



KERMIT LYNCH  
WINE MERCHANT

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- **STAFF SELECTIONS**
- **REDS ONLY WINE CLUB**
- **P-A: 2010 CHERISEY & CHEVILLON**

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

MARCH 2012

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## REDS ONLY WINE CLUB

**A**LITTLE OVER A YEAR AGO we launched our first wine club. The response to this club was nothing short of overwhelming—it turns out that our clients love to receive our wines on their doorstep each month.

During the past year, we polled our club members and customers to see if they would be interested in another club and, if so, what they would want in it. The response was nearly unanimous—“Send me red wine!”

We have listened and are now delivering your request: join *Club Rouge* and receive two reds a month from the top appellations of France and Italy, with a focus on complex and cellar-worthy wines. Experience selections from Bandol to Gigondas, Barbaresco to Patrimonio, and everything in between.

Our original club will remain the same, but we will now call it the Adventures Club—named for Kermit’s first book, *Adventures on the Wine Route*. The Adventures Club features our best values in red, white, and rosé, giving you the opportunity to experience a wide range of wines from France and Italy.

Each month, members receive two bottles of Kermit Lynch imports and our wine club bulletin, which profiles the wines and includes a recipe. Pick your wines up at our Berkeley retail shop or have them shipped.

### CLUB ROUGE

**\$69.00** PER MONTH

#### ADVENTURES CLUB

**\$39.00** PER MONTH

#### JOIN BOTH!

**\$108.00** PER MONTH

To sign up for a club or to give a club as a gift, visit [kermitylynch.com/wineclub](http://kermitylynch.com/wineclub), or give us a call at 510.524.1524.

*Club prices do not include applicable tax and/or shipping charges.*



© Gail Skoff

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## STAFF SELECTIONS

**T**HE KLWM STAFF SELECTIONS edition of our monthly newsletter is always an eagerly anticipated event by staff and, we hope, by you clients. This is a great opportunity to see what the KLWM staff thinks are the most exciting wines available and what we are recommending to our clients and friends. To learn more about what makes us enthusiastic, visit the KLWM blog—[kermitylynch.com/blog](http://kermitylynch.com/blog)—during the month of March for highlights and information.

—*Steve Waters, Retail Manager*

### —Michael Butler—

#### 2009 ROSSO DI MONTALCINO • SESTI

This is my favorite of our delicious Italian red wines. Grown in the beautiful garden that is southern Tuscany, the Rosso has the deeply satisfying classic flavors of Sangiovese Grosso: moist earth and cherries, with the perfect balance of glycerin, and just enough dusty tannin to give it structure and balance.

Pair it with roasted meats such as Arista, a Tuscan pork roast, Seven-Hour Lamb (a time-honored recipe that actually takes only about three and a half hours), or fresh fettuccini with roasted vegetables.

It is also very drinkable on its own—I recently paired it with the romantic and hilarious film *Moonstruck* on late-night television.

**\$39.00 PER BOTTLE      \$421.20 PER CASE**

#### 2009 CHINON “LE CLOS GUILLOT” BERNARD BAUDRY

This is such a classic, earthy (in a really good way), deep, and yet firmly structured bottle of red wine. It is from the Loire Valley and is 100 percent Cabernet Franc.

Here’s the image it conjures up: a long hike in the forest, where you have found chanterelle mushrooms that you bring home and sauté to accompany a roasted guinea hen or chicken. There’s a little creek near your cabin, and you place the Chinon in the water to give it a chill, allowing its fruit and herbs to leap out of the glass.

The combination of mushroom, bird, and cool Chinon is very restorative.

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



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## —Katya Karagadayevea—

### 2007 BAROLO “LAZZAIRASCO” • GUIDO PORRO

Barolo, made solely from the Nebbiolo grape, is not only one of the finest of all Italian wines, but also happens to be one of my very favorites. The 2007 Lazzairasco is a radiant example of this seductive grape—elegant, rich, and concentrated, yet not heavy. And what perfume and texture!

Enjoy the intense aromas of rose, violet, strawberry, and plum, and chewy tannins now, or cellar it to let the wine develop notes of mushroom, autumn leaves, tar, and leather. Either way, you won't be disappointed.

**\$39.00** PER BOTTLE      **\$421.20** PER CASE

### 2010 BIANCO GENTILE • ANTOINE ARENA

When I first met Antoine Arena, a man with a large personality and the hands of a farmer, he told me, “Your eyes are so beautiful, it makes me blush.” A girl loves a compliment, and I never miss a chance to praise Arena's wines. Fortunately for me, I've never had to be biased.

