



KERMIT LYNCH
WINE MERCHANT

1605 SAN PABLO AVE.
BERKELEY, CA 94702-1317
510 • 524-1524
FAX 510 • 528-7026
WWW.KERMITLYNCH.COM

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PRE-ARRIVAL PRICES

- **WHITE BURGUNDY**
- **CHÂTEAUNEUF-DU-PAPE**

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

OCTOBER 2006

2004 WHITE BURGUNDY

—NOW IN STOCK—

DOMAINE ENTE

I REMEMBER FIRST TASTING the Entes' 2004s in May 2005 in the tiny stone cellar under their house in Meursault. Their production is so limited, more like a home winemaker's. We began with the Aligoté, and it was so good I wondered how the others could top it. "Fabulous nose. A knockout. Champion!" That is how impressed I was, and when we got into the heart of their batting order, well, these 2004s dazzle.

PER BOTTLE

BOURGOGNE ALIGOTÉ	\$26.00
BOURGOGNE <i>BLANC</i>	36.00
MEURSAULT	60.00
MEURSAULT "CLOS DES AMBRES"	85.00
MEURSAULT "LES PETITS CHARRONS"	117.00
MEURSAULT "LA SÈVE DU CLOS"	120.00
MEURSAULT "LA GOUTTE D'OR"	120.00
MEURSAULT "LA GOUTTE D'OR" <i>MAGNUMS</i>	242.00
PULIGNY-MONTRACHET <i>PREMIER CRU</i> "LES REFERTS"	120.00
PULIGNY-MONTRACHET "LES REFERTS" <i>MAGNUMS</i>	242.00

—PRE-ARRIVAL OFFER—

PHILIPPE COLIN

THE BURGUNDIAN GROWERS are all full of praise for the 2004s. They consider it a classic vintage, exactly the kind of white Burgundies they hope for: opulence with finesse, tasting great already, and they will make beautiful old wines. Colin harvested late, the weather stayed good for him, and the grapes came in at optimal maturity. Now in bottle, the aromas are striking, often bringing honey and ripe pear to mind.

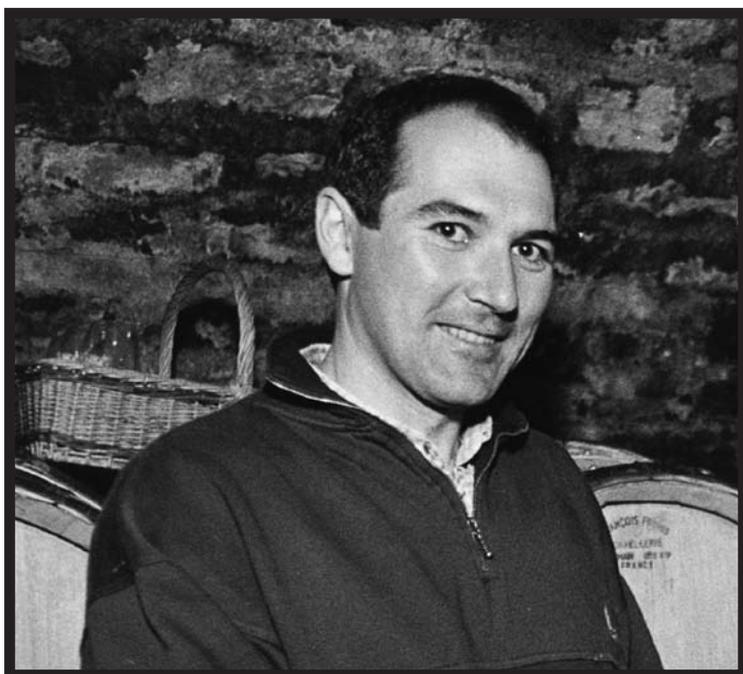
When it comes to oak aging, Philippe Colin has the touch of artistry. The oak is perfectly integrated, never dominant, never masking the unique *terroirs*. At times the oak seems to give a subtle spiciness, sometimes a smoky tinge, sometimes vanilla—the Chassagne Embrazées shows a touch of mint, but that could be the *terroir*. The oak is always judicious, always lovely.

