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WINE MERCHANT

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**DON'T MISS  
BASTILLE DAY**

- **SUMMER SAMPLER**
- **VINTAGE POMEROL**
- **2009 GUILLEMOT IN STOCK!**
- **2009 TEMPIER PRE-ARRIVAL**

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

JULY 2011



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## PARIS

I HAVE YET TO SEE how lovely Paris looks in Woody Allen's new film, but Gail and I did rent a 7th arrondissement apartment for a two-week vacation in May. The weather was short-sleeve perfect, and Parisians were living it up outdoors until three or four in the morning—the great city as beautiful, as grandiose as I've seen it. What a huge sky with no telephone wires in the way!

Let's call it a working vacation, because for lunch and dinner I wanted to experience Paris's contemporary gastronomic scene, especially the bistros.

We enjoyed JaJa twice, in the Marais. Good food, ambience, and wines—but one of my experiences there was a sign of our times, here and in France. I ordered a glass of Bandol *blanc*, and a deep, golden-brown liquid was poured out. I had a sniff . . . Uh oh, oxidized, and I informed the pleasant waitress. “But *monsieur*,” she said proudly, “this is a natural wine,” as if to say that it was good, whether it was good or not.

“Yes, but even natural wines should at least be correct,” I said. There is an attitude gaining ground that flaws are a good sign, because they prove that the wine is “natural.” New customers might not know, but I began importing organic wines back in the seventies and the first no-SO<sub>2</sub> wine in 1980 (from Jules Chauvet). I claim a certain experience. And that experience leads me to promise that I will never offer you a wine because it is “natural.” First things first: it has to taste good. I have pushed winemakers to make and clients to buy so-called natural wines, but natural alone doesn't make me open up my checkbook.

We also enjoyed Frenchie, a fairly new hole-in-the-wall *resto* in the 2nd. The wine list appealed to me because of the diversity and quality of its selections. I enjoyed an excellent Champagne I'd never heard of but, oops, was having too much fun to write it down.

And twice we went to Septime in the 11th. After a superb lunch with a bottle of Pinot Noir from Ganevat (from the Jura), I phoned Walter and Patricia Wells and urged them to join us at dinnertime a couple of days later. I was embarrassed when Patricia's fish dish stunk its way to our table. How could the cooks have missed that old fish smell in the kitchen? Still, I'll probably go back again, because some of the dishes were brilliant, and strikingly fresh.

We went to one gastronomic palace beloved by Americans, Restaurant Taillevent, “tie preferred” (where I first tasted a Raveneau Chablis back in the seventies). The food was almost laughable—overworked, overcomplicated—and all without tasty results. The wine list, however, is a reason to go. With our friend Naomie Kremer, we had a 1995 Raveneau and a 1966 Château de Sales (Pomerol) for scarcely higher prices than the new vintages on the list.

We enjoyed our meals at the Café des Musées in the 3rd, a little corner place, the perfect neighborhood bistro—how I wish it would open on Solano Avenue near my home in Berkeley. One day I had a delicious roasted *pigeonneau* with polenta that I'd love to repeat.

