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RETURN SERVICE REQUESTED

- FRIULIAN BARGAINS
- THE KLWM SAMPLER
- 2003 CHARBONNIÈRE PA

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

MARCH 2005

— PRE-ARRIVAL OFFER —

2003 CHÂTEAUNEUF-DU-PAPE
DOMAINE DE LA CHARBONNIÈRE

Please don't get on my case for using the word "awesome" too often. I know it is overused, so I rarely use it. In fact, a scorekeeper could back up my claim that the only time I've used it in the last couple of years I happened to be writing about a wine from the 2003 harvest.

And here I would like to thank Monsieur and Madame Maret of Charbonnière for making an effort on their prices in order to offset the effects of our bush league dollar. Considering the quality here, these are great values.

They bottle two cuvées distinguished by their *terroirs*, and a third marked by the sap and intensity given by old vines. The vintage gave deep colors and full flavor to each of the three. (If you would prefer to order a mixed case, four bottles of each, your pre-arrival price would be \$401.00.)

2003 CUVÉE MOURRE DES PERDRIX

The nose is unevolved but with obvious promise. Very concentrated, tannic, yet you needn't worry; it is civilized enough to take home. Chewy, with traces of those Châteauneuf stones all over the place.

\$348.00 PER CASE

2003 CUVÉE VIEILLES VIGNES

Very full, classic flavors. A part of the cuvée was aged in *foudre*, part in barrel. The barrels give the *garrigue*-filled bouquet a slight toastiness.

\$417.00 PER CASE

2003 CUVÉE LES HAUTES BRUSQUIÈRES

I always pay attention to the progression, the order of serving the different cuvées in a professional tasting. Monsieur Maret poured Les Hautes Brusquières last. It is shaped like Patti Smith's song *Free Money*. It starts out slow and builds nonstop to a raving crescendo. Fireworks, mouth-filling fireworks.

\$438.00 PER CASE

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

— VALUE OF THE MONTH —

2003 **BEAUMES-DE-VENISE ROUGE**
DOMAINE DE DURBAN

Gigondas is on one side of the Dentelles de Montmirail and the vines for Durban's red are on the other. The grape varieties are pretty much the same (largely Grenache), but the soils are quite different, and you know what that means: different soil, different character. Gigondas makes a firmer, slower-to-evolve red than Durban. In comparison, Durban's red is flashier on the red fruits and pit fruits, more effusive, more supple, but rich and fleshy like Gigondas.

We welcome and celebrate now the 2003 version, a great success, but somewhat of a departure. It offers a gorgeous tannic texture that you can chew around for a moment. So it is an interesting outcome here at Durban: intense fruit that you can still call "lovely," a high swallowability quotient, and a provocative dose of tannin at the end.

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

*(Durban is renowned for its MUSCAT de Beaumes-de-Venise.
Their 2003 will be back in stock soon, final shipment, tenths and fifths.
It is a fabulous Muscat that is going to age well.)*



The Dentelles de Montmirail, rear view.

Photograph © Gail Skoff

POSTER FOR SALE

24" x 18" = \$10

INSPIRING THIRST



KERMIT LYNCH
WINE MERCHANT

PHOTOGRAPH BY GAIL SKOFF

on the most beautiful paper stock

THE KLWM SAMPLER

The staff and I picked out this collection of wines for one reason: to show off. Yes, we are proud of what we bring to the wine world, “wines with a sense of *terroir* as opposed to wines that make no sense at all,” as Michael Butler put it.

Experience selections that are inexpensive, but not inexpensive because they are flawed. No way. They are inexpensive simply because of their label or their name. Think of how many faceless Chardonnays are expensive because it says Chardonnay on the label. Our Petit Chablis is Chardonnay with a sense of *terroir* and tradition thrown in, but because it says Petit Chablis, it is at a bargain price. France and Italy are full of such quirks. Someone’s mediocre Barolo is always more costly than a great Barbera, for example.

None of these Sampler selections taste cheap, yet at our discounted price you pay an average of only \$10 per bottle. We are out to connect you to KLWM and the incredible value and the diversity of our wine selection.

