



KERMIT LYNCH  
WINE MERCHANT

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**WE MAKE CHRISTMAS EASY ON YOU**

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

DECEMBER 2006

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# CHRISTMAS 2006

## EASY DOES IT

**Y**ES, WE MAKE A CONCERTED EFFORT to make gift giving easy. A lot can be done by phone.

Consider a KLWM gift certificate. Dial 510-524-1524, order the certificate in any denomination you desire, charge it to your credit card. We'll even mail it for you, if you like. The certificates look classy—but of course!—and in our experience people are very happy to receive one.

Or, why not give a case of selected wines? We want you to be proud and we want the recipient to become a faithful client, so with care we put together a dozen choice bottles.

## THE PERFECT HOLIDAY SAMPLER

PER BOTTLE

NV PROSECCO "BOSCO DI GICA" BRUT • ADRIANO ADAMI . . . .	\$14.95
2005 BORDEAUX <i>BLANC</i> • CHÂTEAU DUCASSE . . . . .	12.50
2004 SAVENNIÈRES <i>SEC</i> • CHÂTEAU D'ÉPIRÉ . . . . .	16.00
2004 CHIGNIN-BERGERON • A. & M. QUENARD . . . . .	20.00
2003 BEAUMES-DE-VENISE <i>ROUGE</i> • DOMAINE DE DURBAN . . . .	16.00
2004 COTEAUX DU LANGUEDOC <i>ROUGE</i> "TRADITION" CHÂTEAU SAINT MARTIN . . . . .	9.95
2003 SAINT-CHINIAN "CAUSSE DU BOUSQUET" MAS CHAMPART . . . . .	24.95
2003 CORBIÈRES "RÉSERVE LA DEMOISELLE" DOMAINE DE FONTSAINTE . . . . .	12.95
2004 CAHORS • CLOS LA COUTALE . . . . .	12.95
2004 LIRAC <i>ROUGE</i> • DOMAINE DU JONCIER . . . . .	16.95
2003 BANDOL <i>ROUGE</i> • DOMAINE DE LA TOUR DU BON . . . . .	18.00
2003 CAIRANNE "CUVÉE MARIE ROUVIÈRE" DOMAINE CATHERINE LE GOEUIL . . . . .	17.95

NORMALLY \$193.15

17% DISCOUNT **\$160**



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Many of our selections are organically or biodynamically produced. On your gift list, do you have friends or relatives who would appreciate that? We will enclose a page explaining your sustainable six-bottle gift.

## DREAMING OF A GREEN CHRISTMAS SAMPLER

PER BOTTLE

2005 BOUZERON ALIGOTÉ • A. ET P. DE VILLAINÉ . . . . .	\$19.95
2003 BOURGUEIL “CLOS SÉNÉCHAL” CATHERINE & PIERRE BRETON . . . . .	17.95
2003 LUSSAC ST.-EMILION • CHÂTEAU DE BELLEVUE . . . . .	24.00
2004 DOLCETTO “SURI” • ALDO MARENCO . . . . .	12.50
2003 COTEAUX DU LANGUEDOC “MONTPEYROUX” DOMAINE D’AUPILHAC . . . . .	18.50
2003 COTEAUX DU LANGUEDOC “PODIO ALTO” DOMAINE DU POUJOL . . . . .	17.95

NORMALLY \$110.85

10% DISCOUNT **\$99**

A third possibility is designed for your more knowledgeable wine friends. Here is a chance to introduce them to some lesser-known grape varietals. An enclosed list will give the varietal of each wine.

## THE ESOTERIC VARIETAL SAMPLER

PER BOTTLE

2004 IROULÉGUY <i>ROUGE</i> • DOMAINE ARRETXEA (TANNAT) . . .	\$23.00
2005 CHIGNIN • A. & M. QUENARD (JACQUÈRE) . . . . .	14.95
2005 RIBOLLA GIALLA • LA VIARTE (RIBOLLA GIALLA). . . . .	14.95
2005 SYLVANER • DOMAINE OSTERTAG (SYLVANER) . . . . .	19.00
2003 MONT BAUDILE “LE CARIGNAN” DOMAINE D’AUPILHAC (CARIGNAN) . . . . .	27.00
2003 E PROVE <i>ROUGE</i> • DOMAINE MAESTRACCI (NIELLUCCIO)	17.00

NORMALLY \$115.90

10% DISCOUNT **\$104**

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And Graeme Blackmore, who does such an outstanding job managing KLWM, joins the party with his selection of six beauties bound to please the most demanding connoisseurs.