Antoine's 2010 Bianco Gentile, made from an ancient Corsican varietal, truly captures the essence of the island: astounding aromas of wildflowers and exotic fruit, and a vivid palate of white peach, lime zest, and minerals. A natural, proud beauty that would make anyone blush . . . with pleasure. And did I mention it is biodynamic?

**\$44.00** PER BOTTLE      **\$475.20** PER CASE

### VOUVRAY BRUT “LA DILETTANTE” CATHERINE ET PIERRE BRETON

“I want to try a white wine from the Loire,” my husband said one day recently, “can you bring a Vouvray home from work?” But of course. Immediately, my thoughts went to the Vouvray Brut from Catherine Breton—a *sparkling* Vouvray, no less—two great things in one bottle. Honestly, I don't know why Catherine still marks her bottles “Dilettante,” as nothing is amateur about the wines she makes. Perhaps it is to distinguish her style—one of freshness and pronounced minerality from the chalky limestone soil—that she so masterfully reflects in her wines. Her delicious Brut is no exception. It was a success—my husband fell in love with this wine's stunning expression of Chenin Blanc, and so will you.

**\$23.00** PER BOTTLE      **\$248.40** PER CASE

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## — Molly Surbridge —

### 2009 MONTELECCIO • SESTI

This excellent Sangiovese from Tuscany has the approachability of a casual trattoria-style red with the elegance of the Rosso and Brunello also made by Giuseppe and Elisa Sesti. Its beautiful ruby red hue won't stay in your glass for too long. With pleasing cherry fruit and light tannins, a hint of spice and damp earth, it ignites smiles around the dinner table. I like to think of it as a shoo-in for pleasing those new to drinking wine as well as those with more discerning palates. The 2009 Monteleccio is pretty, fun, balanced, versatile with many cuisines, and, of course, quite affordable. I love it and you will too.

**\$26.00** PER BOTTLE

**\$280.80** PER CASE



*Elisa and Giuseppe Sesti*

© Dixon Brooke

### 2010 JURANÇON SEC • DOMAINE BRU-BACHÉ

Not a white wine drinker? Pish posh. C'mon, you can't have a steak every day (or can you?). Regardless, I love this wine. From the southwest of France, the grape is Gros Manseng, and it is biodynamic and delicious. Bone-dry, with excellent acidity and minerality, it will challenge you to exit your comfort zone. But don't worry, it will leave you with happy thoughts of mandarin, pomelo, gooseberries, and white flowers. Beet, chicory, citrus salad, anyone? Hmm, how about mackerel or sardines?

**\$17.95** PER BOTTLE

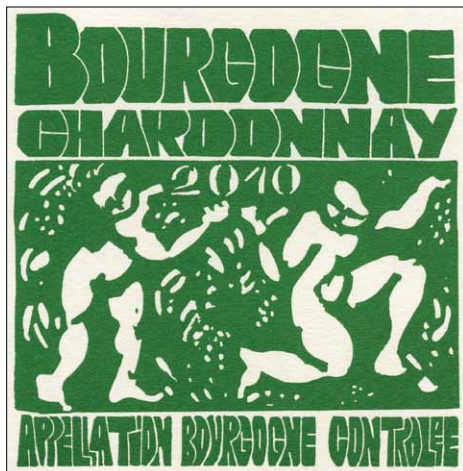
**\$193.86** PER CASE

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— Mark Congero —

2010 BOURGOGNE BLANC “CHARDONNAY”  
LA SOEUR CADETTE



Baby Chablis, *petit* Meursault perhaps? Bourgogne Chardonnay sounds too simple for this delicious wine. It's bursting with lemon-lime zest and striking limestone acidity. Oysters, anyone? Steamed mussels with lemongrass, or maybe some Camembert or Brie. It also makes a fantastic apéritif. This is pure, honest white Burgundy at an unbeatable price.

**\$18.95** PER BOTTLE

**\$204.66** PER CASE

2008 CORBIÈRES ROUGE  
“RÉSERVE LA DEMOISELLE”  
DOMAINE DE FONTSAINTE

Hands down my favorite under-\$20 red for the last decade. This wine never fails to impress me. You can drink it tonight or in ten years. Full bodied, dark berry fruit, dusty tannins, bright acidity, and a great food wine to boot. All that for \$16—do I need to say more?

