

KERMIT LYNCH WINE MERCHANT

JUNE 2020



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ROSÉ SALE! ■ THE GARDENER'S SAMPLER
SUMMERTIME VALUES FROM FRANCE
NEW ARRIVALS: BURGUNDY, BEAUJOLAIS, PIEDMONT

THE GARDENER'S SAMPLER

by Anthony Lynch

CONFINED TO MY APARTMENT and its sunny backyard for the past two and a half months, I have spent more time than usual staring at the raised planter beds, willing growth upon the herbs, tomatoes, and strawberries I planted, with dreams of reaping a bountiful harvest in the near future. Not to brag, but I seem to have a bit of a green thumb: to date, not one of the plants has perished, and I even picked a single tiny, lopsided, slightly dehydrated strawberry sweetly flavored of self-worth, along with fistfuls of parsley, oregano, and winter savory bearing the spicy fragrance of beginner's luck.

Tending to my own miniature plot of soil has instilled a feeling of profound respect toward the vigneron in our portfolio who dedicate their lives to much more important gardens. More than a simple case of wine, this pack is akin to a mix of freshly picked produce from our favorite French and Italian growers—a sort of farm box for fine wine. After all, the vineyards that produce these wines truly are like big gardens, lovingly nurtured by skillful caretakers pursuing their own dreams of bountiful harvest. Green thumb or not, that is something we can all appreciate!

PER BOTTLE

2018 COLLINE SAVONESI ROSATO “PETTIROSSO ALLEGRO”

PUNTA CRENA \$22.00

2018 TAVEL ROSÉ • CHÂTEAU DE TRINQUEVEDEL 15.00

2018 RIESLING • KUENTZ-BAS 18.00

2018 POUILLY FUMÉ “VIEILLES VIGNES” • RÉGIS MINET 26.00

2018 MÂCON FARGES “VIEILLES VIGNES” • HENRI PERRUSSET . . . 24.00

2018 VALLE D’ITRIA BIANCO “RAMPONE” • I PÀSTINI 24.00

2019 LAMBRUSCO GRASPAROSSA DI CASTELVETRO

FATTORIA MORETTO 22.00

2018 MOULIN-À-VENT “VIEILLES VIGNES” • DOMAINE DIOCHON 27.00

2018 COLLINES RHODANIENNES SYRAH • LIONEL FAURY 25.00

2018 CHINON “CUVÉE TERROIR” • CHARLES JOGUET 27.00

2017 LANGUEDOC MONTPEYROUX ROUGE

DOMAINE D’AUPILHAC 29.00

2015 FRONSAC “CUVÉE PIVERTS” • CHÂTEAU MOULIN 29.00

Normally \$288.00

SPECIAL SAMPLER PRICE **\$229**

(a 20% discount)



Not from Anthony's garden

© Gail Skoff

BEAUJOLAIS

by Anthony Lynch

2018 BEAUJOLAIS-VILLAGES • JEAN FOILLARD

This Beaujolais-Villages consists of a blend of several granite *terroirs*—Gamay’s favorite kind of dirt—on the outskirts of the *cru* villages, mostly high in the hills where Gamay once failed to ripen consistently. With today’s climate, ripening is no longer a concern, even in these cooler sites. Consider Foillard’s Villages a lighter, brighter, higher-toned little sister to the domaine’s benchmark Morgons. Juicy and floral, it feels just right any old time of day, on its own or with food. Serve it cool—even cold, on a hot day—for maximum pleasure.

\$27.00 PER BOTTLE **\$291.60** PER CASE

2018 RÉGNIÉ • GUY BRETON

I vividly recall tasting Breton’s 2018s with the man himself in Villié-Morgon last spring. Floating on a Gamay-induced cloud of silky fresh berries, I wondered, *Grapes can do this??* My brow furrowed as I contemplated an inevitable problem: *Bottles won’t be big enough. Buy only magnums? Does it come in buckets?*

I am no scientist, but something about the chemical properties of carbonically fermented Gamay from ancient vines in granite soils, bottled unfiltered with barely any sulfur, causes the stuff to evaporate from the bottle at an accelerated rate. Savor it while you can, because your glass will be empty before you know it, leaving you only with the spicy, mineral-laden aftertaste of a bottle that went down way too easily.

