



KERMIT LYNCH
WINE MERCHANT

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RETURN SERVICE REQUESTED

- **ALSATIAN WINES ON SALE**
- **PRE-ARRIVAL MEURSAULTS**
- **CHRISTMAS EXTRAVAGANZA**

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

DECEMBER 2008

HOW WILL YOU REMEMBER?

THE RETAIL SHOP will be open on Sunday, December 21, and Monday, December 22, from 11 to 6. We are doing this for your convenience, due to popular demand, and because wine makes such a great gift.

—PRE-ARRIVAL 2006s—

DOMAINE FRANÇOIS ET ANTOINE JOBARD • MEURSAULT

IHAVE BEEN CELLARING Jobard's whites since the 1973 vintage. Since then he has been joined by his son, Antoine. Coincidentally, Jean-François Coche now works side by side with his son, Raphael. The two young men were *bien élevés*, as the French say, and are passionate about their métier.

Vintage 2006 is the best I have experienced from Jobard since his 1989s. Why? The vintage itself is opulent and showy. You combine that with the Jobard style—firm, mineral, discreet—and you have the best of all possible worlds. Some say Jobard's wines require lots of aging. Not his 2006s!

Don't miss the Blagny this year. There is lovely flesh on its stony bones. En la Barre is a bargain, very expressive, very Meursault, with good richness and grain on the palate. Les Poruzots is a shapely, deep, ripe beauty. All of them are so pure, luscious, and giving—years of classic white Burgundy for your pleasure.

PER CASE

BOURGOGNE <i>BLANC</i>	\$318.00
MEURSAULT "EN LA BARRE"	666.00
MEURSAULT "LES TILLETS"	666.00
MEURSAULT-BLAGNY <i>PREMIER CRU</i>	975.00
MEURSAULT-PORUZOTS <i>PREMIER CRU</i>	996.00
MEURSAULT-GENEVRIÈRES <i>PREMIER CRU</i>	996.00
MEURSAULT-CHARMES <i>PREMIER CRU</i>	1044.00
PULIGNY-MONTRACHET "LE TRÉZIN"	975.00

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

WHITE BEFORE RED

by Kermit Lynch

2006 ALSACE BLANC • KUENTZ-BAS

This Alsace *blanc* tastes just like Alsace. A sniff, a taste, unmistakably Alsatian. It is also impeccably vinified. And it ain't generic plonk, folks! It is clean, fresh, even rather discreet and elegant. And...it is dry. There is nothing overstated, blaring, or cacophonous. (You can see I had to get my dictionary out to do justice to such a lovely creation.)

And there is an added attraction pertinent to this very page. It precedes the red below perfectly. The two are so different, yet one seems to amplify the charms of the other. Alison Krauss and Robert Plant, rhubarb tart with vanilla ice cream, love and marriage (well, it can happen). And both red and white need not be downed in one evening. They'll be even better day two, and almost as good day three.

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

2005 CHÂTEAU TOUR BAYARD MONTAGNE-SAINT-ÉMILION

This dark, fleshy Bordeaux *rouge* blows my mind. The other day a friend and I were comparing the 2005 Bandols from Gros 'Noré, Tempier, and Tour du Bon. That evening I opened a bottle of this Tour Bayard that had just arrived. I swear it is related to those Bandols in style and soul. Depths to plumb. Dark fruits. Chewy texture with similarly wonderful tannins. It was as if one of the Bandol masters moved to Saint-Émilion to make wine.

Hats off to winemaker Fanny Richard, because this is one of the most enjoyable Bordeaux reds I have tasted since I started exploring off the beaten track around there in the early seventies.

Notice how the light, fresh, slightly honeyed style of the Alsace *blanc* prepares your palate for this deep, dark blast from the back country between Pomerol and Saint-Émilion.

\$22.00 PER BOTTLE **\$237.60** PER CASE

(Consider a dozen: six bottles each of red and white at a 15% discount.)