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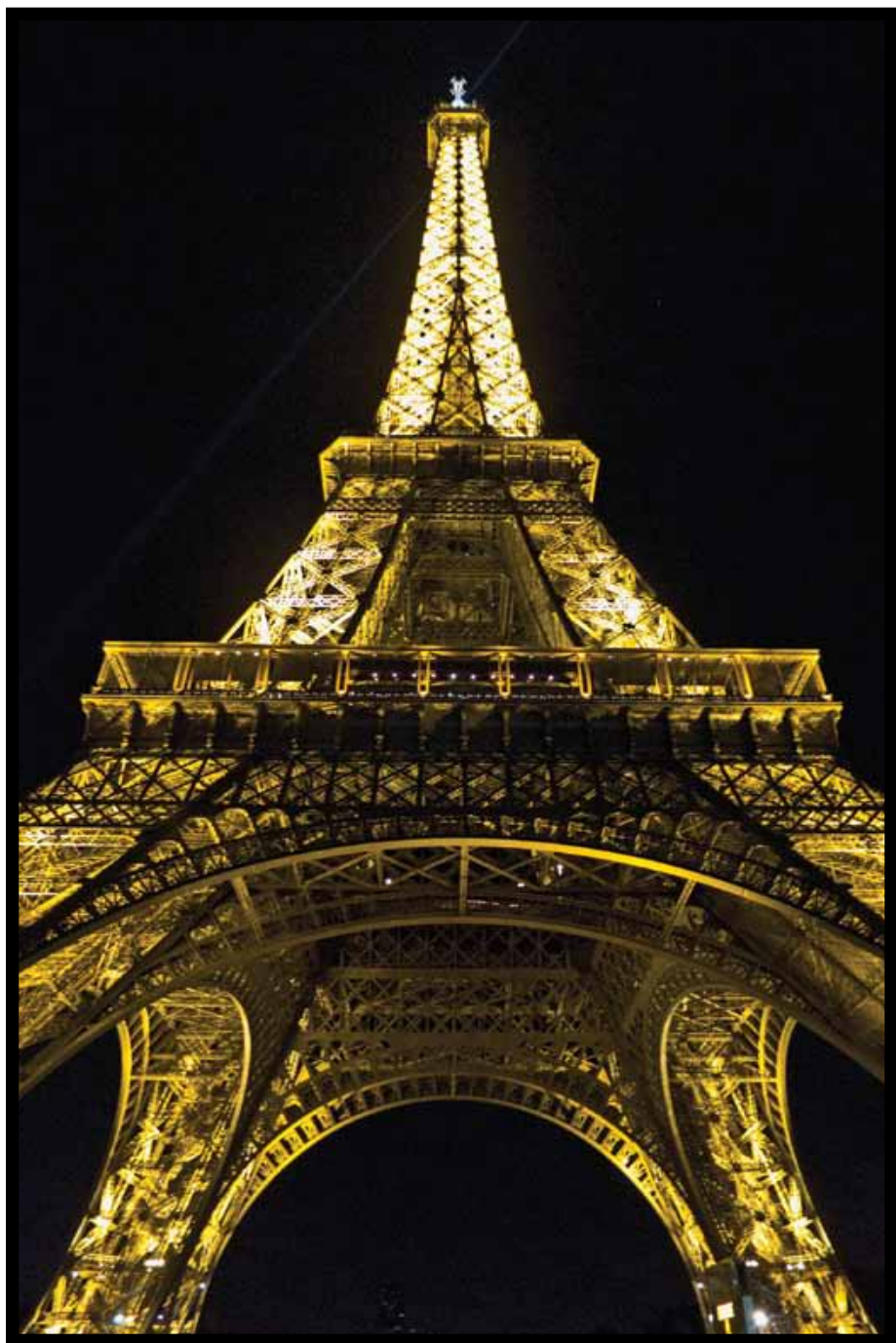
© Gail Skoff

After trips this past winter to Seattle, Los Angeles, New York City, and of course the Bay Area, I couldn't help comparing those dining experiences with the Parisian scene. The experiences are so similar that it really surprised me, even down to the adventurous wine lists. But in the U.S., well, we've had plenty of passion for quite a while, and now, no question, we have the talent to match the passion. During my U.S. tour, I noticed more energy, more dynamism than in Paris. But let me moan a little. What I miss on both sides of the Atlantic are the classic, traditional French dishes that marry so beautifully with wine. *Nouvelle cuisine* has killed any reasonable wine and food matching, as anyone who has visited Spain's three-star elBulli (just for an extreme example) can attest.

One last thing about Paris: in the old days, we thought Parisians were rude if we didn't speak their language. Nowadays, even if you speak French, if they detect an accent, they will insist and persist trying to speak English even if they can't.