\$33.00 PER BOTTLE **\$356.40** PER CASE

2018 FLEURIE “LES MORIERS” DOMAINE CHIGNARD

Don’t change a winning team, goes the old saying. At this domaine, the formula has been nearly identical since at least 1981, when we began importing Michel Chignard’s Fleurie: old vines in a great site, whole-cluster fermentation, *élevage* in *foudres*, unfiltered bottling. Michel’s son, Cédric, is now in charge, but the elements that make this a benchmark *cru* Beaujolais year after year remain unchanged. The 2018 edition presents a deep purplish robe with flashes of magenta, and an intensely fragrant aroma as sumptuous as the wine’s color swirling around in your glass. A sip reveals something rich and velvety, chock-full of vibrant fruits and flowers. *If it ain’t broke . . .*

\$27.00 PER BOTTLE **\$291.60** PER CASE

SUMMERTIME VALUES

by Emily Spillmann (KLWM Beaune)

2017 PINOT BLANC • KUENTZ-BAS

Loyal readers of these pages will recall we've recommended this wine as a bold challenger to any beer that would accompany your barbecued sausages. I'll add an update from Kuentz-Bas winemaker Olivier Raffin, who encourages burgers, charcuteries, *pâté en croute*, or any salty appetizer. This little beauty is a thirst quencher, floral on the nose, with herbal notes, followed by an ample palate and fresh acidity that makes a second glass hard to resist.

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

2019 BORDEAUX BLANC • CHÂTEAU DUCASSE

Sabine Dubourdieu often pairs her husband's wine with a monkfish terrine she serves as an appetizer on hot summer nights, alongside a salad and a dollop of homemade mayonnaise. The possibilities are plentiful with this versatile wine, but I'd take Sabine's advice and keep it simple and fresh: seafood or sushi, for example.

\$18.00 PER BOTTLE **\$194.40** PER CASE

2018 BEAUMES-DE-VENISE ROUGE DOMAINE DE DURBAN

It's a good thing for you that I only have a few lines because this wine tempts me to scribble poetry about summer, vacation, dry Provençal air, the scents of lavender and sagebrush, driving down the A7 with the Mediterranean on the horizon. It speaks to me of both comfort and adventure, new faces and good old friends. Supple, fruit-filled, with discreet tannins. Mouthwatering.

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

2018 ANJOU ROUGE "CLOS DE LA CERISAIE" CHÂTEAU D'ÉPIRÉ

One of the last growers to produce Cabernet Franc in the Savennières appellation, Paul Bizard, who recently took the reins from his father, Luc, is as proud as he is protective of the domaine's rare hectare of *rouge*. He sent us a picture of thirty beehives he installed in the vineyard in 2018 and announced that his next project is to replant cherry trees, the namesake of the *clos*. As for the wine, it's a bottle "without pretension, but joy-enhancing," which pretty much says it all.

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

THE THIRD GENERATION OF DOMAINE FAURY

by Tom Wolf

WHEN YOU FIRST MEET LIONEL FAURY, it's easy to mistake him for a gentle giant. At six foot five, with a linebacker's frame, he is soft-spoken, humble, and good-humored. Lionel's modesty and affability, however, belie the intensity he brings to the job—and sport—he loves. Last year, he won his tenth *Joutes Nautiques*, the French championship of water jousting (Google it!). Lionel is equally, if not more, successful in his day job as one of the northern Rhône's great vigneron. What links the two? "Passion," he replied when he visited Berkeley in January.

