

# KERMIT LYNCH WINE MERCHANT

NOVEMBER 2018



*Truffle hunt in Piedmont*

© Gail Skoff

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BEAUJOLAIS NOUVEAU PARTY! ■ GRAND CRU WHITES  
ANNUAL CHAMPAGNE SALE ■ AUTUMN SAMPLER



# 2018 BEAUJOLAIS NOUVEAU

THE WORD FROM KERMIT IN FRANCE is that 2018 is turning out to be a vintage of very pretty wines. Our vignerons always strive for high quality, but after a number of years of low quantity, vintage 2018 is filling up cellars with an abundance of beautiful fruit and fermenting wine. Needless to say, here in Berkeley, we are downright excited about the arrival of Domaine Dupeuble's ultra-natural Beaujolais Nouveau, because it will provide us with a sneak peek at what 2018 will offer. The 2018 Nouveau is made in the style that we've always insisted upon—estate-grown, hand-harvested, naturally fermented, and unfiltered. Maybe we take our Beaujolais too seriously, but we just like to have serious fun, and that's what this wine is all about.

**GIVE IT A GO!!** Our Nouveau arrives Thursday, November 15, and we'll sell it in our shop by the bottle and the case. If you're interested in joining the fun, give us a call any time this month, and we'll have it ready to be picked up or shipped on the 15th. Also, our Nouveau is sold in many states. Visit [kermitynch.com/nouveau](http://kermitynch.com/nouveau) for a list of retailers around the nation who will carry the wine starting Thursday, November 15.

**A PARTY?** Why not? Join us on Saturday, November 17, for our annual Beaujolais Nouveau party and enjoy a glass or two of the just harvested, freshly fermented, wholly unfiltered Gamay from Domaine Dupeuble. We'll put up tents in our parking lot and feature live music, hot plates cooked to order, and—of course—an assortment of wines served by the glass for your quaffing pleasure. Christopher Lee, the Old-Fashioned Butcher, will be on hand to sell his handmade, pre-packaged sausages to take away.

**SEE YOU THERE!**

**SATURDAY, NOVEMBER 17**  
**11 A.M. TO 4 P.M.**

*Event presented by Curt Clingman  
and Bartavelle Coffee & Wine Bar*



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# AUTUMN SAMPLER

by Dixon Brooke

THE KLWM “SAMPLER” is an institution in our retail shop. I started my career at KLWM as a retail salesperson from 2000 through 2003 and remember how much our customers enjoy our samplers, using them to explore our portfolio and developing their palates and a common vocabulary with one or more of our staff. With our 10 percent case discount on most items, a mixed case is the most common purchase at our shop. The sampler enhances the concept with several important features: (1) we choose the wines, eliminating the painful process of you having to draw up lengthy pro/con lists on the Reuilly versus the Cheverny; (2) we include a generous discount above and beyond our standard case discount; and (3) we toss in a recipe or two for good measure, just in case you are tiring of the same old list of dinner options week in and week out, as I am.

This month we have emphasized more robust reds and fuller-bodied whites as the weather cools around the country. There are selections for Thanksgiving in there as well, including a palate-cleansing sparkler and one dessert wine.

Please give us a call once you’ve tasted through this case, to let us know your favorites and allow us to provide you with a customized experience. We will put together another case whenever you are ready and make sure each selection is a perfect fit for your taste. Enjoy and repeat as often as you would like!

PER BOTTLE

2017 VERDICCHIO DEI CASTELLI DI JESI • SANTA BARBARA . . . .	\$12.00
2015 RIESLING • KUENTZ-BAS. . . . .	14.95
2016 JASNIÈRES • PASCAL JANVIER . . . . .	21.00
VIN DE FRANCE BRUT “PETIT ROYAL” • LAMBERT DE SEYSEL . .	19.00
2017 MONFERRATO ROSSO • TENUTA LA PERGOLA . . . . .	14.00
2016 VALTÈNESI “LA BOTTE PIENA” • LA BASIA. . . . .	17.00
2017 DOLCETTO D’ALBA “VIGNA PARI” • GUIDO PORRO . . . . .	20.00
2016 PIC SAINT LOUP ROUGE • CHÂTEAU FONTANÈS. . . . .	20.00
2017 BEAUMES-DE-VENISE ROUGE • DOMAINE DE DURBAN . . . .	20.00
2017 ÎLE DE BEAUTÉ ROUGE • DOMAINE DE MARQUILIANI . . . .	27.00
2015 CANON FRONSAC • CHÂTEAU MOULIN . . . . .	29.00
2015 SAUTERNES TENTH • CHÂTEAU ROÛMIEU-LACOSTE . . . . .	25.00

