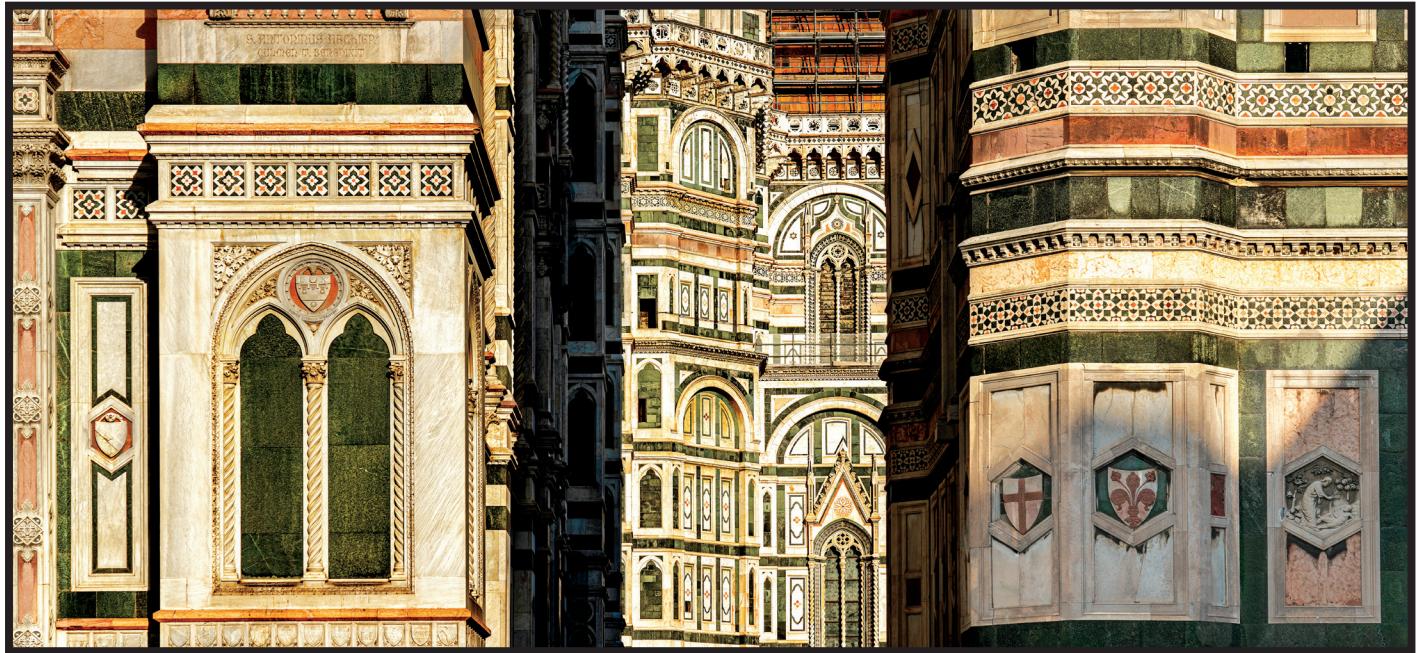


KERMIT LYNCH WINE MERCHANT

JULY 2021



Duomo di Firenze

© Gail Skoff

INTRODUCING CLUB GOURMAND ▪ DECODING ITALIAN WHITES ▪ THE SPREZZATURA SAMPLER

INTRODUCING

CLUB GOURMAND

by Dustin Soiseth, WINE CLUB MANAGER

But how often have I tasted wines in France with a fine platter of charcuterie on a table or perched on a barrel before us, with joyous badinage, laughter, with no sense that we were deciding the fate of nations. —JIM HARRISON

THERE'S SOMETHING BOUNTIFUL about a case of wine, especially a mixed case brimming, like a "fine platter of charcuterie," with all manner of delights. Maybe it's the heft of the case, the potential pleasure growing exponentially with each pound, or the number of bottles—the twelve apostles of good living. Perhaps it's the mélange of different wine styles, grapes, and regions. Or it could be all of the above, which is why I think our samplers are so enduringly popular. A full case of delicious French and Italian wine, generously discounted, all boxed up and sure to quench your everyday thirst and enhance your best meals. It's a no-brainer, and the inspiration for our newest wine club, Club Gourmand. Sure, the word *gourmand* may conjure images of white tablecloths, expensive ingredients, and perhaps a touch of overindulgence, but it also has a more humble connotation of simple enjoyment, an experience that's all about the elemental pleasure of food and drink.

