

KERMIT LYNCH WINE MERCHANT

MAY 2020



Bernard et Matthieu Baudry

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LOIRE TRICOLORE

by Anthony Lynch

2018 CHINON *BLANC* “LA CROIX BOISSÉE” BERNARD BAUDRY

A mere three percent of vineyard land in the Chinon appellation is dedicated to Chenin Blanc, the star *cépage* in the rare, precious Chinon *blanc*. As it turns out, Chenin is just as well adapted to Chinon’s great *tuffeau* sites as is Cabernet Franc, the AOC’s dominant grape. These white limestone soils yield the most profound and structured wines in both colors, and Baudry’s Croix Boissée is among the very finest. The broad-shouldered and intensely chalky 2018 will benefit from a good decanting or, better yet, a long slumber in a cool place.

\$48.00 PER BOTTLE

\$518.40 PER CASE

2018 BOURGUEIL *ROSÉ* “LA RITOURNELLE” C. & P. BRETON

Purely and simply a thirst-quencher: direct-press Cabernet Franc with a brisk red-fruited twang, some herbaceous zest, and an absolutely mouth-watering zingy finish. Meant to be served from an ice bucket, with a couple pals and maybe a round of goat cheese or some crisp greens.

\$27.00 PER BOTTLE

\$291.60 PER CASE



2018 CHINON “LES GRANGES” BERNARD BAUDRY

You might be surprised at what splashes out of the bottle if you were expecting a lean, flimsy Cabernet Franc: the color is near-black, and the aroma is completely saturated with black cherry, juicy brambleberry, and ripe raspberries that got a bit smooshed at the bottom of your shopping bag. The exceptionally sunny 2018 vintage in the Loire provided wines with no lack of concentration, making every sip of this Chinon a ravishing mouthful of pulpous dark berries and silky-smooth tannins, with bright acid to boot. There is a whole lot of wine in each pour.

\$25.00 PER BOTTLE

\$270.00 PER CASE



Anthony Lynch and Pierre Breton

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SPRING IS IN THE KITCHEN

12-BOTTLE SAMPLER

by Tom Wolf

THE KITCHEN AND DINNER TABLE have always played lead roles in marking the transition from winter to spring, but this year they deserve a standing ovation. Without weekend afternoons spent lazily in the park, surrounded by fellow Bay Area residents reveling in more sunshine and warmer weather, I have relied almost entirely on the new arrivals at the grocery store and my wine selections to celebrate this season. I finally tried my hand at *carciofi alla romana*—a springtime Roman artichoke dish—whose central ingredient is infamously wine-averse. Punta Crena's Lumassina Frizzante, however, was more than up to the task. I also recently roasted salmon, and paired it with morels and peas in a light cream sauce. Many wines in this sampler would successfully complement this meal, but the two bottles from Beaujolais—Thivin's rosé and Guy Breton's Régnié—were sublime alongside the tender fish and meaty mushrooms. If you are fortunate enough to have a backyard and a grill, turn to the Canon Fronsac or the Chianti Classico to enjoy with your roast meats and veggies. If you don't, crack open the window, turn on your stove, and sizzle away, knowing you might never spend this much of spring in your kitchen again. It's one place I'm very grateful for right now.



PER BOTTLE

2018 LUMASSINA FRIZZANTE • PUNTA CRENA	\$23.00
2018 MALBEC ROSÉ • CLOS LA COUTALE	14.00
2018 BEAUJOLAIS VILLAGES ROSÉ • CHÂTEAU THIVIN	21.00
2017 RIESLING • KUENTZ-BAS.	16.00
2018 SAUVIGNON BLANC "UNIQUE" • DOMAINE DU SALVARD. . .	16.00
2018 FRIULI COLLI ORIENTALI PINOT GRIGIO • LA VIARTE . . .	25.00
2018 BOURGOGNE BLANC • LA SOEUR CADETTE	32.00
2018 PIC SAINT-LOUP ROUGE • CHÂTEAU FONTANÈS	23.00
2018 RÉGNIÉ • GUY BRETON	33.00
2018 VAUCLUSE ROUGE "LE PIGEULET" • FAMILLE BRUNIER. . .	22.00
2015 CANON FRONSAC • CHÂTEAU MOULIN	29.00
2016 CHIANTI CLASSICO • VILLA DI GEGGIANO.	32.00

