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RETURN SERVICE REQUESTED

- 2007 ROSÉ
- 2006 WHITE BURGUNDY
- BRETON BOURGUEILS

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

MAY 2008

WHITE BEFORE RED

A COUPLE OF WEEKS AGO I went to Los Angeles to finalize the mix of a new CD. Lunchtime gave me the opportunity to drop in on one of my best restaurant clients in L.A., La Cachette. I took along producer/percussionist Ricky Fataar, and we were knocked out by a bottle of 2004 Raveneau Chablis off their wine list. With that white still haunting our happy palates, they served us two glasses of Joguet's 2005 Chinon "Cuvée Terroir." *Mamma mia!* My saying, "What good is a white without a red to follow, and what good is a red without a white to precede it?" was proven in dazzling fashion. What a pairing. The chewy, intense red exploded like fireworks and seemed to settle deep into my taste buds. (Warning: if you try this at home, give the Cuvée Terroir hours of breathing. It keeps on a comin'.)

Anyway, the progression was magical. So, which red after which white? I love to play that game. Here is a good one I figured out recently, and I'll even offer an additional 10 percent discount (20 percent, in other words) to reward you for reading this far.

We begin, of course, with the white:

2006 MUSCADET • CHÂTEAU DE LA FESSARDIÈRE

This is from a big, showy vintage in the north of France. However, for Muscadet, that means it is a little less austere than usual, with some flesh on its frame. Hedonistic it ain't, but hedonistic for a Muscadet, yeah, you might say that. It is still Muscadet-like, folks, but about as lovely to drink as Muscadet gets and quite a bit more versatile at table than usual. Again, this is from the north of France, the Atlantic nearby, the oyster beds and other creatures of the sea, and the wine shows it.

\$14.95 PER BOTTLE \$161.46 PER CASE

2004 BANDOL ROUGE • DOMAINE DE TERREBRUNE

Well, yes, a part of the thrill here in our progression is when the south meets the north, right there on your palate. Bandol brings warmth, bright sunshine, Provençal herbs, and a complexity of flavors. And sensuousness meets austerity.

\$30.00 PER BOTTLE \$324.00 PER CASE

White Before Red Discount: 20%

\$215.76

per case of six each

—PRE-ARRIVAL OFFER—

2006 WHITE BURGUNDY

THE 2006S ARE LIKE a beautiful woman who steps out of her clothes without even being asked. While citizens of Berkeley might examine that remark carefully from every angle for signs of sexist pigism, the winemakers knew EXACTLY what I meant.

DOMAINE COMTESSE DE CHERISEY

The domaine is high on the stony slopes above Puligny and Meursault, and their 2006s are about as opulent and classy as I've seen from these *terroirs*. For a preview, those of you who cellared François Jobard's 1992 Meursault-Blagny can uncork a bottle.

	PER CASE
2006 MEURSAULT-BLAGNY PREMIER CRU "LA GENELOTTE"	\$816.00
2006 PULIGNY-MONTRACHET PREMIER CRU "LES CHALUMEAUX"	816.00
2006 PULIGNY-MONTRACHET PREMIER CRU "HAMEAU DE BLAGNY"	816.00

Also available in magnums

DOMAINE PHILIPPE COLIN

The man draws out the unique character of each of his vineyards. He is a model of what I search for. His wines carry his imprint—the Philippe Colin style, if you will—yet they remain vivid examples of typicity. Go ahead. Try to buy too much of his 2006s. I'll bet you can't do it.

	PER CASE
2006 MONTAGNY PREMIER CRU "SOUS LES FEILLES"	\$318.00
2006 SAINT-AUBIN PREMIER CRU "LES COMBES"	429.00
2006 SAINT-AUBIN PREMIER CRU "LE CHARMOIS"	429.00
2006 SAINT-AUBIN PREMIER CRU "LES CHAMLOTS"	429.00
2006 CHASSAGNE-MONTRACHET	477.00
2006 PULIGNY-MONTRACHET	519.00
2006 CHASSAGNE-MONTRACHET PREMIER CRU "EMBRASÉES"	768.00
2006 CHASSAGNE-MONTRACHET PREMIER CRU "LES VERGERS"	768.00
2006 CHASSAGNE-MONTRACHET PREMIER CRU "CLOS ST. JEAN"	768.00
2006 CHEVALIER-MONTRACHET GRAND CRU	2631.00

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

CATHERINE AND PIERRE BRETON

by Dixon Brooke

SUPERSTARS IN FRANCE, Pierre and Catherine are pretty much the gold standard when it comes to biodynamic agriculture and winemaking. They never compromise, they know their land and their vines like the backs of their hands, and they know what they should and shouldn't do in their cellars in order to get into bottle the full potential of their grapes after a carefully managed *élèvage*. You will not find wines anywhere made more naturally than these.