These are big, stylish whites, complex wines that accomplish a lot of different things at once. The Chevalier-Montrachet, for example, seems to come screaming out of the glass, yet soon after that you are struck by the precision, the minerality and elegance.

Ente and Colin: years of pleasure.

	PER CASE
MARANGES "LES VIGNES BLANCHES"	\$249.00
MONTAGNY <i>PREMIER CRU</i> "EN VARIGNY"	279.00
SAINT-AUBIN <i>PREMIER CRU</i> "LES COMBES"	378.00
SAINT-AUBIN <i>PREMIER CRU</i> "LE CHARMOIS"	378.00
CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "LES CHAUMÉES"	669.00
CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "LES EMBRAZÉES"	669.00
CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "LES VERGERS"	687.00
CHEVALIER-MONTRACHET <i>GRAND CRU</i>	2292.00

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



Philippe Colin

© Gail Skoff

NEW LOIRE WINES

2005 VOUVRAY “FONDRAUX” DOMAINE CHAMPALOU

Our earlier arrival, the Champalou 2005 Vouvray *sec*, set a record for good, old-fashioned deliciousness, but all the while I knew that this later-picked cuvée was waiting in the wings. It is not like an SGN, not super-concentrated. It simply tastes lovely. A pure, voluptuous sensation of flavors, that’s what my on-the-spot, in-the-cellar tasting notes say.

Try to imagine: it seems ripe yet weightless, delicate yet *loaded*.

\$16.95 PER BOTTLE **\$183.06** PER CASE

2005 BOURGUEIL “LA DILETTANTE” CATHERINE & PIERRE BRETON

The quality of the grapes in 2005 was so beautiful that Catherine Breton decided to have a go at carbonic maceration. Her experiment is irresistible. It is a dry Cabernet from the Loire, and a real sweetie pie. The nose and flavors are striking, but don’t forget to pay attention to the wine’s texture, the way it slides uncontested down your gullet. It is so much fun, it brings on a big smile of contentment.

Serve cool.

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



2005 MUSCADET SUR LIE
MICHEL BRÉGEON

In Brégeon's cellar we were joined by a bunch of his scruffiest winemaker pals, and we tasted back to Brégeon's 1999. All us wine pros had been spitting out everything, as wine pros are wont to do, but the gang seemed to forego the spitting when we got to the 1999.

And you thought Muscadet was only good in its youth.

Then they began to curse their government for ruining the centuries-in-the-making French wine culture. Their sales are down inside France where, as everyone knows, tons of crisp, dry Muscadet accompany platters of shellfish. But now the new draconian driving-under-the-influence laws are scaring everyone away from restaurants. When restaurants in France suffer, the Muscadet region suffers.

Yes folks, the automobile rules again. Anything (including wars) for those damned cars, and no thought for the beauty of wine. Revolt. Give your car to a homeless person. Drink Muscadet!

Brégeon's 2005 is a great white wine bargain. It has a gunflint nose and a slightly honeyed, Chablis-like palate. Plus, I swear I get a whiff of the salt sea from it.

\$12.50 PER BOTTLE **\$135.00** PER CASE

2004 CHINON • DOMAINE BERNARD BAUDRY

Dark color; a nose of ripe blackberry and black currants with a touch of vanillin oak. Full-bodied, the tannins still a bit rough, but I like the texture. And I like the way those rich, wild fruit perfumes leap out of the glass.

Drink now or later.

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

2005 QUINCY • DOMAINE JAUMIER

First, the good news: this is the best Quincy I have ever tasted from the Jaumiers. The bad news? They are selling their domaine, so this will be their last vintage.

Madame and Monsieur Jaumier and I played around blending the wines from different *terroirs* (they have several scattered parcels) and came up with a very aromatic bottling—elegant, I think, for a Sauvignon Blanc, lively but not sharp. You will find that Quincy's *terroirs* provide us with a unique take on a popular grape variety.

