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RETURN SERVICE REQUESTED

- **ROSÉ TIME**
- **SOUTHERN BELLES**
- **SAINT MARTIN DE LA GARRIGUE**

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

AUGUST 2008

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# ROSÉ TIME

## 2007 AU PETIT BONHEUR ROSÉ DOMAINE LES PALLIÈRES

During my career I have witnessed rosé turn from a junk wine into the serious pursuit of serious vintners. It seems it was Domaine Tempier's Bandol rosé that turned things around. A lot of winemakers loved it instead of just liking it, so they wanted to fashion their own version, and indeed, that's how the Bruniers and I came up with Au Petit Bonheur. It is about life's little pleasures and care-free quaffing.

As a test, we bottled some samples filtered and unfiltered. The unfiltered was a little more aromatic, but slightly clunky on the palate. It did not have the fresh raciness of the filtered, so we agreed to bottle it lightly filtered. It seemed more suited to carefree quaffing.

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

### 7TH ANNUAL ROSÉ AT CAFÉ ROUGE

Every year for the past seven, Café Rouge has devoted an evening in August to matching our rosés with their cuisine. This year brings new versions of our favorites—from the South (of France, of course), Loire Valley, and the Rhône—and one rosé bottled exclusively for Café Rouge. Domaine du Poujol in the Languedoc made 10 cases of a rarefied, quite delicious blend of Mourvèdre and Vermentino—and sent them along for us to enjoy with some Oyster and Sausage Bordelaise, spit-roasted poussin, or whole-roasted fish. For a peek at this year's menu, go to their Web site, [www.caferouge.net](http://www.caferouge.net).

Call 510-525-1440 for reservations.

THURSDAY EVENING, AUGUST 14

1782 FOURTH STREET, BERKELEY, CA

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# THE WINE GUYS' EVERYDAY DRINKING SAMPLER

by Peter Button

From behind the counter here at Kermit Lynch, we look out on some of the best wines France and Italy have to offer. Naturally this makes us a rather picky bunch when it comes to what we take home for ourselves. The sheer number of wines we have to choose from is daunting, but we are unflagging in our research, working at home most evenings to sample and pick the best for you.

Like you, we reserve the best wines for special occasions, but even on a week-day night, we want something good in our glasses that doesn't cost too much. It has been repeatedly pointed out, and not just by us, that there are no bad bottles in the shop—but how to choose? With this question in mind, we have assembled this 12-pack sampler of everyday wines, pulled from old favorites, odd corners, and esoteric varieties, designed to show you what quality and variety inhabit the \$20-and-under bottle. On top of that, we have taken 25% off the normal bottle price, just to increase the temptation. You often ask our advice: this time, it comes pre-packaged, a little from all of us.

*Our tasting notes for individual wines will be included in the case box.*

NORMALLY

2007 COTEAUX DU LANGUEDOC <i>ROSÉ</i> • CHÂTEAU DE LASCAUX . . .	\$16.00
2005 COTEAUX DU LANGUEDOC <i>ROUGE</i> "PODIO ALTO" DOMAINE DU POUJOL . . . . .	20.00
2004 CORSE CALVI "E PROVE" <i>ROUGE</i> • DOMAINE MAESTRACCI . . .	19.95
2006 PETIT CHABLIS • ROLAND LAVANTUREUX . . . . .	19.95
NV PROSECCO DI CONEGLIANO <i>BRUT</i> • SOMMARIVA . . . . .	13.95
2006 LE PIGEOULET <i>ROUGE</i> • VIGNOBLES BRUNIER. . . . .	16.00
2006 COTEAUX DU LANGUEDOC <i>BLANC</i> • CHÂTEAU LA ROQUE . . .	16.95
2005 DOLCETTO D'ALBA • GUIDO PORRO. . . . .	16.00
2006 MUSCADET • ANDRÉ-MICHEL BRÉGEON . . . . .	14.95
2006 LA GRAMIÈRE <i>ROUGE</i> VIN DE TABLE DOMAINE DE LA GRAMIÈRE . . . . .	19.95
2006 CORBIÈRES <i>ROUGE</i> "ROZETA" • MAXIME MAGNON . . . . .	18.95
2005 CAIRANNE "MARIE ROUVIÈRE" • CATHERINE LE GOEUIL . . . .	19.95

12-BOTTLE SAMPLER *Normally \$212.60*

SPECIAL SAMPLER PRICE

**\$159** (*25% discount*)

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— PRE-ARRIVAL OFFER —

WHITE BURGUNDY,  
VINTAGE 2006

by Dixon Brooke

2006 DOMAINE BRUNO COLIN

First, a quick word on the vintage—these are ripe, voluptuous white burgundies to be enjoyed from the moment you get them home. With less structure than the 2005s and less acidity than the 2004s, they are flavorful, silky, and balanced. While many of them will age well, there is no need to delay gratification.

