

# KERMIT LYNCH WINE MERCHANT

JUNE 2023



*Scala dei Turchi, Realmonte, Sicily*

© Gail Skoff

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A SICILIAN COLLECTION  
THE MAGIC OF GRIS DE GRIS ROSÉ  
BURGUNDY TO ENJOY NOW

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# THE MAGIC OF GRIS DE GRIS

by Jane Augustine, KLWM NEW YORK

PEOPLE OFTEN WONDER, myself included, how Fontsaïne's Gris de Gris can be so good. What sort of sorcery must be involved to consistently offer a wine that is so flawless, so satisfying, and so deliriously value-driven year in and year out?

The domaine's vineyards happen to be situated in the remote "Golden Crescent" area of Les Corbières. Flanked by a pine forest that protects from harsh

winds, this pristine, sun-drenched *vignoble* benefits from Mediterranean sea breezes and a gravelly soil with large, polished stones that regulate temperature. "In the early morning," says Bruno Laboucarié, "while the air is still humid, there is this perfume of pine resin and rock roses, of rosemary and thyme, and aromatic heather that warms up above the vineyard." Every scent that Bruno describes shows up in the glass,

which makes his approach to winegrowing crystal-clear: great wine is made in the vineyard. There are no tricks!

As for the eponymous variety that makes up most of the blend, Grenache Gris is a pink-skinned, more characterful version of Grenache Blanc that ripens into a bouquet of fresh nectarine, white cherries, and bergamot. The pale juice released from gently pressing the grapes immediately after harvest preserves the fruit's delicate aromas and transforms into a delicious rosé, purely and simply.

Though part of the appeal of Fontsaïne's Gris de Gris is that it's so drinkable on its own—with just a beach read, or some lawn games to pass the time—its adaptability to food only bolsters its charm. Richer fare is lifted by its juicy acidity, salty foods are washed clean. Try it with crisp cold radishes dipped in soft butter, or brinier foods like cracked crabs, *pissaladière*, or fresh sardines drizzled in olive oil.



## 2022 CORBIÈRES ROSÉ "GRIS DE GRIS" DOMAINE DE FONTSAINTE

**\$20.00** PER BOTTLE

**\$216.00** PER CASE

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# BURGUNDY TO ENJOY NOW

*by Dustin Soiseth*

## **2021 CHABLIS 1ER CRU “BEAUROY” ROLAND LAVANTUREUX**

Beauroy’s southeastern aspect gets ample morning sun but more moderate afternoon exposure, which explains the perfect balance. The wine is a lovely pale straw yellow, and the fresh, fruity aromatics are anchored by a deep, pleasing nuttiness. Each sip is dense and mineral, with a brisk, totally Chablisien finish.

**\$75.00 PER BOTTLE      \$810.00 PER CASE**

## **2020 BOURGOGNE HAUTES-CÔTES DE BEAUNE *BLANC* • BRUNO COLIN**

This new addition to the Bruno Colin lineup is remarkably refreshing, with a pronounced flintiness and a steely minerality. Lots of herbs and lemon curd precede its dry, racy finish. It’s a mouthwatering, drink-me-now white Burgundy.

**\$65.00 PER BOTTLE      \$702.00 PER CASE**

## **2020 BOURGOGNE ROUGE “EN MONTRE CUL” RÉGIS BOUVIER**

Wow, what a gorgeous ruby color, like a glass full of dried cranberries. And don’t miss its classic Burgundian nose with red fruit and loamy forest goodness. There’s no shortage of ripeness on the palate, with good grip and a fine, dry finish. Always a bargain, and particularly tasty this vintage.

**\$41.00 PER BOTTLE      \$442.80 PER CASE**

## **2020 BEAUNE 1ER CRU “LES MONTREVENOTS” ANTOINE JOBARD**

An outstandingly sumptuous and approachable piece of work by Antoine Jobard, whose new reds continue to impress. The wine benefits from some air upon pulling the cork, and soon opens up to loads of red raspberry and cherry fruit with wet stone minerality underneath. Medium-bodied with wonderful poise and very fine tannins, it is utterly captivating and enjoyable now.