NORMALLY

2001 PETIT CHABLIS • ROLAND LAVANTUREUX.....	\$16.00
2003 BIANCO DI CUSTOZA • CORTE GARDONI	11.25
2002 SAINTE AGNÈS <i>BLANC</i>	
ERMITAGE DU PIC SAINT LOUP	16.95
2003 MUSCADET SÈVRE ET MAINE • MICHEL BRÉGEON.....	12.00
2001 “MOURVÈDRE” • CHÂTEAU LA ROQUE.....	17.00
2002 CHINON “CUVÉE DE LA CURE” • CHARLES JOGUET	19.00
2003 BEAUJOLAIS • DOMAINE DUPEUBLE.....	12.00
1999 CHIANTI CLASSICO • VILLA DI GEGGIANO.....	16.95
2003 BARBERA “PIRONA” • ALDO MARENCO.....	12.50
2002 CAHORS • CLOS LA COUTALE.....	12.00
2003 COTEAUX DU TRICASTIN <i>ROUGE</i>	
DOMAINE SAINT LUC.....	9.95
2002 CORBIÈRES <i>ROUGE</i> • DOMAINE DE FONTSAINTE	11.50

Normally \$167.10

SPECIAL 28% DISCOUNT

\$120



LOIRE

2003 VOUVRAY “LA CUVÉE DES FONDRAUX” • DOMAINE CHAMPALOU

Dig that melt-in-your-mouth texture. When I taste it, I thank heaven Champalou aged it in old oak casks, the traditional *demi-muids*. There is no common smell of wood to mar 2003’s unique aroma.

Unlike classic vintages—2002, for example—the 2003 is not remarkable for its vivacity and freshness. Instead, you find almost a grilled quality, along with mineral and ultra-ripe fruit. And there is such a luscious, honeyed texture to enjoy.

I was intrigued when Didier Champalou told me to try it with spicy foods. “We like Indian, Thai, and Chinese cuisine,” he said, “and this is the best wine we’ve ever had with spicy dishes.” Give it a try.

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

2003 CHINON “LES PETITES ROCHES” DOMAINE CHARLES JOGUET

This is the simplest of the 2003 Joguet Chinons: simple, pretty, straightforward Cabernet Franc with good freshness to it. Any other vintage, I would be talking about its depth, because it shows unusually good depth for a Chinon. However, the other 2003s coming from Joguet have *incredible* depth. This one is your spring-time love affair picnic type of wine. *Déjeuner sur l’herbe*.

\$17.50 PER BOTTLE **\$189.00** PER CASE

2003 MONTLOUIS “LES LUMENS” DOMAINE LEVASSEUR

I like the story: Levasseur’s cellar or *cave*, cut deep into the limestone above the Loire River, is on a narrow, hidden, tree-lined road named *Route Coupe les Soifs*. Cut Thirst Way?

Well, it’s better than Cutthroat Alley, I guess. The main road, you see, is up in front of their house, but Cut Thirst Way is where the entrances to a lot of the village’s wine cellars are located. So, I assume, in the old days, when the road was named, passersby would stop in to quench their thirst.

Our winemaker is a believer in organic culture and leaving things to Mother Nature. His round, mellow, flavorful 2003 is a beauty.

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

SOUTHERN FRANCE

2003 COTEAUX DU TRICASTIN ROUGE DOMAINE ST. LUC

This is from the domaine Michael Butler discovered for us while he was on vacation. He actually slept there, according to a sign as you enter the property.

A blend of Syrah (40%) and Grenache, it has an expansive bouquet, and seems to give even more after a few minutes' breathing. There is a delicious explosion of fresh Rhône fruit on the palate and a fine tannin at the end. When is a Rhône wine not a Rhône? When it is a Tricastin.

\$9.95 PER BOTTLE **\$107.46** PER CASE

— SOLD OUT —

2001 BANDOL "CABASSAOU" DOMAINE TEMPIER

Yes, sold out, sold out so quickly it is almost as if it never existed. Those of you who cellared some might be interested in these tasting notes from *L'Art et Le Vin*, a French wine review:

Great intensity; an extreme wine even in its alcohol, which however is very well integrated and without heaviness thanks to its fine, enveloping and prodigious fruit. The palate has admirable extraction, recalling the very greatest Châteauneuf-du-Papes. It is a giant, but without any heaviness.

2003 VACQUEYRAS • SANG DES CAILLOUX

I consider 2003 one of Serge Férigoule's memorable successes, on a par with his 1990 and 1998, for example. And when I consider the 2003 southern Rhône reds I have tasted, I would call it an excellent vintage, although selecting was as important as ever. Sang des Cailloux perfectly realizes the potential of the vintage.

It has a dense, slowly awakening perfume, very typical, very Sang des Cailloux. It is rich and deep on the palate, but the alcohol is not over 14°. The finesse of the tannins was not easily achieved because it was a dry year and there was a lot of seed and skin per grape compared to juice. While rich in tannins, they are not drying or aggressive.