LES BEAUJOLAIS SONT ARRIVÉS

by Dixon Brooke

2007 MOULIN-À-VENT • DOMAINE DIOCHON

Moulin-à-Vent has long been known as a man-sized Beaujolais and one capable of outperforming many of its northern Burgundian brethren over time. Kermit served the staff a magnificent 1976 Moulin-à-Vent just last month. This new release is from old vines, raised in old *foudres*, and bottled unfiltered (we taste all the *foudres* and assemble a custom blend). This is *grand cru* Gamay with something to sink your teeth into.

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

2007 CÔTE DE BROUILLY • CHÂTEAU THIVIN

One of Colette's favorites, one of Richard Olney's favorites (he is the one who took Kermit there for the first time), Château Thivin derives its interest from both excellent vineyards and a plethora of different micro-parcels to choose from, giving our final unfiltered blend remarkable complexity and class. Before the 2007 vintage, the Geoffray family added a new parcel of vines called Les Griottes, and it happened to come with a house where their son Claude Edouard now lives with his family, so he can eat and sleep among the vines (and take care of them, of course). It is halfway up the slope of the Côte de Brouilly, exposed in full southern sun. I liked it so much, I added a significant portion to our blend this year.

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

2007 MORGON • JEAN-PAUL THÉVENET

Of our "Gang of Four" quartet in Morgon, Jean-Paul's wines are perhaps the easiest to drink due to their incredibly soft, supple textures. His *terroir* has naturally high pH, meaning lower acidities, and his vinification without the use of sulfur further softens and rounds out the wine. Don't be surprised at how quickly this bottle empties, and it ain't the glass's fault.

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

2007 BEAUJOLAIS • CÉDRIC VINCENT

Cédric is a hard worker, and the meticulous care he gives his old vines in the most generic Beaujolais appellation is a rarity in the region. The results are

quickly apparent in the glass—exceptionally dark-hued, boldly flavored, deep, textured Beaujolais. This cuvée includes a small parcel of one-hundred-year-old vines that is hand-picked and pressed in a small wooden basket press in Cédric’s garage. You are going to love drinking it!

\$18.50 PER BOTTLE

\$199.80 PER CASE

—VALUE OF THE MONTH—

2007 **BOURGOGNE BLANC**
DOMAINE DE LA CADETTE

by Kermit Lynch

WHAT IF YOU COULD buy a distinctive Chardonnay for under twenty bucks? Better yet, what if you could buy an excellent white Burgundy for under twenty? Welcome to Kermit Lynch Wine Merchant. You’ve heard of the House of the Blues, the House of the Rising Sun... We are the House of FINE Wine Bargains.

Do we cut corners or scrimp to present such bargains to you? No way. Even our cheapest selections are treated exactly like our expensive great growths: picked up at the domaine in a temperature-controlled truck, shipped in a refrigerated container all the way across the Atlantic, the Caribbean, through the Panama Canal, up the Mexican coast, and when they arrive, the wines go into our air-conditioned warehouse and shop. After that, it’s up to you.

Imagine a white Burgundy that seems to present certain qualities reminiscent of Chablis, and other traits that are more like the Côte de Beaune whites. Such a wine finds a lot of appropriate occasions, so our white Burgundy value from Vézelay makes a lovely apéritif, shines with shellfish and fried seafood, and recently hit the spot with roasted, thyme-dusted Portobello mushrooms. I could go on.

Did you know that a lot of domestic Chards have some residual sugar left expressly to make them seem rich? That they are yeasted and have to be acidified? That they are often flavored with oak chips? And, by the way, that the vines are irrigated with, gulp, water? Our Value of the Month is organically farmed, vinified using native yeasts, never acidified, never chipped, never irrigated. Leave it to Mother Nature!

And how’s this for a Palinesque conclusion: winemaker Jean Montanet pals around with Bernard Raveneau.

\$14.95 PER BOTTLE

\$161.46 PER CASE

LOIRE VALLEY

by Dixon Brooke

2007 SAUVIGNON BLANC “UNIQUE” DOMAINE DU SALVARD

I hope you are familiar with Salvard’s excellent Cheverny, one of our most popular, widely distributed white wines. Recently the domaine began bottling a second Sauvignon Blanc, from vineyards bordering Cheverny, and offered it to us at an even more attractive price. Believe it or not, the authorities in Cheverny forced all domaines to begin adding a bit of Chardonnay to their wines a few years ago, to “differentiate” them from other Sauvignon Blanc appellations in the Loire. In any case, here is a Salvard Sauvignon Blanc served pure in all its aromatic and palate-stimulating glory.