Shipping every other month, each Club Gourmand collection will contain twelve Kermit Lynch imports: six red wines plus a mix of whites, rosés, sparkling wines, and the occasional dessert wine or apéritif. The club will occasionally explore mini-themes—a few bottles that highlight a producer, variety, or region. Instead of a fixed price, Club Gourmand will range between \$250 and \$299 per shipment, which includes a 20% discount. You can pick up your wines at our retail shop in Berkeley, California, or have them shipped directly to your door.

CLUB GOURMAND

\$250–\$299 PER 12-BOTTLE SHIPMENT

(plus applicable tax and shipping)

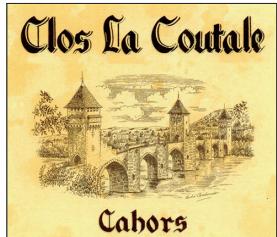
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Packages ship February, April, June, August, October, December

— VALUE OF THE MONTH —2019 CAHORS
CLOS LA COUTALE

by Chris Santini, KLWM BEAUNE

THIS MONTH'S VALUE comes from the "other" south of France, the Southwest—a stunningly beautiful, well-preserved region. Lesser known than Provence or the Riviera, it is perhaps most famous for its luxury products, such as Armagnac, foie gras, and truffles. While those products have their merits, of course, locals have long enjoyed simpler pleasures as well. Take Clos La Coutale's Cahors, with its reputation that dates back six generations of making drinkable, affordable, reliable, everyday *rouge*. Philippe Bernède, who has headed the estate for more than three decades, provides a red that is full of expression and fruit when poured into the glass (thank you, Merlot), with darker spice, licorice, and cassis lurking behind (hats off to you, Malbec). Young, it is juicy, smooth, and fresh. As it ages, keep an eye out for hints of some of the region's more famous goods.



\$17.00 PER BOTTLE \$183.60 PER CASE

UPCOMING
Classics Sale!

Visit our retail shop or
shop.kermitlynch.com between
Tuesday, July 20 and Saturday, July 31
for our annual Classics Sale.

Dozens of selections from regions we've traveled to
and imported for decades will be on sale:
*Burgundy, the Loire, Tuscany,
Piedmont, and more!*

LOIRE WHITES

MELON AND CHENIN

by Anthony Lynch

2018 MUSCADET SÈVRE ET MAINE SUR LIE DOMAINE MICHEL BRÉGEON



Long praised as the ultimate oyster wine—an entirely deserved reputation—Muscadet can be even more than your drink of choice to chase bivalves. Uncommonly full and rich but still sporting the crisp acidity and low alcohol that make it so sessionable, this 2018 is a Muscadet to enjoy with oysters as well as alongside seared scallops or roast chicken. It fills the mouth with suspicions of honeysuckle and pulpy stone fruits, all while maintaining classic notes of iodine and sea breeze that make this the vinous equivalent of tidepooling.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2019 SAVENNIÈRES • CHÂTEAU D'ÉPIRÉ

While increasingly warm vintages, such as 2019 in the Loire Valley, threaten to upset a wine's traditional balance and typicity, we have not seen that with Château d'Épiré's Savennières. Rather than make things overripe and blowsy, as one might fear, the sunny conditions have instead intensified the trademark character of Chenin Blanc from these schist-laden vineyards overlooking the Loire. A discreet nose of fresh walnuts prefaces this white wine flavored more of fractured stone than of any fruit or flower. The finish is bone-dry and utterly mouthwatering, as with any self-respecting Savennières.

\$26.00 PER BOTTLE

\$280.80 PER CASE

2019 CHINON BLANC “LA CROIX BOISSÉE” BERNARD BAUDRY

Nearly fifty miles upriver of Savennières, Chenin takes on a remarkably different personality. Rather than schist, the vines dig through compact strata of clay and powdery white limestone, imbuing the wine with ample flesh to coat its chalky core. A subtle kiss of oak from fermentation in 500-liter puncheons adds nuance and a fine grain. Baudry is among the Loire's most reliable names for authentic, age-worthy reds produced via natural methods, and the same holds true for the domaine's rare, precious *blanc*.

