



KERMIT LYNCH
WINE MERCHANT

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- **STARTER CELLAR**
- **2008 RED BURGUNDY P-A**
- **PROVENCE IN BERKELEY**
- **VINTAGE SAINT ÉMILION**

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

SEPTEMBER 2010

— PRE-ARRIVAL OFFER —

RED BURGUNDY

by Dixon Brooke

2008 PIERRE GUILLEMOT

Our pick of the bunch in Savigny-lès-Beaune, the Guillemot family, has won our confidence with their consistently impeccable quality, great prices, and all around good humor. Their 2008s are instant classics of the Burgundian old school, with brilliant, dark garnet robes, sweet Pinot fruit, and spicy, earthy tannins. Picotins is pushing *premier cru* territory with its great core of sappy fruit, smooth attack, then some bite to its finish. Don't let the delicate perfume of the Narbantons fool you, this creeps up on you with chiseled, fine-grained tannins. In this case, delicacy is a virtue. Their Jarrons, also *premier cru*, is typically muscular, deep, and meaty. Serpentières shows me the best qualities of both Narbantons and Jarrons—typically firm in its youth, it evolves at a glacial pace. These wines are always snapped up quickly by the Guillemot faithful, but if you are looking to put a toe into Burgundy without a huge investment, this is a great place to start.

PER CASE

2008 SAVIGNY-LÈS-BEAUNE “LES GRANDS PICOTINS”	\$279.00
2008 SAVIGNY “LES NARBANTONS” <i>IER CRU</i>	348.00
2008 SAVIGNY “LES JARRONS” <i>IER CRU</i>	348.00
2008 SAVIGNY “AUX SERPENTIÈRES” <i>IER CRU</i>	348.00
2008 CORTON “LE ROGNET ET CORTON” <i>GRAND CRU</i>816.00

2008 ROBERT CHEVILLON

There is no pretension from brothers Bertrand and Denis Chevillon, but there is a lot of pride, and their great wines speak for themselves in the same down-to-earth fashion. It is *le vrai Pinot* from these veterans of Nuits-Saint-Georges, and the Pinot really shows its true colors in their capable hands in 2008. These are across-the-board must-buys for Burgundy lovers, Pinot lovers, wine lovers period. Not to imply that color is any harbinger of quality for Pinot, but these are full-colored, full-throttle Pinots of impressive ripeness and structure. In short, the Chevillons have done it again.

The wines are listed below in a general order of most approachable to longest lived. Chaignots and Boussetots are from the Vosne side of Nuits and have silkier textures, while Vaucrains has the manliest structure of the bunch.



PER CASE

2008 BOURGOGNE ROUGE	\$318.00
2008 NUITS SAINT GEORGES “VIEILLES VIGNES”618.00
2008 NUITS SAINT GEORGES IER CRU “LES CHAIGNOTS”816.00
2008 NUITS SAINT GEORGES IER CRU “LES BOUSSELOTS”816.00
2008 NUITS SAINT GEORGES IER CRU “LES PERRIÈRES”816.00
2008 NUITS SAINT GEORGES IER CRU “LES RONCIÈRES”816.00
2008 NUITS SAINT GEORGES IER CRU “LES PRULIERS”816.00
2008 NUITS SAINT GEORGES IER CRU “LES CAILLES”	1014.00
2008 NUITS SAINT GEORGES IER CRU “LES SAINT GEORGES”	1014.00
2008 NUITS SAINT GEORGES IER CRU “LES VAUCRAINS”	1014.00

2008 LUCIEN BOILLOT & FILS

Some of the greatest red Burgundies of our era come from this address in Gevrey-Chambertin—the domaine run by Lucien’s son, Pierre Boillot, and his wife, Sophie. Pierre has the good fortune to be working family vineyards at many of the top sites in both the Côte de Beaune *and* the Côte de Nuits, which is rare for a Burgundian vigneron. He prefers a classic, no-frills vinification after a year of judicious work in his vines, and chooses to work with a small percentage of new oak in order to preserve the signature aromas, flavor, and tannic profiles of each of his sites with purity and authenticity. These wines demand two to three years in the cellar before you embark upon measured, patient, and soul-satisfying consumption. Please inquire about Pierre’s stunning but very limited-quantity 2008 white Burgundy, the grand Puligny-Montrachet *premier cru* Les Perrières. He makes a barrel or two per year.