That was the vacation. Wine-wise, so far, I have tasted in the Loire Valley, Chablis, and Bandol. The 2010 Loire whites are as good as they get, and the Château d'Épiré "Cuvée Spéciale" is one of the greatest wines and greatest bargains you'll have a chance to buy next year. The Touraine's Sauvignon Blancs are bright, fresh, and delicious—perfection, in fact, according to my taste buds. Chablis? Attention, fellow white Burgundy fanatics—the 2010 Chablis are not to be missed.

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*Eye-full Tower*

© Gail Skoff

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# BASTILLE DAY CELEBRATION

by Lori Varsames

**W**E'VE BEEN LOOKING for an excuse to throw another parking lot party. I raised my hand and asked, Why not celebrate the country that has kept our glasses filled for almost forty years? I mean, along with Italy. I admit to feeling a little lump in my throat whenever I hear the French national anthem, "La Marseillaise," because it is full of their passionate spirit. Nobody gets a bee in their bonnet the way the French do! Historians claim that in an effort to really tick off the English (a French national pastime), King Louis XVI sent French troops to fight alongside the colonial army during the American Revolution. When their soldiers returned, they brought back more than just hamburgers and rock 'n' roll. They also took our ideals of freedom and democracy with them—just another log on the fire to instigate the French Revolution. The cross-cultural exchange between us endures to this day. On their behalf, we continue to engage in an uprising KLWM started in 1972: the Authentic Wine Revolution. So raise your voices and shout: *Away with mass-produced wines! Down with heavy oak bombs! Say no to liquid jam! Off with your heads, you lousy recipe-wines made to earn high scores! Rise up against one-dimensionality once and for all!*

Please join us in sounding our battle cry (*glug, glug, hurrah!*) through the sublimely soulful cuisine of Melissa Fernandez, Executive Chef of Café Fanny, the inspired music of Gaucho Gypsy Jazz, and the delicious wines of our brave *terroiristes*. After all, as our favorite Francophile, Thomas Jefferson, reminds us, "A little rebellion now and then is a good thing."

*Vive la France! Vive le Terroir!* Now let's show them Frenchies how to party.

SATURDAY, JULY 16

11 A.M. TO 4 P.M.

*Event presented by Café Fanny*

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# SUMMER SAMPLER

by Mark Congero

*The tomato displays its remarkable amplitude and abundance, no pit, no husk, no leaves or thorns, the tomato offers its gift of fiery color and cool completeness.—PABLO NERUDA*

**O**F ALL THE PRODUCE I have written about that tastes better in season—strawberries, asparagus, corn, or figs—none get my heart racing like juicy, plump summer tomatoes. Big beefy Brandywines, little Sweet 100s, beautiful Green Zebras—they are the rock stars of the summer market. Peaches, apricots, peppers, and melons . . . please take no offense, but the tomato is the undisputed heavyweight of summer. Colorful, aromatic, and ample, they scream, “Here we are! Eat us now!” How many to buy? Which ones to buy? What the heck do I do with all these tomatoes? That is all part of the fun.

Ah, but pairing tomatoes and wine can be tricky. Here are a few things I have learned: For raw tomato dishes, whites or rosés are your best bet—fruit and crisp acidity. If you must drink red, stay away from anything too tannic, as it would clash and overpower the tomato. I always put a chill on any red that I am pairing with raw tomato dishes; it just seems to make the wine “pop” right along with the sweetness and the acidity of the tomatoes. With grilled or roasted tomato dishes, you can drink reds with more body, but good acidity is still key.

There will be plenty of delicious wines in the sampler to experiment with. Also, to help with the umpteen pounds of tomatoes you will wrestle with this summer, all the recipes included in your carton will feature tomatoes.

