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RETURN SERVICE REQUESTED

- **BANDOLS GALORE**
- **VERMENTINO ROCKS**
- **PA: 2004 FRANÇOIS JOBARD**

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

JANUARY 2007

BURGUNDY AND BEAUJOLAIS

2004 BOURGOGNE *BLANC* "CHARDONNAY" DOMAINE DE LA CADETTE



You can smell and taste the fossilized oyster shell *terroir* of Vézelay in this Chardonnay, a twelve-dollar Chardonnay with character. And not only that! It is politically correct, too, because when you buy it you are supporting a courageous vigneron who left his local cooperative cellar to try and make it on his own. That is the kind of capi-

talism I like. And each hamburger joint in the world ought to be individually owned with its own style product, too, right? No more McDowners.

Jean Montanet left the co-op to make his own wine: organic viticulture, grapes harvested by hand, traditional vinification, minimal SO₂, minimal clarification, a lovely, dry white Burgundy, versatile as can be. He has to sell it cheap to get started, but it won't be priced like this forever.

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

2005 MOULIN-À-VENT "VIEILLES VIGNES" DOMAINE DIOCHON

The superb ripening and harvest gave perfect grapes, and Diochon made the most of it. Old vines, granite slopes, aged in *foudre*, bottled unfiltered, Diochon plus Moulin-à-Vent is quite a combo.

The fruit is gorgeous, a real treat, and the wine shows remarkable finesse for its appellation. It is definitely one of the three or four finest Diochons since I discovered him in the 1970s.

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

2005 MORGON • DOMAINE GUY BRETON

This is unusual, a Gamay from the Beaujolais region that might be mistaken for a Syrah. Where does that spice and cinnamon come from? When I tasted it with my staff, a lot of us noticed the similarity.

If you had this Morgon in a tasting of Syrahs, it would likely project an obvious Gamay character, but next to other Gamays, it stands apart. And in fact, it is from a vineyard above Morgon that has long been named Saint Joseph, also the name of a major site for Syrah in the Rhône Valley.

Barrel-aged, unfiltered, no SO₂. Hmm, I keep debating whether I should mention what I wrote when I tasted it at Breton's: the palate floats in the ethereal.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2005 CHABLIS
ROLAND LAVANTUREUX

This vintage shows an energy and a generosity to the aroma, and I think most tasters would agree that it possesses optimally ripe fruit. It is fleshy and the acidity is the kind that makes your mouth water and arouses the appetite.

It drinks beautifully now, but if you have cellar space, buy enough to drink over ten years. I am proud of the fact that most of our inexpensive selections are remarkable agers. A 1997 and a 1978 (a vintage similar to 2005), both from Lavantureux, are still tasting great.

\$22.00 PER BOTTLE

\$237.60 PER CASE

2005 CHABLIS "VIEILLES VIGNES"
OLIVIER SAVARY

Here you have the depth that old vines give. Now, you might say, oh yes, that's better, more depth, but try to understand my point of view. I am not always in the mood for more depth. At the oyster bar down at Café Rouge, for example, there's a lot going on, people to watch, people to gab with, lots of action, and the pleasure of the Lavantureux above would be my preference. I'd be in the mood for it, and there are not many wines that would be better suited for an oyster bar.

However, there are other occasions that would benefit from the added depth and volume of this old-vines cuvée.

This, too, could be a ten- to fifteen-year wine, or it drinks well now.

\$24.00 PER BOTTLE

\$259.20 PER CASE



2004 **POUILLY-FUISSÉ “LA CROIX”**
DOMAINE ROBERT-DENOGENT

There is a tasting unfolding here that would be educational for you and any of your friends curious about Chardonnay and *terroir*. Start with Cadette’s Bourgogne *blanc*. No need to cover the bottles. Then taste the Lavantureux Chablis followed by the Savary old-vines cuvée. Throw in a Meursault, Puligny, or Chassagne, and finally this Pouilly-Fuissé. There in the glass, for all to appreciate, the captivating changes that soil, climate, and local vinification practices can have on the Chardonnay.

La Croix is from vines over sixty years old, and the soil is clay and schist. The nose hints of succulent white peach and there is a core of minerality all the way through. This fellow’s 2004s are masterful.

