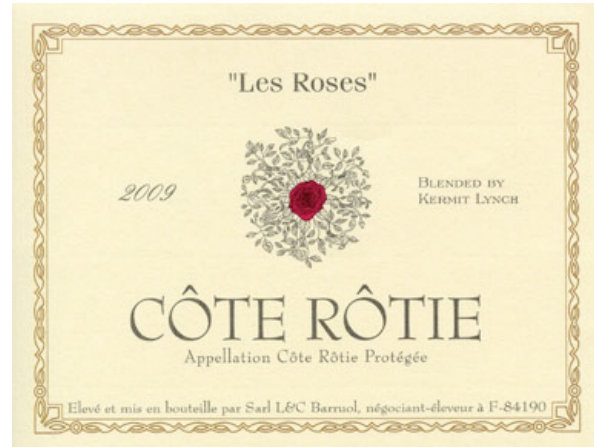




KERMIT LYNCH WINE MERCHANT

BARRUOL LYNCH

Country: **France**
Region: **Rhône**
Appellation(s): **Côtes du Rhône, Côte Rôtie, Crozes-Hermitage, Hermitage**
Producer: **Louis Barruol**
Farming: **Lutte raisonnée**
Website: **www.kermitlynch.com**



Over forty years of doing business in France and Italy have given Kermit Lynch a level of expertise that few in the wine industry can boast. Countless hours with growers in some of the most famous vineyards and cellars of Europe have offered more than just a casual look at what it takes to be a great grower, let alone a great winemaker. Kermit Lynch was the first to champion the benefits of unfinned and unfiltered wines, long before they had become fashionable. This belief is really a matter of taste, and the proof has always been in the glass, offering a purer expression of fruit and an unadulterated reflection of the *terroir*. Kermit's conviction has been so strong over the years that he has been able to persuade even the most hard-headed *vignerons* to test his theories.

Long-term relationships with *vignerons* in every major wine growing region offer a tremendous array of opportunities. Every year, Kermit enjoys a creative collaboration with some growers to find the best of their selections. Together, they work towards creating a final blend that showcases the region in all its glory at a price point that is difficult to match.

CÔTE RÔTIE CROZES-HERMITAGE HERMITAGE CÔTES DU RHÔNE *BLANC & ROUGE*

Louis Barruol is an indefatigable force in the Rhône. He is the fourteenth generation in his family to be making wine in this sixteenth-century domaine in Gigondas. On what was once the site of a Roman villa, Louis' cellars show spectacular remains of old, Roman vinification vats carved into the limestone. Here, Louis works with different grape varietals from the Rhône, vinifying each parcel separately. He has recently taken to acting as a *micro-négociant*, working closely with top growers in the northern part of the region who still work with Sérine, an ancient version of Syrah. Producing only a few precious barrels of each *cuvée*, Louis is helping to save the authenticity and the identity of many great old Côte Rôtie parcels, and now those of Hermitage and Crozes, by keeping them out of the hands of the large, corporate *négociants* in the area. Together, he and Kermit blend our Northern Rhône wines and a Southern Côtes du Rhône *Blanc* and *Rouge*, from a selection of Louis' purchases. Louis selects the best parcels he can find, and then Kermit shows up and either has a *cuvée* bottled unfiltered, or he blends to find the *assemblage* that satisfies his esthetic criteria.



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BARRUOL LYNCH (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Côtes du Rhône <i>Blanc</i>	80% Marsanne 20% Roussanne	25 years average	Alluvial with galets roulés	.4 ha
Côtes du Rhône <i>Rouge</i>	60% Grenache 30% Syrah 10% Mourvèdre	40 years average	Limestone	1 ha
Saint-Joseph “Les Cochés”	Syrah	45 years	Granite	Varies
Crozes-Hermitage <i>Les Tiercerolles</i>	Syrah	30-50 years	Granite	
Crozes-Hermitage <i>Les Batits</i>	Syrah	40-50 years	Sandy loam	
Hermitage <i>La Pierrelle</i>	Syrah	30-50 years	Granite	
Hermitage <i>Blanc La Pierrelle</i>	Marsanne	80 years	Granite	
Côte Rôtie “Les Roses”	Syrah	30-50 years	Schist	
Côte Rôtie “La Boisselée”	Syrah	30-50 years	Schist	
Côte Rôtie “La Dorée”	Syrah	30-50 years	Schist	
Côte Rôtie <i>La Viaillere</i>	Syrah	30-50 years	Schist	
Côte Rôtie <i>Nève</i>	Syrah	30 years	Schist	
Côte Rôtie “Besset”	Syrah	40 years	Mica Schist	

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- All wines are hand-harvested and sorted during harvest
- Maceration lasts 2 or 3 weeks
- Fermentation takes place in cement tank
- Wines are aged on average for 15 months in barrel
- No new barrels - barrels are 1 or 2 years old
- Wines are not filtered nor fined
- Grapes are not de-stemmed except the Crozes-Hermitage and Hermitage which are 90% de-stemmed

Côtes du Rhône *Blanc* :

- Fermentation takes place in old barrels that have seen passage of 2 to 4 wines
- Full malolactic fermentation
- Aged for 5 months in barrels, then blended and bottled in the spring following the vintage
- Marsanne is from the village of Voiles, known for a rocky terroir and good soil drainage
- Roussanne is from sélection massale vines from the village of Tulette
- 2015 blend: 50% Viognier, 30% Marsanne, 20% Picpoul
- 2014 blend: 57% Marsanne, 14% Clairette, 14% Viognier, 10% Picpoul, 5% Bourboulenc
- 2013 blend: 80% Marsanne, 20% Roussanne



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BARRUOL LYNCH (continued)

Côtes du Rhône Rouge :

- Hand harvested
- Grapes are sourced from small parcels on slopes around Vinsobres
- Grapes are co-fermented in a single cement tank
- Wine aged in cement tank for 12 months before bottling in September
- Not fined or filtered

Hermitage Blanc La Pierrelle :

- Pressed and fermented in Burgundian barrels
- Wine is not racked, fined, or filtered before bottling

Hermitage Rouge La Pierrelle :

- The *lieu-dit* La Pierrelle lies at the top of the hill of Hermitage, facing the south-southwest, with a granite soil and *galet* stones
- The name, Pierrelle, refers to stones (*pierre* in French), and the stoney nature of the vineyard

Côte Rôties:

- 2011, 2013, 2014 Nève is a blend of the *lieu-dit* Nève, located on the Côte Brune
- 2011 “La Dorée” is a blend of the *lieu-dit* Le Plomb
- 2010 “Les Roses” is a blend of the *lieux-dits* Buffin, Brosse-Champin, and Fongeant
- 2014 “La Boisselée” is a blend of 5 barrels: 2 from from *lieu-dit* Besset, 2 from *lieu-dit* Semons, and 1 from *lieu-dit* Plomb
- 2013 “La Boisselée” is a blend of the *lieux-dits* Buffin, Bodin, and La Viallere
- 2010 “La Boisselée” is a blend of the *lieux-dits* La Plomb, Nève, La Viallere, and Champin
- 2010, 2013, 2014 La Viallere is a blend of the *lieu-dit* La Viallere, located on the Côte Brune
- 2009 “Les Roses” is a blend of the *lieux-dits* Fongeant and Rozier
- 2009 “La Boisselée” is a blend of the *lieux-dits* Labrosses and Champin
- 2009 “La Dorée” is a blend of the *lieux-dits* Viallere and Champin