Normally \$238.95

SPECIAL SAMPLER PRICE **\$167.00**

(a 30% discount)

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# CHAMPAGNE SALE • 20% OFF!

by Anthony Lynch

ON A RECENT windy autumn day in Provence, I headed to Domaine Tempier to have a glass of wine with hundred-year-old Lulu Peyraud. We sat down as her daughter, Laurence, brought over a tray featuring freshly sliced melon, toasts with tapenade and brandade, and some cuts of *saucisson*. Empty glasses waited in anticipation. Can you guess Lulu's preferred apéritif wine?

No, it is not Tempier's Bandol rosé. Nor is it Tempier *rouge* (although Lulu admits to a healthy red wine habit, "to avoid rusting"), nor the rare Bandol *blanc*. Instead, Lulu presented a bottle of Brut *premier cru* Champagne from J. Lassalle.



The cork popped. Wine bubbled into our glasses. We rejoiced.

Champagne adapts itself to any and every situation. There is no time when a bottle of Champagne feels unwelcome or out of place: all times of day, virtually every style of cuisine, and any of the wide range of human emotions

warrant opening a bottle. It is a mistake to think that Champagne is appropriate only on festive occasions; remember that Napoleon advocated for Champagne in times of defeat as well as victory.

Champagne is indeed a celebratory wine—the celebration begins as soon as the cork is popped. So let the celebrating start now, and may your glass stay full until our Champagne Sale returns next November.

## J. LASSALLE CHIGNY-LES-ROSES

	REGULARLY	20% DISCOUNT
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NV ROSÉ BRUT <i>IER CRU</i> . . . . .	\$69.00	\$55.20
2009 BRUT <i>IER CRU</i> "CUVÉE ANGÉLINE" . . . . .	102.00	81.60
2008 BLANC DE BLANCS BRUT <i>IER CRU</i> . . . . .	89.00	71.20
2008 BRUT <i>IER CRU</i> "SPECIAL CLUB" . . . . .	117.00	93.60
2007 BRUT <i>IER CRU</i> "SPECIAL CLUB" . . . . .	98.00	78.40

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## VEUVE FOURNY & FILS VERTUS

		20%
	REGULARLY	DISCOUNT
NV BLANC DE BLANCS BRUT NATURE <i>1ER CRU</i> . . .	\$55.00	\$44.00
NV BLANC DE BLANCS BRUT <i>1ER CRU</i> . . . . .	54.00	43.20
NV BRUT <i>1ER CRU</i> “GRANDE RÉSERVE”. . . . .	49.00	39.20
NV ROSÉ BRUT <i>1ER CRU</i> . . . . .	60.00	48.00
2012 ROSÉ EXTRA-BRUT <i>1ER CRU</i> “VINOOTHÈQUE”	98.00	78.40



## PAUL BARA • BOUZY

NV BRUT RÉSERVE <i>GRAND CRU</i> 100% . . . . .	\$60.00	\$48.00
NV ROSÉ BRUT <i>GRAND CRU</i> 100% . . . . .	67.00	53.60
2008 BRUT <i>GRAND CRU</i> 100% “SPECIAL CLUB” . . .	117.00	93.60
2006 BRUT <i>GRAND CRU</i> 100% “COMTESSE MARIE DE FRANCE” . . . . .	158.00	126.40
2005 BRUT BLANC DE NOIRS <i>GRAND CRU</i> 100% “ANNONCIADE”. . . . .	238.00	190.40

*Limited selection of tenths and magnums available. Please inquire.*





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# GRAND CRU WHITES

by Dixon Brooke

## 2015 RIESLING GRAND CRU “GEISBERG” KUENTZ-BAS

Many consider Geisberg one of the three best vineyard sites for Riesling in Alsace. Its steep slopes, terraced in stone, rise majestically above the gorgeous village of Ribeauvillé. It is also one of the smallest *grands crus* in Alsace, with only a handful of growers working its slopes; I was therefore amazed to learn that our own Kuentz-Bas somehow managed to acquire almost a quarter of this hallowed ground. The results have been nothing short of breathtaking. Geisberg Riesling, when worked by a master vigneron, is a thoroughbred of a wine—racy and pure, of great breed and precision—a grandiose sculpture of time and place, destined for a long life in your cellar.

