

# KERMIT LYNCH WINE MERCHANT

JULY 2018



*Island Wines . . . see page 2*

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CHÂTEAU ANEY: THE END OF AN ERA  
BACKYARD SAMPLER ■ FOR THE CELLAR . . . OR NOT!

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# ISLAND REDS

by Anthony Lynch

## 2016 “SEMPRE CUNTENTU” DOMAINE GIACOMETTI

The Giacomettis farm a rugged patch of granite in northwest Corsica known as the Désert des Agriates, which falls under the PatrimONIO appellation in spite of being geographically and geologically removed. While red PatrimONIO, made from the Niellucciu grape, is a dark, profound, brooding wine—an unapologetic dose of Corsican oomph—this bottling is 100% Sciaccarellu, so it cannot call itself a PatrimONIO. Exuberantly juicy and flamboyantly scented of smashed raspberries, pepper, and herbs, Sempre Cuntentu epitomizes that island *joie de vivre*.

**\$28.00** PER BOTTLE

**\$302.40** PER CASE

## 2015 CERASUOLO DI VITTORIA • PORTELLI



To accompany simply prepared Mediterranean cuisine, you'll have trouble finding better than this Sicilian charmer. Try this: cut some zucchini lengthwise into thin slices, then fry them in olive oil. Season with oregano and thyme. Layer the browned pieces in a dish; spoon tomato sauce over the top. Cover the whole with gobs of fresh mozzarella, and place your creation in the oven until the cheese is bubbling assertively. Pour a glass of this blend of Calabrese (aka Nero d'Avola) and Frappato. Its flavors perfectly echo those in the dish, while the wine's medium weight and cleansing acid invite repeated gulping, without ever going to your head.

**\$23.00** PER BOTTLE

**\$248.40** PER CASE

## 2015 ALGHERO CAGNULARI “ARSENALE” VIGNE RADA

Cagnulari is a variety cultivated almost exclusively in northwest Sardinia, around the old Catalan bastion of Alghero. Have a whiff: redolent of wild black fruits, graphite, plus an herbaceous element recalling tobacco and eucalyptus, this is not an aroma you'll encounter anywhere else in the world of wine. An inky-black tooth-stainer, this meaty red has dense, grippy tannins that coat the palate like blackberry pulp.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

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# CHÂTEAU ANEY HAUT-MÉDOC

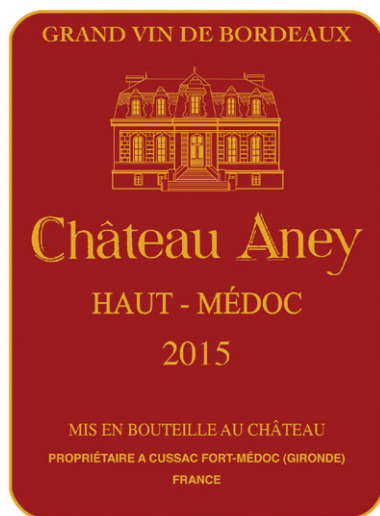
## THE END OF AN ERA

*by Dixon Brooke*

WE HAVE LONG HELD UP Château Aney as one of the precious few remaining bastions of family-held estates in the hallowed ground of Bordeaux's upper Médoc. The Raimond family made traditional and affordable Cabernet Sauvignon-based wine here for decades. Their wine always reminded Kermit of the clarets he easily turned up when he traveled the wine route of Bordeaux early on in his career.

The location of the château is indeed enviable, situated between Margaux and Saint-Julien on the western edge of the Gironde River in the town of Cussac-Fort-Médoc. Named after Fort-Médoc, built in the late seventeenth century during the reign of Louis XIV and designed to protect the city of Bordeaux from attack, this small, fortified town once had great strategic importance to Bordeaux and all of France. Cussac is the last town before the Gironde splits into the Garonne and Dordogne rivers that flow through downtown Bordeaux and Libourne, respectively—a last line of defense, if you will. Alas, the bastion has fallen, snatched up by a much larger company with holdings all over the region. This will be the last vintage of Château Aney that we import.