\$32.00 PER BOTTLE **\$345.60** PER CASE
\$19.95 PER TENTH **\$430.92** PER CASE

2004 **CÔTE DE NUITS-VILLAGES ROUGE**
DOMAINE GACHOT-MONOT

Here is the final shipment of our popular Value of the Month from last August. You can find the page on our website: kermitylynch.com.

I just learned that Gachot was named Best Young Vigneron in Burgundy in 2006. His Pinot Noir is delicious and well priced.

\$22.00 PER BOTTLE **\$237.60** PER CASE

2004 **CHASSAGNE-MONTRACHET ROUGE**
“LES CHÊNES” • DOMAINE PHILIPPE COLIN

Philippe Colin and I had finished tasting through his 2005 whites from barrel when he said that he always finds Pinot Noir remarkably more expressive after one has been tasting Chardonnays. So we turned from his *grand cru* Chevalier-Montrachet to this 2004 red. I thought, well, he’s not making it easy on a village red, asking it to follow one of Burgundy’s greatest whites, but the aroma did seem immense, extremely Pinot Noir-ish with plenty of ripe fruit plus some spiciness and a perfect accent of new oak. There is a tannic grip, then the elegance makes its presence felt. It shows beautifully and if you like, you can dive in tonight.

\$29.00 PER BOTTLE **\$313.20** PER CASE

— PRE-ARRIVAL OFFER —

2004 **DOMAINE
FRANÇOIS JOBARD**

BEFORE TASTING THE 2004S last May, François and his son Antoine took me through their 2005s. I said that I could not imagine an easier vintage to sell than the 2005s, that the beauty of them seems irrepressible and just leaps out at you. Antoine, the young Jobard, agreed that the 2005s dazzle, certainly a great vintage for red and white, but without hesitation he opined that for white Burgundy, he prefers 2004.

Now, the French winemakers have a saying about expressing preferences like that. They consider each vintage as one of their children, and François shot a look at Antoine, as if to say, “Even if you prefer one of your kids, you don’t say it out loud.”

Then both explained that 2004 was the more classic vintage, a brilliant white Burgundy vintage, full, balanced, structured, and offering definitive expressions of each of their *terroirs*. It was obvious that for them 2004 is a dream come true.

I always cellar Jobard’s wines, each and every vintage. Just this past month I enjoyed a 1996 Poruzots, a 1995 Blagny, an En La Barre 1991, and two gorgeous Genevrières, 2001 and 1983. However, in 2004 and 2005, I will cellar *more* Jobard than usual. We are talking cream of the crop, pick of the bunch, exceptional wines and decades of pleasure.



	PER CASE
2004 MEURSAULT “EN LA BARRE”	\$540.00
2004 MEURSAULT “LES TILLETTS”	540.00
2004 MEURSAULT-BLAGNY 1ER CRU	780.00
2004 MEURSAULT-PORUZOTS 1ER CRU	792.00
2004 MEURSAULT-GENEVRIÈRES 1ER CRU	792.00
2004 MEURSAULT-CHARMES 1ER CRU	852.00
2004 PULIGNY-MONTRACHET “LE TRÉZIN”	780.00

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

REFLECTION ON THE IMAGES OF TWO CHABLIS *TERROIRS*

AS SEEN BY THE VIGNERON

by Vincent Dauvissat

AS WE ALL KNOW, Chardonnay has the power to record all the subtleties of a *terroir*, to store up a great deal of information, and then to present it to us in tasting. This information may include the climatic conditions of the entire year, the stress upon—or flourishing of—the vegetal growth cycle, the nature and timing of farming practices, etc.

It could even be more subtle information that may go beyond the rational (I'm thinking of those who practice biodynamic agriculture). But it is evident that the VINE, a living organism, has the gift of absorbing site-specific elements throughout its life, and sharing them with us through the wine.

We also know that the story of wine is the story of people. This is very hard to explain or analyze, but the evidence proves it: all the energy exerted in coaxing the grapes to perfect ripeness, and in vinifying and aging the wine, does not go to waste. The two fuse together to give us an image, a picture, a certain transparency of truth and harmony, of what a *terroir* can be.

Starting with these facts, using all my own senses, my experience, and my personal style of translating what I perceive when I taste, I will try to paint in words a picture of two 1997 Chablis *grand crus*, “Les Preuses” and “Le Clos.”