\$27.50 PER BOTTLE **\$297.00** PER CASE

\$60.00 PER MAGNUM **\$324.00** PER CASE

**2003 COLLIOURE ROUGE “LA PINÈDE”
DOMAINE LA TOUR VIEILLE**

Lovely, sun-baked Mourvèdre and Grenache from the steep, stony Catalan slopes above the Mediterranean. Pack your bags and get thee there, but don't go during tourist madness between July 14 and September 1.

The wine is awesome, and it is rustic in the best sense of the word, an unsophisticated *délice*. The deep, ripe Mourvèdre character dominates: black color, stewed black cherry, and a tannic bite that serves well at table with cuisine that deserves a good-sized red. Some of these 2003s are absolute treasures.

\$21.00 PER BOTTLE **\$226.80** PER CASE

**2001 SAUTERNES “CUVÉE ANDRÉ”
CHÂTEAU ROÛMIEU-LACOSTE**

According to the French wine review, “We have here a *crème de tête* type of Sauterne,” and they raved about this true classic, especially “its interminable finish.” And if you listen to my advice, if you buy only one Sauternes from me, this is the one. Then you drink it over the next twenty-five to thirty years.

A special team of Roûmieu's most experienced harvesters sought only the shriveled, botrytised grapes *à la* Yquem, and it was six weeks from the first passage through the vines to the last.

Highest recommendation.

\$29.95 PER TENTH **\$646.92** PER CASE

\$57.00 PER FIFTH **\$615.60** PER CASE



PATRICIA WELLS VISIT

My longtime friend (and now wine supplier) Patricia Wells will be here in the shop to chat and sign books on Saturday, March 19, from 11 a.m. to 1 p.m. We stock several of her titles, including her newest, *The Provence Cookbook*, or bring in your olive-oil-and-wine-stained kitchen copies.

BURGUNDY

2002 **POUILLY-FUISSÉ “LA CROIX”** **DOMAINE ROBERT-DENOENT**

Attention, white Burgundy fans, this domaine made stunning white Burgundies in 2001 and 2002. There was a great leap forward, and at these prices they are hard to beat, so you should think about securing some before they get away.

La Croix's aroma is complex and quite lovely, with reminders of flowers, fruits, stones, honey, and white chocolate. Aromatically, it delivers. The palate is round, fleshy, balanced, and it finishes dry. From unusually old vines growing in schist, from a superb vintage in the appellation, it was beautifully vinified and, my goodness, bottled unfiltered.

\$17.95 PER TENTH **\$387.72** PER CASE

\$29.00 PER FIFTH **\$313.20** PER CASE

2003 **BOURGOGNE ROUGE “LA DIGOINE”** **DOMAINE A. & P. DE VILLAINÉ**

Aubert wants you to know that his is no flatland Bourgogne. La Digoine is a stony hillside planted in Pinot Noir. It has proven to be a very special *terroir*.

After a taste of this luscious beauty, it will be hard to readjust and get back to normal. I'm serious. In Aubert's cellar, following French wine tradition, he followed the 2003 with his 2002, then the 2001, from young to old. After the 2003 sank into my taste buds, it took a while for his truly super 2002 La Digoine to make its presence felt.

The 2003 is loaded with sort of fresh strawberry/raspberry fruit. The texture is rich with good tannin and power to it. The flavors are intense, fresh, and abundant.

\$34.00 PER BOTTLE **\$367.20** PER CASE

2003 **MORGON • MARCEL LAPIERRE**

Yes, the style of the 2003 vintage in France can be imposing. It surprises me that the “Lapierre” character dominates here more than any vintage character. It just arrived on our shores, but I have already served it several times. It is signed *Marcel Lapierre* with a flourish, and it goes down deliciously.

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

A MAUME TASTING

I brought a collection of Domaine Maume burgundies to the shop one evening and tasted them with the staff after closing. We call it research and development.

2000 MAZIS-CHAMBERTIN

Light garnet color. Old vine, ancient clone bouquet, not at all of this day and age. Mazis cherry and tobacco. Surprisingly fine finish for the vintage.

1997 CHARMES-CHAMBERTIN

Light color. Kirsch-flavored aromas, but there is fresh strawberry, too, of all things. Excellent balance and length. Good drinking already.

1996 MAZIS-CHAMBERTIN

Dark, youthful color. Closed nose. Impression of depth, but unyielding now. Good full body and a firm, tannic finish. An impressive, structured wine for aging.