\$16.00 PER BOTTLE **\$172.80** PER CASE

CALVI

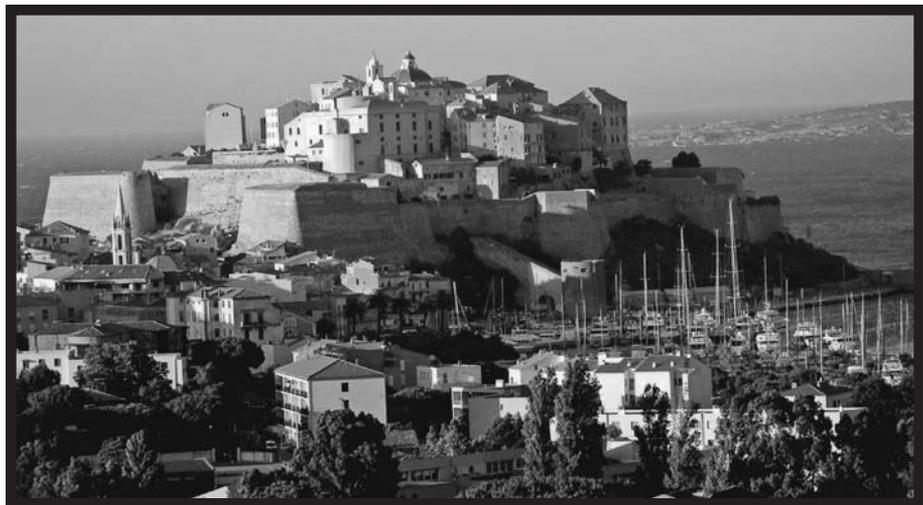
IF YOU LIKE being around water that you can dive into and swim in, go to Calvi on the island of Corsica. You can get there by air from mainland France or take a ferry from Nice or Marseilles. Do not go between July 14 and the end of August unless you like crowds.

If you can afford it, stay in La Villa hotel with its spectacular view of the ancient citadel, the bay, and the surrounding Alp-like mountains. Waking to the view or having an *apéritif* on your terrace as the sun sets makes La Villa worth every euro. Otherwise, the Hotel Regina is nice enough, a lot cheaper, and a few rooms have nice views.

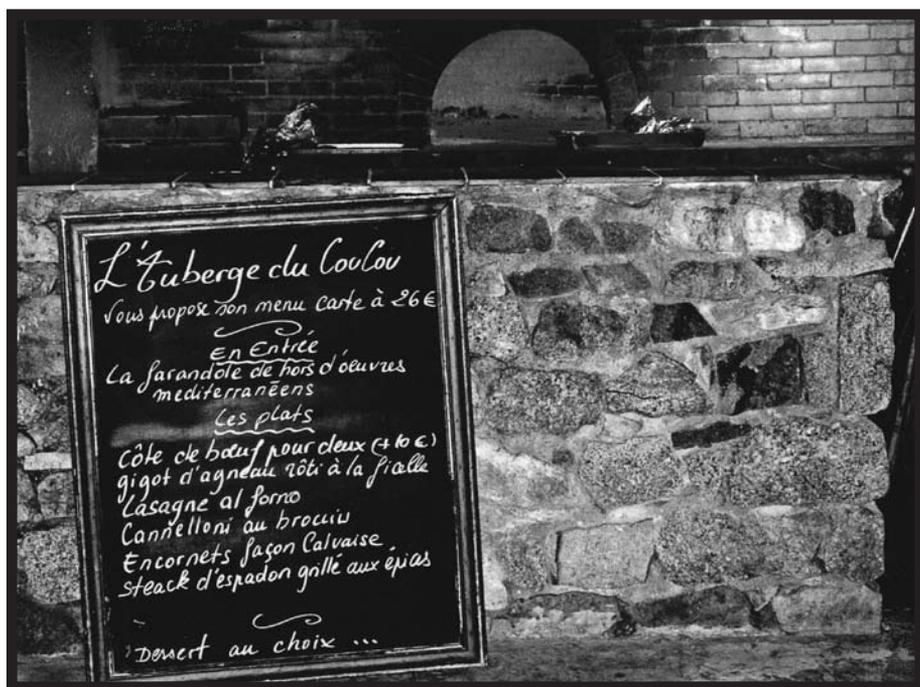
Renting a boat is a great way to find isolated beaches and rocky coves for swimming. These local waters are about as good as it gets.