## THE CONNOISSEUR'S COLLECTION

	PER BOTTLE
2003 MEURSAULT-PORUZOTS • FRANÇOIS JOBARD . . . . .	\$88.00
2003 GIGONDAS • DOMAINE LES PALLIÈRES . . . . .	28.00
2003 CHÂTEAUNEUF-DU-PAPE "LES HAUTES BRUSQUIÈRES" DOMAINE DE LA CHARBONNIÈRE . . . . .	44.00
2003 VIN DE PAYS DE L'HÉRAULT <i>ROUGE</i> DOMAINE DE LA GRANGE DES PÈRES . . . . .	66.00
2003 CORTON <i>ROUGE</i> • PIERRE GUILLEMOT . . . . .	90.00
2003 NUITS-SAINT-GEORGES "LES CHAIGNOTS" ROBERT CHEVILLON . . . . .	67.00
	NORMALLY \$383.00

10% DISCOUNT **\$344**

And speaking for all of us here at KLWM, we have decided, unanimously, that we like to find magnums under our trees.

## MAGNUMS NOW IN STOCK

	PER MAGNUM
2002 CORNAS • AUGUSTE CLAPE . . . . .	\$142.00
2003 CHINON "CLOS DE CHÊNE VERT" • CHARLES JOGUET . . . . .	72.00
2003 CHINON "CLOS DE LA DIOTERIE" • CHARLES JOGUET . . . . .	72.00
2003 CHINON "LES VARENNES DU GRAND CLOS" CHARLES JOGUET . . . . .	55.00
2003 LALANDE-DE-POMEROL • CHÂTEAU BELLES-GRAVES . . . . .	56.00
2003 GIGONDAS • CHÂTEAU DU TRIGNON . . . . .	45.00
2004 GIGONDAS • CHÂTEAU DU TRIGNON . . . . .	52.00
2003 BRONZINELLE • SAINT MARTIN DE LA GARRIGUE . . . . .	39.00
2004 CAHORS • CLOS LA COUTALE . . . . .	27.00
2003 CHÂTEAUNEUF-DU-PAPE "LES HAUTES BRUSQUIÈRES" DOMAINE DE LA CHARBONNIÈRE . . . . .	105.00

2003 VIN DE PAYS DE L'HERAULT *ROUGE*

DOMAINE DE LA GRANGE DES PÈRES . . . . .	\$139.00
1993 CHÂTEAUNEUF-DU-PAPE • VIEUX TÉLÉGRAPHE . . . . .	180.00
1994 CHÂTEAUNEUF-DU-PAPE • VIEUX TÉLÉGRAPHE . . . . .	184.00
1995 CHÂTEAUNEUF-DU-PAPE • VIEUX TÉLÉGRAPHE . . . . .	270.00
2005 CHÂTEAUNEUF-DU-PAPE <i>BLANC</i> • VIEUX TÉLÉGRAPHE . . . . .	89.00
2004 BEAUJOLAIS • DOMAINE DUPEUBLE . . . . .	25.00
NV "IMPÉRIAL PRÉFÉRENCE" • CHAMPAGNE J. LASSALLE . . . . .	85.00
1996 BRUT • CHAMPAGNE J. LASSALLE ( <i>jeroboam</i> ) . . . . .	391.00
2002 CÔTE RÔTIE • PATRICK JASMIN . . . . .	113.00
2003 CÔTE RÔTIE • PATRICK JASMIN . . . . .	125.00
2001 SAUTERNES "CUVÉE ANDRÉ" CHÂTEAU ROUMIEU-LACOSTE . . . . .	112.00
2003 VACQUEYRAS "CUVÉE DE LOPY" DOMAINE LE SANG DES CAILLOUX . . . . .	88.00
2004 VACQUEYRAS • DOMAINE LE SANG DES CAILLOUX . . . . .	61.00