\$12.95 PER BOTTLE **\$139.86** PER CASE

2006 SAVENNIÈRES “CUVÉE SPÉCIALE” CHÂTEAU D’ÉPIRÉ

Our Savennières gets the award in my book for the most original and unique wine in our portfolio year in and year out. It will never win the popularity contest, but it will always win the guess-that-aroma contest, especially if you let it do its thing for eight to ten years in a good cellar. Our *cuvée* is *spéciale* because Kermit has insisted to this day (with good reason, I might add) that the domaine age a portion of their Savennières for us in the traditional aging vessel, chestnut, as opposed to oak or stainless steel. Chestnut is more neutral, leaves less of an imprint than oak, which allows the complex Chenin

Blanc fruit from the austere schist soil of Savennières to more fully and frankly express itself. (And I say “our” *cuvée* because this wine is not available anywhere else in the world.) The wine is quite enjoyable upon release, then shuts down for a number of years and blossoms five-plus years later. So our advice—drink now or hold, but hold it longer than you do your other Loire Valley whites. Give time the time to work its magic.

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



LE GRAMENON!

by Dixon Brooke

FOR THE UNINITIATED, what follows are some of the rarest, smallest-production, most delicious Côtes-du-Rhône's that exist. A French friend visited Gramenon last month and found not one single bottle left for sale. I told him he has to fly back to Berkeley to score some.

Gramenon is known for vinifying impeccable old-vine fruit with no sulfur and then having the courage to bottle the product in all its primary fruit glory before the wine's first summer. Not only are these outstanding now but they will age extremely well IF you have a very cool cellar.

2007 SIERRA DU SUD • DOMAINE GRAMENON

This is the domaine's pure Syrah cuvée that may remind some tasters more of Saint Joseph than a southern Syrah. Thierry Allemand of Cornas wasn't fooled when they tried to slip it into blind tastings in his region, but there is no denying the success of this collaboration between southern Syrah and Gramenon's vinification technique. Eyeing the dark, inky depths might fool you, because there is not one tough or aggressive bone in its body.

\$30.00 PER BOTTLE \$324.00 PER CASE

2007 LA SAGESSE • DOMAINE GRAMENON

The "wise one," this powerful Grenache-built cuvée comes from entirely old-vine parcels. My introduction to Gramenon occurred on a trip to the domaine with Kermit in September of 2006. After tasting through the 2005 vintage the domaine started pulling old bottles of Sagesse from their cellar back to 1998. I can't remember which was tastier, the wines or the homemade black truffle pâté. Get into Gramenon. Nothing but gems!

\$32.50 PER BOTTLE \$351.00 PER CASE

2007 CEPS CENTENAIRES "LA MÉMÉ" DOMAINE GRAMENON

From one-hundred-year-old vines, you don't run into many Côtes-du-Rhône's like this one. It has all the wizened complexity and stories to tell that you'd expect from a lucid, one-hundred-year-old "grandma." Six cases imported into the United States, it deserves to be called awesome.

\$38.00 PER BOTTLE \$410.40 PER CASE

— WINES THAT SHINE IN DECEMBER —

HOLIDAY ALSATIAN DISCOUNT

HERE WE PUT THE SPOTLIGHT on our three great Alsatian producers. Ostertag and Kuentz-Bas are biodynamically produced, by the way, and Meyer-Fonné is almost there.

Now is the time to experiment and to stock up on favorites.

ALL REDUCED 25%!