**\$54.00** PER BOTTLE

**\$583.20** PER CASE

## 2016 PINOT GRIS GRAND CRU “KAEFFERKOPF” MEYER-FONNÉ

Our tour of some of the world’s best white wine vineyards takes an intriguing turn here: the Kaefferkopf vineyard straddles the long hillside between the village of Ammerschwihr and Meyer-Fonné’s winery in nearby Katzenthal. From this special *terroir* of sandstone marl, Félix Meyer produces both Riesling and Pinot Gris with stunning complexity and age-worthiness. One hallmark of wines from Kaefferkopf is that the soil signature is usually even stronger than the variety. Meyer’s 2016 is lovely stuff—fermented dry, full-bodied in style, it shines at table in a multitude of gastronomic settings with kaleidoscopic range.

**\$46.00** PER BOTTLE

**\$496.80** PER CASE

## 2015 CHABLIS GRAND CRU “VAUDÉSIR” ROLAND LAVANTUREUX

Vaudésir is another imposing site—a steep, south-facing amphitheater of Kimmeridgian limestone at the upper reaches of the Chablis *grands crus*, just below the forest. The wine is both plump and *solaire*, detailed and fine, with pronounced stoniness and a really regal presence. Vintage 2015 was a truly majestic year for Chablis, with all of the components to produce a wine that is delicious young and built to last.

**\$79.00** PER BOTTLE

**\$853.20** PER CASE

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# MAGNUMS!

*by Dixon Brooke*

**W**ITH ENTERTAINING SEASON upon us, we thought we would put together a convenient selection of well-priced magnums that come in mighty handy with large groups. All are versatile crowd-pleasers, and your guests will thank you for having the wisdom to serve such delicious wines in this convenient format that keeps everyone's glass full.

## 2016 GRAVES BLANC CHÂTEAU GRAVILLE-LACOSTE

An extra year in bottle has given this dry Sémillon-based wine from Bordeaux just the right touch of roundness to its crisp acidity. It screams bivalves.

**\$41.00** PER MAGNUM

**\$221.40** PER 6-BOTTLE CASE

## 2016 BANDOL ROSÉ DOMAINE DE TERREBRUNE

Terrebrune Rosé is always better after an extra year in bottle—in magnum it is obligatory. Grilled tuna steaks with a little olive relish make a perfect match!

**\$74.00** PER MAGNUM

**\$399.60** PER 6-BOTTLE CASE

## 2017 CÔTE DE BROUILLY • CHÂTEAU THIVIN

From one of the grandest *terroirs* in the Beaujolais, on the slopes of an inactive volcano, Château Thivin's Côte de Brouilly seamlessly fuses pleasure, class, and intellect. Roasted birds or lentils with sausage are two of my favorite pairings.

**\$67.00** PER MAGNUM

**\$361.80** PER 6-BOTTLE CASE

## 2012 LUSSAC ST.-ÉMILION CHÂTEAU DE BELLEVUE

Bellevue's Merlot vineyards, planted in St.-Émilion's chalk soils, produce my favorite rendition of this grape. Its regal tannin works wonders with grilled duck breasts.

**\$56.00** PER MAGNUM

**\$302.40** PER 6-BOTTLE CASE



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# THE MANY SHADES OF PIEMONTE

by Anthony Lynch

## VERMOUTH “ROSS DA TRAVAJ” • BÈRTO

Yes, this is indeed a Vermouth gracing our wine pages! Bèrto comes from a family-owned distillery that specializes in small-batch traditional Piedmontese Vermouths. On plots of land high in the Alps, the family grows organic aromatic herbs and spices (absinthe, gentian, rhubarb, and many more), which are gently infused into a neutral spirit and then blended with a local white wine. A splash of Barbera d’Asti accounts for the *rosso*’s deep color. It is highly aromatic, slightly sweet, and pleasantly bitter on the finish—perfect in a spritz with some Prosecco or served ice-cold with a twist of orange alongside chocolate-based desserts. Deeply refreshing and surprisingly complex, it has even been known to convert ardent wine drinkers such as myself.