Aney's vineyards were planted in 1976 on classic Medocian gravel soils, predominantly to Cabernet Sauvignon along with Merlot, Cabernet Franc, and Petit Verdot. The wine is vinified in large cement tanks and then aged in *barriques*, approximately 30% new, for one year before release. The 2015 Aney will improve in your cellar for the next twenty years, and I recommend buying a case to preserve the memory of what is quickly becoming a lost art.



**2015 HAUT-MÉDOC • CHÂTEAU ANEY**

**\$26.00 PER BOTTLE**

**\$280.80 PER CASE**

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# FOR THE CELLAR . . . OR NOT!

by Will Meinberg

**I** KNOW PATIENCE can pay off and great old wine is unrivaled, but I want to drink great wine NOW! So here are three wines that leave you the choice of whether to drink or age.

## **2011 LES BAUX DE PROVENCE ROUGE “CORNALINE” • DOMAINE HAUVETTE**

While Cornaline’s hearty blend of Grenache, Syrah, and Cabernet Sauvignon seems built for the cellar, this wine is a charmer even today. With several years of aging already taken care of at the domaine, this rich and velvety red arrived at our shop ready to impress any wine drinker. The aromas leap from the glass with ripe dark fruits, baking spices, sage, and earth all delicately woven together in large oak *foudres*. You could forget the Cornaline for a decade or more, but a bottle at my house isn’t likely to see the weekend.

**\$49.00 PER BOTTLE      \$529.20 PER CASE**

## **2016 HERMITAGE BLANC “LA PIERRELLE” BARRUOL/LYNCH**

The first time I tasted the Barruol/Lynch Hermitage *Blanc* was several years ago with the KLWM staff after work one night. It was love at first sip—and heartbreak by the last, since we had sold out of our shipment. I’m always happy to revisit this wine and marvel at the impressively delicate profile, yet towering potential for growth. It’s classic Hermitage Marsanne, with lychee, nectarine, white flowers, and a focused minerality that provides a solid backbone. It’s so pretty! One sip of this and you’ll be clearing out space in the cellar for a few cases.

**\$80.00 PER BOTTLE      \$864.00 PER CASE**

## **2012 BAROLO RISERVA BUSSIA “CASCINA DARDI” • A. & G. FANTINO**

The streak continues! Fantino has produced some of the classiest, most profound, and downright delicious Barolos these past several years. Their old-school character isn’t found in the more polished wines that are now so popular. Notes of dried cherries, balsamic nuances, and savory herbs are held together with firm, yet rounded tannin, making Cascina Dardi a very approachable wine after a bit of time in the decanter or a powerhouse a decade down the road.

**\$67.00 PER BOTTLE      \$723.60 PER CASE**

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# TOP PIEDMONT VALUES

by Maeve Decouvellaere

## 2016 LANGHE NEBBIOLO • TINTERO

Winemaker Marco Tintero is a master at bringing us great value. His Moscato d'Asti and Frizzante Rosato are summer staples, and this Langhe will fit perfectly into your evening barbecue plans. Big and bold, exploding with ripe blackberries, a touch of pepper, a hint of cacao—the Tintero Langhe Nebbiolo is a whole lotta wine with a weeknight-friendly price tag.

**\$12.00** PER BOTTLE

**\$129.60** PER CASE

## 2015 MONFERRATO FREISA

### “CANONE INVERSO” • CANTINE VALPANE

On a recent Sunday evening, this Freisa paired impeccably with a plate of mushroom toasts—the earthy and woody character of the wine was a perfect complement to the dish's deep flavors. Traditionally, Freisa is used to produce sparkling or sweet wines, but the Canone Inverso takes Freisa in another direction, giving

us a wine with bright minerality balanced with a strong tannic structure. Whether it's seared mushrooms or grilled steak, Wednesday night or Saturday afternoon, date night or dinner party, this feisty red will slide seamlessly into your summer lineup.