Lionel represents the third generation of his family to grow grapes and make wine in Chavanay, south of Lyon. After the Second World War, his grandfather planted vines and orchards, to make wine and sell fresh fruit. When Lionel's father Philippe took over, he replaced the fruit trees with more vines and dedicated the entire family business to wine production, crafting top-notch northern Rhône reds and whites. The Saint Joseph *blanc*, in particular, attracted Kermit early on: "The aroma is what I've always dreamed possible in a white Saint Joseph. . . . It was so perfect in barrel we didn't want to fiddle with it, so it was bottled by hand, unfiltered," he wrote in our June 1996 newsletter. Philippe also made stellar Côte-Rôties, Saint Joseph *rouges*, and Condrieus.

Today, Lionel runs the domaine and continues to take it to soaring heights. More than his father or grandfather, he has to contend with the challenges of climate change. "It seems there is no more spring and autumn here, only summer and winter," he says. Preserving freshness and acidity in the face of warmer vintages is one of his primary goals, and he achieves this masterfully by keeping more leaves on the vines—thereby providing more shade to the grapes—as well as pursuing shorter macerations and more whole-cluster fermentation than the domaine used to. He's also thinking about how to retain more moisture and less heat in his soils.

In these wines, you will taste the passion of a classicist trying to uphold the best traditions of the northern Rhône, and also the creativity of a thoughtful vigneron navigating the hurdles of the present and future. Faury's 2018 *blancs* are sublime now. The *rouges* will evolve beautifully, but they, too, are packed with class and drinkability today.



2018 SAINT JOSEPH BLANC

Kermit began collaborating with Philippe Faury in the blending of his *blancs* in the 1990s because he was—unusually at the time—particular about wanting the wines he imported to remain unfiltered. Today, we continue to work with Lionel in selecting the blend of parcels and aging vessels that contribute to this bottling. The 2018 is roughly 85% Marsanne and 15% Roussanne, and mostly aged in tank to preserve as much freshness and fruit as possible. The little bit of wine that was aged in oak will give you a delightful glimmer of opulence. The result is very delicate, round, and elegant, showcasing classic notes of peachy stone fruit.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2018 CONDRIEU

Condrieu has the best *terroir* in the world for the Viognier grape. That is not to say, however, that it is easy to make great Viognier here. Without a gifted vigneron, the wine will veer into flabbiness. It takes significant skill and experience to make a Condrieu of finesse. Even though the grape is relatively low in acidity, the sandy soils and Lionel's touch render this *blanc* remarkably fresh and mineral.

\$64.00 PER BOTTLE

\$691.20 PER CASE

2017 SAINT JOSEPH ROUGE “VIEILLES VIGNES”

The general rule of thumb is that Côte-Rôtie ranks higher than Saint Joseph in the northern Rhône hierarchy, but Lionel's Vieilles Vignes throws a wrench into that line of thinking. Made from vines planted between 1937 and 1976, this cuvée showcases impressive depth and soul.

\$48.00 PER BOTTLE

\$518.40 PER CASE

2017 CÔTE-RÔTIE

The fruit in Lionel's elegant Côte-Rôtie is higher-toned than in the earthier, spicier Saint Joseph, and the finish, with the wine's velvet tannins, is slightly longer. This is the result of the Côte's steeper slopes and schist soils, as well as a splash of Viognier, which is co-planted and co-fermented with the Syrah. Still, like with the Saint Joseph Vieilles Vignes, you'll get those irresistible notes of black olive, succulent black cherries, and spices.

\$72.00 PER BOTTLE

\$777.60 PER CASE



READY FOR ROSÉ

by Jane Berg (KLWM New York)