DOMAINE OSTERTAG

	NORMALLY	DISCOUNT
2006 RIESLING	\$28.00	\$21.00
2006 RIESLING "FRONHOLZ"	47.00	35.25
2006 RIESLING "HEISSENBERG"	47.00	35.25
2006 RIESLING "MUENCHBERG" <i>GRAND CRU</i>	62.00	46.50
2006 PINOT GRIS "BARRIQUES"	38.00	28.50
2006 PINOT GRIS "ZELLBERG"	57.00	42.75
2005 PINOT GRIS "FRONHOLZ"	46.00	34.50
2006 MUSCAT "FRONHOLZ"	38.00	28.50
2005 MUSCAT "FRONHOLZ"	36.00	27.00
2006 GEWÜRZTRAMINER	36.00	27.00

KUENTZ-BAS

2005 PINOT GRIS "COLLECTION RARE"	\$35.00	\$26.25
2005 PINOT GRIS "EICHBERG" <i>GRAND CRU</i>	52.00	39.00
2005 PINOT GRIS "TRADITION"	25.00	18.75
2006 GEWÜRZTRAMINER "TRADITION"	27.00	20.25
2005 GEWÜRZTRAMINER "COLLECTION"	29.00	21.75
2005 GEWÜRZTRAMINER "PFERSIGBERG" <i>GRAND CRU</i>	52.00	39.00

MEYER-FONNÉ

2006 RIESLING "KAEFFERKOPF"	\$39.00	\$29.25
2006 RIESLING "PFOELLER"	36.00	27.00
2006 RIESLING "WINECK-SCHLOSSBERG" <i>GRAND CRU</i>	38.00	28.50
2006 RIESLING "VIGNOBLE DE KATZENTHAL"	26.00	19.50

	NORMALLY	25% DISCOUNT
2006 PINOT GRIS "HINTERBURG DE KATZENTHAL" . . .	\$32.00	\$24.00
2006 PINOT GRIS "RÉSERVE PARTICULIÈRE"	24.00	18.00
2005 PINOT GRIS "DORFBURG".	30.00	22.50
2005 PINOT GRIS "HINTERBURG" SGN 500ML	89.00	66.75
2005 PINOT GRIS "HINTERBURG" VT 500ML	48.00	36.00
2004 PINOT GRIS "DORFBURG".	30.00	22.50
2004 PINOT GRIS "HINTERBURG DE KATZENTHAL" . .	29.00	21.75
2004 PINOT GRIS HINTERBURG "CUVÉE ELOI"	45.00	33.75
2006 GEWÜRZTRAMINER "KAEFFERKOPF"	40.00	30.00
2005 GEWÜRZTRAMINER "DORFBURG" SGN 500ML . .	82.00	61.50
2005 GEWÜRZTRAMINER "WINECK-SCHLOSSBERG" VT 500ML	52.00	39.00
2004 GEWÜRZTRAMINER "DORFBURG" VIEILLES VIGNES	34.00	25.50

THE SOUTH OF FRANCE

by Dixon Brooke

2006 SAINT-CHINIAN

"CAUSSE DU BOUSQUET" • MAS CHAMPART

To know the wines of Mas Champart is to love them. Isabelle and Mathieu Champart's wines are celebrated in France as among the best of the Languedoc, a top-ten list. With a character all its own, their Causse du Bousquet is a wine from a wind-swept, *garrigue*-gnarled plateau in Saint-Chinian, and I can assure you that you've never tasted anything quite like it. The floral perfumes they coax out of their grapes are simply remarkable and the wines show that elusive quality of finesse in spades. Do yourself a favor and put a bottle on your dinner table tonight.

\$19.95 PER BOTTLE

\$215.46 PER CASE

2006 VACQUEYRAS ROUGE • SANG DES CAILLOUX

The master is at it again—another year, another masterpiece. Serge Férigoule's Vacqueyras sets the appellation standard every year and in our opinion outperforms many a wine from some of the better-known southern Rhône appellations

surrounding it. A 1989 tasted five years ago took the cup at a non-blind tasting of old Gigondas and Châteauneuf in Berkeley. This is worth every penny and more. Kermit and I agreed after visiting the domaine that in 2006 Serge has increased the charm factor.

\$32.00 PER BOTTLE **\$345.60** PER CASE

**2006 VACQUEYRAS BLANC
SANG DES CAILLOUX**

A relatively rare beast, Serge's *blanc* is a ripe, honey-infused cornucopia of fruit, a blend of five grapes, to be exact. This is not a wine to age but a wine to enjoy with rich, oily foods. It is made more in the mold of a Roussanne-based southern Rhône than a Marsanne-based northern Rhône, if you get my drift. Twenty-one cases of this beauty were imported into the United States.

