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RETURN SERVICE REQUESTED

- **NEW ARRIVALS**
- **GROS 'NORÉ SAMPLER**
- **2005 FRANÇOIS JOBARD ET FILS**

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

OCTOBER 2007

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## 2006 BEAUJOLAIS

by Dixon Brooke

### 2006 CÔTE-DE-BROUILLY • NICOLE CHANRION

Chanrion's gorgeous cuvée is from a blend of five large old *foudres* housed in her earthen cellar. This year it shows a brilliant dark garnet hue and sports an aroma of fresh strawberries with a touch of cinnamon. On the palate it is rich, spicy, perfumed, and fine, loaded with red and black berry fruit, and it doesn't disappoint on the long, elegant finish. While perhaps less concentrated than the 2005 vintage, the 2006 is more aromatic and interesting.

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

### 2006 CÔTE DE BROUILLY • CHÂTEAU THIVIN

This beauty can rival red Burgundy in good vintages and can age like it, too. A good one to show off to your pals who think they hate Gamay. Our cuvée is incredibly complex, a blend of seven different micro-*terroirs* on the hillside or *côte* above the town of Brouilly. There is spice and high-toned fruit on the nose and fresh, supple fruit on the palate enrobed by very fine tannins. The granite *terroir*, essential if Gamay is going to rise to great heights, makes its presence felt.

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



© Catil Skoff

Nicole Chanrion, Côte-de-Brouilly

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2006 FLEURIE “LES MORIERS”  
MICHEL CHIGNARD

Our blend at Chignard’s place is a combination of oak *foudres* and cement *cuves*. Fleurie, as the name of the town implies, is known for aromatic, floral Beaujolais. Chignard’s is textbook, although our unfiltered bottling gives you more to chew on than the average Fleurie. Chignard loves to do comparative tastings in his cellar, matching our bottling and his filtered French bottling, but there is never a comparison. . . . The nose of our excellent 2006 is quite floral, but there is also ripe strawberry fruit, and the palate displays an awesome texture—it is tender while crystalline, with good grip. The wine lingers in the mouth, persistently perfumed.

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

2006 MOULIN-À-VENT  
BERNARD DIOCHON

This wine is a nice contrast to the Fleurie—more masculine in character, it has spicier tannins and more earthy, smoked meat flavors than its floral, elegant neighbor. However, Diochon’s Gamay also has plenty of soft, ripe fruit—raspberry, for example—to remind you that this is Beaujolais and makes easy drinking year round.

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

—BEAUJOLAIS IN STOCK—

	PER BOTTLE	PER CASE
2006 BEAUJOLAIS • DOMAINE DUPEUBLE . . . . .	\$12.95	\$139.86
2006 BROUILLY • CHÂTEAU THIVIN . . . . .	20.00	216.00
2005 BEAUJOLAIS • CÉDRIC VINCENT . . . . .	18.00	194.40
2005 FLEURIE “LES MORIERS” MICHEL CHIGNARD . . . . .	22.00	237.60
2005 MORGON “V.V.” • GUY BRETON . . . . .	25.00	270.00
2004 MORGON • MARCEL LAPIERRE 375ML . . . . .	16.00	172.80
2004 MORGON “V.V.” JEAN-PAUL THÉVENET . . . . .	22.00	237.60

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## THREE PINOTS

### 2006 LES GRANDS POISOTS • PIERRE BOILLOT

This is a wine that does not exist. How can something taste so good and not exist? Well, while *officially* it is not supposed to exist, you can pour yourself a glass of it. Don't forget, however, that there is no such thing as white Volnay, yet this is a white from a fifty-year-old vineyard right there within the Volnay appellation. So, no mention of Volnay is allowed on the strictly controlled French label.

And listen to this, you loyal, treasured Jaded Palates, *it ain't Chardonnay*. It is a gorgeous Pinot Gris from Volnay.

But that's all extra added attractions. Wait 'til you taste it.

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

### 2006 MARSANNAY ROSÉ • RÉGIS BOUVIER

Régis is a stout ol' country boy who invited our Dixon Brooke out hunting with a bunch of winemaker pals. Dixon reports that they do drink the fruits of their own labors. In fact, they spent an admirable portion of the hunt wining and dining. Gotta keep warm out there in the woods, right?

Régis makes hearty, meaty red Burgundies, yet his rosé is one of the most delicate, floral, friendly rosés you will ever find, and a big hit here in the shop. It makes a great year-round apéritif, and it puts a rosé-colored spotlight on country-style terrines (don't miss that combo) and, I find, Asian and Pacific Rim cuisine. How global, all the way from the Côte d'Or to marry perfectly with, for example, sushi.

Régis makes his rosé with pure Pinot Noir.