Bruno is crafting a classic palette of Chassagnes in his father Michel's old limestone cellar underneath their home in downtown Chassagne-Montrachet. Michel has kept a few barrels to himself but has mostly retired, leaving the bulk of the family's holdings in the able hands of sons Philippe and Bruno, each of whom has launched his own domaine. Tasting through their range of vineyards in barrel is always a thrill: from the superb Bourgogne *blanc* through the chiseled Saint-Aubins (not to miss—one of Burgundy's best quality-to-price ratios for whites when buying from the Colins) through the diverse group of Chassagnes to the Puligny and Chevalier-Montrachet to finish it all off. We hope you enjoy putting together some mixed cases for your future enjoyment.

PER CASE

2006 SAINT-AUBIN <i>PREMIER CRU</i> "LE CHARMOIS" . . . . .	\$579.00
2006 CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "LA BOUDRIOTTE" . . . . .	855.00
2006 CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "LES CHENEVOTTES" . . . . .	855.00
2006 CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "LES CHAUMÉES" . . . . .	855.00
2006 CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "LA MALTROIE" . . . . .	855.00
2006 CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "MORGEOT" . . . . .	855.00
2006 CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "EN REMILLY" . . . . .	885.00
2006 CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "LES VERGERS" . . . . .	885.00
2006 PULIGNY-MONTRACHET <i>PREMIER CRU</i> "LA TRUFFIÈRE" . . . . .	1296.00

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## 2006 DOMAINE COLIN-DELÉGER

Yes, as I mentioned above, Michel Colin has kept a few barrels from each of three of his most prized vineyards—Chassagne-Montrachet *premier cru* “En Remilly,” Puligny-Montrachet *premier cru* “Les Demoiselles,” and Chevalier-Montrachet *grand cru*. No one can say he doesn’t know how to pick ’em! I suppose he figured semiretirement would be more fun if he had a few barrels of *premier cru* and *grand cru* juice to play around with. The En Remilly has weight and precision, the Puligny has flintiness and finesse, and the Chevalier has the grandeur of Montrachet with an uncanny mineral depth. All could be considered collectors’ items, but we don’t sell wine to collect, we sell wine to drink, so collect some of these and then hopefully drink them with those who can appreciate them with you!

PER CASE

2006 CHASSAGNE-MONTRACHET *PREMIER CRU*

“EN REMILLY” . . . . . \$936.00

2006 PULIGNY-MONTRACHET *PREMIER CRU*

“LES DEMOISELLES” . . . . . 1833.00

2006 CHEVALIER-MONTRACHET *GRAND CRU* . . . . . 3168.00

### —PRE-ARRIVAL OFFER—

## 2006 DOMAINE CHARLES JOGUET

Last month we highlighted our value of the month from this domaine, the 2006 Chinon “Petites Roches.” We hope you have since enjoyed a few bottles, which would have given you a preview of the great things to come from this domaine in their top bottlings. Everyone should know by now that Joguet makes Chinon to age, to put in the cellar in bottle or magnum as you would a good growth from Bordeaux or Burgundy, to uncork over the years and enjoy the evolution of aroma, tannin, and flavor. I recently had the pleasure of enjoying a perfectly preserved bottle of 1989 Clos du Chêne Vert, and I must admit a personal preference for this bottling. La Dioterie is all power and concentration (despite the vineyard’s northern exposure!) and is driven by dark fruit flavors, while the Chêne Vert is all earth, spice, meatiness, and red fruit flavors. It is a classic wine for game and cheese, much like an old Bordeaux or Tuscan, and these characteristics are enhanced greatly by a few years of patient cellaring. The Varennes is the most approachable of the three in its youth but is likewise capable of impressing with time.

PER CASE

2006 CHINON “LES VARENNES DU GRAND CLOS” . . . . . \$318.00

2006 CHINON “CLOS DU CHÊNE VERT” . . . . . 477.00

2006 CHINON “CLOS DE LA DIOTERIE” . . . . . 477.00

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

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# CHÂTEAU SAINT MARTIN DE LA GARRIGUE

by Dixon Brooke

**W**e hope you have all noticed the formidable evolution in quality at this domaine over the past few years. Winemaker Jean-Claude Zabalía's years of experience in the vineyards and cellars led him to make several alterations in the pursuit of the perfect balance for his wines, and the results are impressive. If the first word you think of when you think of Languedoc wines, reds or whites, isn't *finesse*, try these before you develop a stereotype.

## 2007 COTEAUX DU LANGUEDOC BLANC

When you enjoy this white (either as an apéritif or at table, either works equally well), try to notice the impeccable balance between the round, supple fruit and the invigorating, crisp minerality. They play off each other to give an evolution on the palate that stimulates and refreshes and leaves you ready for another taste. This dry white is a blend of Roussanne, Viognier, and Marsanne fermented in barrel, and Grenache Blanc, Picpoul, and Terret fermented in stainless steel.