Or drive north three or four kilometers, still on the bay of Calvi, and look for the sign *Pain and Sucre*. A dirt road takes you to a perfect little white sand beach and what they call a *paillote*, a straw-roofed, casual restaurant that also rents beach chairs and umbrellas. They usually stock Yves Leccia's white Patrimoine, too, a perfect beach wine.

For dinner, drive about ten minutes from Calvi to the Auberge du Coucou. You might never leave. On the road to Calenzana, Coucou is a hacienda-like structure with a huge patio for diners. You sit beneath the branches of a large tree with the sky above.



© Gail Skoff



© Gail Skoff

You have no choice, you must begin with their platter of fifteen assorted tapas-like Mediterranean appetizers. What a treat: spicy red peppers, garbanzo beans, octopus salad, tapenade, carrots with cumin, a superb fresh tuna salad, two takes on eggplant, Corsican salami, and so on.

Then you do have a choice: leg of lamb *à la ficelle*, thick organic steaks, fish of the day, lasagna, or cannelloni. They have a big barbecue area and a wood-burning oven.

I must warn that the feminist in you might be bugged by the fact that apparently waitresses cannot get a job there unless they are gorgeous and sexy. It must be the Berkeley in me, the egalitarian, because it was quite distracting. Do they really think they need such stunning drop dead gorgeous half-dressed women parading around with platters of food and bottles of wine?

The wine list offers 600 Corsican selections. No, I am not kidding.

Auberge du Coucou
04.95.62.77.00

WINES FROM THE SAVOIE

ANDRÉ ET MICHEL QUENARD

TO THOSE OF YOU who have not yet experienced Quenard's wines, even though little-known they have really found a home here at KLWM. Our clientele appreciates the fine craftsmanship and flavors, and we import larger quantities every year to satisfy the demand. So I urge you to try one of these 2005s because it is a perfect vintage for the kind of wines we dad-blamed Americans like to drink.

All are dry whites.

2005 LES ABYMES

You will see immediately why I said a perfect vintage. This is so expressive with plenty of fruit, some of it verging on the exotic, and the combination of minerality and fruit flavors is balanced just right. There is also a neat little sparkle barely tickling the palate, a lovely touch that you don't realize was needed until you notice it.

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

2005 ROUSSETTE DE SAVOIE

From the Altesse grape: aromatic, fine, a touch of plumpness on the palate, but this is less exotically aromatic. Good bright acidity tucked into the plumpness gives a nice feel to this versatile dry white. Muscadet-like, but floral.