1995 GEVREY-CHAMBERTIN PREMIER CRU

Youthful, medium-dark appearance. Subtle aroma so far. Tannin kicks in at the finish. A bit schizoid: the nose suggests a light subtle wine, but the palate is powerful and tannic.

1994 MAZIS-CHAMBERTIN

Lovely "Jayer"-toned color (not inky, in other words). Complete and consistent in terms of form, but not very flavorful.

1993 GEVREY-CHAMBERTIN PREMIER CRU

"LAVAUX SAINT JACQUES"

Bright young color. Lovely stuff from start to finish. One of the finest of the evening, with an incredible, velvety finish.

None, however, show bright fruit. Any fruit seems like an afterthought, but what they do have does not lead one to miss bright fruit.

1993 MAZIS-CHAMBERTIN

Deep color. Some stemminess to the nose, but there is spice, too. Complexly flavored. Good intensity and persistence.



1991 MAZIS-CHAMBERTIN

The deep-colored robe is worth some eye time. The wine is noir-ish, but not very Pinot Noir-ish. There is undergrowth, spice, sun-baked chaparral. Good body, everything in proportion, really an intriguing vintage.

1990 GEVREY-CHAMBERTIN “EN PALLUD”

Excellent color. Sweet, ripe nose. Round, luscious palate.

1990 GEVREY-CHAMBERTIN PREMIER CRU
“LAVAUX SAINT JACQUES”

Needs decanting for aeration. A deep, dark beauty full of sexy stuff that is revealed slowly and seductively.

1988 GEVREY-CHAMBERTIN PREMIER CRU
“LAVAUX SAINT JACQUES”

Surprisingly youthful still; great purity and energy; complex with signs of more to come as it continues to develop.

1987 MAZIS-CHAMBERTIN

One of the most striking aromas. Some of the tasters call it floral. Quite fresh throughout. The flavors are lovely and logically follow the promise of the bouquet. There is a slight deception in the finish, which is a bit dry and short.

1980 MAZIS-CHAMBERTIN

Nose exotic, reminiscent of a late-harvest Zind-Humbrecht, of all things. Everything about it has aged properly. Very satisfying. Still some freshness, full of unusual (and for me startling) aromas and flavors.

1979 MAZIS-CHAMBERTIN

The first Maume vintage I imported. The first Raveneau vintage I imported. Not a bad couple. Today the 1979 shows classic, old-style Burgundian character and plenty of it. It is civilized, profound, elegant.

Maume's wines are unusually characterful. Today's preconception with fruity Pinot Noir does not figure into it. Maume's wines resemble no others. When you have the luxury of spending an hour at table with a Maume wine, it changes endlessly as it emerges from its slumber.



— BARGAIN SPOTLIGHT —

**AZIENDA AGRICOLA LA VIARTE
(COLLI ORIENTALI DEL FRIULI)**

I arrived in the Friuli this summer with a bunch of winery addresses to visit, but none of the wines tempted me. My hotel/restaurant wine list was full of unknown labels, so I picked a Grigio from a winery called La Viarte and . . . here it is. Obviously the quality appealed to me, but I want to use this page to call attention to their prices, which pleasantly surprised me.

2003 PINOT GRIGIO

There is a suggestion of gunflint to the bouquet, leading one to expect an austere, Chablis-like palate, but no, it is soft, round, luscious, ethereal, with a touch of honey and fennel at the end.

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

2003 PINOT BIANCO

La Viarte (which means *springtime* in Friulian) has six acres of Pinot Bianco in the commune of Cornu di Rosazzo. Small yields in 2003, harvested by human hands!

The bouquet seems at once flowery and fruity. An exhilarating freshness brightens up lunch or dinner and, soon, picnics.

This dry white is unusually versatile at table. I love it particularly (so far) with mixed starters (*antipasti*) and with charcoal-grilled salmon.

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

2003 RIBOLLA GIALLA

Ribolla is a dry white with backbone. Documents show that six or seven hundred years ago Ribolla was Friuli's leading white, and it was "much appreciated by the Venetians." So what, right? More info: La Viarte's Ribolla grows on the slopes within the commune of Prepotto, and the winemaker says the 2003 has the fragrance of Saponaria petals. Still hesitating?

It makes a great aperitif, but for your initiation, your trial run, cook up some mushrooms with garlic and parsley.

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

(March offer: four bottles of each varietal at 20% discount equals \$133.92.)