**OR, GIVE THE UNDRINKABLE!**

## MAUSSANE "LES BAUX" EXTRA VIRGIN PROVENÇAL

OLIVE OIL <i>LITER</i> . . . . .	\$38.00
DOMAINE LES PALLIÈRES CHERRY JAM . . . . .	10.00
NATURE PROVENCE ORGANIC LAVENDER HONEY . . . . .	16.00
PRODUITS PIC FRENCH MUSTARD . . . . .	5.25
<i>WINE FROM THE HEART: A YEAR AT DOMAINE LA TOUR VIEILLE</i>	
DVD BY YASHA AGINSKY . . . . .	25.00
DOMAINE LES PALLIÈRES BASEBALL CAP . . . . .	19.95
DOMAINE DU VIEUX TÉLÉGRAPHE T-SHIRT (GRAY) . . . . .	14.95
KERMIT LYNCH WINE MERCHANT T-SHIRT (BLACK) . . . . .	14.95
KERMIT LYNCH WINE MERCHANT CORKSCREW . . . . .	7.95
<i>INSPIRING THIRST</i> POSTER . . . . .	10.00
OLIVE TREE POSTER . . . . .	20.00

*Exceptionally Open***SUNDAY, DECEMBER 24, 11 TO 4**

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— VALUE OF THE MONTH: WHITE —

2005 VÉZELAY *BLANC*

DOMAINE DE LA CADETTE

**M**AYBE YOU GOT IN ON THE 2004, which disappeared from our stacks before anyone could mark a case for the boss, me. That 2004 earned a high client-approval rating. But I don't fret too much because, tasted side by side, this 2005 doesn't suffer at all.

The nose is what I call pretty, as in full of charm. But maybe I am getting ahead of myself. How many of my countrymen know what a Vézelay is? Yes if you said it is the site of a cathedral that shelters relics of Mary Magdalene and was a launching site for a few Crusades (I hope they didn't trample any Chardonnay vines). And yes, it is where Mstislav Rostropovich recorded his stirring version of Bach's cello suites after wining and dining at the nearby three-star restaurant l'Espérance. And Vézelay is an appellation that yields a valuable, little-known white Burgundy that tastes somewhat like a blend of stony Chablis and a fleshier Côte de Beaune.



Domaine de la Cadette is the property of vigneron Jean Montanet, who told me that his pal Bernard Raveneau does not make the wine,

“but I owe to Bernard just about everything I know about my métier.”

The grapes are raised organically, and there are no imported yeasts, chaptalization, or filtration. The guy does it right and the wine shows it. In the vast world of Chardonnay and even in the small world of white Burgundy, Montanet's Vézelay is a gem.

The floral, honeyed, complex bouquet shows sunshine, not in the sense of overripeness, but in its clarity and brightness. Nose and palate inspire various flavor associations, but I'll leave that job to you.

You have here a perfect dry white that satisfies in all directions.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE



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— VALUE OF THE MONTH: RED —

2005 CÔTES DU RHÔNE ROUGE

DOMAINE DE LA GRAMIÈRE

**S**TRANGELY ENOUGH, I made an effort NOT to import this red Rhône. I tried and I tried to leave it aside, but it could not be denied.

Amy Lillard used to work here in our Berkeley store, and we all liked having her around and hated losing her to some guy who whisked her off to the Rhône Valley, married her, and bought a little house with grapevines.

I suppose I feared liking the wine simply because I like Amy, and now I find that her husband, Matt, ain't so bad, either. I do try to remain objective when I make the decision to import something for you to drink.

The first time I tasted their wine, I was skeptical, barely lukewarm. Then, as it aged and evolved and they got it bottled, I started thinking, yeah yeah yeah, not bad. Then they dropped a few bottles off at my place in Provence, and every time I uncorked one it seemed better. And better. It kept opening up, growing more delicious. Still, I was resisting a decision. Even as my wife and I were enjoying it to the last drop, I decided to get outside opinions.

Daniel Ravier at Domaine Tempier tasted it and looked at me like I was crazy. "That's a great Côtes du Rhône," he said.

Daniel Brunier knows the Côtes du Rhône inside out. *Ça, c'est bon ça*, he said. "It has character and it is a wine of pleasure."

Yes, it is. I considered it appropriate to the wine when Amy said (and I am quoting loosely from memory), "We're not trying to topple the government or score a big score, we just want to make a wine that we really like to drink."

Finally I figured out that if my wife and I wanted to keep drinking La Gramière without buying it from another importer, I'd better make a deal with them.

I don't promise that each vintage will be this good. Is this 2005 beginner's luck? If it is, come on everybody, take advantage of it. And they have a neat website to check out: [www.lagramiere.com](http://www.lagramiere.com).



