHAMBERTIN <i>GRAND CRU</i> . . . . .	1563.00

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

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# INTRODUCING THE WINES OF DOMAINE JEAN-YVES BIZOT

## VOSNE ROMANÉE

by Dixon Brooke

**W**HEN OUR BEAUNE OFFICE called Monsieur Bizot to set up an appointment for Kermit to visit and taste, Bizot said that he was familiar with Kermit's work because just across the street from his house is Henri Jayer's place, with whom Kermit worked for years, and who passed away last year.

Bizot is a student of Jules Chauvet, a *terroirist*, and a naturalist who produces wines of great purity that express with beauty the fruit of the Pinot Noir and Vosne Romanée's unique *terroir*. You will enjoy power and finesse combined.

After aging his reds for 18 months in new oak, he bottles barrel by barrel, by hand, without filtration. (So did Marius Gentaz.) He works closely with his barrel maker (Rousseau) and chooses a degree of toastiness that seems perfectly suited to enhance his Vosne Romanées. By the time they are bottled, there is no trace of blatant woodiness. They are polished, elegant beauties that demand and deserve a few years aging.

### 2005 VOSNE ROMANÉE

A blend of three parcels, this cuvée is loaded with ripe Pinot Noir fruit and has an impressive, long, palate-staining finish. The robe, by the way, would have pleased Jayer: jewel-like, brilliant, deep, and limpid.

**\$82.00** PER BOTTLE      **\$885.60** PER CASE

### 2005 VOSNE ROMANÉE "VIEILLES VIGNES"

From 60- and 70-year-old vines, Bizot's V.V. shows a deeper color, an incredibly pure nose of strawberry and cassis fruit, and a crescendo-like finish. It has a dense texture with solid tannins.

Two years (at least) of cellaring or two hours of decanting before serving are recommended.

**\$104.00** PER BOTTLE      **\$1123.20** PER CASE

### 2005 VOSNE ROMANÉE "LES JACHÉES"

Bizot bottles this *lieu-dit* separately, judging it worthwhile to preserve its remarkable character. Again, the robe in 2005 is to die for. It is fine, subtle, and ever-intriguing on the nose, while the palate is floral and generously perfumed, and

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it has that Richebourg-like peacock's tail finish. Focused, feminine in texture, this is quite a show.

**\$131.00** PER BOTTLE      **\$1414.80** PER CASE

### 2005 VOSNE ROMANÉE “LES RÉAS”

This vineyard is up against the Nuits-Saint-Georges borderline, and the wine is quite a dramatic shift in style. It is more masculine, headier, and manages to show that indefinable quality called *grandeur*. The nose showed me *réglisse* and a little black pepper along with the Pinot Noir fruit, and a firm, muscled palate.

**\$145.00** PER BOTTLE      **\$1566.00** PER CASE

### 2005 VOSNE ROMANÉE “PREMIER CRU”

A rich, full-bodied *cuvée* loaded with the gorgeous fruit of the 2005 vintage and a ravishing, silken texture, finishing with spicy, opulent tannins. Bizot advises at least seven years aging.

**\$173.00** PER BOTTLE      **\$1868.40** PER CASE

### 2005 ÉCHÉZEAUX “GRAND CRU”

Here he paints his masterpiece: grand color, grand nose, barely evolved, but it does reveal loads of complexity and depth. The yield was painfully low, a mere 16 hectos to the hectare! This Échézeaux lives up to Henri Mayer's counsel that a great Burgundy should be balanced throughout its life, even when it's brand-new. An intense, delicious core of Échézeaux fruit fills the mouth, then a long, silky, perfumed aftertaste. Exquisite.

**\$252.00** PER BOTTLE      **\$2721.60** PER CASE

### 2005 BOURGOGNE BLANC “LES VIOLETTES”

A remarkable bottling, not to be missed, especially by jaded palates, this is from Chardonnay vines planted by Bizot's grandfather next to the Clos de Vougeot over 50 years ago—the old, non-cloned plant: tiny grapes, small yield, incredible character.

Kermit says he thought it was from an old patch of Pinot Gris when he first tasted it, and he still can't quite believe it is Chardonnay.

Incredibly rich, decadent bouquet loaded with apricot- and peach-pit fruit. Concentrated, unctuous, with lots of spice to it. Don't serve it with oysters! No, it will shine with hearty fare. A very expressive, unique experience in the fabulous universe of white Burgundies.