\$50.00 PER BOTTLE

\$540.00 PER CASE

LOIRE REDS

CABERNET FRANC IN TUFFEAU

by Anthony Lynch

THE LOIRE'S CHARM lies in its wide variety of wine styles born from the interplay of diverse grapes, soils, and mesoclimates. But the region's grandest feat is arguably the noble Cabernet Franc of Touraine from the area's famous *tuffeau* sites. This chalky limestone is responsible for chiseled wines of great breed, finesse, and cellaring potential. The examples that follow are produced from old vines deeply entrenched in this creamy, sponge-like rock, delivering strikingly pure, chalky tannins that stimulate and refresh at every sip.

2018 BOURGUEIL “CUVÉE BEAUVAIS” DOMAINE DE LA CHANTELEUSERIE

The exuberant perfume is loaded with vivid fruits such as blackcurrants and mulberries, plus a heady hint of cedar. Smooth and seductive on the palate, Cuvée Beauvais offers a resurgence of silky fruit and florals—like blackberries and roses, without the thorns. Among the best values in our portfolio for drinking now or cellaring, it finishes cool and focused.

\$22.00 PER BOTTLE \$237.60 PER CASE

2016 CHINON “CLOS DE LA DIOTERIE” CHARLES JOGUET

A wine of serious density from north-facing vines planted in the 1930s, only starting to express its full potential. It provides savory sensations highlighted by licorice, mint, and spice, culminating in a majestic tannin. Highly recommended for the cellar, as old vintages of La Dioterie are nothing short of epic.

\$68.00 PER BOTTLE \$734.40 PER CASE

2015 BOURGUEIL “LES PERRIÈRES” CATHERINE & PIERRE BRETON

The fruit here is deep, dark, and sumptuously ripe, but Les Perrières has excellent energy and purity for such a brooding beast. Earthy fruit—the kind you might forage under the cool, shady canopy of some mystical forest—saturates the taste buds before a long, layered, decidedly saline finale. A true masterpiece from Cabernet Franc planted in 1947.

\$59.00 PER BOTTLE \$637.20 PER CASE

DECODING ITALIAN WHITES

by Tom Wolf

IF THE NAMING CONVENTIONS of Italian wines seem intimidating, you're not alone. It takes time to learn how to parse the labels of the bottles we import, to realize what each term refers to and which is the most important in each name. Regrettably, our Italian producers can't do much to make the deciphering easier. Italy is home to seemingly countless native grape varieties, and the country's various zones are often crucial in the hierarchy of quality. So, at the very least, you'll likely encounter the variety and subregion on the label. Then the cuvée name is sometimes included as well. All the information adds up to a lot. Below are three do-not-miss Italian white wines, labels decrypted.

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE BRUT • SOMMARIVA

We all know that Prosecco refers to value-driven sparkling wine. What's notable here is "Conegliano Valdobbiadene Superiore," which refers to the specific subregion where Cinzia Sommariva farms her Glera—the ancestral name for the Prosecco grape. Steep hillsides rise up out of this stretch of northeastern Italy, creating a landscape so spectacular that it has been granted UNESCO World Heritage status. This is the best terroir for Prosecco, and Sommariva farms and vinifies it beautifully.

\$14.95 PER BOTTLE \$161.46 PER CASE

2017 VERDICCHIO DEI CASTELLI DI JESI CLASSICO RISERVA “PASSOLENTO” LA MARCA DI SAN MICHELE

Verdicchio is the sole grape variety in this cuvée, and Verdicchio dei Castelli di Jesi, which translates to "Verdicchio from the Castles of Jesi," is the DOC—or classification—of this wine. (Fun fact: Roberto Mancini, the manager of Italy's national soccer team, who may or may not have led his team to Euro tournament glory by the time you read this, was born in the small town of Jesi.) Verdicchio is generally used for light, crisp quaffers. But in their Passolento, La Marca has eked out astonishing complexity and body from the grape. *Passolento* translates to "slow pace," referring to the estate's unusually extended aging of the wine in *botti* and bottle—roughly eighteen months in total. In addition to the organic farming and unfiltered bottling, the time that La Marca takes with this cuvée is no doubt what elevates it to such heights.