Normally \$286.00

SPECIAL SAMPLER PRICE **\$229**

(a 20% discount)

PREMIER CRU BURGUNDY

by Emily Spillmann (KLWM Beaune)

2017 VOLNAY 1ER CRU “CLOS DES ANGLES” DOMAINE LUCIEN BOILLOT ET FILS

Pierre’s wife, Sophie, is the kind of French woman American women—and men—have been known to swoon over. Effortlessly elegant, with depth in her voice and Juliette Binoche-style charisma, she could not be a more sophisticated spokesperson for her family’s wines. When I asked her to name the best moment for opening a bottle of 2017 Clos des Angles, the answer was a simple and confident “Today.” Of course. “The 2017 is a generous, charming vintage: already very approachable,” she explained. Violets and roses on the nose, and ample volume on the palate, with a Morello cherry freshness.

\$106.00 PER BOTTLE **\$1,144.80** PER CASE

2017 SAVIGNY-LES-JARRONS 1ER CRU DOMAINE PIERRE GUILLEMOT

Here’s an idea for a study in *terroir*: invite a couple friends, start the barbecue, and open a bottle of Serpentières alongside a bottle of Jarrons. The two vineyards face each other on opposite sides of the road from Beaune to Savigny. The first, south-facing on limestone-clay marl, has everything in its favor to produce a charming, delicate, beautiful wine—and so it does. The second, Les Jarrons, with sandy, dry soil, and direct sun only in the morning, has everything to test the grower’s savoir faire. The Guillemot interpretation gives a concentrated, structured wine with notable intensity, at no cost to the signature charm that can be found in every one of this producer’s cuvées. We import 900 of the 1,200 bottles they produce each year—as much as we can get, which speaks for itself.

\$55.00 PER BOTTLE **\$594.00** PER CASE

2018 CHABLIS 1ER CRU “VAILLONS” HENRI COSTAL

A long-standing partnership with Domaine Jean Collet is at the origin of this unique cuvée, produced for Kermit from the blending of three Vaillons *lieux-dits*—Châtains, Sur les Vaillons, and Les Epinottes—and bottled under this fabulous historical label bearing fourth-generation Romain’s great-grandfather’s name, Henri Costal. Romain says Les Vaillons is “rich, fleshy, and overflowing with stone fruit aromas.”

\$48.00 PER BOTTLE **\$518.40** PER CASE

CORSICAN REDS

by Anthony Lynch

2015 PATRIMONIO ROUGE “MORTA MAIO” ANTOINE ARENA

An early resistant to the wave of chemical farming and technological winemaking that swept across France decades ago, Antoine Arena inadvertently became a pioneer of what is now known as the natural wine movement. But his legacy will truly be cemented as an ardent defender of the Corsican identity, as expressed through the lens of the Patrimonio appellation and its great *terroirs*.



MORTA MAIO

While he has passed on most of his vineyard holdings to his two sons, he still vinifies a few cuvées each year with as much passion and dedication as ever. This five-year-old bottling of 100% Niellucciu showcases the dark, flaky schist, known locally as *marticciu*, that is found around the winery. Antoine’s less-is-more approach in the cellar yields a vibrant tonic akin to a savory brew of muddled stone, wild herbs, and salty sea air. To experience the best this island has to offer, this bottling from the godfather of Corsican *terroir*-driven winemaking is not a bad place to start.

\$56.00 PER BOTTLE

\$604.80 PER CASE

2016 CORSE CALVI ROUGE “E PROVE” DOMAINE MAESTRACCI

While Domaine Maestracci lies just a few miles from Mediterranean waters at the gorgeous Bay of Calvi, the towering masses of granite that surround this viticultural haven cut off much of the maritime influence that characterizes other Corsican *terroirs*. “We have a continental climate, shielded from the sea,” explains *vigneronne* Camille-Anaïs Raoust, who has applied biodynamic farming and planted heirloom Corsican grape varieties since taking over the family domaine. That means dry weather with hot days and cold nights, yielding a full-throttle, inky-dark, deeply concentrated blend of Niellucciu, Grenache, Sciaccarellu, and Syrah. With a perfect balance of grippy tannins to fresh acidity, this is a natural candidate for the cellar, while the wild perfume of licorice, spices, black fruit, and game makes it an ideal partner for lamb.