PER CASE

2008 GEVREY CHAMBERTIN	\$516.00
2008 GEVREY CHAMBERTIN “LES ÉVOCELLES”615.00
2008 GEVREY CHAMBERTIN IER CRU “LES CORBEAUX”747.00
2008 GEVREY CHAMBERTIN IER CRU “LA PERRIÈRE”747.00
2008 GEVREY CHAMBERTIN IER CRU “LES CHERBAUDES”	846.00
2008 NUITS SAINT GEORGES IER CRU “LES PRULIERS”	846.00
2008 POMMARD IER CRU “LES FREMIERS”	726.00
2008 POMMARD IER CRU “LES CROIX NOIRES”747.00
2008 VOLNAY IER CRU “LES BROUILLARDS”627.00
2008 VOLNAY IER CRU “LES ANGLES”	666.00
2008 VOLNAY IER CRU “LES CAILLERETS”747.00
2008 PULIGNY MONTRACHET IER CRU “LES PERRIÈRES”987.00

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

LOIRE BOUNTY

by Dixon Brooke

2002 MUSCADET “SUR LIE RÉSERVE” MICHEL BRÉGEON

We had to make up a name for this incredible wine from Muscadet master Michel Brégeon, because this is something that’s never really been done before. Michel is the originator! In contrast to the many wines in Muscadet that use the *sur lie* name but rarely see much *lie*, Michel’s are kept in close contact with a healthy portion of their lees in subterranean glass-tiled tanks, and he believes that the longer they stay there, the better, the more interesting, the results. This 2002 made a believer out of me, and I have a hard time imagining you won’t agree that this is the most remarkable Muscadet you’ve ever tasted. It spent 85 months (that’s over 7 years!) on its lees before bottling. Michel first began experimenting with extended aging *sur lie* in 1982 and bottled his first wine using this technique in 1985, so this isn’t new for him. He’s still popping corks on those old experiments, seeking to convert the unknowing, spreading the word with proof in the glass that Melon de Bourgogne is a noble grape.

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

2009 FIÉ GRIS • ÉRIC CHEVALIER

Ever since Éric negotiated a partnership with a top sommelier in Brittany to buy this vineyard, his unique (and oh, so sensual) Fié Gris has been turning heads. The aromas are as delicious as they are singular (notice the distinct pepperiness along with an exotic, floral, Riesling-esque note), and the wine itself is bright and lively with great flavors and a luscious core of fruit. This could be a great way to begin your evening in the kitchen as you contemplate and proceed with dinner prep. Guaranteed to wow.

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

2009 SANCERRE • DANIEL CHOTARD

Jazzman Daniel Chotard makes a Sancerre worthy of a great Wes Montgomery guitar solo—smooth, tangy, and never a false note. We spent years trying to develop a worthy second source for Sancerre, and from the first shipment Chotard had all of us here convinced and imbibing. His wines have a great suppleness to them without the herbaceousness that you often find in Sancerre, but they are never flabby. This musician understands harmony.

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

RAIDING BELLEVUE'S CELLAR

by Steve Waters

I'LL NEVER FORGET VISITING André Chatenoud of Château de Bellevue a few years back during a tasting trip. After a visit to the winery, we were treated to a very simple and delicious lunch: grilled *magret de canard*. On an open hearth, André lit a pile of dried grapevines, waited till they smoldered into embers, and then placed a grill on top covered with the fresh duck breasts. The intense heat quickly seared the meat to a perfect medium-rare, or *à point*, as the French say. André opened a few magnums of older vintages of his Lussac Saint-Émilion that washed down the duck effortlessly with a velvety texture and lip-smacking acidity. We have received older vintages of Château de Bellevue before, but nothing like the line-up we have for you right now. Let's not forget that André is an organic producer as well. Considering how ludicrously expensive 2009 Bordeaux futures have already become, these prices are absolute bargains!