**\$18.00** PER LITER BOTTLE

**\$194.40** PER CASE

## 2017 ROERO ARNEIS • TENUTA LA PERGOLA

Several years ago, Kermit and Dixon were trekking the back roads of Piemonte. Dry and wearied after a long morning of tastings, they ordered a carafe of white to refresh their palates. The wine in the pitcher—a local Arneis—was not only drinkable, but really quite good: lively, typical of the grape and of the region, and an ideal companion to the *antipasti* of the day. Oh, and it was cheap.

That fateful carafe led them to Tenuta La Pergola in Cisterna d’Asti, at the crossroads of the Langhe, Roero, and Monferrato regions. As they would discover, La Pergola produces some of Piemonte’s best values, offering the versatility and crowd-pleasing delight that every trattoria wine should aspire to achieve. The new 2017 is a bargain ticket to authentic Piedmontese refreshment.

**\$16.00** PER BOTTLE

**\$172.80** PER CASE

## 2017 DOLCETTO D’ALBA “LA COSTA” BENEVELLI PIERO

When the occasion calls for an absolutely slurpable purple drink to help wash down a plate of pasta, there is no better candidate than a tasty Dolcetto. Massimo Benevelli’s comes from the storied slopes of Monforte d’Alba, where conditions are perfect for making intensely perfumed reds of inimitable local character. Loaded with aromas of violets and ripe berries, it is full-bodied yet soft and effortlessly downable, providing satisfaction without pretense or a fancy price tag.

**\$18.00** PER BOTTLE

**\$194.40** PER CASE

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## 2015 BARBARESCO “VICENZIANA”

### SILVIO GIAMELLO

Silvio Giamello’s minuscule production numbers and reserved demeanor ensure that his wines stay under the radar. He is a *vignaiolo* in the truest sense of the term, a farmer whose work in the cellar relies solely on patience, tasting, and the wisdom passed down from previous generations. This entails natural fermentations, aging the wines in *botti grandi* (oak casks), and bottling them unfiltered. The sunny 2015 vintage gave notably rich wines with aromas of ripe fruit, but some aeration quickly reveals the delicacy and floral notes we love in great Barbaresco—trademarks from this humble master.

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

## 2012 BAROLO “BUSSIA CASCINA DARDI”

### A. & G. FANTINO

Alessandro and Gian Natale Fantino manage to marry two crucial elements in their Barolos: the deep structure that guarantees a long evolution through the years and the plush, inviting texture that endows their wines with immediate drinkability. Ultra-traditionalists in the cellar—they swear by large casks—they are blessed with top-class vineyards in Bussia, a renowned *cru* of Monforte d’Alba. Sweetly perfumed with supple, fine-grained tannins, this 2012 Barolo will drink beautifully over the next fifteen years.

**\$55.00** PER BOTTLE      **\$594.00** PER CASE

## 2017 MOSCATO D’ASTI “SORÌ GRAMELLA”

### TINTERO

Sadly for the great dessert wines of the world, the general public’s inclination is trending toward wines that taste drier and drier. As Tintero’s Moscato so poignantly demonstrates, this could prove to be the biggest mistake in the history of trends since fanny packs, mullets,\* and popped collars. Have a sip of this delectable nectar—what possibly is there not to love? Who could resist such a heavenly ambrosia, with its scent of kaleidoscopic spring wildflowers, fragrant citrus blossoms, and succulently ripe grapes? It is just sweet enough, but not too sweet, while a razor-crisp acidity and tickling spritz cleanse and stimulate the taste buds with each gulp. There is simply no better pairing for panna cotta, cobbler, or spicy chicken wings on NFL Sunday. This may be the forbidden fruit of Eden, partially fermented and bottled for our quaffing pleasure.