\$27.00 PER BOTTLE

\$291.60 PER CASE

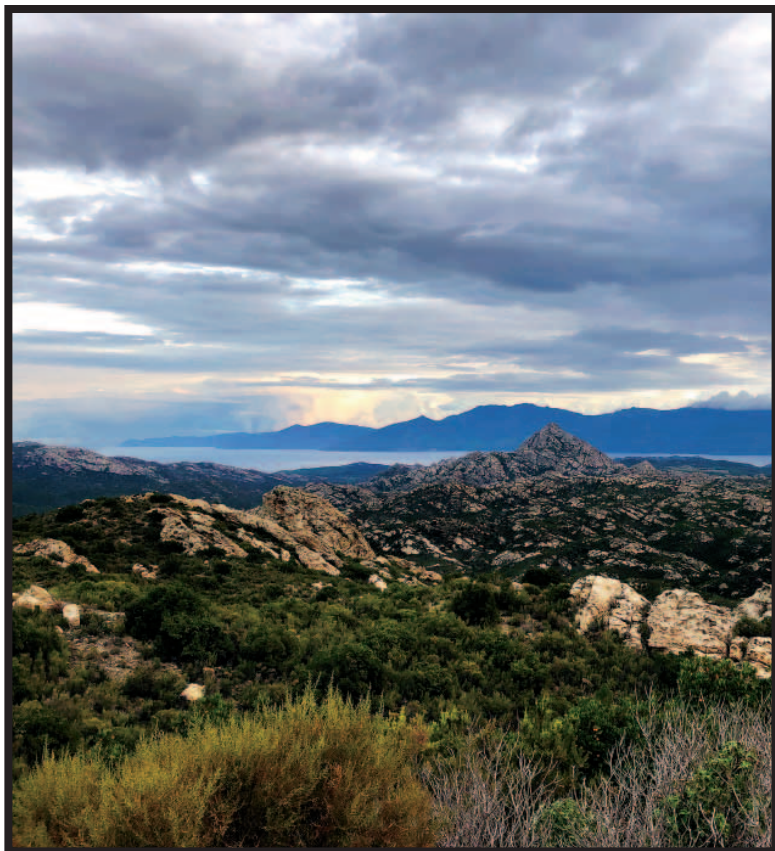


2016 PATRIMONIO ROUGE DOMAINE GIUDICELLI

Of these three Niellucciu-based reds, Muriel Giudicelli's Patrimonio shows the strongest kinship to its Tuscan cousins (remember that Niellucciu is genetically identical to Sangiovese, having migrated to the island centuries ago). Less rustic than its counterparts, it radiates pure class—a trademark of Muriel's wines, achieved through organic and biodynamic farming, gentle, infusion-style vinifications, and long *élevages* in carefully selected *foudres*. This elegant thoroughbred of a wine emanates a deep and mysterious aroma you could get lost in. The flavors penetrate and linger, offering suggestions of black cherry and fragrant maquis. Approachable today with some aeration, it should age like a great old-school Chianti—plus some extra Corsican gusto.

\$52.00 PER BOTTLE

\$561.60 PER CASE



Corsica: maquis, mountains, and Mediterranean

© Anthony Lynch

ITALY'S OVERLOOKED EASTERN COAST

TWO WINES FROM LA MARCA DI SAN MICHELE

by Tom Wolf

WITH THE EXCEPTION OF VENICE, Italy's eastern coast gets relatively little love from American tourists and travel websites. Whereas most of us have probably heard of or visited Cinque Terre, Tuscany, or the Amalfi coast, mention Bari or Ancona to a friend and you'll likely get a puzzled look. The eastern regions' comparatively quiet reputation is, however, very fortunate for wine drinkers who look for value. La Marca di San Michele in the region of Le Marche, for example, has produced the two wines below, both of which possess tremendous class for an extremely reasonable price. Tasting them will remind you why it's important and exhilarating to stray every now and then from the tried-and-true white grape varieties and try new ones like Verdicchio.