**\$16.00** PER BOTTLE

**\$172.80** PER CASE

2008 ELORO “SCIAVÈ”  
NERO D’AVOLA • RIOFAVARA

Being 50 percent Sicilian, I was very excited when I learned that Kermit found a Nero d’Avola. He nailed this one. A deep ruby-colored wine with a gorgeous nose of ripe cherries, plums, and sweet spices. Lush fruit, *terroir*, and limestone acidity are the stars here backed by great structure, balance, and well-integrated tannins. The wine is drinking wonderfully now, but with a little patience you will be even more rewarded.

**\$29.00** PER BOTTLE

**\$313.20** PER CASE

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—Steve Waters—

**2010 BEAUJOLAIS • DOMAINE DUPEUBLE**

One highlight of last year's tasting trip in France was my visit to Beaujolais. After tasting dozens of reds from the critically acclaimed, powerful 2009 vintage, it was time to focus on the 2010s. The first wine we tasted was this beautiful 2010 from Domaine Dupeuble. Its elegance, freshness, bright fruit, and utter quaffability immediately blew me away. I was so delighted that, even though it was 10:00 a.m., I drank the whole glass. I love the smell of Beaujolais in the morning!

**\$14.95** PER BOTTLE      **\$161.46** PER CASE

**2009 REUILLY BLANC**

**"LES PIERRES PLATES" • DENIS JAMAIN**

Some clients still remember Denis Jamain and his electric-blue vigneron suit when he poured his wines at Oyster Bliss a few years back. Denis is a charismatic man with a sparkling personality. This wine—a Sauvignon Blanc from vineyards loaded with chalk, limestone, and fossilized seashells—is a real jewel as well. There is subtlety and finesse in the citrus and floral aromas, and a mineral character that beckons to be sniffed repeatedly. Dry and crisp with mouthwatering flavors—you just don't get better refreshment than this.

**\$18.95** PER BOTTLE      **\$204.66** PER CASE

**2007 LUSSAC SAINT-ÉMILION  
CHÂTEAU DE BELLEVUE**

The graffiti carved into the limestone walls underneath Château de Bellevue by American G.I.'s during World War I is really a site to be seen. The ideal temperature within the underground caves makes it a perfect place to age the wine in *barrique* until ready for bottling. Château de Bellevue is a certified organic producer that makes a deep, berry-fruit, silky Merlot from the clay and limestone soils of the right bank of the Garonne River. This exceptional red Bordeaux drinks well right away but will age impressively and blow your mind, considering the reasonable price you paid.

**\$24.00** PER BOTTLE      **\$259.20** PER CASE

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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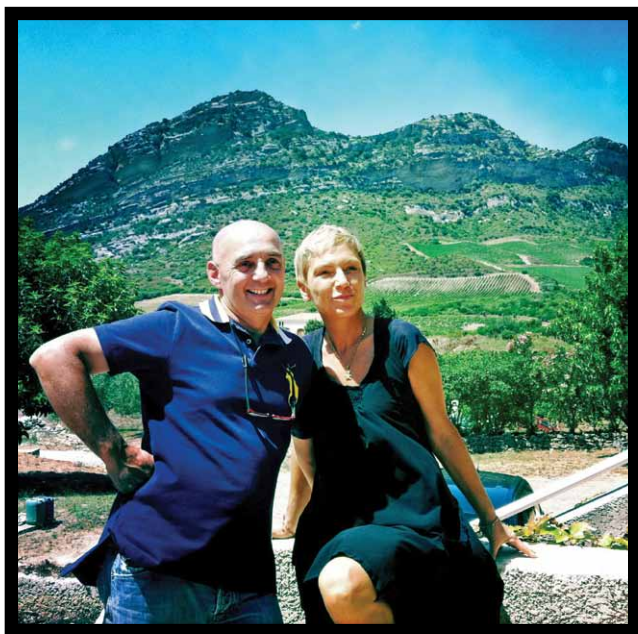
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## — Graeme Blackmore —

### 2010 BIANCU GENTILE • YVES LECCIA

Not so much oyster-shell briny, but a bright sea-air and citrus aroma. Sort of indescribable, at least in a literal sense, which of itself says, Yeah! Then there is the luxurious weight of fruit, complex and delicious, that rests on the palate—a scintillating style all its own. Delightfully fresh and precise, this is really the epitome of Corsican wine. But production is minuscule and I hesitated to even write it up. Ten cases and dropping. Check it out.