**\$18.00** PER BOTTLE

**\$194.40** PER CASE

## 2016 DOLCETTO DI DIANO D'ALBA

### “SÖRÌ CRISTINA” • IL PALAZZOTTO

The name of the grape tells you all you need to know about this wine: *Dolcetto*, the “little sweet one.” This lovely little grape turns into lovely little wines, and Il Palazzotto's Sörì Cristina may just be the sweetest Dolcetto we offer. Winemaker Paolo Olivero, a Dolcetto specialist, takes great care in his vines and in his cellar to consistently produce soft, supple wines with freshness and finesse. Open a bottle and be seduced by aromas of black cherry and rose petal that will keep you coming back for more.

**\$16.95** PER BOTTLE

**\$183.06** PER CASE

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# SINGULAR LOIRE WHITES

by Dixon Brooke

## 2015 SANCERRE VIEILLES VIGNES

### “PIERRE FRANÇOIS XAVIER” • ROGER NEVEU

Assembled in great years from the Neveu family’s best parcels around Verdigny, Chavignol, and Sancerre, “PFX”—as it is affectionately known by the family—is raised in oak rather than stainless steel (the former being the historical norm in Sancerre). The three principal *terroirs* of Sancerre are incorporated: *terres blanches*, *silex*, and *caillottes*. *Caillottes* are the small, sharp limestone rocks that litter the surface of many Sancerre vineyards, including the Neveu family’s largest vineyard, “Les Embouffants.” The oak adds a grain and level of class and backbone that raises this cuvée a step above the domaine’s classic Sancerre bottling. PFX ages more slowly and gracefully than most Sancerres, and it makes a great cellar diversification play.

**\$29.00** PER BOTTLE

**\$313.20** PER CASE

## 2011 MUSCADET SÈVRE ET MAINE “RÉSERVE” MICHEL BRÉGEON

Due to arcane laws surrounding the mention of *sur lie* on a bottle of Muscadet, any wine carrying the designation must be aged “on its lees” for a predetermined period of time, but if it surpasses a year on its lees, it can no longer call itself “*sur lie*.” Go figure. This 2011 spent forty months on its lees in underground, glass-lined tanks beneath Michel Brégeon’s winery in Gorges. When you smell it, keep in mind that no other wine, besides a Melon de Bourgogne grown in the gabbro soil of Gorges, could possibly smell like this one does. Gabbro is an igneous rock most often found in the earth’s crust beneath the ocean and forms, in my opinion, the greatest *terroir* on earth for Melon de Bourgogne.



**\$35.00** PER BOTTLE

**\$378.00** PER CASE

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## 2016 SAVENNIÈRES “CUVÉE SPÉCIALE” CHÂTEAU D’ÉPIRÉ

For years we have imported the only remaining chestnut-aged Savennières. Chestnut is a neutral wood that totally respects the particular natural aromas and flavors of schist-grown Chenin Blanc in this part of the Loire Valley. It was the traditional aging vessel locally until oak came along, at which point history was roundly dismissed. KLWM, in partnership with Épiré’s owners, the Bizard family, decided to preserve this history. A few years ago we slowly began to replace the oldest barrels with acacia, the next-best thing, as all the local barrel-makers had disappeared and we found no other source—until just recently. Our first new chestnut barrel makes its debut this year. Vintage 2016 was relatively late at Épiré (and cool), and the resulting wine is classic Savennières: pure, racy, and grainy, the impact of Épiré’s unique magmatic soil palpable.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE



© Dixon Brooke

*The phthanite soil for our Cuvée Spéciale*

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# SOUTHERN ROSÉS

by Chris Santini

## 2017 SAINT-CHINIAN ROSÉ MAS CHAMPART

A French journalist once described Mas Champart as “discreet excellence,” and I couldn’t agree more. Long before it became a trend (a trend, by the way, that I support wholeheartedly!), Mas Champart was doing what we love most in a rosé: fermenting with native yeasts, using little to no sulfur in the winemaking, and allowing the malolactic fermentation to occur. If all you need is a cold rosé for ice cubes and the beach, none of the above steps are really that important. But if you like your rosé to be real, to show a sense of place, and to drink like a *wine* instead of a beverage, these steps are essential. This rosé is intensely aromatic, round yet airy, with a strong southern French identity. For those of you who are familiar with this rosé from past vintages, be prepared for a nice surprise this year. There’s more Mourvèdre in the mix, from more serious *terroir* (usually reserved for their *rouge*), which makes this about as serious and real a rosé as you can get. It might be the only year this happens, so enjoy while you can.