**\$82.00** PER BOTTLE      **\$885.60** PER CASE

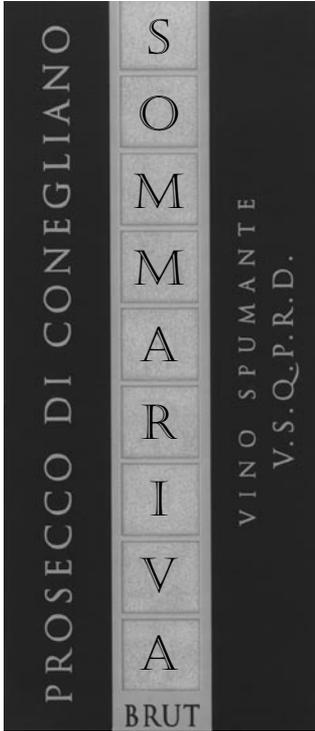
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— VALUE OF THE MONTH —

# PROSECCO DI CONEGLIANO BRUT SOMMARIVA

**W**E HAVE A GREAT new addition to our wine list, the Prosecco I always dreamed of, nothing but pleasure with a sparkle, and with a painless price, too.



The other evening after tasting through a riot of full-bodied French and Italian reds with the staff (our tastings are an educational tool here at KLWM), there was an urgent need for a palate refresher. A silent, thirst-filled SOS with a tannic rasp seemed to fill the very air we breathed. Finally someone gasped lucidly, “Hey, let’s open the new Prosecco.”

We then proved the wisdom of keeping a bottle of Sommariva chilled in the fridge. The bouquet had some of us giggling because of the very appropriateness of it in our desperate straits. How beautifully, generously aromatic! Had R. Crumb drawn the scene, there would have been incredibly happy eyeballs dangling from our sockets. The bouquet is as fresh as can be and reminiscent of fruits like apple, pear, and melon, although some found it floral, too.

That freshness and the crispness of it continuing across the palate is a real treat. The mousse is soft and gentle, the opposite of aggressive. Sommariva is well rounded but ethereal, light in body, light in alcohol, and finishes in fine style: dry, crisp, minerally. It leaves your palate thankful and happy

and in our case the happiness seemed to spread into our craniums, too. Impeccably vinified; fun to down.

**\$13.50 PER BOTTLE**

**\$145.80 PER CASE**



*Venetian Wine Bar*

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# ITALY

by Dixon Brooke and Kermit Lynch

## 2005 BARBERA "SANTA CATERINA" GUIDO PORRO



A classic Barbera from a vineyard that also produces one of Porro's finest Barolos, the vines extend down the slope in front of his *azienda* in Serralunga d'Alba, a village celebrated for its structured, powerful wines.

There is a dark purple robe, perfectly ripe fruit, and a remarkable evolution on the palate, rounded out by ripe, smooth tannins at the finish. The perfume on the palate is like the nose, a hint of smoked meat along with a larger dose of

dark berries. It is a balanced, fruit-loaded Barbera that is ready to drink now and will go well with almost anything you wish to serve. Kermit says that he always cellars a few bottles, too, with good results.

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

## 2003 CHIANTI CLASSICO RISERVA VILLA DI GEGGIANO

The Bandinelli brothers certainly succeeded in making beautiful wines in 2003. For one thing, they were smart enough to keep a large portion of the leaf canopy on the vines, which protected the grapes from getting scorched. Thus their trademark freshness and elegance was maintained.

The Riserva is made with their oldest Sangiovese vines and a dash of Cabernet Sauvignon. They age it for 12 months in 20-hectoliter casks, then 18 months in *barrique*, 10% of which are replaced each vintage.

The wine offers a rich, smoky, black cherry aroma. The Bandinelli brothers also noticed a chocolate touch. There is structure and grip, and the chewy texture is simply sumptuous, thanks to the unfiltered bottling.

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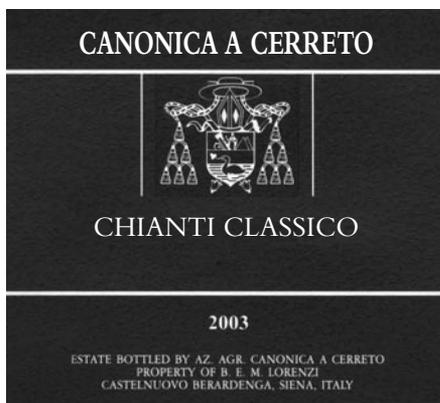
You can drink it now—it is generous and supple enough—but following its evolution in a good cellar will be quite an adventure, too.