**\$35.00 PER BOTTLE**      **\$378.00 PER CASE**



© Gail Skeff

*Yves and Sandrine Leccia*

### 2008 HAUT-MÉDOC • CHÂTEAU ANEY

#### OLD-SCHOOL BORDEAUX RULES

Tasting the 2008 in France with proprietor Pierre Raimond in January, it struck me that I've always had a white Bordeaux on my go-to wine list but not a red. Well, no longer. His 2008 is an absolute stunner and is jam packed. It “honestly tastes just how it smells” is how a friend recently described it, and that lack of pretension has become a proud hallmark. A great value at any time, this one has what it takes to easily win the Wine of the Month award in my book.

**\$32.00 PER BOTTLE**      **\$248.40 PER CASE**

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# VINI ROSSI ITALIANI

by Dixon Brooke

IT IS INEVITABLE that our selection of Italian reds will continue to grow because we love Italian cooking, and while French reds pair quite ably alongside, there is something that just works when Italy meets Italy. While I sometimes like a little brawn in my red wines as much as the next man, for me elegance and finesse are the highest achievement. I've selected the following three for these qualities.

## 2010 BECCO ROSSO • CORTE GARDONI

We sometimes compare the Sciacarellu grown in Corsica to Pinot Noir grown in a different *terroir*. This delightful Corvina Veronese could be called a Pinot Noir grown in the *terroir* of Bardolino. Corvina produced in this style (without drying the grapes as you would for Amarone, for example) gives a very light, playful wine. With a gorgeous perfume, intriguing flavor, and a texture of silk, Becco Rosso is a beautiful testament to this great grape.

**\$17.50** PER BOTTLE      **\$189.00** PER CASE

## 2007 BAROLO "SANTA CATERINA" GUIDO PORRO

I've never been so struck by a *botti* tasting at Guido's place as I was when we tasted the young 2007 vintage several years ago. The perfume was jumping out of the glass, the fruit sweet and pungent, and the tannins were already somewhat suave. This 2007 has preserved that irresistible quality in bottle and is ready to be enjoyed immediately. I think it would be a noble ambassador to anyone new to Barolo, and it's good enough to impress the world's most demanding Nebbiolo connoisseurs.

**\$39.00** PER BOTTLE      **\$421.20** PER CASE

## 2008 ROSSO DI MONTALCINO POGGIO DI SOTTO

Anyone on the staff will tell you that I can't stop talking about how much I love these wines, newly arrived at KLWM. Crafted with painstaking attention to detail from one of the greatest *terroirs* in all of Tuscany, this is simply stunning Sangiovese at its absolute finest. This is a Brunello, only aged in wood for a little less time than the rules require. I put it on par with *premier cru* red Burgundy.

**\$72.00** PER BOTTLE      **\$777.60** PER CASE

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—PRE-ARRIVAL OFFER—

CHERISEY & CHEVILLON

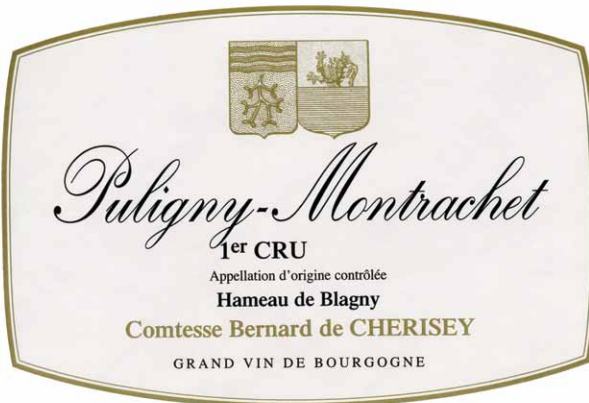
by Dixon Brooke

TYPICALLY WE OFFER red and white Burgundy separately, but this pairing got us so excited we decided that it would make a great side-by-side offering. The wines of Domaine Robert Chevillon need little introduction. Brothers Bertrand and Denis make a wine every single year that is a must for any serious cellar. Their wines are balanced, full of character, and always stand the test of time. The wines of de Chérisey, made by wine warrior Laurent Marcelet of Blagny, have become a KLWM old reliable in record time. The wines are similar to those of Chevillon in three important respects: consistently great every year regardless of the curve balls Mother Nature throws; honest, with the mark of a vintage and an artisan; and impeccable in their track record in the cellar since we started following them in 2001. Quantities are limited in 2010, so please act quickly to secure cases of these classic Burgundies. They are an investment that you will never regret—not only will they appreciate in value, but also you will be able to drink them and enjoy them immensely without even paying attention to your gain or loss. In short, you will always have a gain.