PER BOTTLE

2009 MUSCADET “CÔTES DE GRAND LIEU” • ERIC CHEVALIER . . .	\$13.95
2009 INCÒ <i>BIANCO</i> • LA VIARTE . . . . .	14.95
2009 BOURGOGNE “CHARDONNAY” • LA CADETTE . . . . .	18.95
2010 COTEAUX DU LANGUEDOC ROSÉ • SAINT MARTIN . . . . .	12.95
2010 BARDOLINO CHIARETTO • CORTE GARDONI . . . . .	12.95
2010 COTEAUX DU LANGUEDOC ROSÉ • CHÂTEAU LA ROQUE . .	17.50
2009 TINTERO ROSSO • ELVIO TINTERO . . . . .	9.95
2010 RAISINS GAULOIS • MARCEL LAPIERRE . . . . .	12.95
2009 CÔTES DU RHÔNE <i>ROUGE</i> • “CYPRESS CUVÉE” . . . . .	14.95
2003 BARBERA DEL MONFERRATO “PERLYDIA” • CANTINE VALPANE	18.00
2009 CHINON “LES PETITES ROCHES” • CHARLES JOGUET . . . . .	22.00
2007 CHIANTI CLASSICO • VILLA DI GEGGIANO . . . . .	24.00

*Normally \$193.10*

**SPECIAL SAMPLER PRICE \$144**

*(a 25% discount)*

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*Chez Fon Fon*



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# PROVENÇAL WHITES

## 2009 CASSIS BLANC CLOS SAINTE MAGDELEINE

For starters, enjoy the color—pale, bright yellow with glints of green. The first exhalation of aroma has notes of Provençal herbs and anise. White peach and white acacia follow. On the palate there is a fine alliance between the fleshiness and a fresh peach-like acidity. The aftertaste is elegant, dry, honeyed with notes of apricot and peach. Our bottling was not subjected to any filtration.

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

## 2010 BANDOL BLANC DOMAINE DE TERREBRUNE



Proprietor Reynald Delille is so proud of his 2010, I believe he might agree to stick around to bestow a few more vintages for us to savor.

Here's what I believe—anyone who puts together a list of the top five whites of southern France has got to include Terrebrune's Bandol. And it possesses a quality the others can't match—the potential it has to age and blow our minds for years. I am not saying it has to be

aged. In my house it is this summer's favorite white. But I promise, if you save some, you'll be happy you did.

This 2010 is an unusually complex white. It will keep you busy trying to name those fruits, flowers, and spices that keep zinging around, if you enjoy such an exercise.

Of course, serve it with Mediterranean cuisine. The grapes at Terrebrune practically dip their toes into the coastal waters near Bandol and Sanary-sur-Mer. But try it with Asian dishes, too. It works wonderfully.

**\$31.00 PER BOTTLE      \$334.80 PER CASE**



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# NEW DISCOVERIES, OR INTRODUCING THE NEW GUARD

by Lori Varsames

## 2007 VIN DE PAYS DE L'HÉRAULT ROUGE CLOS LALFERT

Baptiste Lalfert does not come from a winemaking family, did not inherit his vines. No, he managed to launch his domaine on his own, right after finishing winemaking school in 2006. Finding an old-vines parcel that was destined to be pulled up and replanted inspired him to harness the vineyard's true potential. There may not be knowing hands to guide him along the way, but he brings raw optimism and true grit to the table, not to mention the patience to build slowly. Although he only has one hectare of land to his name and only one vintage under his belt, this young upstart had enough gumption to come in search of us to see what we thought. With 50% Syrah and 50% Carignan, the blend is complex yet shockingly smooth for the South. To me, the 2007 tastes like a *grand cru* in the making.