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

**2003 CHIANTI CLASSICO  
CANONICA A CERRETO**

Incredible depth; great class. That's how I would sum it up. Everything is black, everything is deep, and you will enjoy sinking your teeth into it. *Poppa ooh mow mow*, as Lord Spencer McGutheridge exclaimed, on another subject entirely. Highest recommendation! You gotta try it.

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



**2006 MOSCATO D'ASTI "SORI' GRAMELLA"  
MARCO TINTERO**

Marco Tintero is the proud owner of all 23 hectares in production from the Sori' Gramella vineyard. (Apparently there is one other who owns one hectare but drinks all his production himself.) These are dramatically steep limestone cliffs facing southward.

Moscato should be fresh and luxurious on the palate like this one, which shows ripe, juicy flavors of lime zest, apple skin, and pear. The finish is impeccably clean and refreshing. In fact, this is a perfectly balanced Moscato with a very light straw color, almost colorless, and quite a pleasure after encountering some of the dark, syrupy Moscatos that do damage to a good Moscato's reputation.

**\$9.95** PER BOTTLE      **\$107.46** PER CASE  
**\$6.25** PER TENTH      **\$135.00** PER CASE

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## ROSÉ TIME

**Y**ES IT IS, and a dozen of them just docked and moved into the shop. Available now!

I asked a few of our producers to send me some comments about their 2006s:

### 2006 MAS CHAMPART SAINT-CHINIAN ROSÉ

“We made it with 40% Mourvèdre, 45% Cinsault, and 15% Syrah. We harvest for our rosé earlier than our reds, because we like good freshness to the aroma and lower alcohol. We allow the rosé to complete its malolactic fermentation, which refines the bouquet and gives a little more depth and roundness on the palate. A slight sparkle renders it more thirst-quenching, in our opinion. It makes a nice apéritif, but we like it with food, too: grilled vegetables, summer salads, terrines, fish soup, anchovies, and tapenade, for example.”

**\$13.50** PER BOTTLE      **\$145.80** PER CASE

### 2006 DOMAINE DE REUILLY PINOT GRIS ROSÉ

“Soil: silex and clay with gravel. Vinification: light maceration on the skins, gentle pressing, fermentation at 60°, no malo, aged five months on fine lees. Color: pale salmon. Bouquet: apricot, white peach, and lichee. Palate: racy attack, good acidity, notable persistence. Versatility: good with summer lunches and picnics, stunning with fresh asparagus and Asian food, also terrines, quiches, chicken, and pork.”

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

### 2006 DOMAINE DU POUJOL ROSÉ

“Dark salmony pink. The sniffer has loads of strawberry, raspberry, and melon. When you lap it up, you get nice minerality with lively ripe summer fruits. No wine writers have reviewed it in France yet, but it sure is moving out the door.”

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

### 2006 SAINT MARTIN DE LA GARRIGUE ROSÉ

“Cinsault 50%, Grenache Noir 20%, Syrah 30%. Stony soil, eastern exposure, breezes from the nearby Mediterranean. Bright, lively color. The aroma is strong, elegant, and complex with cassis, blackberry, and more. Full-bodied, round,



long. We like it when we grill outdoors, with composed salads, pizzas, pâté, smoked salmon, and Mediterranean vegetable preparations like zucchini and eggplant gratins.”

**\$11.50 PER BOTTLE      \$124.20 PER CASE**

**2006 CORTE GARDONI'S  
BARDOLINO CHIARETTO ROSÉ**

“Dry, fresh, and elegant with a *bella bocca* that is soft and full. The diurnal temperature shifts around Lake Garda were particularly pronounced in 2006, up to 15–20°C (27–36°F) cooler at night than during the day, which gave the wine prominent, well-developed aromas. This vintage is also marked by a sweet sensation on the palate (though the wine is completely dry). A blend of Corvina (50%), Rondinella (30%), Molinara (5%), and other indigenous varieties of the Veneto grown in the rocky, limestone-rich soil near Lake Garda. The generous fruit flavors are a perfect accompaniment to antipasti, fish soup, eel, or white meat. Serve well chilled.”