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

2005 CHIGNIN

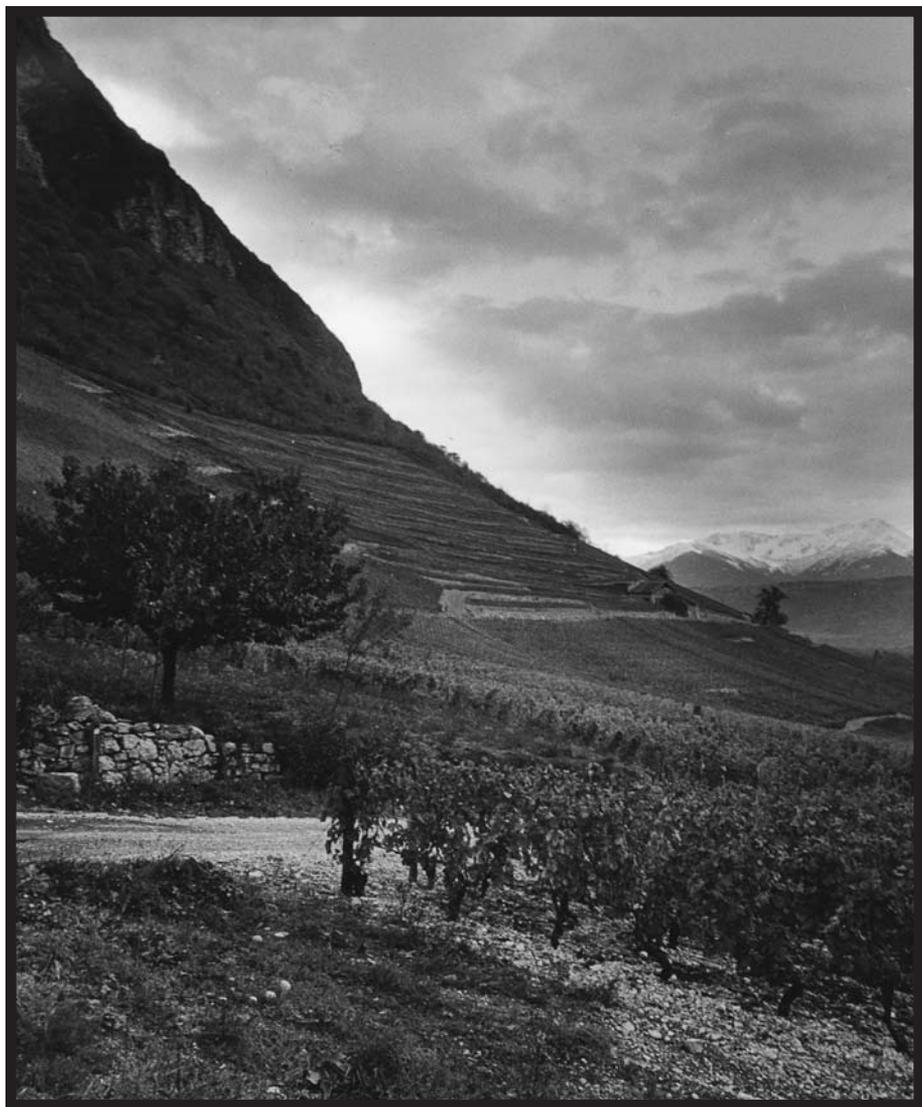
Most growers in the Savoie plant down where the steep mountainside flattens out, but Quenard cut terraces out of the slope in order to get the best grapes. It paid off. His is the best Chignin in the Savoie. It shows loads of charm, then fades away with stoniness, white flowers, and juicy, ripe, white peach.

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

2004 CHIGNIN-BERGERON

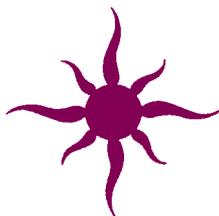
This is pure Roussanne from his steepest, stoniest parcel, and it is marvelous. Notice the vintage. This special cuvée was aged longer than usual before bottling.

\$20.00 PER BOTTLE **\$216.00** PER CASE



Quenard's slope, with the Alps in the background

© Kemit Lynch



SOUTHERN FRANCE

2004 VIN DE PAYS DE L'HERAULT "PROTEUS" DOMAINE DU POUJOL

Here is a big, mouth-filling red that aromatically suggests coffee bean and black truffle. The chewy, grainy tannins seem just right with the strong, spicy, brambly flavors.

I quote Ashley Hall, a newcomer to the KLWM staff: "An awesome wine for the price."

\$12.00 PER BOTTLE **\$129.60** PER CASE

2004 BRONZINELLE • SAINT MARTIN DE LA GARRIGUE

And this southern red from Syrah, Grenache, Carignan, and Mourvèdre is totally different from the above. Here you get a bouquet of red fruits like raspberry and red currants saturated with the flavors of the *garrigue*. It is medium-bodied, and while the texture and balance can be called elegant, the flavors are intensely wild and Provençale.