PER BOTTLE

DOMAINE DE CHERISEY

2010 MEURSAULT “BOIS DE BLAGNY” . . . . .	\$45.00
2010 PULIGNY-MONTRACHET 1ER CRU “LA GARENNE” . . . . .	68.00
2010 PULIGNY-MONTRACHET 1ER CRU “LES CHALUMEAUX” . . . . .	70.00
2010 PULIGNY-MONTRACHET 1ER CRU “HAMEAU DE BLAGNY” . . . . .	70.00
2010 MEURSAULT-BLAGNY 1ER CRU “LA GENELOTTE” . . . . .	70.00
2010 BLAGNY ROUGE 1ER CRU “LA GENELOTTE” . . . . .	48.25



**DOMAINE ROBERT CHEVILLON**

2010 NUITS-SAINT-GEORGES “VIEILLES VIGNES” . . . . .	\$60.00
2010 NUITS-SAINT-GEORGES 1ER CRU “LES CHAIGNOTS” . . . . .	79.00
2010 NUITS-SAINT-GEORGES 1ER CRU “LES BOUSSELOTS” . . . . .	79.00
2010 NUITS-SAINT-GEORGES 1ER CRU “LES PERRIÈRES” . . . . .	79.00
2010 NUITS-SAINT-GEORGES 1ER CRU “LES RONCIÈRES” . . . . .	79.00
2010 NUITS-SAINT-GEORGES 1ER CRU “LES PRULIERS” . . . . .	79.00
2010 NUITS-SAINT-GEORGES 1ER CRU “LES CAILLES” . . . . .	100.00
2010 NUITS-SAINT-GEORGES 1ER CRU “LES VAUCRAINS” . . . . .	100.00

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



*Les Vaucrains of Domaine Robert Chevillon*

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# THE VIEW FROM BEAUNE

by Chris Santini

**W**ORD ON THE STREET is that some big-name growers in France are giving serious thought to dropping out of the *Appellation d'Origine Contrôlée* (AOC) system altogether. The nearly century-old French government certification—created to protect proper provenance and place-names and fight against widespread fraud—has, in the eyes of many, turned into an institution bent on imposing and maintaining mediocrity. A growing and vocal movement in France is calling for a return to natural, traditional methods, which often means nothing added and nothing taken away, and working the vineyards as they were worked before—without chemicals or heavy machinery. Essentially, these growers are returning to the methods, techniques, and varieties that made the reputation of these *terroirs* in the first place. Paradoxically, those who return to these methods often find their wines excluded from their AOC, and the wines can only be labeled “*Vin de France*,” without mentioning or even being able to hint at where the grapes are grown.

Take, for example, Jean-Charles Abbattucci's 2010 *Ministre Impérial Rouge*. I can say with utmost confidence that you just can't find a wine with more grandiose Corsican soul than this one. Abbattucci blends seven ancient, native Corsican varieties here, four of which are nearly extinct and can be found nowhere else in the world. Having no enology credentials whatsoever, and guided by an inner voice he believes to be his late father's, Abbattucci tends these vines by Corsican draft horses instead of a tractor, has the vines sung to by young Corsican students of traditional polyphonic singing (“so that they may both grow together,” he says), and has the grapes carefully picked by hand and stomped by foot. The finished wine is all about the wild myrtle of the Corsican maquis, the perfume of the *Immortelle de Corse* flower with the smoky hints of the wild boar, which tread through the vines. It simply doesn't get much better, or more Corsican, than this. And yet the wine can make no mention of Corsica on the label, no hint of the place from which it came, condemned to a simple “*Vin de France*” status, as the AOC authorities still refuse to recognize a vast handful of native Corsican varieties! (Non-Corsican grapes such as Grenache and Syrah, however, are accepted.) If Abbattucci were to follow the rules, this grandest of red Corsican wine would not exist. If this is what you can get from being more traditional and more authentic than AOC rules allow, then I'm all for it. It's what goes inside the bottle that counts, not what ends up on the label.

2010 **MINISTRE IMPÉRIAL ROUGE**  
**JEAN-CHARLES ABBATUCCI**

**\$89.00** PER BOTTLE

**\$961.20** PER CASE

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