**\$11.25 PER BOTTLE      \$121.50 PER CASE**

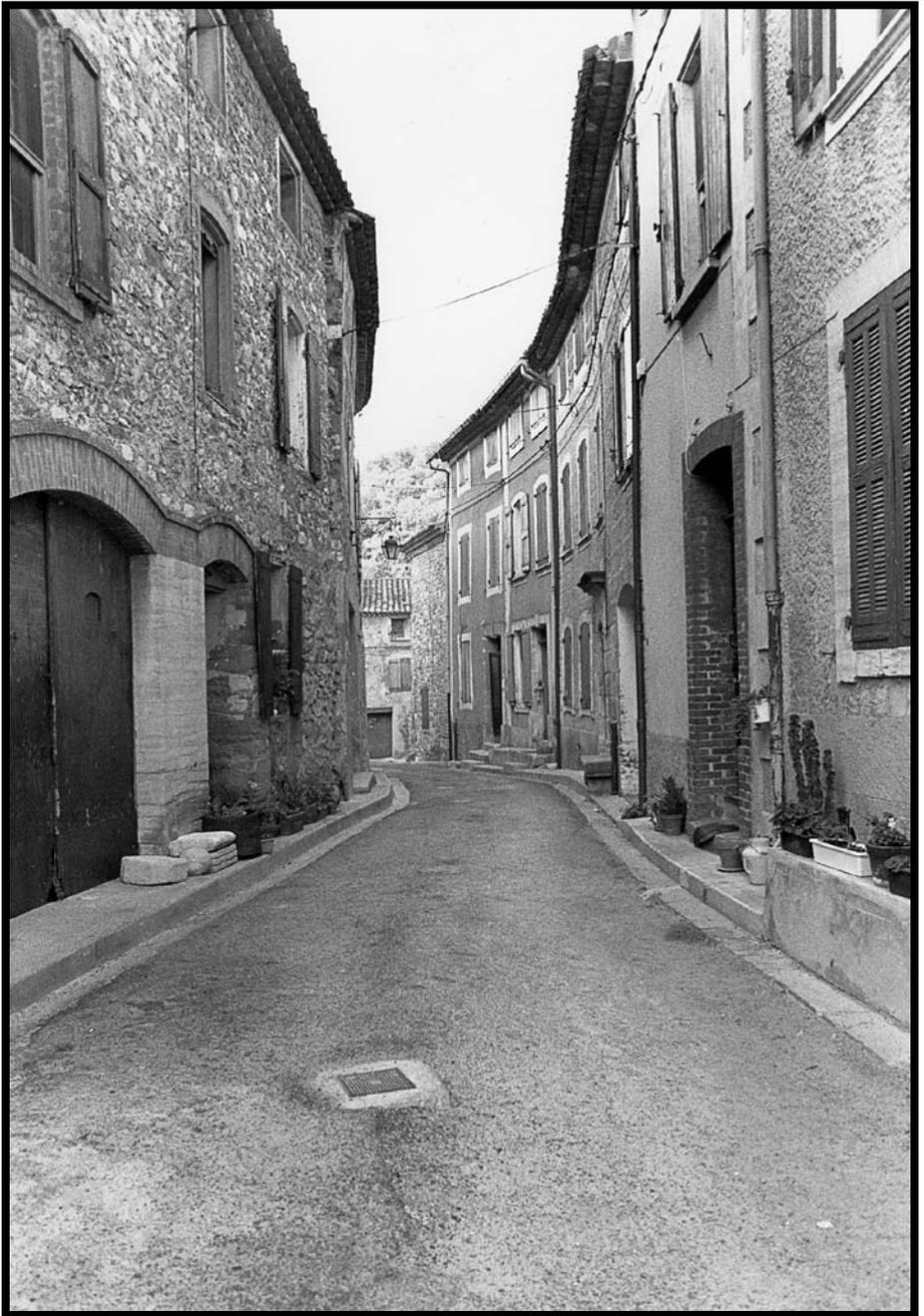
**2006 CHÂTEAU DE TRINQUEVEDEL'S  
TAVEL ROSÉ**

“Our 2006 has a strawberry-tinged color and a nose that suggests fruits like cherries and strawberries. The vintage is balanced, full-bodied, and well-rounded on the palate. The Grenache gives it its *ampleur* and generosity. The finish reminds me of bitter cherries and the vineyard's stones. Tavel is a rosé appellation, so we grew up enjoying it with all sorts of Provençal cuisine.”