What makes these wines particularly special is that the microzone around La Marca di San Michele is known for some of the area's most serious *terroir*, namely its higher altitudes and cooler climate that preserve Verdicchio's freshness and minerality. Like some of our favorite white Burgundies, Capovolto is generous in body and flavor—citrus, stone fruit, almond—without sacrificing its chiseled structure and spine of acidity.

Made in the *col fondo* style, in which the second fermentation occurs in bottle and the wine is not disgorged, the bone-dry NumerOdue showcases even more mouthwatering acidity, making it a versatile and sophisticated sparkling wine for the table: it will accompany dozens of dishes well, from grilled white meats to fish to pizza.

Wines like La Marca's reaffirm that, despite how familiar we might think we are with the country, there is still so much left in Italy to be discovered or savored anew. There is no better place to start than with these Verdicchios from Le Marche.

2018 VERDICCHIO DEI CASTELLI DI JESI "CAPOVOLTO"

\$26.00 PER BOTTLE

\$280.80 PER CASE

METODO CLASSICO "NUMERODUE"

\$40.00 PER BOTTLE

\$432.00 PER CASE



VALUE REDS

by Anthony Lynch

WHILE VALUE MAY BE RELATIVE when it comes to wine, let's be real: nothing beats a delicious bottle you can buy with that old twenty you stumbled across crumpled up deep in your pocket after laundry day. On this page, you'll discover three of our best reds that not a lot of money can buy—not just great values, but downright tasty wines, period.

2018 BARDOLINO “LE FONTANE” CORTE GARDONI

According to Mattia Piccoli, winemaker at Corte Gardoni, the Corvina grape—which makes up most of the blend here—is not blessed with the finest of tannins, so he seeks to limit extraction to accentuate its juiciness and bright, fresh fruit. “Corvina is like a Pinot Nero *povero*,” he quips. Lean, peppery, sappy, snappy, and absolutely gulpable—here is a poor man's Pinot Noir you can enjoy any day of the week.

\$14.00 PER BOTTLE

\$151.20 PER CASE

2018 PAYS D'OC CABERNET SAUVIGNON “LES TRAVERSES” • CHÂTEAU FONTANÈS

Cabernet Sauvignon is a transplant to the sunny Languedoc—one that has proven to work extremely well in the *garrigue*-infested limestone rubble that makes up the Pic Saint Loup appellation. This biodynamic rendition is one of the rare Cabernets to provide a very elemental form of pleasure, not unlike the feeling of lifting a fistful of sumptuous-looking blackcurrants straight to your face.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2018 VINO ROSSO • TINTERO

Marco Tintero—whom I'll dub “The King of Value”—is about as relaxed as they come. To get an idea of his laid-back attitude, consider that just recently he almost lost his life in a freak accident. A piece of shrapnel flung from his tractor struck him square in the neck, narrowly missing his jugular—an incident he brushes off with a good-natured chuckle. His all-purpose *rosso* is mainly Barbera, and it is similarly easygoing. It is also among the few Piemontese reds that can handle a little bit of spice.

\$9.95 PER BOTTLE

\$107.46 PER CASE

ESCAPE TO PROVENCE

by Jane Berg (KLWM New York)

THE SLOW LIFE of quarantine has its perks. I'm growing accustomed to two homemade meals a day, a luxury I haven't enjoyed since living in France. One of the greatest pleasures of cooking at home, of course, is choosing a wine to drink. Dreaming of better days ahead and lazy Mediterranean summers, I'm reaching for wines from Provence. Here are a few of my favorites.

2018 BOUCHES-DU-RHÔNE ROSÉ “MARIE DE MAGDALA” CLOS SAINTE MAGDELEINE

A bottling of pure Grenache as fresh and mineral as this is a rare treat. Organic grapes grown on the flanks of the craggy Cap Canaille stay cool thanks to the spritzy seaside winds. But it's the texture of this homage to Marie Magdeleine that's the real standout. Partially raised in sandstone amphora, this rosé is luxurious and unadulterated—from the Bouches-du-Rhône, straight to your *bouche*.