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

*\*Sincerest apologies to all our mullet-bearing customers.*

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# SWEET SUNNY SOUTH

by Dixon Brooke

## 2016 PIC SAINT LOUP “TOUR DE PIERRES” ERMITAGE DU PIC SAINT LOUP

Pierre Ravaille and his brothers Jean-Marc and Xavier (represented by the cool three-fish logo on the label) are the men behind this storied Languedoc domaine on the slopes of the Pic Saint Loup. Their family has owned this property for more than a thousand years. Tour de Pierres is a bottle that captures all of the soil types represented in their landholdings—a “tour of their stones,” if you will. Thanks to biodynamic viticulture combined with high-altitude vineyards (cool evening temperatures and winds even in summer), the Ravaille brothers’ wine is refreshing and vibrant despite its southerly roots. This bottling represents one of the best values, pound for pound, in our entire book.



**\$18.00** PER BOTTLE

**\$194.40** PER CASE

## 2015 FAUGÈRES “JADIS” • LÉON BARRAL



Mostly Syrah grown organically in pure schist, vinified whole-cluster in cement tanks and punched down with wooden jousts, then aged for two years in ancient wood, Jadis is Syrah done Didier Barral’s way. You can’t simply call it natural or non-interventionist, because Didier intervenes in the vines more than most people do—constantly thinking and experimenting with techniques that harness nature’s inherent ecosystem and

attempting to grow the most perfect grapes possible to support his hands-off regimen in the cellar. Didier doesn’t add anything to his fermented juice—you can smell and taste that this wine was produced on a living, breathing farm, deep in the French countryside. It has not been inoculated or pasteurized to protect it from the vagaries of the outside world. Store and serve cool.

**\$50.00** PER BOTTLE

**\$540.00** PER CASE

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## 2016 BANYULS “RIMAGE” • LA TOUR VIEILLE

The oxidative, fortified winemaking tradition of the northwestern Mediterranean is quickly becoming a lost art. The Roussillon, a large part of which is French Catalonia, was historically a very important production area for this style of wine. These wines were for seafaring men, as the wine doesn't spoil under even the most extreme conditions. The tradition is alive and well at La Tour Vieille, in the ancient port town of Collioure near the Spanish border. Vincent Cantié produces this Banyuls, named after another nearby port, from ripe Grenache whose fermentation is arrested by distilled spirits; the resulting wine is sweet and fruity with about 16 percent alcohol. It is best consumed as a digestif, with chocolate desserts, or in the midst of a mighty gale many miles offshore.