**\$44.00** PER BOTTLE

**\$237.60** PER SIX-BOTTLE CASE

## 2007 SAUTERNES • DOMAINE DE L'ALLIANCE

In Sauternes, an appellation that is better known for wine châteaux than for the talented people who work the soil and make the wine, Valérie and Daniel Alibrand are braving it on their own without the safety net enjoyed by their more established neighbors in the village of Fargues. The Alibrands started Domaine de l'Alliance in 2005, after purchasing the vines from Valérie's side of the family. Daniel had been an Atlantic fisherman by trade, yet the two jumped at the opportunity to start their new vocation in Valérie's hometown. Such a leap of faith has not been without its struggles; however, the Alibrands have been attracting quite a bit of attention, right out of the gate. They are fortunate to have older vines, which impart fabulous complexity to the wine, although it means *half* the yields than are the norm for Sauternes. Their yields are about as low as Yquem's! This Sauternes had me shamelessly licking up the precious golden drops that were dripping off the side of the glass. Wow! It is a bargain at the price, because this stands shoulder-to-shoulder with the best Sauternes money can buy. And one taste will prove it to you—don't miss it.

**\$40.00** PER 500-ML BOTTLE

**\$432.00** PER CASE



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## NEW ARRIVALS

by Dixon Brooke

### 2010 CORSE CALVI “E PROVE” BLANC DOMAINE MAESTRACCI

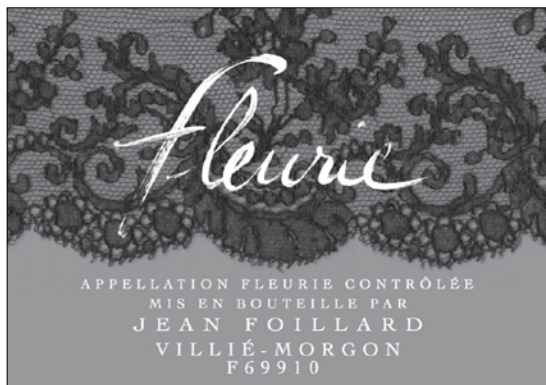
E Prove is our greatest value from Corsica. Grown in granite soils on a high-altitude plateau above the town of Calvi, this Vermentino comes from a vineyard shielded by mountains on one side and exposed to maritime breezes on the other. Always a cornucopia of aromatic interest and fascinating flavors, it will serve beautifully with seafood, charcuterie, or Mediterranean-style vegetable preparations.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE

### 2008 FLEURIE • JEAN FOILLARD

Jean Foillard's late-release Fleurie, relatively new to the U.S. market, garnered a great deal of attention at our April trade tastings in San Francisco and Los Angeles. Deep and smoky, silky smooth—you'll know how it feels to have your palate embraced by a taste of Fleurie. The lacy black undergarments on the label reveal this wine's true purpose: to seduce.



**\$48.00** PER BOTTLE

**\$518.40** PER CASE

### 2009 PIC SAINT LOUP ROUGE “CUVÉE SAINTE AGNÈS” ERMITAGE DU PIC SAINT LOUP

The Sainte Agnès cuvée, from higher-altitude white limestone soils on the Pic Saint Loup, is the pride and joy of this ancient family property. A deeply colored and boldly flavored blend in which Syrah plays a starring role, it will leave you wondering why you often pay so much more for so much less. If you happen upon something wild to serve it with, so much the better.

**\$24.00** PER BOTTLE

**\$259.20** PER CASE

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# 2009 DOMAINE PIERRE GUILLEMOT

by Graeme Blackmore

**A**STYLISTIC COMPARISON to 1999 is reasonable, and Jean-Pierre Guillemot is reminded of the 1995s. Is this just some hype for the 2009 vintage? My tasting notes say otherwise. The youthful expression yet dynamic structure of these wines has other vigneronns talking of 1959; and this from a group notoriously averse to talking, let alone hype.

The saying that the weather in June creates the quantity, August the style, and September the quality describes perfectly the 2009 growing season in Burgundy. An early bud break with a prolonged period of increasingly warmer days created perfect conditions. Then a brief rainy spell in July fleshed out the juice, and an early harvest in September retained essential acidity. Perfumed fruit, opulence, texturally dazzling, all the while balanced and harmonious, and showing that ethereal character found only in Burgundy. Thrilling!