2006 BOURGUEIL “CABERNET FRANC DE PIED”

This is made from ungrafted vines planted on pre-phylloxera rootstock (almost all French wines are now planted on American rootstock resistant to phylloxera, an insect that almost wiped out European vineyards in the latter half of the nineteenth century). It takes an enormous amount of work to keep these vines healthy, but the result is worth it. The vines are less vigorous and produce fewer grapes, which in turn gives a wine with more purity and finesse, albeit less of a tannic edge.

\$22.00 PER BOTTLE \$237.60 PER CASE

2006 BOURGUEIL “TRINCH!”

What a great idea—take young vines about twenty years old planted in gravelly soil, and raise the juice in large *foudres*, then bottle the wine early while it still shows off all its fruity, youthful vigor. This wine weighs in at a refreshing 11.8° alcohol. Don't be afraid to serve one slightly chilled on a warm spring day or a hot summer day. This is a delicious Cabernet Franc, and check the price.

\$19.00 PER BOTTLE \$205.20 PER CASE

2005 BOURGUEIL “NUITS D’IVRESSE”

I tasted this wine last spring about halfway through a marathon tasting with Pierre Breton at the domaine, starting in the cellar tasting from barrel and working our way up to the bottled wines—four vintages of each and every cuvée! This one was still in barrel at the time and my tasting notes read “WOW! Awesome” and finish with yet another “awesome.” When you taste so many wines

one after the other it isn't easy for a wine to stand out and make such an impression. There is an incredible concentration and purity of fruit to it—rich, soft, and velvety, yet not at all heavy or imposing—a real triumph.

\$23.00 PER BOTTLE

\$248.40 PER CASE



2006 BOURGUEIL “LA DILETTANTE”

This wine is the brainchild of Catherine Breton—made using carbonic maceration and also bottled early. It showcases the fruity side of the Cabernet Franc grape. With an aroma of roses, a little more structure than the Trinch, and a ripe core of berry fruit, this is a wine to be enjoyed right off the boat. It has what Kermit calls gulpability, which has nothing to do with culpability.

\$22.00 PER BOTTLE

\$237.60 PER CASE

2005 BOURGUEIL “CLOS SÉNÉCHAL”

Pierre thinks that the 2005 reds have an ideal balance. Clos Sénéchal is one of their finest *terroirs* and a real lesson in what makes French wines great—there is unusual ripeness on the nose, like blackberry confit, then a palate with concentrated, dense fruit, then the finish seems fresh and uplifting. It isn't heavy or tiring, as the first, mouth-filling impression on the palate might lead you to believe. Bourgueil has a reputation for being long-lived. You will not be disappointed if you save some of these bottles for the future—I am willing to bet the wine will outlast your willpower.

\$23.00 PER BOTTLE

\$248.40 PER CASE

Also look out for the 2005 Bourgueil “Perrières” from the Bretons. It is made from fifty-year-old vines with a yield around 25 hectoliters per hectare and shows remarkable finesse and focus. It will arrive later in the year.

—NOW IN STOCK—

2007 ROSÉ

**2007 TAVEL ROSÉ
CHÂTEAU DE TRINQUEVEDEL**

We begin with the most “serious” of our rosés, from the great, stony *terroir* of Tavel. The appellation is for rosé—there is no white or red Tavel—and the predominantly Grenache vines grow in a soil that looks a lot like Châteauneuf-du-Pape’s.

We have a classic in 2007, a big fella loaded with delicious fruit, spice, and stoniness. Unctuous, dry, impressive.

\$18.00 PER BOTTLE \$194.40 PER CASE

**2007 CORBIÈRES ROSÉ GRIS DE GRIS
DOMAINE DE FONTSAINTE**

Is this the greatest rosé bargain in the world or the greatest wine bargain in the world? Several growers told me that 2007 is their favorite recent vintage for rosé, and Fontsainte’s does everything we could ask of it. First, you will enjoy its deliciousness and amazing swallowability. Look closer...ah, the delicacy, balance, and the way it transforms your very day. What a treat.