\$36.00 PER BOTTLE \$388.80 PER CASE

2019 FRIULI VENEZIA GIULIA MALVASIA “CHIOMA INTEGRALE” VIGNAI DA DULINE

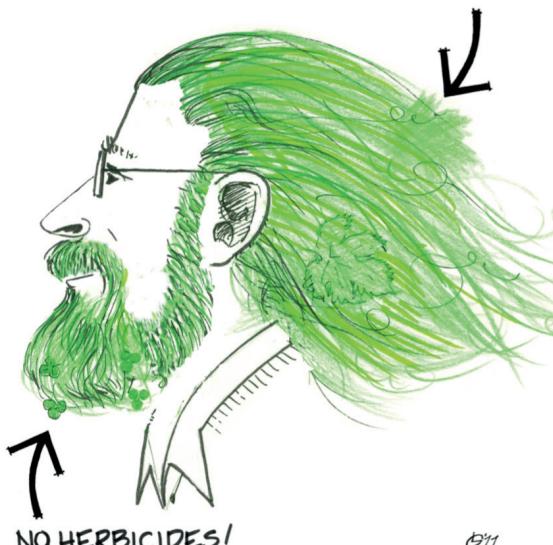
The word to pay attention to here is Malvasia. The Malvasia in this bottling, however, is not just any old Malvasia clone, which can be found all around the Mediterranean. It is the grandest of the Malvasia clones, called Malvasia Istriana, planted throughout Friuli Venezia Giulia, in northeastern Italy, near the Slovenian border. “Chioma Integrale” refers to Duline’s philosophy of not trimming the vines and, more generally, allowing all kinds of plant life to grow within their vineyards. Intensely mineral—practically saline—and zesty but with good flesh on the bone, this remarkable Italian *bianco* is perfectly suited to all kinds of seafood.

\$45.00 PER BOTTLE

\$486.00 PER CASE

VIGNAI DA DULINE PHILOSOPHY:

NO TRIMMING
THE SHOOTS!



D'M



Sylvain and Desirée Fadat of Domaine d'Aupilhac

© Domaine d'Aupilhac

RED WINES OF THE SOUTH

by Anthony Lynch

2019 GARD ROUGE “CLAUSUS” LUDOVIC ENGELVIN

The latest addition to our vigneron family from southern France, Ludovic Engelvin plies his trade in a remote land of *garrigue*, pine forest, and rocky vineyards west of Nîmes. He echoes his mentors, Didier Dagueneau and Didier Barral, in his minute attention to detail and anti-conventional attitude, taking a holistic approach to viticulture and winemaking with a special focus on regenerative farming and gentle, low-impact vinifications. Clausus is a pure Grenache in limestone soil, the product of infusion-style winemaking with no oak, fining, or filtration, and barely any sulfur. Its lingering finish conjures up the indulgent feeling of gorging oneself on a large bowl of luscious black cherries at their peak of summer ripeness.

\$48.00 PER BOTTLE \$518.40 PER CASE

2016 LANGUEDOC MONTPEYROUX ROUGE “CUVÉE AUPILHAC” • DOMAINE D’AUPILHAC

Recently named Vigneron of the Year by two of France’s leading wine publications, Sylvain Fadat of Domaine d’Aupilhac is on a roll. And what better way to experience his talents than with his flagship bottling, from a stellar vintage, with a bit of bottle age? A medley of Mediterranean grape varieties dominated by Mourvèdre and Carignan, this is as good as it gets from the Languedoc: a full-bodied palate stainer flavored of southern France’s rustic backcountry, delivered with surprising elegance, and a fantastic value to boot.

\$27.00 PER BOTTLE \$291.60 PER CASE

2017 BANDOL ROUGE DOMAINE DU GROS ’NORÉ

Alain Pascal’s 2017 *rouge* is certainly still on the young side, but all it takes is a quick splash in a decanter to coax out its colorful, spirited Provençal soul. A bold, tannic beast scented of roasted herbs with a chewy texture as thick and deep as the clay soils that spawned it, this big baby roars out of the gate with real verve. You’ll do well to serve it a bit cool in the summer months.

\$53.00 PER BOTTLE \$572.40 PER CASE

2018 VILLAGE BURGUNDY

by Tom Wolf

2018 CHASSAGNE-MONTRACHET BRUNO COLIN

We often talk about Chablis' seductive "oyster shell" or "sea air" quality, but that appellation isn't the only place in Burgundy where you can find this enchanting aroma in Chardonnay. You can also find it in a cluster of villages, including Chassagne-Montrachet, in the Côte de Beaune, where fourth-generation Bruno Colin farms some of the most coveted parcels in the entire region. This cuvée is a blend of nine *lieux-dits* from around Chassagne-Montrachet, although, when you taste it, you might easily mistake the class for that of a *premier cru*. The wine's faint hint of the sea makes me yearn for grilled lobster or trout amandine.