MY CSA DELIVERY BOX JUST ARRIVED, and in it is a fine medley of produce: baby artichokes, lanky asparagus, pink radishes, tiny potatoes, green onions, and sweet peas. Such a springy selection requires rosé, so here is my dream meal. I'd start with Gabrielle Hamilton's *amuse-bouche* of three simple ingredients—cool radish, soft butter, and flaky salt—washed down with something lovely from the Loire, Catherine Breton's Bourgueil La Ritournelle or Joguet's barely pink Chinon. Next I'd blanch asparagus and reach for a bottle of Sauvignon-esque Reuilly Pinot Gris before moving on to my first main course: Rita Sodi's Tuscan *insalata di carciofi* with Parmesan and cracked pepper, whose earthy flavors crave the Corsican maquis of a bottle of Canarelli or Abbatucci. I'd wrap this all up with a warm potato salad, spruced up with peas and scallions, to enjoy with something southern like Dominique Hauvette's Cinsault-based Petra or a healthy pour of Masseria del Pino's celestial SuperLuna. We're offering 20% off all rosés this month, so feel free to dream big!

ROSÉ SALE • 20% OFF

	REGULARLY	DISCOUNT
2018 VINO ROSATO • TINTERO	\$9.95	\$7.96
2018 BEAUJOLAIS ROSÉ • DOMAINE DUPEUBLE	14.95	11.96
2018 REUILLY PINOT GRIS • DOMAINE DE REUILLY	22.00	17.60
2018 CHINON ROSÉ • CHARLES JOGUET	23.00	18.40
2018 BOURGUEIL ROSÉ “LA RITOURNELLE” CATHERINE & PIERRE BRETON	27.00	21.60
2018 MARSANNAY ROSÉ • RÉGIS BOUVIER	28.00	22.40
2018 PATRIMONIO ROSÉ • YVES LECCIA	31.00	24.80
2018 VIN DE FRANCE ROSÉ “FAUSTINE” DOMAINE COMTE ABBATUCCI	38.00	30.40
2018 CORSE FIGARI ROSÉ • CLOS CANARELLI	39.00	31.20
2017 PATRIMONIO ROSÉ • ANTOINE ARENA	42.00	33.60
2017 LES BAUX DE PROVENCE ROSÉ “PETRA” DOMAINE HAUVETTE	42.00	33.60
2018 ETNA ROSATO “SUPERLUNA” MASSERIA DEL PINO	55.00	44.00

Visit shop.kermitlynn.com for more rosé selections.

BOURGOGNE ROUGE

by Chris Santini (KLWM Beaune)

2017 BOURGOGNE ROUGE • BRUNO COLIN

I have a soft spot for Burgundy that requires no patience, needing only a cork-screw, a glass, and a wee bit of thirst. While Bruno is a classy guy who makes pretty serious wines for serious drinkers and collectors, his Bourgogne *rouge* is the playful one of his bunch. Don't set this bottle aside for a special occasion that might never exist. Drink this spicy and earthy *rouge* today, and make your occasion, no matter what it is, special.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2017 BOURGOGNE ROUGE "EN MONTRE CUL" RÉGIS BOUVIER

A small restaurant in Beaune long ago had a minimalist concept that I loved: two big communal tables, no menu, and no wine list. You showed up, and the chef, seated at the bar, would finish his glass of *rouge* and saunter off to the kitchen to cook whatever hunks of pork he happened to be offering that day and boil some potatoes. Dinner was just that, a massive portion of meat and potatoes served on a wooden slab, with a few lonely leaves of lettuce, perhaps to clear the conscience. The house *rouge*—bright, zippy, loads of fun—was none other than Bouvier's En Montre Cul, priced so that you could order bottle after bottle, and such a pleasure to drink it guaranteed a good time. Looking back, the food wasn't even that good, but it didn't really matter. Sometimes the wine more than makes up for shortcomings in the kitchen.

\$33.00 PER BOTTLE

\$356.40 PER CASE

2018 BOURGOGNE EPINEUIL FRANCINE & OLIVIER SAVARY

Way up on the northern tip of Burgundy, even farther north than Chablis, the tiny village of Epineuil has quietly been making chalky, ethereal Pinot Noir for centuries. If you try to imagine what your favorite Chablis, mineral and tight, would taste like as a *rouge*, this is it, as long as you factor in a few floral violet notes and the slightest wisp of tannin. For the coming months, keep this Burgundy in the fridge for a hot day and your favorite summer fare.