**\$17.00** PER BOTTLE

**\$183.60** PER CASE



## 2017 BANDOL ROSÉ DOMAINE DE TERREBRUNE

I hate to play favorites, but sometimes you just have to face facts. There is rosé, lots of rosé, great rosés, even . . . and then there is Bandol rosé. It’s like talking about Chardonnay compared to Meursault. Terrebrune is the only domaine I know of that I can recommend, for those who can do so correctly, to lay the wine down for twenty years. Yes, aged Terrebrune rosé is a beautiful thing. And young—well, just open the bottle and you’ll see right away what sets this so far apart from anything else of similar color.

**\$34.00** PER BOTTLE

**\$367.20** PER CASE

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# BACKYARD SAMPLER

by Jennifer Oakes

I WAS LOOKING AT PHOTOS of the turquoise-blue Mediterranean waters near Cassis today and thinking, “When are they going to invent teleportation already!?!” As a particularly rotten flyer, I’d much rather spend my vacation time in that beautiful place, far enough away from my own environs to forget about everyday life and its travails, than spend time getting there on a bumpy, crowded, germ-sodden airline flight.

But wait! Don’t I have my own Eden a few steps outside my kitchen door? Aren’t trees and flowers and friends and fun waiting for me there? Granted, it doesn’t exactly have a pretty azure sea, but there are balmy days and starlit nights, crackling fires and slowly swinging hammocks, plus a big tin washtub filled with chilling wine. Every habitable place is someone’s backyard, so all we have to do is appreciate it with new eyes as an outsider would and see it as the blissful utopia of our dreams. And since everything tastes better when you’re “on vacation,” we’ve put together a lovely assortment of wines to help transport you to your own local paradise (thankfully sans jet lag).

PER BOTTLE

2017 CORBIÈRES ROSÉ “GRIS DE GRIS”

DOMAINE DE FONTSAINTE . . . . . \$16.00

2016 PETTIROSSO ALLEGRO • PUNTA CRENA . . . . . 20.00

2016 VERDICCHIO DEI CASTELLI DI JESI • SANTA BARBARA . . . . . 12.00

2016 PINOT BLANC • KUENTZ-BAS . . . . . 14.95

2017 CHIGNIN *BLANC* • A. & M. QUENARD . . . . . 19.00

2016 GAMBELLARA CLASSICO “COL MOENIA”

VIGNATO DAVIDE . . . . . 20.00

2017 VINO ROSSO • TINTERO . . . . . 9.95

2016 LANGUEDOC *ROUGE* • SELECTED BY KERMIT LYNCH. . . . . 12.00

2016 BEAUJOLAIS • DOMAINE DUPEUBLE . . . . . 14.95

2017 CÔTES-DU-RHÔNE *ROUGE* “L’O DE JONCIER”

DOMAINE DU JONCIER. . . . . 18.00

2016 ÎLE DE BEAUTÉ *ROUGE* • DOMAINE DE MARQUILIANI . . . . . 26.00

2014 CHIANTI CLASSICO • CASTAGNOLI . . . . . 29.00

Normally \$211.85

SPECIAL SAMPLER PRICE **\$159.00**

(a 25% discount)



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# RED BURGUNDY FROM THE PERIPHERY

*by Dixon Brooke*

## **2017 BOURGOGNE ROUGE • LA SŒUR CADETTE**

Valentin Montanet sources the grapes for this red Burgundy in the Côtes d'Auxerre appellation, just west of Chablis near Saint-Bris and Irancy. Thus the style is more similar to Valentin's other wines from Vézelay than those of the Côte d'Or farther south. Slightly lighter in color and body, it joins a family of reds from this area of northern Burgundy for which progressively warmer average temperatures have been a blessing. This classic bistro red with great thirst-quenching versatility (a Beaujolais-like aspect of its personality) makes for fine young drinking.