1998 LUSSAC SAINT-ÉMILION

From a superb vintage for this bank of the Gironde, the 1998 is drinkable now but could still benefit from a few more years of aging, if you like. Predominately Merlot with Cabernet Franc, give it an hour or more in the decanter and the wine will open up gloriously for you.

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

1999 LUSSAC SAINT-ÉMILION

In our staff tasting of all three vintages last week, the 1999 was drinking beautifully—not quite as intense or concentrated as the others, but with a lot of style, elegance, and it is already agreeable to being explored. It has complexity, a silkiness on the palate, and a finish that lingers on and on.

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

2000 LUSSAC SAINT-ÉMILION

Considered by many as one of the greatest Bordeaux vintages ever, the 2000 Château de Bellevue is truly classic. With a deep core of black cherry fruit and earthy notes, coffee, and cedar, the 2000 is just starting to reveal its captivating personality. Drink now but make sure you cellar enough to follow what will be a magnificent evolution.

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

INTRODUCING ABBATUCCI

by *Chris Santini*

IN THE SEASIDE CITY OF AJACCIO, capital of Corsica, you can't get far without seeing the name Abbatucci. There are streets and plazas that carry the name, which is normal given that General Jean-Charles Abbatucci from Ajaccio was a hero of the French Revolution and comrade in arms of another local hero, Napoléon Bonaparte. Step into a wine bar or a restaurant there, chances are these days they'll pour you a glass of Domaine Abbatucci. The domaine is run by a direct descendant of the General, who has now become a local hero of another kind—for providing the local populace with its most prized libation.

Corsicans are proud defenders of their traditions and environment, and with Abbatucci they indulge guilt-free. His wines are certified biodynamic, and he believes in following even the most far-out biodynamic practices to the letter. On his large estate south of Ajaccio, he keeps a pristine polyculture ecosystem in place, complete with herds of sheep foraging through his vines, olive trees on ancient terraces, and large swaths of untouched forests. His vines come from cuttings of indigenous grapes, sourced high up in the isolated and mountainous interior of the island. To keep his vines happy, he's known to drive his tractor out to his vineyards and play the island's traditional polyphonic songs over loudspeakers for their benefit. All part of the *terroir*, he says. I kid you not—hey, he's Corsican—and I'm half Corsican/half American, so watch your tongue. Does all this have an actual effect on the wine? Have a taste for yourself. The proof just might be in the pudding.

2009 AJACCIO BLANC “CUVÉE FAUSTINE”

This Vermentinu (Corsican spelling), from a single parcel of old vines with minuscule yields, is a prime example of what this grape is capable of on Ajaccio's granitic soil. There is purity, minerality, and a serious, anise-scented richness to it as well.

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

2009 AJACCIO ROSÉ “CUVÉE FAUSTINE”

A rosé of elegance and grace, made from Sciaccarellu, which locals call the “Mediterranean Pinot Noir.” Abbatucci also adds a splash of Barbarossa, which he says gives the wine the weight and structure needed to be as easily enjoyed at table as it is on its own. What you get are delicate aromatics reminiscent of Pinot Noir, and a true Corsican soul.

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

ECLECTIC WHITES

by Lori Varsames

2009 SAVENNIÈRES “CUVÉE SPÉCIALE” CHÂTEAU D’ÉPIRÉ

As if it’s not enough that Savennières is home to arguably the most extraordinary dry Chenin Blanc in the world, the wines of Épiré are delicious young *and* have the stuffing to age. Even the 1947 and 1953 vintages still show plenty of life and that depth of interest only a great *terroir* can produce. The only reason Épiré is not the most famous Savennières today is because the family is not media-prone. Drunk right out of the gate, Épiré shows a focused minerality and ethereal austerity born of the great schist soils of Savennières. Over time, these fresh notes take on the tangerine and wildflower characteristics that make the Épiré wines so distinct. Kermit blends the individual barrel batches for our Cuvée Spéciale—have a taste, see if he knows what he’s doing.