**\$140.00 PER BOTTLE      \$1,512.00 PER CASE**

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*Saint Joseph vines and the Rhône River*

© Gail Skoff

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# NORTHERN RHÔNE REDS

by Chris Santini, KLWM BEAUNE

## 2020 ARDÈCHE “SYRAH MAUVE” DOMAINE JEAN-CLAUDE MARSANNE

You may not hear the words “crushable” and “Syrah” used together that often, but here they are. Young vines, sulfur-free vinification, short *élevage* in stainless-steel tank, alcohol level kept in check—all the elements seem to have aligned to make the perfect juicy, black-fruited, violet-packed, fun, and crisp Syrah.

**\$38.00** PER BOTTLE      **\$410.40** PER CASE

## 2020 SAINT JOSEPH ROUGE • LIONEL FAURY

Just two generations ago, the Faury family was still selling off nearly their entire wine production, by the barrel, to watering holes around Saint-Étienne that served the region’s hardscrabble coal miners. As with coal mines everywhere, the work was tough and dangerous, so it’s nice to think that at least in this part of the world, after a day in the mines, the workers could guzzle some peppery, jovial Saint Joseph—from Faury, no less! I would have done the same. At the time, neither the Faury family nor the miners probably imagined that their Saint Joseph would someday be sought after by the world’s greatest restaurants, allocated to the last bottle, and looked at as a reference point for greatness.

**\$41.00** PER BOTTLE      **\$442.80** PER CASE

## 2020 CÔTE RÔTIE “FONGEANT” BARRUOL / LYNCH

While Louis Barruol has long been one of the most acclaimed producers in the southern Rhône, it’s a wonder that he hasn’t yet achieved the same recognition for his grandiose work in the northern Rhône as well. Armed with encyclopedic knowledge of Côte Rôtie terroirs, and with an approach inspired by the greats of lore (think Marius Gentaz and Robert Jasmin, for example), Barruol consistently comes up with incredibly complex, yet delicate, old-school Syrah worthy of the Côte’s pantheon. Perhaps it would be better for you and me if it stayed under the radar! It is our privilege to bring in a pure cuvée sourced exclusively from the Fongeant *lieu-dit*, which sits right on the border of the Côte Blonde and Côte Brune, and is renowned for sharing the best of both: tannins and structure from the Brune side, with silky, floral elegance provided by the Blonde.

**\$90.00** PER BOTTLE      **\$972.00** PER CASE

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# SICILY

by Anthony Lynch

## METODO CLASSICO EXTRA BRUT RIOFAVARA

In this traditional-method sparkler, Moscato Giallo takes center stage along with native Sicilian varieties Grecanico, Grillo, Rucignola, Cutrera, and Recunu. Bottle-aged for eighteen months before disgorgement, not unlike fine Champagne, this unusual blend has a luminous bouquet of fresh herbs, flowers, and citrus zest. The resolutely chalky dry finish is a trademark of the stony white vineyard soil, just a short hike from the Mediterranean coastline. More than a simple bottle of bubbly, this is a Sicilian experience.

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

## 2020 TERRE SICILIANE CARRICANTE “LATO SUD” • GROTTAFUMATA

In 2017, Mauro Cutuli and Mariangela Prestifilippo released their first wines under the Grottafumata label, until then known for its stunning olive oil from the slopes of Mount Etna. The fourth vintage of their Carricante-based *bianco* is a lighter, more ethereal expression of Etna than previous releases, a veritable cloud of fresh-pressed stone fruits, yellow wildflowers, and aromatic herbs. It was bottled unfiltered to preserve all its succulent flesh.

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

## 2020 VINO ROSATO “SUPERLUNA” MASSERIA DEL PINO

Federica Turillo and Cesare Fulvio are a charming couple who renounced city life to make their home on Etna’s northern face amid less than two hectares of bush-trained vines, which they grow and transform entirely by hand according to ancient methods employed by local farmers of an era past. Their *rosato* is produced from mostly Nerello Mascalese vines well over one hundred years old, the ripe berries foot-stomped and briefly macerated in wooden buckets before being pressed off in a little basket press. The wine ages in old oak and is bottled without filtration or sulfur, yielding a delightfully rustic, full-flavored rosé saturated with savory nuances and hints of ripe summer fruit. It’s a natural partner to pestos, tomato salads, and other warm-weather fare soon to grace your table.