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

### 2005 PINOT GRIS TRADITION • KUENTZ-BAS

For the first time, KB fermented their Pinot Gris in a large oak *foudre*, fermented it dry, so it works well at table.

The nose is classic Alsatian Pinot Gris with lots of character. Smoky, buttery, peaty. The palate is rounded (like its *foudre*?), supple, and dry, yet far from austere. The fruit on the palate has depth to it, Pinot Gris to the core, then a lingering finish with toasted almond and orange peel, amongst other delights.

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

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— PRE-ARRIVAL OFFER —

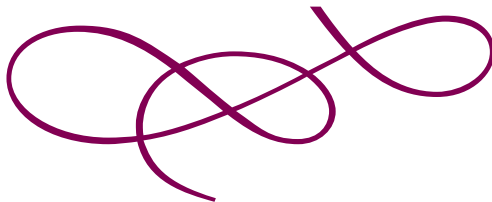
2005 **DOMAINE**  
**FRANÇOIS JOBARD**

I WONDER WHEN THEY WILL change the domaine's name to François Jobard et Fils, because François is no longer working alone. He has his handsome son Antoine alongside him now, and the wines are better than they ever were. The trilogy of vintages 2004, 2005, and 2006 is hard to beat.

In the Jobard barrel cellar underneath the house, we began by tasting through the barrels of their fabulous 2006s, including a deep, ripe, voluptuous Meursault Poruzots. Yes, voluptuous! When we got to the 2005s, my god, another grand Poruzots, mouth-filling, fleshy, then tapering off with crisp, minerally fireworks. And then in my notebook I wondered in writing, is this Antoine's contribution we are witnessing? Father and son, what a combo. We now have a dynamic duo producing some of the best white Burgundies you can buy, and that tasting at Jobard's was one of a handful of the most exciting of the year for me. *Wow* is the tasting note.

	PER CASE
2005 MEURSAULT "EN LA BARRE" . . . . .	\$603.00
2005 MEURSAULT "LES TILLET" . . . . .	.603.00
2005 MEURSAULT-BLAGNY IER CRU . . . . .	.882.00
2005 MEURSAULT "LES PORUZOTS" IER CRU . . . . .	.900.00
2005 MEURSAULT "LES GENEVRIÈRES" IER CRU . . . . .	.900.00
2005 MEURSAULT "CHARMES" IER CRU . . . . .	.954.00
2005 PULIGNY-MONTRACHET "LE TRÉZIN" . . . . .	.882.00

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





© Gail Skoff

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## PROVENCE REVISITED

**M**Y BITTERNESS IN THE LAST BROCHURE about the lousy produce and restaurants in my hometown in France seems to have shocked a few readers. Well, to paraphrase Bob Dylan, you're right from your village and I'm right from mine.

The very week after my tantrum went to press, I visited Amy Lillard in her village, Saint-Quentin-la-Poterie, near Uzès, north of Nîmes. Amy used to work in Berkeley for me, then left, got married to a wonderful fellow American, and somehow ended up living in southern France with a few hectares of Côtes-du-Rhône vines. They make a red and a rosé, and they have a neat website that you can find by googling La Gramière.

Anyway, Amy took me to her village market and it was love at first sight. Hers has real farmers, even a few organic farmers! I bought great stuff, including some potato chips better than any I've found in the U.S. Here's an idea for those who might need a vocation. Go to Uzès and offer to work for free in the local potato chip factory, La Ducale. Learn how they make them, come back to Berkeley and sell them in our farmers' market. Is this like stealing? Identity theft? No, this is potato chip gospel, and, well, spread the word.

Tomato season in Amy's local farmers' market? Tomatoes galore, all sizes, shapes, and colors. Tomato season in Berkeley's farmers' market? Ditto. And in my village in Provence? Supermarket trash. No variety, no flavor. Did they actually ever grow on a plant? In the earth? I believe they were even raised in a supermarket environment.

My village's market has no organic producers. In fact, it has only one real producer. The others are only make-believe.

A few years back, Ruth Reichl spent a vacation in southern France, and she ended up writing a complaint very much like my own. Then another old friend, Patricia Wells, wrote a piece saying that she lives in southern France and that she finds wonderful produce in her market. I have been to Patricia's local market in Vaison-la-Romaine. Full of goodies! And Aix-en-Provence has a market in which you can find all sorts of unusual, esoteric, tasty products. Paris has some incredibly good markets.

So it occurred to me: I must live in a really tasteless village. No decent butcher, bakery, restaurant, fish, or produce. There I am, surrounded by the great wines of Bandol and nothing to eat but the produce from my own little organic garden.