**\$14.95** PER BOTTLE

**\$161.46** PER CASE

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—NEW CHAMPAGNE ESTATE—  
**VEUVE FOURNY & FILS**

**T**HE FOURNY FAMILY established their domaine in 1856 in the *premier cru* Côte des Blancs village of Vertus. Their good taste is evident immediately, before the cork is out, by virtue of their classic, luxurious-looking labels. I consider this an important addition to our selections, and I await your judgement, which I hope will be as positive as mine.

**CUVÉE GRANDE RÉSERVE**

We wine pros call Champagne's twirly, rising bubbles a bead. This bead is fine, lively, graceful, fun to watch. I'm serious. I watch beads.

The nose expresses Champagne's remarkable chalk soil. Nothing here is overstated or aggressive. From organically grown vineyards, forty-year-old Chardonnay and Pinot Noir (20%), it is complete, stylish, and elegant. Classic and classy.

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

**CUVÉE BLANC DE BLANCS**

All subtlety, chalk, and discreet Chardonnay fruit. An even finer bead. The chalky *terroir* is impressed into the palate and persists with great delicacy. Quite a creation.

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

**CUVÉE ROSÉ BRUT**

On the south-facing slopes behind their estate, the Fourny family planted Pinot Noir. Average age of the vines: thirty-five years.

The color and style remind me of the Billecart Salmon rosé, which we introduced to California in the seventies.

Generous aroma, but is it raspberry- or boysenberry-like? (Maybe it is simply Pinot Noir-like.) Lovely to behold, fresh, elegant, dry, captivating, and sure to impress your guests.

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

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# SOUTHERN FRANCE

## 2003 FAUGÈRES • MAS GABINÈLE

Last month I mentioned that this is one of my big years for finding new wines, and I hope you will share my excitement about this dark beauty.

Start with the schistic soil, then add 30% each Syrah, Grenache, and Carignan, plus 10% Mourvèdre. Low yields (25 hectos to the hectare), hand-harvested, long maceration, aged in oak casks.

It makes a bold statement starting with its deep color. The nose is symphonic: blackberry jam, pencil lead, coffee bean, black pepper, sandalwood, and on and on. The fruit starts fresh, then the complexity begins. The palate starts unctuous and fleshy, then the bass organ notes begin to vibrate. There is even a suspicion of eucalyptus at the end.

**\$26.00** PER BOTTLE

**\$280.80** PER CASE

## 2004 VACQUEYRAS “CUVÉE FLOURETO” DOMAINE LE SANG DES CAILLOUX

Here's a good deal because I like it even better than the cuvée Lopy (\$43.00), although that might not be the majority opinion around here.

The color? Hey, this is Sang des Cailloux, blood of the stones, in a monumental vintage! The bouquet is everything a Sang des Cailloux is famous for, spices and Provençal herbs, cherries and berries, and those stones, those blessed stones, which are evident throughout the tasting experience. So complex, so pretty, so deep, soft and rounded, you might even call it elegant for such a huge wine, and then the required tannic kick emerges at the finish. If it is symphonic, it's one of Beethoven's.

**\$27.00** PER BOTTLE

**\$291.60** PER CASE

## 2005 CÔTES DU RHÔNE ROUGE AUGUSTE CLAPE

What is this, the Hit Parade of the Rhône Valley? What a brochure this month! Clape's 2005 explodes with Syrah fruit, and his mastery is in full bloom.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

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— PRE-ARRIVAL OFFER —

2004 NORTHERN RHÔNES

Most of you are aware of the quality of the 2004s by now. Here are three of our best producers. Great wines, limited quantities.

**DOMAINE PATRICK JASMIN**

As we tasted through the barrels and demi-muids, Patrick said that he sees traces of both the excellent 2000 and 2001 in this 2004.

After the tasting he opened a bottle of his father's 1978, which has developed a wonderful truffle bouquet. It was like opening the cave of Ali Baba and taking a deep, spicy whiff.

	PER CASE
2004 CÔTE RÔTIE . . . . .	\$600.00
2004 CÔTE RÔTIE ( <i>magnums</i> ). . . . .	624.00

**DOMAINE THIERRY ALLEMAND**

Both Allemand and Clape, without argument the two top producers of Cornas, have magnificent blackish colors in 2004, and wines that are memorable, stuffed full of Cornas character. Syrah sculpted out of the granite.