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

2009 JURANÇON SEC • DOMAINE BRU-BACHÉ

Claude Loustalot is exactly what we love about our artisan vigneronns of France. He is hardworking, modest, unpretentious, no-nonsense, and delivers year after year with honest, succulent wines. Organic and biodynamic vineyard practices give that extra TLC to his vines, and a long growing season in the Pyrénées allows for a slow, even ripening of the grapes. This *sec* is made primarily with Gros Manseng, a varietal that some experts believe to be linked to the Albariño of Spain. Crisp and bright, with deep chalky minerals framing the palate, it has a penetrating, zesty finish that is pure refreshment.

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

2009 LES ABYMES • A. & M. QUENARD

Drinking Les Abymes from the Quenards is a total *terroir* experience. Their vineyards hug the Alps, complete with snow-capped peaks, green rolling hills, and cold, sparkling streams. That’s exactly what you taste in the glass, too. Notes of honeysuckle and white peach on the nose give way to a slightly creamy mid-palate loaded with mountain wildflowers and then, POW!, a fast zinger of a finish carries you on, gently balanced by soft, integrated grape-skin tannins (a pleasant rarity in whites). It’s exactly what I want to drink with a plate of beautifully ripe, seriously stinky cheeses.

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

STARTER CELLAR: WHITE BURGUNDY

by Dixon Brooke

SOME OF YOU MAY RECALL the starter cellar proposition from Kermit in the January 2009 newsletter, a five-case package deal. We talk to our clients every day about the fact that you don't have to be wealthy to start a wine cellar. All you need is a cold, somewhat humid corner of a basement without much light. If you have no way to store wine at home, there are wine storage companies springing up everywhere that can rent you a storage locker for a small fee. I've kept my storage locker in California stocked and paid up for the four years I've been in France and man, do I have some good things to look forward to when I return! White Burgundy with some bottle age is one of the most magical of wine experiences, so we want to revisit the starter cellar theme with a few recently arrived white Burgundies that will reward your patience handsomely. The KLWM 10% case discount applies on a mixed case of these beauties. We are at your disposal to discuss worthy cellar candidates of any color or constitution, at any price point. Get the most out of your wine dollar.

2008 CHABLIS PREMIER CRU "FOURCHAUME" DOMAINE SAVARY

Fourchaume is a great *premier cru* in Chablis, sharing a very similar exposure to the *grand cru* slopes, but situated just a bit farther north and a bit farther from the Yonne River. Vintage 2008 produced great wines in Chablis with no dearth of that characteristic backbone of chalk and stone, and Savary's wines are downright chiseled. I just opened my first of six bottles of his 2007 Fourchaume the other night, and it really put on quite a show.

\$29.95 PER BOTTLE **\$323.46** PER CASE

2008 POUILLY-FUISSÉ "LA CROIX" ROBERT-DENOENT

My first bottle of 2007 La Croix, in contrast to the Savary above, needed a solid hour in a decanter before its rock-solid core began to yield a bit and reveal the wine I remembered tasting from barrel. I plan on leaving my other bottles alone for a while. Our 2008 promises to be a bit less austere, but I'd bet it ages just as well. Inquire about other *cuvées* recently arrived from Denoent; the staff can walk you through their subtle differences, and we've learned that each bottling makes a superb cellar selection.

\$36.00 PER BOTTLE **\$388.80** PER CASE

2008 MARSANNAY BLANC “LES LONGEROIES”
RÉGIS BOUVIER

This isn't the first white Burgundy appellation you'd think to age, but that's why you come to us, right? I'm currently drinking my 2006 Bouvier whites, which are spot on right now, thanks to the relatively accessible character of that vintage. His 2004 whites are *à point*. There isn't a tired bone in their bodies. Bouvier has a great *terroir* for Chardonnay at Marsannay, and Longeroies has the same finesse you find in his *rouge* of the same name. It is a unique vision of Bouvier's, and expertly combines richness and nerve—yet another rare white Burgundy gem from the Côte d'Or.



\$30.00 PER BOTTLE **\$324.00** PER CASE

2008 BOUZERON
DOMAINE A. ET P. DE VILLAINÉ

An Aligoté from the Côte Chalonnaise makes the cut for this offer? Absolutely. Domaine de Villaine loves to bring out old vintages spanning the past twenty years to dazzle clients who visit their cellars in Bouzeron. We also love it young, with fresh oysters and lots of other things. Vintage 2008 is a classic and the domaine has decided to bottle some magnums for the first time, a sure sign of their respect for its ageworthiness. Bouzeron is the name of one of the five principal wine villages of the Côte Chalonnaise. In case you are interested, the other four are Givry, Rully, Mercurey, and Montagny. This particular Bouzeron is considered by many to be the noblest expression of Burgundy's native Aligoté grape.