\$45.00 PER BOTTLE **\$486.00** PER CASE

2017 MÉDITERRANÉE ROUGE “CUVÉE SPÉCIALE” • CLOS SAINT-JOSEPH

In 2017, a hailstorm destroyed all but a barrel's worth of Roch Sassi's red wine production. An association of reputable local vignerons called Rouge Provence came to his aid by donating fruit from appellations like Bandol, Les Baux, and Côtes de Provence. The resulting wine is more *sudiste* than *alpiniste* as compared to Roch's signature, cooler-climate reds from Villars, but it's nonetheless *très provençal*; ruddy and plump, it has loads of black fruit and *garrigue-y* rusticity.

\$49.00 PER BOTTLE **\$529.20** PER CASE

2012 LES BAUX DE PROVENCE ROUGE “CORNALINE” • DOMAINE HAUVETTE

Dominique Hauvette is a rare breed of *vigneronne* who has developed some of the most radical practices and convictions of any producer we import. Without pretension, she sees herself as a wine “medium” more than a wine “maker,” letting Mother Nature steer where she wants to go. Cuvée Cornaline is a plush blend of Syrah, Grenache, and Cabernet Sauvignon and makes an indisputable case for the raw, less conventional approach to natural winemaking.

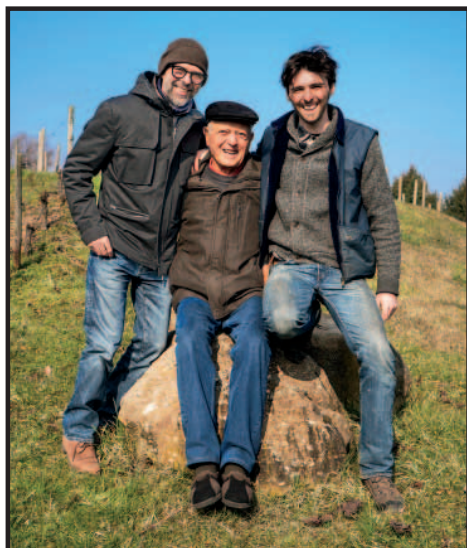
\$52.00 PER BOTTLE **\$561.60** PER CASE

LA FAMILLE OSTERTAG

by Chris Santini (KLWM Beaune)

VISITING DOMAINE OSTERTAG these days, you could easily run into all three generations, aged 87 to 27, currently active at the estate. Three generations may inhabit the vines and the spirit of the place, yet only the youngest, Arthur, carries the keys to the highway. The older generations provide assistance and reassurance, while Arthur runs the show, fully and independently.

Arthur's father, André, saw many local families keep their children at bay, encouraging them to spend time roaming the wineries and vineyards of the New World, and inviting them back to the domaine once they sowed their wild oats, so to speak. They returned home, calm, docile, and ready to maintain things the way they were. André, however, wanted none of that for his own son. He wanted Arthur to come to the domaine full of unbridled energy and youthful fire, to shake things up and push things around. Fire is what you will find in these 2018s, Arthur's first vintage at the helm. The Les Jardins cuvées, from small "garden" plots around the village, taste bright and alive, like garden-fresh produce should.



© Gail Skoff

The Pinot Blanc is surprisingly dense and savory with a warm and enveloping crystalline texture, while the Pinot Gris has layers of taste and an elegantly long, dry, and bitter finish. The Riesling Clos Mathis is the age of this bunch, built to last, a classic and noble Riesling that probably excites all three generations of Ostertag. The true name of the vineyard from which this is grown is *Hagel*, which is Alsatian for "hail." But to avoid putting the dreaded H-word (like a bad omen) on the label, the Ostertags long ago named this cuvée after their vineyard manager, Hubert Mathis, who owns this parcel. A classy tip of the hat from the Ostertag family.

	PER BOTTLE	PER CASE
2018 PINOT BLANC "LES JARDINS"	\$30.00	\$324.00
2018 PINOT GRIS "LES JARDINS".	39.00	421.20
2018 RIESLING "CLOS MATHIS"	53.00	572.40

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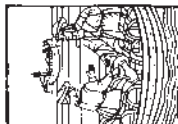
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