\$54.00 PER BOTTLE **\$583.20** PER CASE

**2006 CLOS DE LA PROCURE BLANC
DUPÉRE BARRERA**

The wines of Emmanuelle Dupéré and Laurent Barrera are relative newcomers to the KLWM portfolio. The young couple is based in Provence, working vineyards in the appellation Côtes de Provence. Check out their blog if the mood strikes you (and if you read French, but even if not, you can enjoy the pictures), www.blogduperebarrera.com. Back to the wine: their single-vineyard *blanc* is an intriguing blend of Ugni Blanc, old-vine Grenache Blanc, and Rolle (otherwise known as Vermentino).

\$18.00 PER BOTTLE **\$194.40** PER CASE

**2006 CLOS DE LA PROCURE ROUGE
DUPÉRE BARRERA**

The red wine from the Clos de la Procure vineyard is a blend of old-vine Grenache, Mourvèdre, Carignan, and Cinsault that is farmed organically, then raised for eighteen months in barrel and bottled unfiltered. The resulting wine shows a remarkable combination of silkiness and just the right amount of bite. It is loaded with Provençal flavor, and it is fun to chew it around a bit before swallowing. Here's a chance to taste the best of the appellation.

\$18.00 PER BOTTLE **\$194.40** PER CASE

2007 **CÔTES-DU-RHÔNE BLANC**
DOMAINE CLAPE

This may be the last vintage of this beauty so get it while you can, as the old vines are dying at an alarming pace. The vines, all Marsanne, are planted between Cornas and Saint Péray in clay and limestone. This is textbook Marsanne, with an aroma that has texture, if you can imagine such a thing. Speaking of aromas, Kermit found apricot pit in this beauty. The palate is the most intriguing, as it combines a rich, oily mouth-feel with knock-out floral and mineral perfume. Weird, isn't it, the aroma has texture and the palate has perfume. Check it out.

\$30.00 PER BOTTLE **\$324.00** PER CASE

2007 **CÔTES-DU-RHÔNE ROUGE**
DOMAINE CLAPE

Those looking to top the quality/value ratio scale in their purchasing shouldn't miss this. Clape has one vineyard of pure Syrah that he vinifies and ages alongside his Cornas with the same care and attention, then labels it as simple Côtes-du-Rhône. Not to be confused with Grenache-based Côtes-du-Rhône from the south, this is a powerfully built, imposing Syrah in the vein of Cornas, but at a fraction of the price.

\$32.50 PER BOTTLE **\$351.00** PER CASE

2006 **CAIRANNE "LÉA FELSCH"**
CATHERINE LE GOEUIL

We must tell you that Catherine needs our support. She is battling a landowner from whom she rents a portion of her vines and the only reason she continues making wine is through the encouragement of Kermit and the sales power of his company. And what a loss it would be—she is a great winemaker of chewy, complex, meaty reds that remind us how much quality and value can be found in the lesser-known *cru* villages of the Côtes du Rhône such as Cairanne. We don't want to lose her. To top it all off, her vines are biodynamically farmed. All in all, this domaine is a rare find and deserves to be tried.

\$18.50 PER BOTTLE **\$199.80** PER CASE



— WHITE BURGUNDY —

DOMAINE ROBERT-DENOGENT

by Dixon Brooke

2006 SAINT-VÉРАН “LES POMMARDS”

I once enjoyed a carafe of Saint-Véran in a bistro in Fleurie that sticks in my memory, but it did not have the dimension and layers of flavor that I find in Jean-Jacques Robert’s ambitiously crafted Saint-Véran. Over the years, I have tasted many bottles of Saint-Véran; Robert’s seems to transcend the appellation.

The 2006 has more body than usual, and lots of delicious Chardonnay fruit. Don’t age it; down it!