\$27.00 PER BOTTLE

\$291.60 PER CASE



ITALIAN WHITES

by Tom Wolf

2019 CUSTOZA “GREOTO” • CORTE GARDONI

Half an hour south of where the 2017 Oscar winner *Call Me by Your Name* was filmed along Lake Garda, Corte Gardoni specializes in local varieties, all planted in a fertile moraine soil that was formed by the same glaciers that carved out the lake. For its price, this blend of Garganega, Trebbiano, Trebbianello, Cortese, and Manzoni Bianco is completely stunning, evoking orchard fruit that gives it flesh; citrus juice and zest, which conveys acid and texture; and spring water, which represents Greoto’s purity and refreshment. A perfect *aperitivo*, it is also complex enough to pair well with grilled fish, lighter meats, roasted vegetables, or simple pastas.

\$14.00 PER BOTTLE

\$151.20 PER CASE

2018 PIGATO “VIGNETO CA DA RENA” PUNTA CRENA

Punta Crena, on Italy’s Ligurian coast, makes bottlings from both Vermentino and its freckled twin, Pigato. Even though the domaine vinifies these clonal variants the same way—aging them on their lees for four months—they emerge as distinct wines in the bottle. This impeccable Pigato is more aromatic and slightly richer, with more texture. Still, it is supremely crisp and mineral: an ideal representation of this coastal region and perfect for ocean fare.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2018 COLLI DEL LIMBARA BIANCO “FRIA” DEPERU HOLLER

Letitia Clark, a British transplant to the Mediterranean’s second-largest island, recently published a cookbook called *Bitter Honey: Recipes and Stories from the Island of Sardinia*, and it is a gem. Unsurprisingly, Sardinian and mainland Italian cuisine have a lot in common, but small differences in preparations and ingredients throughout each recipe in this book make the former’s dishes thrillingly distinct. Like those recipes, Deperu Holler’s saline, vibrant Vermentino sings its own beautiful tune, not the song of Vermentino grown in, say, Liguria, or even the island of Corsica just to the north. It pairs exquisitely with Clark’s recipe for *fregola*—a small, round Sardinian pasta—with clams and fennel, but it also would wonderfully complement all kinds of seafood or light pastas.

\$30.00 PER BOTTLE

\$324.00 PER CASE

TWO PIEDMONT REDS

by *Dustin Soiseth*

2014 BAROLO “CASCINA DARDI” A. & G. FANTINO

This bottle is made by two brothers who fully embrace Piedmontese winemaking tradition, and it shows each year in their majestic Barolos. They farm one of the best vineyards in Monforte d’Alba, Bussia, with an emphasis on sustainability in an effort to bring in top-quality fruit that will follow a smooth and organic path to winehood, resting for years in large oak casks before it is ready to see the world. What’s more, their 2014 does not require the extensive aging that brings most Barolo to its peak: this one is ripe for the picking. Don’t miss out on a charming, approachable wine with the classic “tar and roses” nose, dusty red fruit, and gorgeous ruby hue of traditionally made *piedmontese* Nebbiolo. Save your blockbuster vintages for the cellar, and enjoy the lovely 2014 today.



\$57.00 PER BOTTLE

\$615.60 PER CASE

2018 BARBERA D’ALBA “BRICCO DEL PILONE” PIERO BENEVELLI



Tonight, I marveled at the amazing color of Massimo Benevelli’s Barbera—a vivid, regal, dark purple. His wines often have an opacity uncommon in Piedmont that hints at the unique nature of the vineyard’s marl and limestone slopes, as well as Massimo’s light touch in the cellar. This Barbera tastes as good as it looks, too, with a mouthful of dark, balsamic-drizzled, berry fruit. The bottling has a bit of Barolo-like structure and grip, but there’s nothing Barolo-like about the price, so stock up.

\$27.00 PER BOTTLE

\$291.60 PER CASE

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