After mulling all this over, the only generalization I would make is that the quality of food in the U.S. keeps getting better, and Alice Waters deserves a lot of credit for that, while in France the tendency is going in the opposite direction.

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—SPECIAL SAMPLER OFFER—

## DOMAINE DU GROS 'NORÉ

**T**HE FLATTENED NOSE covering about half his face, the thick, sinewy forearms—you don't doubt it when you learn that Alain Pascal, before creating Gros 'Noré with his father's vineyard, was a professional boxer. I'll bet you anything he was the guy who would never go down, one tenacious son-of-a-@#\$\$%.

That is but one side of Alain. That he could have stepped off the screen during a Pagnol film is another. He's as Provençal as Lulu Peyraud's bouillabaisse. Pondering Alain's character made me aware of two seemingly contradictory Provençal traits, unbeatable generosity and fox-like cunning. I'd think thrice before crossing Alain, although so far I have actually only experienced the generosity. He never stops offering meals, olive oil, wine, and just the other day he showed up with two partridges. My family had just taken off for Berkeley. Alain and I roasted the birds with plenty of whole garlic cloves and thyme and lived it up with a 2003 *Blanc* from Grange des Pères, a 2001 Meursault "Les Chevalières" from Coche, and a marvelous (one-of-the-best-bottles-of-the-year) 1999 Cornas "Reynard" from Thierry Allemand. We'd finished dinner, but just for scientific purposes I wanted to show him how good my 2003 Pallières is tasting right now, which required another descent into the wine cellar.

Another side of Alain is his good taste. He built his winery and tasting room stone by stone in the old Provençal style with a couple of his pals, and it is worth a trip. You feel good there. It is beautifully realized and timeless—could have been built in the seventeenth century.

Then there is the ex-boxer's desire to be champ. It spills out of him forthrightly: "I'm going to make a better wine than Tempier. I know my vines. I know I can do better. How do I make a better wine than Tempier?"





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Alain, calm down. Tempier got a fifty-year head start, after all. And this 2005 of yours, wow!

His wines overflow with Bandol character. They are full-bodied, chewy, drinkable young or old. . . . Think of the most flavorful Provençal cuisine, egg-plant gratin, for example, and here's a wine that stands up next to it in perfect harmony. Alain served his 2000 earlier this summer with a barbecued steak, and that worked. He hunts on his property, so I know that his wines are good with game.

The last note in my tasting book says of his 2005: *Will be loved!*

Alain's 2001 may be his best, so far. A lovely, friendly ripeness from start to finish. Subtle *and* generous. I like 'em like that. I asked him if he couldn't find us five to ten cases of the 2001, and that is how we came up with the idea for this little sampler, six bottles, three excellent vintages, including one from vintage 2000, which you will just want to dive into and wallow in for a while. Deep and flavorful with a great texture, it has years of delicious life ahead of it.

The Sampler contains three bottles of the 2005, two 2001s, and one 2000.

PER BOTTLE

2000 GROS 'NORÉ BANDOL <i>ROUGE</i> (1 bottle) . . . . .	\$40.00
2001 GROS 'NORÉ BANDOL <i>ROUGE</i> (2 bottles) . . . . .	40.00
2005 GROS 'NORÉ BANDOL <i>ROUGE</i> (3 bottles) . . . . .	35.00

6-BOTTLE SAMPLER

*Normally \$225*

SPECIAL SAMPLER PRICE

**\$169**

*25% discount*



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# THREE SOUTHERN WHITES

## 2006 SAINT MARTIN DE LA GARRIGUE BLANC

Vintage 2006 is the best for southern French whites that I can remember, and these new arrivals provide the proof.

Saint Martin's is a delicious blend of Marsanne, Roussanne, and Viognier (barrel-aged) with Terret, Picpoul, and Grenache *blanc* from *cuve*, and what a breakthrough it is, a new level of quality. The nose is just right there for you, a lovely palate of ripe fruits. Loaded with flavor and character, this versatile dry white is also a bargain.

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

## 2006 CHÂTEAU DE LASCAUX BLANC

And here is a dream blend:

- The Rolle (or Vermentino) gives liveliness and freshness.
- The Roussanne gives *ampleur*, weight, apricot, and honey.
- The Marsanne also gives its honey and lovely texture.
- The Viognier gives just the right touch of the exotic.

Generous fruit, full-bodied, full-flavored, with a fresh, dry, rounded finish.

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

## 2006 CHÂTEAUNEUF-DU-PAPE BLANC DOMAINE DU VIEUX TÉLÉGRAPHE

As he watched me sink my nose into a glass of his white Vieux Télégraphe 2006 for the first time ever, Daniel Brunier said, "I think our white vines gave us their very best this year."