\$115.00 PER BOTTLE \$1,242.00 PER CASE

2018 VOLNAY DOMAINE LUCIEN BOILLOT & FILS

Pierre Boillot, *fils* of Lucien, is the epitome of a Burgundian classicist. He doesn't turn to makeup—excessive ripeness or oak—to enhance his gorgeous old-vine Pinot Noir. Rather, he relies on his sixty-year-old vines and veteran judgment regarding when to harvest and how long to ferment and age the wine in his cellar. The resulting Volnay is both elegant and exuberant, defined by notes of succulent, impeccably ripe red fruit and blood orange. Decant this beauty for an hour to enjoy it today, or stash it away in a cool space for five years.

\$73.00 PER BOTTLE \$788.40 PER CASE

2018 ALOXE-CORTON DOMAINE FOLLIN-ARBELET

Franck Follin tends vines from the famous hillside of Corton-Charlemagne all the way down to his property just outside the village of Aloxe-Corton. This *rouge*—a blend of fruit from two parcels that abut *premier cru* vineyards—delivers such finesse and pleasure that it makes you wonder why this village isn't mentioned more often in the same breath as Volnay, Gevrey-Chambertin, and Nuits-Saint-Georges. More black-fruited than the red-fruited Volnay above, this silky Aloxe-Corton is in a stellar place today, although I imagine it will continue to drink beautifully over the next five to ten years.

\$80.00 PER BOTTLE \$864.00 PER CASE

THE SPREZZATURA SAMPLER

12 BOTTLES FROM ITALY

by Jane Berg, KLWM NEW YORK

A QUICK GOOGLE SEARCH will tell you that the definition of *sprezzatura* is a “studied carelessness, especially as a characteristic quality or style of art or literature.” I will add to that definition “of cuisine,” which isn’t a novel suggestion, considering that the impression of effortlessness as it pertains to a meal is a common aspiration. Growing up in the late ’90s, I used to come home from school and watch Nigella Lawson on the Food Network pull an abundance of divine ingredients from her fridge or farmers’ market haul that she happened to have lying around: full-fat creams, perfectly ripe tomatoes, gooey cheeses, and seasonal berries. What piqued my enthusiasm was not only how much pleasure she took in the cooking process, but also the way she threw a dish together. She glided from one item to the next, piling leafy greens, drizzling oils, and cracking pepper until—*voilà!*—luxurious but unfussy comfort food appeared, whipped together with finesse and ease. That is still how I aspire to eat, and now drink, today. The Italian wines in this sampler were chosen with *sprezzatura* in mind. They’re versatile, impeccably made, and beyond characterful, but the best part is you just have to pull a cork to enjoy them!

PER BOTTLE

ROSATO SPUMANTE BRUT “IL ROSA” • SOMMARIVA	\$14.95
2019 VENETO GARGANEGA “EL GIAN” • DAVIDE VIGNATO	18.00
2019 VALLE D’ITRIA BIANCO “RAMPONE” • I PÀSTINI	24.00
2019 MATAÒSSU “VIGNETO REINÉ” • PUNTA CRENA	30.00
2019 FRIULANO “LA DULINE” • VIGNAI DA DULINE	48.00
2019 DOLCETTO “SÖRÌ CRISTINA” • IL PALAZZOTTO	19.00
2018 VITTORIA CALABRESE • PORTELLI	22.00
2019 LACRIMA DI MORRO D’ALBA • COLLELEVA	24.00
2017 TOSCANA ROSSO “MONTELECCIO” • SESTI	27.00
2016 ALGHERO CAGNULARI “ARSENALE” • VIGNE RADA	35.00
2012 TAURASI “LARGO MADAMA” • TERRE DEL VESCOVO	42.00
2015 BAROLO “GIANETTO” • GUIDO PORRO	51.00



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"The Italians have a charming philosophy about wine drinking: you haven't had too much to drink, you just haven't had enough to eat! Wine in Italy is to be accompanied by food, so their wines are made to be very food friendly."

KERMIT LYNCH • March 1995 newsletter

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