But what makes Guillemot's range of wines uniquely interesting is that they demonstrate the greatest attribute of this vintage: from the AOC Bourgognes through the village AOCs, the traditional hierarchical structure of Burgundy appears disrupted. Both classifications have ambitions far loftier than their status confers, and the *premier crus* are similarly elevated. These are undoubtedly great wines! Taken in this context they are also extraordinary values. Meanwhile,

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Guillemot and sons in their cellar in Savigny

© Dixon Brooke

Guillemot’s *grand cru* Corton is beyond fantastic, and my notes became exclamations points. His Bourgogne *Rouge* is a classic, and no wonder—half the parcel is actually within the appellation of Savigny. Les Picotins is a village *lieu-dit*, but in 2009 it dives headlong into *premier cru* territory—outstanding! Les Jarrons is situated mid-slope and shows that deeper core of fruit in the mouth-feel.

Normally these bottles stay in their box and go immediately downstairs, but as with many other wines from this vintage the temptation to drink them early will be huge. Demand is high, and although they just arrived you’ll already find some of them on local restaurant wine lists. I recommend ordering a balanced selection of these vineyards to enjoy over the years. Contact our expert sales staff to get personal advice.

PER BOTTLE

2009 BOURGOGNE <i>ROUGE</i> . . . . .	\$22.00
2009 SAVIGNY-LÈS-BEAUNE “LES GRANDS PICOTINS”. . . . .	32.00
2009 SAVIGNY-LES-NARBANTONS <i>1ER CRU</i> . . . . .	39.00
2009 SAVIGNY-LES-JARRONS <i>1ER CRU</i> . . . . .	39.00
2009 SAVIGNY AUX SERPENTIÈRES <i>1ER CRU</i> . . . . .	39.00
2009 CORTON <i>GRAND CRU</i> LE ROGNET ET CORTON . . . . .	89.00



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# THREE FROM BRUNO COLIN

by *Chris Santini*

## 2009 CHASSAGNE-MONTRACHET BLANC BRUNO COLIN

Perhaps no family knows Chassagne-Montrachet as well as the large, extended Colin family (which interestingly enough traces its origins back to Ireland, drawn to Burgundy several centuries ago by the wine trade). Bruno Colin grew up in the middle of it all, the fourth generation of vigneron in his branch, and one of the most recent Colins to break out on his own. This Chassagne-Montrachet cuvée is important for anyone interested in the typicity of the various Burgundian appellations. Here you have six different parcels spread out over all sides of the appellation, some with deeper clay soils, others with limestone predominance, some with younger vines, several with older vines. It's essentially a blend of a bit of everything Chassagne has to offer. There is citrus and minerality as well as the generosity, depth, and density we love in a Chassagne.

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

## 2009 CHASSAGNE-MONTRACHET BLANC 1ER CRU "MORGEOT" • BRUNO COLIN

Bruno's Morgeot is known for having the broadest shoulders of his large array of *premier cru* wines. Half-century-old vines, red clay soils, and a position on the southern tip of the village combine for quite a show. Far from shy, this one gives immediate pleasure with notes of creamy brioche and spice. For those who appreciate classic, masculine Chassagne.

**\$82.00** PER BOTTLE      **\$885.60** PER CASE

## 2009 MARANGES ROUGE 1ER CRU "LA FUSSIÈRE" • BRUNO COLIN

A top vintage like 2009 is a good opportunity to explore some of the lesser-known corners of Burgundy. Maranges has long been a source of simple yet enjoyable wines, but when you have a top grower in Chassagne (which until recently was a predominantly red wine area, by the way) working the vines and making the wine, along with a well-balanced vintage, Maranges becomes an overperforming value not to be missed. Bruno tells me he's never seen such depth and concentration in his Maranges until this vintage.

**\$36.00** PER BOTTLE      **\$388.80** PER CASE

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# VINTAGE POMEROL

by Steve Waters

**I**CUT MY TEETH selling Bordeaux in a small wine shop in San Francisco in my early wine business days. Lately, I've become Mr. Bordeaux in the Kermit Lynch Wine Merchant newsletter. After visiting Château Gombaude Guillot this past January and tasting a wide array of older vintages, I think we've discovered the ultimate expression of Merlot available from the Right Bank of the Garonne River.