I like that line. He didn't say that he, Brunier, made his best white ever. He spoke not like a winemaker but like a true *vigneron*, spoke only of his vineyard and the climate. A true *vigneron* thinks his job is to shepherd his vineyard's production into bottle, "not to screw it up," as Joseph Swan used to say, not to coif and curl the hairs on each little lamb... well, folks, that's the most ridiculous mixed metaphor I can remember committing, but there is a kernel of something in there somewhere, so I'm going to leave it.

Down to basics: At table you could substitute the 2006 Vieux Télégraphe for a great white Burgundy. I cannot imagine what might have improved it. *Exquisite* sums it up.

**\$52.00** PER BOTTLE      **\$561.60** PER CASE

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# THREE PROVENÇAL ROSÉS

## 2006 AU PETIT BONHEUR LES PALLIÈRES • BRUNIER/LYNCH

There is an appellation for Gigondas Rosé, but the Bruniers and I don't like the idea. Gigondas Rosé? It sounds like a split personality. So the Bruniers proposed AU PETIT BONHEUR, and I so far have failed to come up with a translation for the U.S. label. *Anybody out there got any bright ideas?* It suggests something like in a happy-go-lucky spirit or a little blessing or a neat little pleasure. . .

Our 2006 rosé is our best yet, not in-your-face aromatically, without the flash of the Bandols, but I'll take up the flag for its balance, finesse, and vivacity. The crisp finish ain't bad either, if you like 'em good and dry.

**\$19.00** PER BOTTLE      **\$205.20** PER CASE

## 2006 BANDOL ROSÉ DOMAINE DE TERREBRUNE

Unusually interesting aromatically for a rosé, this succeeds on many levels and everyone should give it a try—lots of stuff to like on the palate, too. It is even sort of complex, a complex rosé that will charm the pants off you.

Here is winemaker Reynald Delille: "I make my rosé like one would make a great white. If it is possible to make a great white with white grapes, I don't see why I can't make a great rosé with red grapes."

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

## 2006 BANDOL ROSÉ DOMAINE DE LA TOUR DU BON

And I asked winemaker Agnès Henry (Dylan fans, here is a real, in-the-flesh Missus Henry!) to comment on her new rosé:

*Rosé is such a psychological wine, and the color plays a big role in its attraction—the ocher of Provence, a gentle color that is at once comforting and energizing. At first sniff the nose of our 2006 seems discreet, then it starts giving réglisse, orange peel, and various spices. It is really something on the palate—lots of charm, more spiciness, a sincerity, if you will. It goes with a lot of different cuisines without dominating the meal like a red sometimes will. Rosé perfection? I cannot define it, but I know it depends on a lot of little things, a little too much or too little of this or that and you've lost it. And I think the texture of the 2006, the feel of it on the palate, is one of its high points.*

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

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# TWO LANGUEDOC REDS

2005 BRONZINELLE

## SAINT MARTIN DE LA GARRIGUE

The winemaker is Jean-Claude Zabalia. I have been working with him for over ten vintages. Here is a guy who gets it. You know, understands what wine should be and can be, knows how to pull it off in his winery. A realist.

He knows that we all look for perfume, flavor, and flesh . . . and he knows that it can be done without going too far, knows that the goal is not to score points but to make a wine we like to swallow at table. Even with big wines like Mourvèdre, Syrah, and Grenache, he manages to show touch and refinement, difficult as they are to obtain.

And he understands that you want your money's worth. All his selections of reds and whites qualify for Bargain of the Year.

Here is his 2005 Bronzinelle, a blend of the great Rhône grape varieties aged in oak *demi-muids* and barrels. It is a perfect expression of the Provençal spirit, but has a slight Bordeaux accent. Top it all off with an excellent vintage and you have a winner.

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

## 2006 LA DÉMARRANTE • MAXIME MAGNON

Saint Martin is a splendidly restored château and has the means to invest whatever it takes to make the wine they want to make. Now we go to another kind of story. Maxime Magnon started four years ago with no vines and no money. He rents vineyards in the Corbières appellation, rents an abandoned shed, and tries to keep afloat pursuing his passion. If he sold his wine for less, he wouldn't eat.

Well, at least he gets to live in an old unspoiled village built along a gorgeous river not far from the Mediterranean.

What he is producing, no one else is. He has a style all his own, but I detect the influence of Jean Foillard, up in Morgon. That is one tasty influence!

La Démarrante is a dry red, a thirst-quencher for jaded palates and people who know wine. Delicious! It is from Carignan planted in the schist and Cinsault planted in sandy limestone. It is bursting with an outrageously beautiful perfume, and the palate is unusually velvety and juicy.

Drink it up, because it is meant to go down!

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

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