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



PROVENCE IN BERKELEY

ONCE IN A WHILE someone gripes after I write about my summer in Provence—that's where I live when working in France. This summer Mother Nature slapped me with a sciatic episode, so cool it—envy would be misguided this year. Luckily I found some red, white, and pink muscle relaxers right under my house.

Except for the actual Mediterranean Sea, we have almost everything we need to live it up à la *provençale* right here on San Pablo Avenue: olive trees, sunshine, delicious dry rosés, and Gail Skoff's original hand-painted photograph of Lulu Peyraud's simmering pot of bouillabaisse. To have witnessed Lulu and Richard Olney trading tips on the perfect bouillabaisse while drinking a bottle of Domaine Tempier's rosé was one of the highlights of my career.

Mark your calendars for Saturday, September 18—Provence Day in Berkeley. Our parking lot will be filled with thirsty patrons, the smell of wood smoke and garlic wafting from the grill, and the sounds of great music provided by some down-home musicians. We will present food and wine from one of Europe's loveliest regions.

This time, we are going to have an extra-special addition to our parking-lot extravaganza. Peter Lewis, co-founder of Seattle's Campagne Restaurant and Café Campagne (the Chez Panisse of Seattle, if you will), and longtime supporter of my selections, has written *Dead in the Dregs*, a modern-day crime novel that involves the brutal murder of a prominent wine critic, and an ex-sommelier, Babe Stern, who needs to dive back into the wine world to crack the case. Peter will be holding court and signing his book in the store during Provence Day.

So come on by and join us for a day of wine, food, music, and revelry. The price will be reasonable, as usual, the event is presented by Café Fanny, and the chef is Christopher Lee.

C'mon everybody, it's our time to party, Provençal style.

Note the date:

SATURDAY, SEPTEMBER 18

11 A.M. TO 4 P.M.



Lulu's famous bouillabaisse

© 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.

SOUTHERN QUAFFERS

by Lori Varsames

2009 COTEAUX DU LANGUEDOC ROSÉ “TRADITION”

CHÂTEAU SAINT MARTIN DE LA GARRIGUE

White or red, rosé or Cuvée Réservee, everything coming from Château Saint Martin de la Garrigue offers incredible value. With so many seemingly easy hits-out-of-the-ballpark coming from this domaine, it is no surprise that their rosé “Tradition” is so satisfying. A blend of Cinsault and Grenache, it is light and bright with stony minerals running cleanly through the palate. The spicy acidity on the finish (and let’s face it, the reasonable price) keeps you coming back for more. Enjoy refreshment from a wineglass.

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

2009 CÔTES DU RHÔNE “IL FAIT SOIF” MAXIME-FRANÇOIS LAURENT

Maxime-François Laurent from Domaine Gramenon has produced this easy-to-love Côtes du Rhône for three vintages now. What makes it so wonderfully drinkable is carbonic maceration, a process that allows the grapes to ferment from the inside out, resulting in a more playful expression of fruit. Its great concentration of cherries and raspberries packs a punch, and there are even some leathery tannins on the finish to satisfy all us earthy Rhône junkies.

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

2006 BANDOL ROUGE DOMAINE DE TERREBRUNE

A full-bodied Bandol *rouge* a summer quaffer? Well, according to Kermit, yes indeed. He wrote to us from Provence: “Most big wines like Châteauneuf don’t take a chill well. But in Provence with the hot weather and the local cuisine, Gail and I like reds with a bit of a chill to them. The ’06 Terrebrune is our choice this summer. We keep some in the fridge, and after about five or ten minutes at room temperature, we have our perfect summer quaffer. And enjoying such a hell of a fine wine—quaffing it cool, fer chrissake—well, it ain’t bad at all. And cool Bandol is one of the best seafood wines on earth.”

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