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

## 2006 COTEAUX DU LANGUEDOC "CUVÉE TRADITION"

Cuvée Tradition is made, as you might expect, from the traditional grape varieties of southern France: Grenache, Syrah, and Carignan. If you think quaffers do not exist in this category, think again, because after the 2007 Dupeuble Beaujolais and the 2007 Bardolino Rosso from Corte Gardoni, it looks like we may have a close third here. All the spicy red fruit and *garrigue* of the south with no harsh tannins, no high alcohol, and no over-ripe fruit or oak—bravo!

**\$12.50 PER BOTTLE      \$135.00 PER CASE**

## 2006 CUVÉE RÉSERVÉE

Given the name of this cuvée, or the oft-used Cuvée Spéciale, you might be ready to run for your oak-bomb shelter. But, thankfully, the domaine did not choose to buy all new oak barrels in which to age this cuvée, and then raise the price stratospherically to pay for those new barrels. No, this wine sees no new wood. The blend might surprise you, though: Cabernet Sauvignon and Merlot. But when you taste the quality and the balance and the pure drinkability and then think about what you paid for it, you will be coming back for another case.

**\$14.00 PER BOTTLE      \$151.20 PER CASE**

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# SOUTHERN BELLES

by Dixon Brooke

## 2006 LIRAC • DOMAINE DU JONCIER

Marine Roussel is a red-headed *viticultrice* in the lesser-known and under-appreciated Côtes du Rhône village of Lirac. We started importing her rich, boldly flavored red wine in 1998 and it was a huge success story from day one. I've had many a client serve this for friends with lamb chops and call me up incredulous at how much more expensive the wine seemed. Well, thanks to the lousy dollar, it has of course grown more expensive over the past few vintages, but we are confident that you will agree that this still offers a fine value in the current market. Serve it up alongside some of the current Rhône varietal wines from the New World at a similar price point, and call us if you aren't convinced.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

## 2006 IROULÉGUY DOMAINE ETXEGARAYA

Marianne Hillau, Basque *viticultrice* extraordinaire, crafted this inky, spice-laden red from the hillside vineyards around her home, a stone's throw from the Spanish border. We love these wines year in and year out here at KLWM, not just because they are damn good, but because they are so unique in the world of increasingly homogenized wine. They have a sense of place; they taste like wine from nowhere else. Fire up the grill for some spicy sausages and roast some whole red peppers and whole garlic cloves. Get happy!

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

## 2006 GIGONDAS • DOMAINE DE DURBAN

This one was not made by a woman, but it is a southern beauty. I'll never forget when Kermit called me after tasting it for the first time. Not one to normally throw out specific fruits as descriptors, he began to reel off a laundry list of fruits—apricot, peach, plum... apparently tasting the wine evoked memories of eating ripe pit fruit off the tree. He remarked at how different the style was from the other Gigondas in our stable that are more masculine, headier wines with darker fruit and wilder, more rustic flavors. It was love at first sight, and here is our first shipment. It drinks well already.

**\$29.00** PER BOTTLE

**\$313.20** PER CASE

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# BURGUNDY NEW ARRIVALS

by Dixon Brooke

## 2006 AUBERT & PAMELA DE VILLAINES

Last month we introduced the 2006 vintage of the de Villaines' domaine with their Bourgogne *rouge* "La Digoine." We now have available the entire range of their wines from this vintage, and I just recently had the opportunity to taste through them in bottle with Pierre de Benoist, Aubert's nephew, the current director of this fantastic property in Bouzeron.

### 2006 BOURGOGNE ROUGE "LA FORTUNE"

"La Fortune" is a silken, perfumed Pinot meant to be enjoyed in its youth. This is pure pleasure and oh, so friendly at table. The prospectors who first struck their shovels into this *terroir* must have known they had hit the mother lode.

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

### 2006 MERCUREY ROUGE "LES MONTOTS"

This is a high-toned thoroughbred of a Pinot, with depth, a solid mineral backbone, and a long, elegant profile. From the de Villaines' brochure: "un vrai Mercurey, charpenté et vigoureux." The domaine also advises that this wine ages very slowly and does not reveal all its aromas before 5 to 7 years of age.

**\$42.00** PER BOTTLE      **\$453.60** PER CASE

### 2006 BOURGOGNE BLANC "LES CLOUS"

This white burgundy showcases the class of the de Villaines' winemaking philosophy and the quality of their *terroir*. Here is a white with aromatic complexity and a crisp, precise palate with great freshness. The domaine practices organic viticulture and this translates into wines of marked purity and clarity.

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

### 2006 RULLY BLANC "LES SAINT-JACQUES"

The Rully *blanc* is noticeably more honeyed and concentrated than the Bourgogne *blanc*. It is a wine that outclasses its appellation, and one that will continue to evolve and reveal multiple dimensions over 3 to 5 years. Interestingly enough, the de Villaines advise drinking their Rully before their Bourgogne *blanc*.

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

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