On a sparkling clear, crisp morning in the village of Pomerol, we met Claire Laval, the proprietress/winemaker of Château Gombaude Guillot, for our tasting. A lineup of ten different vintages was waiting for us in the tasting room. Of all the different years, nuances, and subtleties of the wines, three vintages stood out in particular: 2000, 1996, and 1994.

Vintage 2000 is a no-brainer, a blockbuster throughout Bordeaux. The 2000 Gombaude Guillot reveals the true depth and power that Merlot can achieve without losing its grace and elegance. A wine to drink now, to be sure, but further patience will have its reward.

Also in the category of drink/hold would be the 1996. A balance verging on perfection exists between the Merlot and Cabernet Franc and provides a mouthfeel that is incredibly smooth and irresistible. There is still a noticeable tannin present that might soften a bit more if given additional aging.

And if all the other vintages weren't spectacular in their own right, the 1994 Château Gombaude Guillot just knocked my socks off. Supple, pure, harmonious, and as smooth as silk going down, it is a total pleasure to drink right now.

Claire Laval and her family are protective custodians of the gravel and clay soil that grow their Merlot and Cabernet Franc, and it's admirable that they are still the one and only certified organic producer in all of Pomerol. We've priced these vintages attractively in the hope that they will move quickly to your hands and wine glasses. There's nothing better than your friendly neighborhood wine importer providing incredible wine aged and ready to drink, and that is what we've done for you here.

	PER FIFTH	PER MAGNUM
2000 CHÂTEAU GOMBAUDE GUILLOT . . .	\$76.00	\$156.00
1996 CHÂTEAU GOMBAUDE GUILLOT. . . . .	66.00	134.00
1994 CHÂTEAU GOMBAUDE GUILLOT. . . . .	64.00	131.00

## KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

*All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer's right to import wine into his/her state. In placing an order, the customer represents to Kermit Lynch Wine Merchant that he/she is at least 21 years of age and the person to whom delivery will be made is at least 21 years old.*

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— PRE-ARRIVAL OFFER —

2009 **BANDOL**  
**DOMAINE TEMPIER**

**T**ALK ABOUT ON-THE-SPOT reporting—I just left Domaine Tempier after tasting their recently bottled 2009s.

Most 2009 French reds leap out of the glass as if they can't wait to be drunk. Tempier's reds have two identities. The first impression—they seem closed, reticent aromatically with a lovely, balanced palate that stains the taste buds. Then after some breathing time, the noses start to stretch and yawn (yes, a nose that yawns) and wake up. Are they closed down aromatically after the bottling, which often happens, or will they be slow to develop into what I am sure will be masterpieces? Oh yes, that much is certain, and it doesn't take a wine expert to figure it out. The beauty of them is obvious.

Can a wine be immensely flavored? If that works, La Tourtine 2009 is exactly that. The texture is heavenly—the thickest, richest, friendliest texture of any Tourtine so far.

With this beauty, fans of La Migoua will have mouthfuls of Migoua-ness to play with. Broadly textured, penetrating, loaded with classic Migoua flavors, a bottle will live as long as you want it to—I have one here from the tasting that won't last longer than tonight. It'll go with a rabbit that grew up wild, dining on Bandol grape leaves.

Strangely, Cabassaou, the pure old-vines Mourvèdre, is more open than the others. The fruit is amazing, hard to believe. Raspberry and strawberry seemed to flitter all over my tongue. This is my personal favorite Cabassaou, ever.

PER CASE

2009 BANDOL "CLASSIQUE" . . . . .	\$438.00
2009 BANDOL "LA MIGOUA" . . . . .	.618.00
2009 BANDOL "LA TOURTINE" . . . . .	.618.00
2009 BANDOL "CABASSAOU" . . . . .	.888.00

*Inquire about availability in tenths, magnums, and jeroboams.*

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