	PER CASE
2004 CORNAS "CHAILLOT" . . . . .	\$777.00
2004 CORNAS "REYNARD" . . . . .	957.00

**DOMAINE AUGUSTE CLAPE**

The cuvée Renaissance has a good proportion of old-vines Saborottes in it, which was previously Noël Verset's vineyard.

Auguste and Pierre ended the tasting with one of my favorites, their 1983. Once wild and woolly, it has matured into something wise and gamey, if you can make sense of that. Once monumentally tannic, it purrs like a kitten today. I wanted to stick around 'til the end of the bottle.

	PER CASE
2004 CORNAS . . . . .	\$816.00
2004 CORNAS ( <i>magnums</i> ). . . . .	834.00
2004 CORNAS "RENAISSANCE" . . . . .	567.00

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

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**CRISP, DRY, MINERALLY  
WHITE BURGUNDIES  
HOW FRENCH!**

**2005 PETIT CHABLIS  
ROLAND LAVANTUREUX**

Once more I was on the back roads leading from Sancerre to Chablis, a crowd-free, forested route with a few inviting auberges in rustic villages, often on the banks of lazy little rivers. As you get closer to Chablis, the names of the villages begin to rhyme: Varzy, Trucy, Surgy, Misery, Magny, Muffy, Jussy, Surgy, Orgy . . . oops, not quite true there, folks, that last one, but down near Madiran, I do have to pass through a town named Condom. Those French, so sex-obsessed compared to us. (Or have I been traveling a little *too* much?)

Never mind. To sum up this wine: take all the ingredients of a fine wine, the fruit, body, perfume, acidity, and so on, put 'em together, and whaddya get? It may be *petit*, but it tastes like Chablis to me.

**\$17.95 PER BOTTLE      \$193.86 PER CASE**

**2005 BOUZERON ALIGOTÉ  
A. & P. DE VILLAINÉ**

For a change I am not going to tell you that this is the best whatever since whenever. No, Aubert's best is still that 1979, two barrels, oldest vines, unfiltered.

However, the question raging in the ice-cold Burgundian cellars is, which is the best white Burgundy vintage, 2004 or 2005? The correct answer is, BOTH, depending on which you are selling. No, I mean they are simply different. But it is true, the two are exceptional, but different. Some prefer 2004 for its finesse and *terroir*, others like '05 for its pizzazz and fleshy texture.

Lemony note in the ripe fruit; rich for an Aligoté; no sharp acidity.

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

**2005 CHABLIS • OLIVIER SAVARY**

So fruity, for a Chablis it seems almost explosive. Loaded with charm, this is an exceptional success and one you can enjoy over the next decade.

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

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# LOIRE

## 2005 POUILLY FUMÉ • JACQUES CARROY

The wines of Pouilly Fumé have grown more intense and powerful in recent years, as you have seen in the Didier Dagueneau wines we used to import and in our old-vines cuvée from Régis Minet.

Does a lighter style sound good for a change? Light and flowery? Not intense? More relaxing? A dry, crisp, freshening of the taste buds? Hmm. Lovely stuff!

**\$17.95** PER BOTTLE      **\$193.86** PER CASE

## 2005 BOURGUEIL “LES ALOUETTES” DOMAINE DE LA CHANTELEUSERIE

The 2005s from Boucard really blew my mind. It was my first visit this summer tasting Loire reds, and we began with this very juicy cuvée. Old man Boucard was there, and I asked him if he could remember a similar vintage, because it was exciting to discover 2005. He mulled it over and said that 2003 came to mind, but that 2003 was an early-maturing vintage.

“These 2005s,” he said, “are more like the great 1947s. They are true *vins de garde*. It is rare to have such balance and structure with such levels of ripeness.”

Great deep color, almost black. Ripe, delicious blackberry fruit, yes, blackberry, from a Cabernet Franc! Round, harmonious, impressive all over, and—I guarantee it—so swallowable.

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

## 2005 MUSCADET CHÂTEAU DE LA FESSARDIÈRE

This is our second vintage from another new producer. And here is the *Fine Wine Review*'s critique of last year's 2004:

*Farming here is organic, and the wine is raised, unusually, in oak foudres and not in stainless steel. The result is a wine with a little more body than one usually sees for top Muscadet, with minerality and strong lime fruit, plus a hint of incipient peach, a little more breadth on the palate, but still with very fine acidity. These differences, I presume, are the results of the oak aging, which allows some oxidation and thus approaches the roundness and depth that other top Muscadet can attain only with some aging. (90/A)*

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

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