\$32.00 PER BOTTLE **\$345.60** PER CASE

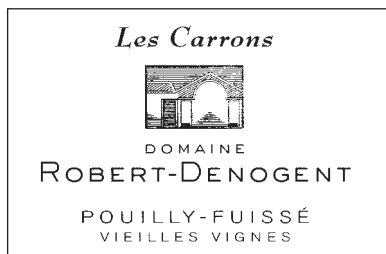
2006 POUILLY-FUISSÉ “LA CROIX”

La Croix is the most mineral-infused of Robert’s quartet of Pouilly-Fuissés. High-toned and racy, it is the most Puligny-esque of his cuvées. The aromas are an explosive combination of crushed stone and ripe Chardonnay, barrel-fermented, bottled unfiltered, and don’t forget, from seventy- to eighty-year-old vines.

\$38.00 PER BOTTLE **\$410.40** PER CASE

2006 POUILLY-FUISSÉ “LES CARRONS”

Les Carrons is also from ancient vines and shows it with excellent intensity and concentration. The toasty Chardonnay fruit seems perfectly, deliciously ripe. Jean-Jacques related the story of an old *vigneron* from Meursault who once told him that the problem in the Côte d’Or was that hunting season starts too early; the *vignerons* harvest too early because they all want to go hunting. Jean-Jacques doesn’t make this mistake. This is a grand white Burgundy that can be tucked away for a few years or enjoyed now with, for example, a whole roasted chicken and potatoes roasted in the drippings.



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

—CHRISTMAS 2008—

TAKE IT EASY

PLEASE NOTE THAT WE consciously try to make gift giving easy for you, because we are gift givers, too. Shopping can be a drag. So give us a chance. Come on by, or do it by phone.

Consider giving a KLWM gift certificate. Very tasty! Dial 510-524-1524 to order one in any denomination. We'll mail it to you or for you.

Or how about a bottle of wine in a nice gift box? Our wines range from \$9.95 on up. Or a two-, three-, or six-bottle carton?

Please consider this full case of French and Italian wines at a discount. It is a KLWM variety pack. We want you to be proud and we want the recipient to become a client here, so we put this sampler together with care.

THE PERFECT GIFT SAMPLER

NORMALLY

2007 BORDEAUX <i>BLANC</i> • CHÂTEAU DUCASSE	\$16.00
2005 MONTAGNE-SAINT-ÉMILION • CHÂTEAU TOUR BAYARD	22.00
2006 ALSACE <i>BLANC</i> • KUENTZ-BAS.	13.95
2007 BOURGOGNE <i>BLANC</i> "CHARDONNAY" • LA SOEUR CADETTE	14.95
2006 COTEAUX DU LANGUEDOC <i>ROUGE</i> • CHÂTEAU DE LASCAUX	16.95
2006 SAVENNIÈRES "CUVÉE SPÉCIALE" • CHÂTEAU D'ÉPIRÉ	19.95
2007 VIN DE PAYS DU VAUCLUSE <i>ROUGE</i> • DOMAINE DE DURBAN	9.95
2005 CAIRANNE "CUVÉE MARIE ROUVIÈRE"	
CATHERINE LE GOEUIL	19.95
2006 LIRAC • DOMAINE DU JONCIER.	22.00
2006 CAHORS • CLOS LA COUTALE	14.95
NV PROSECCO DI CONEGLIANO <i>BRUT</i> • SOMMARIVA	13.95
2006 MONTELECCIO <i>ROUGE</i> • SESTI	22.00

Normally \$206.60

SPECIAL SAMPLER PRICE

\$155

(25% discount)

DOMAINE LES PALLIÈRES

HERE'S ANOTHER POSSIBILITY. CONSIDER a six-bottle carton of Kermit's own domaine in southern France, Domaine Les Pallières at Gigondas, from the great 2005 vintage. He does it his way!

We will include a free signed copy of Kermit's *Adventures on the Wine Route*, and the six-bottle pack will be discounted 10%.

**\$194.40 PER CARTON OF SIX
WITH SIGNED BOOK**

EVERYONE LOVES MAGNUMS

OUR STAFF UNANIMOUSLY VOTED for magnums as their favorite under-the-tree discovery. While we don't think big is always better when it comes to wine, it is better when it comes to bottle size.

Put a magnum on the table or under the tree—automatic oohs and aahs!