To begin with, when I think of 1997 I immediately see beautiful golden grapes in perfect health. The sun shines throughout the harvest, indeed throughout the ripening period. August and September are extremely sunny and hot. I can't help but picture the grapes, the color of straw, or “eye of the partridge,” as we say in France. Yellow has strong associations for me, I should note, all the more so because the aromas of fermenting wine seem golden, in the sense of the Golden Delicious apple, with a touch of grapefruit, and let us not forget the aroma of a mature Poire William liqueur.

Let us begin by tasting a Chablis *grand cru*, Les Preuses. The site is a part of a natural amphitheater formed by the Valley of Vaudésir. Its exposure is east-southeast. It is a parcel that catches the sun very early in the morning, which gives the air there a beautiful transparency. With its topography, its concave and relatively steep slope, I see in Les Preuses a wine with the capacity to internalize things, to reserve a great deal of energy that it can summon later on. As for its subsoil, my only point of reference is to dig up a sample and feel the texture of the soil.

On the surface, you can see a good layer of earth, relatively light and supple for over twenty inches. Then come the solid deposits of Kimmeridgian soil for

eight inches, very hard and compact. Next we penetrate into fifteen inches of cool, elastic clay. Finally there is very hard bedrock.

Now, as a vigneron, I can't help but see these images when I taste Les Preuses. I feel a close connection between all these elements and tactile impressions.

To begin with, let's look at the color: it is light yellow, with hints of green. The imprint of Chablis is already present.

On the nose: floral notes, smoke, and minerals appear, but also fresh notes like chlorophyll, anise, and pine buds. All this shows great finesse and delicacy; the nose is far from being extravagant.

In the mouth, the attack is agreeable with a certain lightness: this is a reflection of the top layer of the soil. That is followed by more incisive notes and more character: I associate these with the layer of fossilized sea shells. Then the wine becomes fuller, rounder, which I put down to that layer of clay soil. The finish leaves a very grand freshness on the palate and reminds us of the bedrock.

I mentioned earlier that I felt Les Preuses has the possibility to conserve energy and to release it later on, and we see it here. It seems discreet at first, introverted, turned inward upon itself. We don't see its great potential immediately. It is as if there is a short pause, then comes the grand finale, very long and energetic. We see in Les Preuses a lean wine with beautiful depths. If I had to choose a shape for it, I would see it as a very long, thin, quill pen.

Now I'll describe Le Clos using the same type of approach.

To start with, the vineyard is on a raised slope, so we have a convex effect: this is the opposite of Les Preuses. Here the exposure is from southeast to southwest. The slope is steep enough, but not excessive.

As for the subsoil, the color is whiter. The Kimmeridgian marl-shell blend is intense and relatively homogeneous. The little oysters (*exogyra virgula*) are dispersed densely and individually intact throughout the marl. Our digging tools tend to bounce back as a result. You can feel that this earth is very compact, very closely packed, yet with a certain resilience. We have to go down more than two and a half feet to find the hard limestone bedrock.

With Le Clos, we often find spicy aromas: cinnamon, vanilla, cloves, juniper. The nose is therefore more expressive than that of Les Preuses.

In the mouth, the attack is relatively round and full. A spiciness is always noticeable. Three-quarters of the way along, a certain firmness appears. This is the firmness of Le Clos, which is present in its youth to act as a buffer. This is what allows the wine to age. Over time, it will disappear and permit the wine to flourish completely.

Here again, it is the development of the roots of the plant that gives me tools to describe the texture of the wine. The depth of the clay lends volume at the beginning of the palate, and the mineral sediment of oyster shells in the limestone gives firmness.

The image that comes to mind when I taste Le Clos is that of a sphere. All the elements are inside, intimately connected, but there exists a sense of motion, as

if they are being cradled. I feel that they are protected by a cloak. Is this not the beautiful austerity of the wine of Chablis, and particularly that of Le Clos?

In conclusion, we see that tasting brings to mind notions much more subtle than the technological equilibrium of the wine. It arouses in each of us a multitude of representations, perceptions that differ according to our individual histories and personalities. Tasting also gives a certain notion of pleasure. The sensation of pleasure allows us to escape, to bring these images or pictures of a wine into being (all very symbolic, it is true, but which we enjoy communicating and sharing with others).

I would like to finish with the idea that these images do not complete the whole picture of the wine. We must also listen attentively to the images of other tasters. When tasting, nothing foolish is expressed if one is in touch or in tune with one's own perceptions. And we must try to be as receptive as possible to the language of whoever is describing the wine. But that could simply be called respect.