Bravo to Saint Martin. Bronzinelle, named after a hummingbird, is consistently one of the Languedoc's finest values.

\$19.00 PER BOTTLE **\$205.20** PER CASE

2004 RASTEAU • CHÂTEAU DU TRIGNON

Tasting this classic Rasteau, winemaker Pascal Roux explained that 2004 was the year for Mourvèdre at Trignon. Never has he harvested finer grapes, and the Mourvèdre's character dominates this Rasteau. It was a small harvest, and everything about it seems amplified. It is *noir-ish*, deep, full of mystery. It goes well with Mediterranean cuisine and Raymond Chandler novels.

\$19.00 PER BOTTLE **\$205.20** PER CASE

— PRE-ARRIVAL OFFER —

2004 CHÂTEAUNEUF-DU-PAPE
DOMAINE DE LA CHARBONNIÈRE

MICHEL MARET IS A VIGNERON at Châteauneuf-du-Pape. He works his own soil, his vines, and makes three of Châteauneuf's top cuvées. Since he completed his new winery, the wines are better than ever, juicier and plumper. He now makes his wines as he always dreamed of making them, no longer hampered by the old facilities.

This summer I took the three bottles to Domaine Tempier and tasted the three with winemaker Daniel Ravier. If you'd been there, you'd stand in line for them. They show the heart and soul of Châteauneuf's unique *terroir*.

Choosing which cuvée might depend on how soon you want to start pulling corks. The Vieilles Vignes and Mourre des Perdrix need some aging. Hautes Brusquières is magnificently approachable. Wow! would be the appropriate tasting note for the Brusquières right now.

A part of the Vieilles Vignes was aged in barrel, and the tannins need three or four years to resolve themselves.

Mourre des Perdrix and Hautes Brusquières were aged in large oak *foudres*, and both are surprisingly fine and delicious for such big hunks. Big wines can be fine! The texture, the feel on the palate is a marvel that you will want to experience often.

Hautes Brusquières seems almost sweet, but no, it is just so ripe and luscious, a friendly giant you'd let sleep on your couch.

As we finished our tasting, Daniel Ravier and I started talking about Lulu Peyraud's leg of lamb stuffed with tapenade. These Charbonnières tasted so good, we began to imagine what to swallow them with.

Feel free to order a mixed case, four bottles of each cuvée.

	PER CASE
2004 MOURRE DES PERDRIX	\$369.00
2004 LES HAUTES BRUSQUIÈRES	429.00
2004 CUVÉE VIEILLES VIGNES	429.00

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LA VIARTE IN FRIULI

2005 PINOT GRIGIO

Brilliant straw yellow. Crisp and dry, tasty and freshening, versatile at table, and dig that long, lip-smackingly good aftertaste.

Don't spend more on a Pinot Grigio without trying La Viarte. This is from the Colli Orientali del Friuli, beautifully vinified.

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

2005 PINOT BIANCO

This might turn into your favorite seafood wine: subtle aroma, light-bodied, bone-dry, with a suggestion of fennel or anise in the finish. As a research project my wife and I consumed a bunch of it this summer with a variety of Mediterranean sea critters.

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

2005 TOCAI FRIULANO

This bigger, more aromatic white, however, invites grilled innards or roasted game birds or smoky ham. Smoky anything. The wine carries its richness lightly, and the winemaker left just a little prickle of *pétillance* to add to our pleasure. I am telling you, these wines are fun to drink!

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

2005 RIBOLLA GIALLA

The first recorded mention of Ribolla apparently dates from 1299. Back then it was the most widely planted grape in the Friuli.

While not at all heavy or concentrated (in fact, it is fresh and ethereal), the taste of the Ribolla is penetrating here. I think of chopped *fines herbes*. It is a white with personality, and it is fun to imagine which foods will go best with it. I like it with fried or baked fish, but don't add lemon to the fish, because while the wine is not lemony, there is a citrus-like action to it.

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