**\$22.00** PER 500-ML BOTTLE

**\$237.60** PER CASE



*La Tour Vieille*

© Gail Skoff

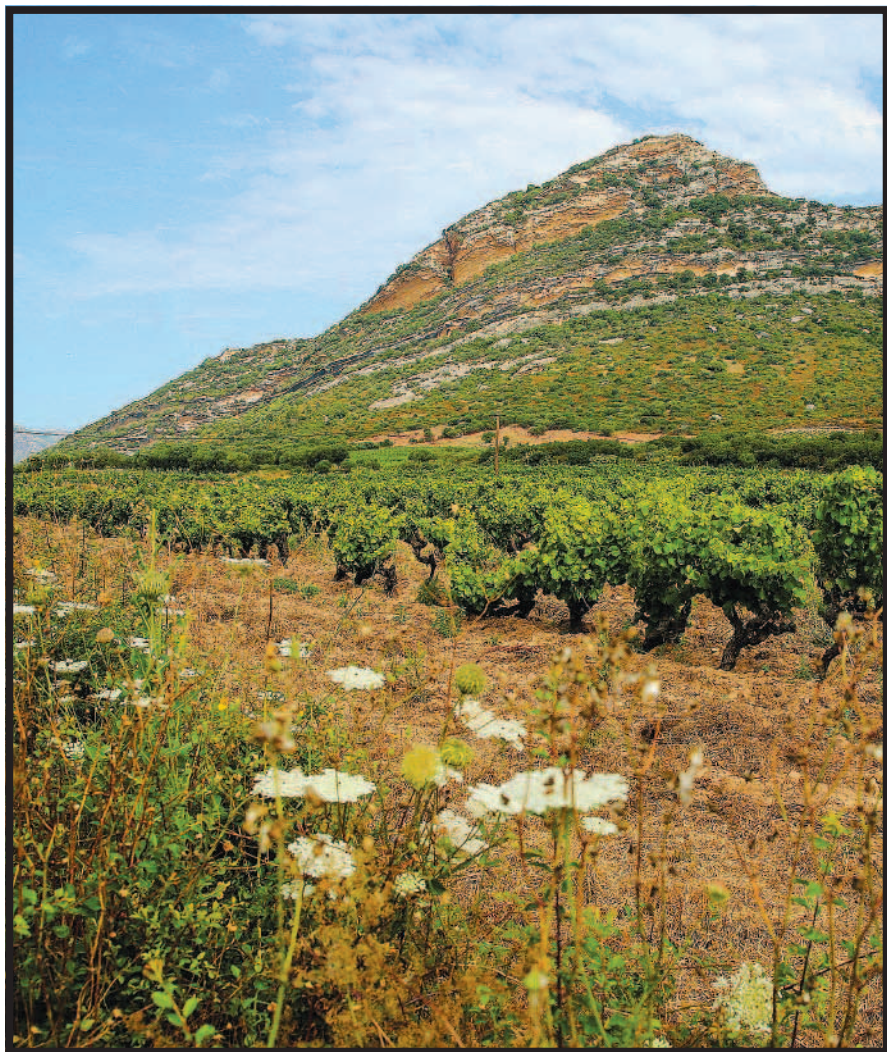
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# INTRODUCING GIUDICELLI

*by Chris Santini*

**U**p UNTIL THE 1960s, wine in Corsica was produced, for the most part, on small family-owned plots that made just enough wine to last a family through the year. Often each family in a village would own a terrace on a nearby slope, donkeys would carry the harvest back to the village, and the



*Muriel Giudicelli's Patrimonio vines*

© Domaine Giudicelli

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grapes would be crushed by foot and vinified in stone chambers carved out of the rock in the cellars. Vines weren't seen as anything much different from the garden or the pasture, providing life's essentials for living off the land.

That is the Corsica that Muriel Giudicelli recalls from her childhood, when her great-grandfather would take her out into the family vines in Patrimonio, where the sights and smells of the vineyard left a deep impression. It goes without saying that although the great-grandfather had certainly never heard of the word, the plot was beyond organic, having never seen a drop of any chemicals and being carefully worked according to the cycles of the moon. Modern times caught up to Muriel and her family, so her parents took her with them to the mainland to make a living, and the vines became a distant memory. After several decades away, Muriel felt a strong calling to return. With the help of a few key people, including Antoine Arena, she patched together her vineyards and a cellar, and Domaine Giudicelli was born. The spectacularly preserved natural beauty and cultural heritage of Patrimonio were, and are, to Muriel, its greatest strengths. For her, it was out of the question to dishonor Patrimonio by throwing chemicals into the vines or into the wines, so biodynamic farming and non-interventionist winemaking was the only coherent way forward. To this day, Muriel speaks of Patrimonio in reverent terms and remains in awe of how limestone, schist, and granite all intertwine on her parcels in the famed Campo Gallo sub-region, a *terroir* that makes her wines unlike any other we bring in from Patrimonio. Her *rouge*—aged for a year and a half in large casks and then bottled—aged a while longer before release—is vivid, youthful, and aromatically potent. Give it some air when you open it and watch it evolve seamlessly in the glass. It is soft and juicy, with perfectly ripe black fruit notes, while the tannins are quite present yet harnessed just right. Her *blanc*, also aged long on its lees and in bottle, has the familiar saline side that we love from Corsica, as well as a unique, opulent, stately manner replete with noble bitter notes.

“When I was a child in Corsica,” Muriel recalls, “my mother fed me healthy fruits and vegetables from here, which were of course organic. It’s self-evident to me to continue these good practices on my own land.” Indeed, I tend to picture Muriel’s wines as freshly picked from the garden—ripe, healthy, and ready to eat. We hope you will enjoy these latest additions from Corsica, from a small, yet important garden.