*Vincent Dauvissat is a vigneron at Chablis
and a cousin of the Raveneau brothers.
Dauvissat's wines are imported by Vineyard Brands.*

WINE AND FOOD

PLEASE JOIN ONE OF MY FAVORITE STAFF MEMBERS, Steve Ledbetter, on Monday, January 29, for the second annual KLWM dinner hosted by Unicorn Restaurant in downtown Berkeley at 2533 Telegraph Avenue. The first dinner was so successful owner Kiet Truong suggested we repeat it yearly. Unicorn serves both traditional and original Vietnamese fare, like short ribs braised in red wine and onions, which—I can attest—marries perfectly with our Vacqueyras from Le Sang des Cailloux. Please call the restaurant for reservations and further details at 510-841-8098.

—VALUE OF THE MONTH—



2005 INCÒ • LA VIARTE

THIS IS A DRY WHITE, a big, fresh, impeccably vinified dose of Italy's Friuli, and it is the perfect house white.

La Viarte takes what they need for their varietal bottlings, from all those wonderful grapes like Pinot Grigio, Tocai, Pinot Bianco, and so on, then puts them all together and sells the blend a lot cheaper than the varietal bottlings. Just our luck, the haphazard blend this year turns out to be a beauty. In a way, it is as good as the others; but it does not show an individual varietal character.

The palate is full of delicate fruit and floral sensations, and the balance is so perfect at the dinner table that you don't even think about it. And it leaves your palate freshened and happy. If La Viarte sold it in an atomizer, they'd make a fortune.

Dear Bacchus, please give us more bargains like this!
And it is versatile.

\$11.95 PER BOTTLE

\$129.06 PER CASE

ITALY

PROSECCO • ADAMI

To be honest, I don't look for complexity or fireworks, I don't even think of tasting notes when I am enjoying a Prosecco. First, it has to be cold enough. Warm Prosecco ain't on my agenda. It has to be clean, charming, dry enough, not *too* bubbly, and if possible, I'd rather drink Prosecco in a gondola at sunset in Venice with the one I love.

Except for the gondola, this fresh new cuvée from Adami fits my requirements.

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

2005 SAUVIGNON BLANC • LA VIARTE

Give this dry beauty a try, because it makes the strongest case in my experience for the presence of the Sauvignon Blanc on the Friulian slopes. It is so crisp and vibrant, and its perfume so distinctive and fine, any doubts are put to rest. A lot of Sancerres would love to be this well vinified. Put this one on your shopping list; it is a dazzler.

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

2003 SANDIAVOLO • CANONICA A CERRETO

This is Canonica's so-called Super-Tuscan, because it contains some Cabernet and Merlot and was raised in French oak barrels. Bordeaux meets Chianti.

The result in 2003 will certainly please anybody who can dig a full-bodied, full-flavored, characterful bottle of wine. I am amazed that I like it so much, because the purist in me usually approaches Super-Tuscans with at least a twinge of skepticism.

What you have would work as the greatest pizza wine in the world, or you could serve it at the most refined table imaginable (it ain't no oaky monster). It pours out almost black, then surprises by virtue of its class and harmony. Intense enough, it also shows its Tuscan *terroir* and the touch of a great vintner.

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



SOUTHERN FRANCE

2005 CORSE CALVI BLANC “E PROVE” DOMAINE MAESTRACCI

The Wine Curmudgeon writes: “I have the impression that some restaurants’ by-the-glass whites were selected only because they got them at distressed merchandise prices. You know—‘Hey pal, help me unload this crap and I’ll give it to ya at fifty percent off.’ There is no freshness, no zing, it’s flat, tired, cooked, or, god forbid, sweet. Anyway, maybe there’s a good profit for the restaurant, but it’s not even palatable.”

Meanwhile, back at the ranch, this inexpensive Vermentino from the island of Corsica sings loud and clear. And we pay to protect its freshness with refrigeration all the way from the winery cellar and across the Mediterranean, then across the Atlantic and the Caribbean, through the Panama Canal and up the Pacific coast, then into our refrigerated delivery truck and to the restaurant. How many restaurants serve E Prove by the glass? Two. *Cav*, the wine bar in San Francisco, and *Manresa*, the fine restaurant in Los Gatos.

When you taste E Prove, you will say WOW inside, whether you are at home or dining out. Why do only two restaurants serve this beautiful, inexpensive dry white? Go figure.