PER MAGNUM

2005 CHINON "CLOS DE LA DIOTERIE" • CHARLES JOGUET	\$93.00
2005 CHINON "CLOS DU CHÊNE VERT" • CHARLES JOGUET	93.00
2004 CHINON "CLOS DE LA DIOTERIE" • CHARLES JOGUET	75.00
2003 CHINON "CLOS DE LA DIOTERIE" • CHARLES JOGUET	72.00
2003 CHINON "CLOS DU CHÊNE VERT" • CHARLES JOGUET	72.00
2003 CHINON "LES VARENNES DU GRAND CLOS" CHARLES JOGUET	55.00
2004 VIN DE PAYS DE L'HÉRAULT <i>ROUGE</i> DOMAINE DE LA GRANGE DES PÈRES	155.00
2007 CHÂTEAUNEUF-DU-PAPE <i>BLANC</i> DOMAINE DU VIEUX TÉLÉGRAPHE	130.00
2006 CHÂTEAUNEUF-DU-PAPE <i>ROUGE</i> DOMAINE DU VIEUX TÉLÉGRAPHE	150.00
2005 CHÂTEAUNEUF-DU-PAPE <i>ROUGE</i> DOMAINE DU VIEUX TÉLÉGRAPHE	136.00

2005	CHÂTEAUNEUF-DU-PAPE “VIEILLES VIGNES”	
	DOMAINE DE LA CHARBONNIÈRE	\$115.00
2005	CHÂTEAUNEUF-DU-PAPE “LES HAUTES BRUSQUIÈRES”	
	DOMAINE DE LA CHARBONNIÈRE	115.00
2005	CHÂTEAUNEUF-DU-PAPE “MOURRE DES PERDRIX”	
	DOMAINE DE LA CHARBONNIÈRE	99.00
2005	GIGONDAS • DOMAINE LES PALLIÈRES	80.00
2004	GIGONDAS • DOMAINE LES PALLIÈRES	74.00
2005	CAIRANNE “CUVÉE LÉA FELSCH” • CATHERINE LE GOEUIL	44.00
2003	CÔTE RÔTIE • PATRICK JASMIN	125.00
2002	CÔTE RÔTIE • PATRICK JASMIN	113.00
2005	BANDOL <i>ROUGE</i> • DOMAINE TEMPIER	85.00
2005	LUSSAC ST.-EMILION • CHÂTEAU DE BELLEVUE	60.00
2005	LALANDE-DE-POMEROL • CHÂTEAU BELLES-GRAVES	70.00
2006	CAHORS • CLOS LA COUTALE	32.00
2005	GEVREY-CHAMBERTIN “LES CHERBAUDES”	
	DOMAINE BOILLOT	174.00
2005	GEVREY-CHAMBERTIN “LES EVOCELLES”	
	DOMAINE BOILLOT	130.00
2005	VOLNAY “LES BROUILLARDS” • DOMAINE BOILLOT	134.00
2007	MORGON • MARCEL LAPIERRE	46.00
2007	CÔTE DE BROUILLY • CHÂTEAU THIVIN	55.00
2006	CÔTE DE BROUILLY • NICOLE CHANRION	42.00
2005	POUILLY-FUISSÉ “LES CARRONS”	
	DOMAINE ROBERT-DENOENT	110.00
2005	POUILLY-FUISSÉ “CUVÉE CLAUDE DENOENT”	
	DOMAINE ROBERT-DENOENT	90.00
2005	POUILLY-FUISSÉ “LA CROIX”	
	DOMAINE ROBERT-DENOENT	82.00
2004	POUILLY-FUISSÉ “LES CARRONS”	
	DOMAINE ROBERT-DENOENT	103.00
2004	POUILLY-FUISSÉ “CUVÉE CLAUDE DENOENT”	
	DOMAINE ROBERT-DENOENT	84.00
2004	POUILLY-FUISSÉ “LA CROIX”	
	DOMAINE ROBERT-DENOENT	83.00
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	DOMAINE ROBERT-DENOENT	87.00
NV	PROSECCO DI CONEGLIANO <i>BRUT</i> • SOMMARIVA	32.00
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