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

And here are the other recent arrivals:

	PER BOTTLE	PER CASE
2006 COTEAUX DU LANGUEDOC ROSÉ		
CHÂTEAUX DE LASCAUX . . . . .	\$14.00	\$151.20
2006 BANDOL ROSÉ • DOMAINE DU GROS' NORÉ . . .	25.00	270.00
2006 BANDOL ROSÉ • DOMAINE TEMPIER . . . . .	29.00	313.20
2006 CORBIÈRES ROSÉ “GRIS DE GRIS”		
DOMAINE DE FONTSAINTE . . . . .	12.95	139.86
2006 CASSIS ROSÉ • CLOS STE. MAGDELEINE . . . . .	28.00	302.40
2006 IROULÉGUY ROSÉ • DOMAINE ARRETKEA . . . . .	19.95	215.46



*Backstreets of Gigondas*

© Gail Skoff

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## SPECIAL PARKING LOT EVENT WITH PAUL BERTOLLI

**M**OST OF YOU have followed Paul Bertolli's career. I met him at Chez Panisse, where in the downstairs kitchen he convinced me of his extraordinary talents. When he joined Oliveto, specializing in the cuisine of Italy, we collaborated to create some memorable (to me, at least) wine and food evenings. Paul asked my wife, Gail Skoff, to do the photographs for his books, *Chez Panisse Cooking* and the more recent *Cooking by Hand*.

For years there were a couple of things missing around here—good sausages available commercially, and a parking lot event featuring Paul Bertolli. Now Paul has left Oliveto to create Fra' Mani, where he makes the kinds of sausages that I enjoyed while looking for wines in France and Italy.

Some of my most special moments were at Richard Olney's house, seated outdoors with a glass of Tempier rosé, raw radishes with salt, and slices of *saucisson*. Returning to the U.S., I missed those great sausages, which Richard did not make. No, in those days in France you could buy superb sausages at the local butcher shops. Nowadays I have given up buying sausages over there because the quality has deteriorated. For years I could not find good sausages here or there. But, wow, now I can enjoy them when I return to Berkeley. What a turnaround!

This is Paul on the subject of our first event together here at the shop: "I've been waiting for just the right opportunity to celebrate Fra' Mani in the local community where it was born just a little over a year ago. As luck would have it, we found our home a stone's throw away from our friends at Kermit Lynch, where I never fail to find the right wine match for my *salumi*. I am proud to share the work of our first year with our neighbors and friends in what has become Berkeley's only center for seasonal outdoor Bacchanalia—Kermit's front yard."

Folks, I hope you agree, Oyster Bliss, Provence Day, and our Beaujolais Nouveau celebrations are not enough. We need Bertolli and his magnificent array of sausages for a change, with some down-home music and why not a glass of good vino, too? He promises to include some items not yet commercially available.

Come one, come all, but first note the date:

SATURDAY, JUNE 16, 11 A.M. TO 4 P.M.

*The event is presented by Café Fanny.*

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## SOUTHERN FRANCE

### 2005 CASSIS BLANC • CLOS SAINTE MAGDELEINE

As I write, it is 87° in Berkeley, and I can catch a glimpse of the San Francisco Bay from my desk. Why can't it be the water at Cassis? I could go jump in, cool off, feel reborn. What good is a bay if you can't jump into it?

Both the wine and the water at Cassis are pretty refreshing.

Their Marsanne was nice and ripe in 2005, and you sense its honeyed presence on the nose and the palate. There is a honey/citronelle tension, and the combination is a good one. This 2005 has a fairly rich texture, and you could almost call it penetrating. Any more penetrating might be too much for me, however, because I like it just the way it is.

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

### 2004 FAUGÈRES ROUGE DOMAINE LEON BARRAL

Didier Barral and his wife would like to improve their English. They offer a free apartment in their beautiful, barely populated part of the world to anyone who will spend some time speaking English with them.

Didier's 2004 is a blend of Carignan and Grenache vinified with 80% of the stems. The nose is so expressive, you really snap to and pay attention. Opulent and silky on the palate, the stems must have been perfectly ripe because there is nothing harsh here at all.

Dixon Brooke, our man in France (who contributes to our newsletters from time to time, including this one), was with me at Barral's cellar and for the rest of my visit to Languedoc. As we drove away, Dixon said, "This may be the best wine of the trip; it could not be any better."

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

### 2005 PROTEUS • DOMAINE DU POUJOL

Hank Williams wrote, "The silence of a falling star lights up a purple sky." Jimi Hendrix gave us "Purple Haze." Here Pujol gives us a dazzling purplish night-colored red that stains the wineglass. Then you high dive into a spicy, brambly icing atop layers of berry and cherry. Or something along those lines. The palate is opulent, rounded, spicy like the nose, and has a chalky, stony finish.