**\$69.00** PER BOTTLE      **\$745.20** PER CASE

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## 2021 TERRE SICILIANE ROSSO “DONNA BIANCA” VIGNETI VECCHIO

Contrada Donna Bianca (named for the snowcapped “lady” Etna whose summit towers overhead) is a vineyard situated at 820 meters above sea level in the comune of Randazzo. Planted in 1950, the vines here are primarily own-rooted, struggling through volcanic debris and bold lava ridges protruding from Earth’s crust to produce the most delicate, sensual *rosso* in the Vigneti Vecchio lineup. The surprising presence of Grenache in the blend—historic on certain parts of Etna—and a smattering of white grapes co-planted with the reds contribute to the silky texture and intoxicating floral aromatics you’ll find in this bottling. It is a volcanic infusion of exceptional finesse.

**\$54.00** PER BOTTLE

**\$583.20** PER CASE

## 2019 VITTORIA FRAPPATO • PORTELLI

It’s hard to think of Sicily without thinking of food, and any occasion featuring Sicilian food on the table calls for a cool bottle of Frappato. Alessandro Portelli fashions a remarkably fragrant, agile rendition of the grape in the sun-kissed countryside around Vittoria, deep in Sicily’s dusty southern reaches. Baked eggplant dishes, flame-seared tuna steaks, and red-sauce pastas loaded with olives and capers are just a few ideas you might consider for a Sicily-inspired feast. The ambrosial perfume of lavender, wild strawberry, and sour cherry in this lifted red will make the flavors on your plate sing.

**\$25.00** PER BOTTLE

**\$270.00** PER CASE

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# A TOUR OF SAVOYARD GRAPES

WITH ANDRÉ & MICHEL QUENARD

by Tom Wolf

**N**ESTLED IN THE MOUNTAINOUS pre-Alps sliver of France just south of Geneva, Savoie is home to some of the most underrated wine grapes in the country. Is this due to the region's wine culture being overshadowed by its status, first and foremost, as a world-class skiing and hiking destination? Or is it because we often describe Savoyard grapes in northern Rhône terms (that is, Bergeron is Savoie's answer to northern Rhône Roussanne, or Mondeuse is a relative of Syrah)? Whatever the reasons for their recent obscurity, the Quenard family crafts exquisite wines from the local grapes, ranging from mouthwateringly crisp and refreshing *blancs* made from Jacquère to earthy and savory reds showcasing the class of Mondeuse.

## CRÉMANT DE SAVOIE BRUT NATURE

Combine the Jacquère grape with a process very similar to that of Champagne, and you get a beautiful *crémant* filled with notes of stone fruit, citrus, and chalk. Open this the next time you're in the mood for a graceful sparkler.

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

## 2021 CHIGNIN-BERGERON "LES TERRASSES"

It is fitting that such a regal expression of Bergeron is made by Guillaume Quenard, the grandson of the man who helped resurrect the grape's status in the 1970s, André Quenard. Grown on near-vertical limestone scree slopes, Bergeron reaches incredible heights here, yielding a *blanc* full of character and flavors of peach, tangerine, and pine resin. Pair it with crabmeat risotto, shrimp and grits, or wild mushrooms on toast for a memorable summertime feast.

**\$38.00** PER BOTTLE      **\$410.40** PER CASE

## 2021 CHIGNIN MONDEUSE "VIEILLES VIGNES"

Seventy percent of the bottles that come from Savoie are white wines, but the region is also home to a red grape worthy of your attention, especially when it is grown along the kinds of steep, rubbly inclines that make up the Quenards' best terroir. On the nose, this *rouge* is all black olive, pepper, and earth, but these notes yield to a bright, tart finish that gives it lift and a little extra complexity, making it a wonderful pairing for a wide variety of dishes from grilled lamb chops to falafel.

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

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# PIEMONTESE REDS

by Jane Augustine, KLWM NEW YORK

## 2021 MONFERRATO ROSSO TENUTA LA PERGOLA

La Pergola's Monferrato Rosso is a prime example of a value wine that overdelivers. It's bold and tangy, brambly and vibrant, with earthy notes of rosemary and black licorice. If this sounds complex for a house red, it is. The Bodda family masters a variety of indigenous Piedmontese varieties, many of which shine in this blend—think Barbera, Dolcetto, Freisa, and lesser-known varieties like Croatina and Bonarda. Each contributes to this unmistakably Italian, deliciously *rustico* red that you won't be shy about serving to even your hard-to-impress guests.