\$14.95 PER BOTTLE \$161.46 PER CASE

**2007 PIC SAINT LOUP ROSÉ
CHÂTEAU LA ROQUE**

Here is an unfiltered rosé, and you will be happy that they left all the good stuff in it: raspberry, strawberry, jasmine, lemon zest—okay, your turn to sound silly; you put a name to this bouquet.

\$17.95 PER BOTTLE \$193.86 PER CASE

**2007 BANDOL ROSÉ
DOMAINE DE TERREBRUNE**

Rosé with a golden glow to the salmony color—very pretty indeed. The aroma is complex and changing in the glass, but is (and long will be) marked by a chalky minerality, bright freshness, and ravishing rose petal and citrus notes.

To those with cellars, this is a magnificent wine that will grow in complexity as it ages, a *vin de gastronomie* that goes with white meats like chicken and pork, charcuterie, seafood, Mediterranean cuisine, and exotic dishes that can stump you when you go to choose a wine.

\$29.00 PER BOTTLE

\$313.20 PER CASE

**2007 COTEAUX DU LANGUEDOC ROSÉ
CHÂTEAU DE LASCAUX**

Pale in the glass with pretty glints of light and color. The nose suggests anise, peach, cherry, and black currant. It ain't sweet, but it is a sweetie pie. The bouquet is generous, the body fleshy and rounded, with a final note a bit like menthol or anise again.

Find yourself a good *saucisson*, a baguette, a bottle of this, and you are ready to rock! Oops, don't forget yer corkscrew.

\$16.00 PER BOTTLE

\$172.80 PER CASE

**2007 COTEAUX DU LANGUEDOC ROSÉ
CHÂTEAU SAINT MARTIN DE LA GARRIGUE**

Winemaker Jean-Claude Zabalia, reputed for his big, firm reds, says that his rosé shows the feminine side of Saint Martin. Let's see, is that sexist? He continued to describe his 2007: *tendresse mais fermeté, sourire et sérieux, poétique et cartésien, le blanc et le noir, le yin et le yang...*

Come and get it!

\$12.00 PER BOTTLE

\$129.60 PER CASE

**2007 BANDOL ROSÉ
DOMAINE DU GROS 'NORÉ**

Rosé seems to bring out the playfulness of our vigneron. Gros 'Noré's proprietor, ex-prizefighter Alain Pascal, stood before our little group of tasters after pouring around his '07 rosé and watched us sniffing it. He seemed to turn a little rosé-colored himself as he raised his glass and proclaimed, "I know I can make rosé as good as anyone's." Challengers are welcome to step into the ring with him.

Lemon zest, strawberry, wet stones, pear. Fresh and firm, dry and crisp.

\$30.00 PER BOTTLE

\$324.00 PER CASE

NEW ARRIVALS

2006 MARSANNAY BLANC “CLOS DU ROY” DOMAINE REGIS BOUVIER

Clos du Roy = the king's parcel, and this white Burgundy shows us an opulence fit for a king. But wait, didn't the French lop off the last king's head? Could that be how Bouvier acquired the vines?

One taster called this 2006 “decadent with the perfect touch of oak.” Another said, “If minerals could blossom, they'd smell like this.”

Lovers of white Burgundy and Chardonnay, pick up that phone and reserve some right away. The 2005 went quickly.

\$34.00 PER BOTTLE \$367.20 PER CASE

2006 CHIGNIN-BERGERON “FOUDRE” A. & M. QUENARD

A special cuvée of Roussanne from the steep, stony, terraced slope just outside Quenard's cellar in Chignin in the Savoie, where the Alps begin to soar. Pure Roussanne, as good as it gets.

Most Bergeron is raised in stainless steel there, but this cuvée was raised in an oak *foudre*, which takes the complexity and depth of interest to another level. The 2006 harvest produced an unusually succulent example.

\$28.00 PER BOTTLE \$302.40 PER CASE

2006 CHÂTEAUNEUF-DU-PAPE “TÉLÉGRAMME” • VIGNOBLES BRUNIER

If you taste this next to Vieux Télégraphe or Les Pallières, you will notice it shows less *garrigue* and complexity than they do. Télégramme's pleasure is in the fresh, ripe, stony Grenache fruit that the Bruniers eke out of their fabulous plot of earth.

A combination of sumptuousness and precision does not happen often, but here are both of them in one bottle. Daniel Brunier said that the 2006 vintage in the Rhône could be likened to a blend of 2001 and 2005. Not a bad combo.

\$39.00 PER BOTTLE \$421.20 PER CASE