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WINE MERCHANT

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PRE-ARRIVAL OFFER  
VIEUX TÉLÉGRAPHE 2003

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

MAY 2005

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— VALUE OF THE YEAR —

RED

2003 CÔTES DU RHÔNE ROUGE  
CUVÉE SÉLECTIONNÉE  
PAR KERMIT LYNCH

In our land of artificially “enhanced” athletes, boobs (and I do not mean our governing bodies), Jennifer Lopez vocals, movies, and wines, I bring you a gutsy red Rhône pumped up by Mother Nature herself. After practically drowning the Rhône Valley in 2002, Mother Nature turned the faucet off and the heat up to produce the perfect grapes from which this wine was elaborated. Don’t forget, it is illegal to irrigate grapevines in France, which creates such an interesting diversity from vintage to vintage. Long live diversity!



Not only is our 2003 aromatic, its aroma has several components. How often do we get to enjoy great charm *and* depth in

the same bouquet? And I find dried Provençal herbs in it, black pepper, a good stoniness, a licorice-like tinge, grilled meats, and a cassis-like Syrah fruit.

The palate has what Daniel Madero calls “a commotion of flavor.” Those flavors sink into the palate. It is a bit schizoid, starting with a tender, juicy feel to it, but don’t jump to conclusions because then a lovely tannin begins to emerge, and before you know it you’re gnawing on it like a dog on a T-bone. What a trip!

When Steve Waters from here at the shop returned from a tasting tour of France, he said of this wine: “It has so much character we should be charging twice as much.”

It is a lot of wine for the money.

**\$12.00** PER BOTTLE      **\$129.60** PER CASE



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— VALUE OF THE YEAR —

# ROSÉ

2004 GRIS DE GRIS  
DOMAINE DE FONTSAINTE

The yearly arrival of Fontsaïnte's rosé has become an anticipated event for me and my staff, sort of like the arrival each November of our Beaujolais Nouveau. The Beaujolais celebrates the new wine from the most recent harvest; the rosé celebrates springtime and the lengthening days. See the world through rosé-colored glasses, or, see it through glasses of rosé.

Here are the winemaker's notes on his 2004:

*The bright, almost pastel color has more flash and sparkle than usual. It is uncommonly lovely to look at this year. At first the perfume is fresh and teasing, then it opens up and blossoms into fresh strawberry and candied fruits. It leaves an impression of freshness, elegance, and length on the palate.*

He also included the tasting notes from a sommelier friend of his:

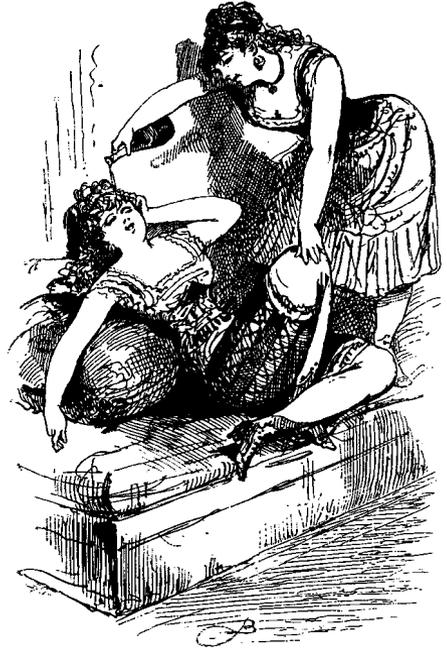
*The 2004 Gris de Gris reminds me of delicate lacework upon heaving breasts, a delicate kiss from the bright blood of the vine that lifts one's spirits and awakens the senses.*

Wow. Come and get it, folks.

It is the finest rosé value on the planet, one of our old reliables. To improve your month of May, take it outta here by the case.

**\$12.50** PER BOTTLE

**\$135.00** PER CASE



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## 2002 RED BURGUNDY

### 2002 PASSETOUTGRAIN ROBERT CHEVILLON

Remember my old saying, when you are looking for value, look where no one else is looking? No one, absolutely no one is looking for Passetoutgrain, which is a traditional Burgundian blend of Pinot Noir and Gamay. Longtime clients might recall a stunning 1978 by Hubert de Montille when the shop was in Albany. Anyway, here is your chance to enjoy a great vintage from a great winemaker without suffering sticker shock. It is a gorgeous bottle of wine for current drinking.