**\$17.00** PER BOTTLE      **\$183.60** PER CASE

## 2019 BARBARESCO "VICENZIANA" SILVIO GIAMELLO

Time stands still in the tiny cellar of Silvio Giamello. He and his wife, Marina, are soft-spoken and discreet, but they will graciously invite you in to sample their minuscule production. Vicenziana is a gorgeous old-vine Barbaresco with an intoxicating perfume that rises from the glass. One of our most elegant and inviting Piedmontese reds, it features delicate layers of black cherry, cracked pepper, and soft leather. Take your time with this wine; there's so little of it produced that any occasion to enjoy a bottle should be relished.

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

## 2015 BAROLO RISERVA "BUSSIA CASCINA DARDI" ALESSANDRO E GIAN NATALE FANTINO

Even with eight years of age, this plush Barolo from the Bussia *cru* in Monforte d'Alba is as striking and youthful as it's ever been. Hints of toasty tobacco, violet, and roasted fig will draw you in, while the bottling's energy and vigor will hold your attention. Raised in large Slavonian oak casks, this is one of the grander, more assertive Baroli we import. It's a Barolo lover's dream for a summer barbecue, or a candidate for serious aging.



**\$85.00** PER BOTTLE      **\$918.00** PER CASE

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# A TRIO OF *BLANCS* FROM THE LOIRE VALLEY

by Tom Wolf

## 2022 VIN DE FRANCE SAUVIGNON BLANC “UNIQUE” • DOMAINE DU SALVARD

Most of the Sauvignon Blanc we import comes from the eastern Loire Valley—home to Sancerre and Pouilly-Fumé—but other stretches of the region specialize in this beloved grape variety, too. This exquisite *blanc* hails from nearly seventy miles to the west of Sancerre, in Cheverny, where the Delaille brothers’ vines benefit from sandy soils and a continental climate with oceanic influences. At once elegant and exuberant, this Sauvignon Blanc is the stuff *apéro* dreams are made of.

**\$20.00** PER BOTTLE

**\$216.00** PER CASE

## 2020 VOUVRAY “LA DILETTANTE” CATHERINE ET PIERRE BRETON

Given the Breton family’s reputation as bon vivants and natural wine pioneers, so much attention is paid to their wide range of red wines that we sometimes forget to include their sophisticated Vouvray in the conversation. Complex and bone-dry, this old-vine Chenin evokes grapefruit, green apple, and herbs, and *chez moi* it paired perfectly with grilled cod.

**\$30.00** PER BOTTLE

**\$324.00** PER CASE

## 2020 SAUMUR *BLANC* “TERRES” THIERRY GERMAIN

If you asked Thierry Germain which he prefers making, white wine or red, his answer would probably depend on the day. You certainly can’t guess from tasting his range of wines, as he produces mesmerizing, soulful, and incredibly ambitious cuvées in both colors. For this bottling, he takes Chenin Blanc grapes from ninety-year-old vines and macerates them on their skins in large Italian amphorae for four months before aging the wine in barrel for another year. Redolent of almonds, honey, and a wide range of citrus, this kaleidoscopic Chenin finishes with a faint tannin, making it ideal alongside sushi, roast chicken, or a hard and flavorful cheese like Comté.

**\$111.00** PER BOTTLE

**\$1,198.80** PER CASE

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*Thierry Germain*

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### From the Archives

#### 1994 CORBIÈRES “GRIS DE GRIS” • DOMAINE DE FONTSAINTE

by Kermit Lynch

This is the south, the sun-ripened fruits, the *garrigue*. Bring on the anchovies, the sardines, the oysters, rosemary-scented grilled things, but above all this is hard to beat as an aperitif, a glass to precede the proceedings, a palate-fixer/preparer, an evening opener, a lovely rosé tinge upon one's outlook, a way to celebrate the division between day and night, a cold explosion of deliciousness upon a day-old palate, a toast to good health, a swallow of freshness . . .

—November 1995

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