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

2005 PATRIMONIO BLANC • YVES LECCIA

Another Vermentino from Corsica? My god, Lynch, don’t you know when enough is enough?

Yes, I do, and we’re not there yet, not when one (E Prove) is from the Calvi granite and Leccia’s gorgeous, juicy version is from Patrimonio’s noble chalk. The E Prove is leaner, higher strung, while Leccia’s coats your palate like sable and those incredible, indescribable flavors keep on giving and giving.

A Jaded Palate gold medal award winner.

\$29.00 PER BOTTLE **\$313.20** PER CASE



2004 CAIRANNE “CUVÉE
MARIE ROUVIÈRE” • DOMAINE
CATHERINE LE GŒUIL

In this second and final cuvée of Le Gœuil’s big Rhône, older vines and the dark, dusty soul of Mourvèdre impact the blend. It has depth. It shows darkness, it shows brightness. It is a show-off, not to be missed.

\$18.95 PER BOTTLE \$204.66 PER CASE



2004 SAINT JOSEPH ROUGE
“TERRE BLANCHE”
DOMAINE MONIER

I heard about Monier’s Saint Joseph so I drove up a steep, zig-zaggy road full of magnificent views to find him high above the Rhône. He has a small domaine, a little paradise that he works all by himself.

He left the *cave cooperative* in 2001 because he didn’t like the wine they made from his grapes and because he wanted to work biodynamically. He told me that his wife has to work full time down in the city in order for them to survive.

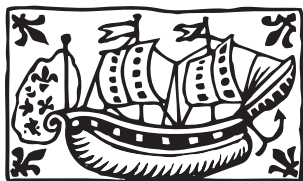
“I figured out how much I make with my winery,” he said. “It adds up to three euros per hour for my labor.”

So, he’s not in it for the money, right?

You have a treat in store for yourself, so come on and see what Monier is making up there. You’ll be glad you did when the vividly colored Syrah pours into your glass.

\$28.00 PER BOTTLE \$302.40 PER CASE

2004 BANDOL ROUGE • DOMAINE TEMPIER



Winemaker Daniel Ravier tells me that he considers 2004 a great Tempier vintage, and I think this is the best *classique* since 1990. It is chock full of everything one loves about Tempier's Bandol, with an amazing velvety texture to it. It seems to slide down—repeatedly, in my case.

\$32.00 PER BOTTLE

\$345.60 PER CASE

\$18.50 PER TENTH

\$399.60 PER CASE

\$70.00 PER MAGNUM

\$378.00 PER CASE

2005 BANDOL BLANC DOMAINE DE LA TOUR DU BON

One more southern white, folks, this one with a touch of Vermentino. Yikes. Oh well, maybe we'll start a Vermentino fad. The other varieties in it are Ugni Blanc and Clairette.



\$18.95 PER BOTTLE

\$204.66 PER CASE

2004 LIRAC ROUGE • DOMAINE DU JONCIER

We lost an employee (who shall remain nameless) because of this wine. We were all tasting it when it arrived, and the dastardly fellow pipes up and says, "Wouldn't it be cool if Marine (the winemaker) put a shot of herself naked on the label?" As he had never offered any such suggestion about any of our male winemakers, I reported him to the relevant sexist prevention authorities and he is now incarcerated in the Berkeley pig pen. Several people have indeed commented on the attractiveness of Marine Roussel, but I am always so busy putting my nose into my glass that I never give a thought to what she might look like outside of her miniskirt. I'm occupied making sure the wine isn't filtered, trying to get my clientele the best price possible, taking care of business, you see?

Here's what I found: the superb vintage 2004 has given a Lirac *rouge* with all the qualities one seeks when uncorking a southern Rhône. The label may not be all your little heart desires, but the wine is a knockout.

\$16.95 PER BOTTLE

\$183.06 PER CASE

—INTRODUCTION TO TERREBRUNE—

A SIX-BOTTLE BANDOL SAMPLER

WHITE, RED, AND ROSÉ. Young, adolescent, and mature. Here is a great way to get to know the Domaine de Terrebrune, one of Bandol's best. The vineyard was planted in the fifties, following the advice of Tempier's Lucien Peyraud.

It is a six-bottle sampler at a discount, containing:

2005 BANDOL ROSÉ

The winemaker, Raymond Delille, says that the 2005 surprised him because he's not used to finding such perfumes in his rosé. "It is like stewed oranges or orange marmalade added to our usual bouquet of fruit and *garrigue*. And we ended up liking it. It is my family's favorite vintage for rosé."