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

### 2002 BOURGOGNE ROUGE LUCIEN BOILLOT ET FILS

The purity of the Pinot Noir fruit here just stops me. I have wondered if it is Boillot's icy cellar that preserves the fruit so well. And the rest of the wine, the weight, the balance, etc., nothing less than perfection. It has some below-the-surface interest, too, a discernible Côte-de-Nuits character that emerges in the aftertaste.

**\$22.50** PER BOTTLE      **\$243.00** PER CASE

### 2002 SAVIGNY-LES-BEAUNE PREMIER CRU "LES SERPENTIÈRES" PIERRE GUILLEMOT

I remember asking an old vintner in Savigny how Serpentières got its name.

"Because there are vipers in the vineyard there," he said.

When I scoffed at the idea, he told me, "Why, just last week one of the girls pruning got bitten and had to go to the hospital." Her name wasn't Eve, was it?

Here in Guillemot's Serpentières is a taste of Burgundy's rustic soul. To see what I mean, compare it side by side with the wine that follows, Bertheau's Chambolle-Musigny. One is rustic, one is svelte and fine, and that is not due to the vinification.

Guillemot's wines age well, and his 2002 is as good as it gets. Cellar enough to drink over fifteen years.

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

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**2002 CHAMBOLLE-MUSIGNY  
PIERRE BERTHEAU**

Ripe, lovely Pinot fruit on the surface and lots of aromatic potential lurking below deck. The palate is rounded, the texture rich, the structure buried in the flesh.

Open one, taste it, then come back two to three hours later. You will be amazed at how much the bouquet blossoms with air. Believe me, age will be a hundred times more beneficial than a little aeration. Hold off three to four years before uncorking a second bottle.

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

**2002 VOLNAY PREMIER CRU  
“LES CAILLERETS”  
LUCIEN BOILLOT ET FILS**

One mistake no one will make is cellaring too much 2002 red Burgundy. Now that the wines are here and I am re-tasting them, I have increased my personal reserve, especially from Boillot.

Complex red fruits here and an impressive stoniness or minerality. There is a sap-like intensity throughout. Les Caillerets is a superb vineyard site at Volnay, and I foresee a classic here one day. It shows incredible persistence on the palate.

**\$58.00 PER BOTTLE      \$626.40 PER CASE**

**2002 NUITS SAINT GEORGES PREMIER CRU  
“LES PRULIERS” • LUCIEN BOILLOT ET FILS**

A lot of outstanding Pruliers have passed through here from Chevillon and Boillot. None has been better than this 2002. It seems immense as it fills the mouth, and yet you could also call it weightless. I love that rare quality, which is one sign of a great vintage and a great *terroir*.

**\$64.00 PER BOTTLE      \$691.20 PER CASE**

**2002 CORTON GRAND CRU  
PIERRE GUILLEMOT**

A paler color, and that is because Guillemot has only enough Corton to fill two barrels. With reds, as I learned from Henri Jayer's Richebourg, a petit quantity yields less color extraction. The nose of this *vin de garde* is closed for now, but the palate speaks. The fruit is secondary, the *terroir* is at the forefront. It is an intellectual experience, a wine where the interest is in the details.

**\$80.00 PER BOTTLE      \$864.00 PER CASE**

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# WHITE BURGUNDY

## 2001 MEURSAULT “PORUZOTS” FRANÇOIS JOBARD

I have led a life moistened exquisitely by François Jobard’s Poruzots. I have celebrated his Poruzots since the 1973 vintage and never have I uncorked one too old. But do I ever uncork them! His 1982, 1983, and 1985 are adequately majestic these days, and the 1989 beginning to blossom.

His 2001 is special. It sums up the Meursault *terroir*, specifically the superb *premier cru* Poruzots, translated into wine, into beauty, by F. Jobard. Already excellent drinking with good flesh on its limestony bones, you do not have to wait on it. Aging potential: fifteen to twenty years.

**\$80.00** PER BOTTLE      **\$864.00** PER CASE

## 2002 CHASSAGNE-MONTRACHET COLIN-DELÉGER

The perfume is a lesson in the judicious, just-so use of new oak. It is right on the spot, a perfect marriage, so you sense the oak almost like a whisper of toast and vanilla. There is balance, touch, finesse, and a long blossoming finish. Some lovely oak is present, but it does not mask the Chassagne.