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

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**2005 VIN DE PAYS D'OC ROUGE  
MAS CHAMPART**

How could a wine so good possibly be available for such a price? And from a winery with a large reputation, but such small quantities? Our good fortune, folks. Live it up!

Inky color; dark, spicy nose; incredibly flavorful; rich, round, velvety, black peppery, etc., etc. Fire up the barbecue for this one.

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

**2004 CROZES-HERMITAGE ROUGE  
DOMAINE ROUSSET**

If you have my book *Adventures on the Wine Route*, re-read pages 179–182 about Crozes-Hermitage. This new arrival is from the nephew of the red-nosed giant who only drove his fancy new car in and out of his garage. So now, *eureka*, we have a great northern Rhône Syrah from those same vines, same *terroir*, the rival of many wines from Hermitage itself.

You can drink it now or let it go for a few years, but don't let it get by you. What if something happens again, and we don't see it for another 25 years?

**\$24.95 PER BOTTLE      \$269.46 PER CASE**

**2005 CORBIÈRES ROUGE  
DOMAINE DE FONTSAINTE**

And here is the note I wrote to myself as I was leaving Fontsaïnte last time: if you were limited to drinking only this red for the rest of your life, you could get by.

Here is Fontsaïnte's new improved model, 2005. Some of it was barrel-aged, and there is more Grenache in it than there used to be, so it seems more ample, rounded, and polished.

What does it smell like? It smells like Fontsaïnte's red, one of wine's original aromas, a pleasure regardless of price. The winemaker compared it to his 2001, one of the domaine's greatest successes ever.

**\$11.95 PER BOTTLE      \$129.06 PER CASE**



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## GRENACHE-BASED WINES NOW IN STOCK

		PER BOTTLE	PER CASE
2001	CHÂTEAUNEUF-DU-PAPE "MOURRE DES PERDRIX" • DOMAINE DE LA CHARBONNIÈRE . . .	\$44.00	\$475.20
2003	CHÂTEAUNEUF-DU-PAPE "MOURRE DES PERDRIX" • DOMAINE DE LA CHARBONNIÈRE . . .	38.00	410.40
2003	CHÂTEAUNEUF-DU-PAPE "VIEILLES VIGNES" DOMAINE DE LA CHARBONNIÈRE . . . . .	44.00	475.20
2004	GIGONDAS • DOMAINE LES PALLIÈRES . . . . .	28.00	302.40
2004	VACQUEYRAS • DOMAINE LE SANG DES CAILLOUX . . . . .	27.00	291.60
2004	VACQUEYRAS • DOMAINE DE LA CHARBONNIÈRE . . . . .	24.00	259.20
2004	LIRAC • DOMAINE DU JONCIER . . . . .	16.95	183.06
2004	CAIRANNE "CUVÉE MARIE ROUVIÈRE" DOMAINE CATHERINE LE GOEUIL . . . . .	18.95	204.66
2004	CAIRANNE "CUVÉE LÉA FELSCH" DOMAINE CATHERINE LE GOEUIL . . . . .	16.00	172.80
2004	RASTEAU • CHÂTEAU DU TRIGNON . . . . .	19.00	205.20
2004	SABLET • CHÂTEAU DU TRIGNON . . . . .	17.00	183.60
2004	CÔTES-DU-RHÔNE "BOIS DES DAMES" CHÂTEAU DU TRIGNON . . . . .	16.00	172.80
2005	CÔTES-DU-RHÔNE • CHÂTEAU DU TRIGNON . . .	14.95	161.46
2005	CÔTES-DU-RHÔNE • CUVÉE SÉLECTIONÉE PAR KERMIT LYNCH . . . . .	11.95	129.06
2005	VIN DE TABLE DU VAUCLUSE DOMAINE DE DURBAN . . . . .	9.95	107.46
2004	COTEAUX DU LANGUEDOC "CUVÉE TRADITION" ST. MARTIN DE LA GARRIGUE . . . . .	9.95	107.46
2005	COLLIOURE "PUIG ORIOI" DOMAINE LA TOUR VIEILLE . . . . .	25.00	270.00
2005	COLLIOURE "LA PINÈDE" DOMAINE LA TOUR VIEILLE . . . . .	20.00	216.00
2004	BANYULS • DOMAINE LA TOUR VIEILLE 500 ML	22.00	237.60

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