\$23.00 PER BOTTLE **\$248.40** PER CASE

2005 BANDOL BLANC

"Vintage 2005 was a drought year," he continued, "so we harvested early to retain freshness and minerality. It is a very aromatic vintage. You can smell the chalk soil; you can feel the stoniness, then a velvety texture emerges. The aroma has lemon zest, orange blossom, and jasmine. Tell your customers not to kill the aroma by serving it too cold."

\$23.00 PER BOTTLE **\$248.40** PER CASE

2003 BANDOL ROUGE

"At home we give the 2003 some aeration before serving it. It develops quickly if you decant it. I get black cherry in the aroma and cherry pit on the palate. Like the 2001, our 2003 is unusually ample and rich. Aging potential? No limit. I'll be gone before it is."

\$25.00 PER BOTTLE **\$270.00** PER CASE

2001 BANDOL ROUGE

This is a beautiful vintage, the wine that attracted me to Terrebrune in the first place. It is all opened up, remarkably expansive aromatically, and *very* Bandol.

Tobacco leaf, *réglisse*, forest floor, *garrigue*, animal, with red and black fruits galore. Monsieur Delille pointed out the persistence on the palate. "It never seems to completely fade away," he said.

NORMALLY **\$43.00** PER BOTTLE

Limited availability: sampler only

1998 **BANDOL ROUGE**

Pure Mourvèdre and far less developed than the 2001. "Even our 'little' vintages are still drinkable at forty years old," he said, "so who knows how long a great vintage like this can go? Longevity is above all a question of *terroir* and harmony. Actually, even our rosés seem to go on forever."

NORMALLY **\$54.00** PER BOTTLE

Limited availability: sampler only

1988 **BANDOL ROUGE**

Yes! I was amazed to be offered some bottles of the great 1988. Monsieur Delille agreed to include a few in this sampler because he would like to develop a following in the United States.

"Tell your customers that we make wine for the table. We never consider tastings or scores.

"With this 1988 they will experience my wine at maturity. Just uncorked, like this, there is humus, the smell of the forest floor, tobacco leaf again, a perfect structure, balance, the great persistence on the palate . . . But if you decant it, it grows fruitier and fruitier. Tell them to serve it with game or mushrooms, something wintry."

NORMALLY **\$94.00** PER BOTTLE

Limited availability: sampler only

SIX-BOTTLE SAMPLER

Normally \$262.00

SPECIAL DISCOUNT PRICE

\$210

(20% discount)

VISIT FROM CATALONIA

CHRISTINE CAMPADIEU from Domaine La Tour Vieille is one of our favorites. The whole staff is looking forward to her visit to California later this month, and you will have the opportunity to meet her, too. You can find some background in my book *Inspiring Thirst* (pp. 274–77), including Christine’s guide to her idyllic hometown, Collioure, on the Mediterranean near Spain.

On Thursday, January 25, Christine will have the Chez Panisse kitchen staff working with her to prepare a true Catalan meal. That will be downstairs at Panisse, and there will be two seatings. Phone 510-548-5525 to reserve.

Then on Saturday, January 27, drop by our shop to taste her wines with her between eleven and two o’clock. Her English is excellent, so you can gain a better understanding of what makes her and her wines so special.

Her 2004 reds are in stock right now: big, soulful reds, largely Grenache, Syrah, and Mourvèdre.

La Tour Vieille also makes Banyuls, and the new vintage of the “Vendanges” bottling just arrived. Banyuls is a dessert wine, one that Thomas Jefferson used to love and import, by the way. The 2005 is so delicious and gulpable, but watch out. It is potent stuff. Luckily, a bottle will last for several days after it is uncorked, so you can baby it along.

Here are some serving suggestions from my experience with Banyuls: This past summer it was fantastic with an apricot tart, but I also like it with toasted almonds, dried figs, cakes, cookies, cheeses (especially blue cheeses, or aged cheddars), and it is perfect with chocolate.

Or, here’s a recipe for you: pop good popcorn, drizzle with olive oil, then salt it and add some dried thyme. Serve with Banyuls.

DOMAINE LA TOUR VIEILLE

Banyuls

Appellation Banyuls Contrôlée
BANYULS DESSERT WINE

Vendanges
2004