**\$30.00 PER BOTTLE**

**\$324.00 PER CASE**

## **2016 MARSANNAY ROUGE "CLOS DU ROY" RÉGIS BOUVIER**

The Clos du Roy has enjoyed a kingly reputation ever since the dukes of Burgundy, residing in nearby Dijon, sang, documented, and drank in its virtues. A gentle slope with rich clay and limestone soil and perfect exposition, it is one of Burgundy's better-kept secrets. Bouvier fashions a red from his parcel here that is at once serious and gay, generous and firm, bold and elegant. This full-bodied wine has the stuffing and structure to stand up to wild game, along with the freshness and vitality to pair it with much lighter fare.

**\$39.00 PER BOTTLE**

**\$421.20 PER CASE**

## **2016 GIVRY ROUGE 1ER CRU "CLOS DU CRAS LONG" • FRANÇOIS LUMPP**

Givry was one of the only villages in Burgundy to be spared from the devastating spring frosts of 2016, and Lumppp was therefore blessed with an abundant harvest. He didn't waste his good fortune: his 2016s are a more than worthy follow-up to his brilliant 2015s. Cras Long is arguably his greatest site at Givry. He crafts a Pinot Noir here with power and finesse, silken fruit and muscular tannin, and a noticeable, stony, *goût de terroir*. While our expert staff can recommend many of Lumppp's wines for delicious early drinking, this *cru* is for your cellar.

**\$61.00 PER BOTTLE**

**\$658.80 PER CASE**

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# BEAUJOLAIS!

by Anthony Lynch

## 2017 BEAUJOLAIS VILLAGES ROSÉ CHÂTEAU THIVIN

You won't find many rosés made like this, in the Beaujolais or anywhere else: fermented with ambient yeasts, malolactic complete, bottled only when the wine is ready. In other words, it is produced like a serious wine of any color, allowed to run its natural course rather than being manipulated to designer specs and rushed into bottle.

The result is a sleek, suave rosé that expresses the nuances of its *terroir*—granite soils outside the *cru* of Brouilly—with succulent flesh and a mouthwatering finish punctuated by a pleasant salinity.



**\$20.00** PER BOTTLE

**\$216.00** PER CASE

## 2017 BEAUJOLAIS VILLAGES “CUVÉE MARYLOU” • GUY BRETON

*I don't like tannins.* I never imagined I would hear a winemaker utter such words, much less one who produces only red wine. But Guy Breton is not shy about his preferences, and he crafts wines aiming to please himself—and possibly some buddies with whom to share a couple bottles and a plate of charcuterie. Marylou, named for his eldest daughter, epitomizes his taste for lithe, perfumed reds with low alcohol that can be glugged down effortlessly. Juicy, fruit-driven, and full of joyous energy, it has little tannin to speak of—nothing to grab hold of your palate as it passes over, making it all too easy for it to slide right down the hatch.

**\$25.00** PER BOTTLE

**\$270.00** PER CASE

## 2016 MORGON “EPONYM” • JEAN FOILLARD

The third and latest addition to Jean Foillard's stellar lineup of Morgons comes from the Charmes *lieu-dit*, one of the highest parcels in the appellation. In contrast to the grandiose, deeply structured Côte du Py and silky-smooth Corcelette, this cuvée features a bit more crunch with lots of bright acidity and a leaner, more mineral profile. It nonetheless shares the satin texture of all Foillard Morgons, and should age similarly well for those willing and able to wait.

**\$45.00** PER BOTTLE

**\$486.00** PER CASE

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“My staff and I drink rosé year-round because we like to, but no one can deny that there is a rosé time of year, and that this is it. With sunny skies and long, leisurely evenings before night falls, rosé not only hits the spot tastefully, now it even looks prettier in the glass, especially outdoors. —Kermit Lynch, 2006”

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