## 2016 PATRIMONIO *BLANC*

**\$48.00** PER BOTTLE

**\$518.40** PER CASE

## 2015 PATRIMONIO *ROUGE*

**\$48.00** PER BOTTLE

**\$518.40** PER CASE

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# THREE CRUS OF BEAUJOLAIS

by Anthony Lynch

## 2017 FLEURIE “LES MORIERS” DOMAINE CHIGNARD

An old map of Beaujolais hanging in the Chignard cellars shows the *lieu-dit* Les Moriers of Fleurie ranked as a first growth in an 1874 classification of the region’s vineyards. This *terroir* has long been known to produce special wines, and tasting Cédric Chignard’s newly arrived 2017 confirms its status as one of the appellation’s top sites. From its lovely aroma, reminiscent of flower petals and ripe sour cherries, to the surprisingly rich, palate-coating flavor, this Fleurie beautifully combines high-toned finesse with a potent depth. Can a wine be delicately intense? Since at least as far back as the late nineteenth century, this has been the trademark of Les Moriers.

**\$26.00** PER BOTTLE

**\$280.80** PER CASE

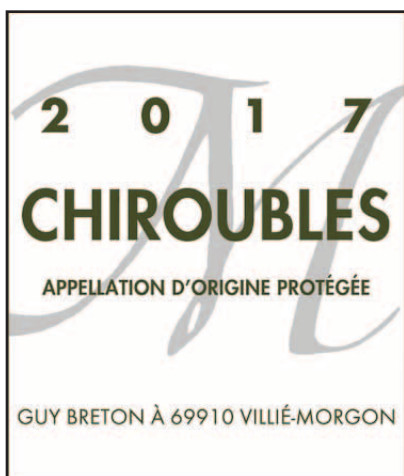


*Les Moriers*

© Anthony Lynch

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## 2017 CHIROUBLES GUY BRETON

Tucked away up in the hills between Morgon and Fleurie, Chiroubles has often been described as “the most Beaujolais of the ten *crus* of Beaujolais.” In other words, everything that makes wines from this region so lovable—low alcohol, explosive flowery aromas, high-toned juicy fruit—are intensified in Chiroubles. “P’tit Max” Breton purchased some fruit here to compensate for the small yields in Morgon in 2017, and the new addition to the cellar is a made-in-heaven match with the house style. You’ll find no short-

age of charm, gorgeous aromatics, and silky Gamay fruit to sink your teeth into, making his Chiroubles just about as swallowable as they come.

**\$36.00** PER BOTTLE

**\$388.80** PER CASE

## 2017 MORGON “VIEILLES VIGNES” JEAN-PAUL THÉVENET

“Paul-Po” Thévenet came to master his craft in the 1980s under the mentorship of a certain Marcel Lapierre, a childhood friend who convinced him of the merits of organic farming and low-intervention winemaking. Thévenet uses these methods to create wines of purity and finesse with a distinct stamp from their *terroir* on the sandy lower-lying slopes of the Morgon appellation. His is a Morgon of great breadth, filling the mouth with weightlessness and ending on a trademark note of velvety tannins enveloped by ripe fruit. With age, it tends toward notes of faded rose petals and earth, not unlike a fine Barolo.

**\$36.00** PER BOTTLE

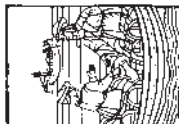
**\$388.80** PER CASE



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## TO PLACE AN ORDER

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Phone 510-524-1524

Retail Shop Open Tuesday–Saturday 11 A.M. to 6 P.M.  
1605 San Pablo Avenue at Cedar Street in Berkeley

## SPECIAL HOURS FOR THANKSGIVING WEEK

OPEN: Monday, November 19  
11 A.M. to 6 P.M.

CLOSED: Thursday, November 22



### KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

Kermit Lynch Wine Merchant makes no representation as to the legal rights of anyone to deliver or import any alcoholic beverages or other goods into any state. Buyer warrants he or she is solely responsible for the transport of the purchased products and for determining the legality and the tax/duty consequences of bringing the products to the buyer's chosen destination. In placing an order, the buyer represents to Kermit Lynch Wine Merchant that he/she is at least 21 years of age and the person to whom delivery will be made is at least 21 years old.