**\$49.00** PER BOTTLE      **\$529.20** PER CASE

## 2001 HAUTES-CÔTES DE NUITS *BLANC* DOMAINE MÉO-CAMUZET

Here is yet another example of the bargains available to us because of French labeling laws. Just think if this were a California Chardonnay produced by a winery of Méo-Camuzet’s stature. Imagine: \$80? \$100? \$120? We’re talking *per bottle*.

*Hautes côtes* means high slopes, and that translates into a higher-strung white Burgundy than vineyards on the lower slopes produce. Dry, crisp, good nerve, and it shines all the more brightly at table with seafood. You could say that the nose is Côte d’Or, while the palate is Chablis-like.

**\$33.00** PER BOTTLE      **\$356.40** PER CASE

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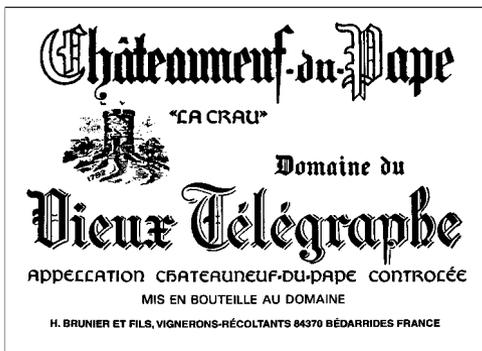
— PRE-ARRIVAL OFFER —

2003 CHÂTEAUNEUF-DU-PAPE  
DOMAINE DU VIEUX  
TÉLÉGRAPHE

**G**REAT JUICE from a great *terroir*, fermented. Do you follow that? All wine. Nothing phony. No flimflam or diddling with it to sucker you. No bowing to the media or the marketplace, no hopping on the hip bandwagon of the day. It is a wine that seems timeless, that inspires awe. Picture a sturdy, towering redwood aiming for the sky.

I have visited Vieux Télégraphe and tasted this 2003 several times, always with enormous excitement. One visit in July of 2004 inspired the most pornographic tasting notes I have ever read. Downright sinful. If I quoted myself, I'd hear from the FCC and the BATE Sheriff, take this man! Given that, excuse me if I cannot bring myself to settle for a cherries and berries description.

The 2003 Vieux Télégraphe is a mighty *vin de garde*. Leave it be for some years. Let this deep, dark beauty lie dormant for a decade. Then begin to enjoy a masterpiece.



PRE-ARRIVAL PRICE

**\$462.00** PER CASE

(also available in tenths, magnums, jeroboams,  
methuselahs, and salmanazars)

*Pre-arrival terms: Minimum half-case orders.  
Half-payment due with order, balance due upon arrival.*



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— SPECIAL PRICE —

## 2003 GUIDO PORRO SAMPLER

**T**HESE WINES are already cheap. I have seen competition at twice our price. Never known for not going too far, I am going to make these luscious beauties even cheaper so you will have no excuse to avoid enjoying them. Yes, I understand human nature enough to know that many of you will resist enjoyment. All Americans have a puritanical streak, although I have not located mine yet.

Vintage 2003 for the Piedmont's Dolcettos and Barberas has been called the best since the late forties. You have never experienced Dolcetto or Barbera like these. You will enjoy four bottles of each of the three current Porro 2003s:

### 2003 BARBERA D'ALBA

Black purple robe. It looks good. It is aromatic, luscious in texture, deliciously flavored. Aged in an oak *foudre*, bottled unfiltered, it makes an impression.

*Normally \$14.95 per bottle*

### 2003 DOLCETTO D'ALBA

Dense, deep robe. The wine is a huge one with sweet-smelling Dolcetto fruit and big tannins. It is an atypical Dolcetto loaded with pleasure. Pour it for friends. Watch them lap it up.

*Normally \$14.95 per bottle*

### 2003 PAESAN

This one is not quite limpid. Porro was going to filter it, but I asked for our 200 cases as is, because, my goodness, you'll see, you wouldn't want to lose any of the good stuff. Paesan is a blend of Barolo and Barbera.

*Normally \$16.00 per bottle*

### SPECIAL SAMPLER PRICE

**\$146.00**

*(20% discount)*

*Normally \$183.60*

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