

# KERMIT LYNCH WINE MERCHANT

NOVEMBER 2021



*Silvio Giamello listening to the music of wine*

© Gail Skoff

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CHAMPAGNE SALE ■ BEAUJOLAIS NOUVEAU  
2019 LES PALLIÈRES ■ SIX BOTTLES, SIX DINNERS SAMPLER  
NEW OLIVE OIL ARRIVALS

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## 2021 Beaujolais Nouveau

### DUPEUBLE & CADETTE!

Yes, you read that correctly. We're bringing in two Beaujolais Nouveaux this year—one from our tried-and-true standard bearer of this proverbial “first wine of the year,” Domaine Dupeuble, and another from Valentin Montanet of Domaine de la Cadette.

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Ghislaine Dupeuble wrote us to say that “the 2021 vintage is already quite a treat, showing notes of red fruits such as red currants, mixed with aromas of cocoa. We can't wait for you to taste it!”

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*We anticipate that this year's Nouveaux will arrive in early December. Reserve yours by calling **(510) 524-1524**, or visit **kermitynch.com** to join our email list to be alerted when the wine is available for purchase online.*



## BLACK FRIDAY EMAIL BLAST



Members of our email list know that for the past number of years we've sent out stunningly good deals on Burgundy, Barolo, Cabernet Franc, and more on Black Friday.

This year will be no different—we're cooking up another not-to-be-missed offer for Friday, November 26.

Join our email list at **kermitynch.com** to be alerted when this year's offer is live.

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# VALUES OF THE MONTH

by Anthony Lynch

## 2020 BORDEAUX BLANC CHÂTEAU DUCASSE



Hervé Dubourdieu is one of the best-dressed vigneron in our portfolio, so it follows naturally that his wines radiate a similar spiffy elegance. A perennial crowd pleaser, his Bordeaux *blanc* is a dry white produced from vineyards within the Sauternes appellation. The blend features primarily Sémillon, providing a round peachiness and faint honeyed notes; Sauvignon Blanc, which contributes lively citrus and a bright core of acidity; and a

splash of Muscadelle for aromatic pizzazz. It feels weightless on the palate, and the crisp finish features a refreshing note of *iode* (the equivalent to ocean brine). Just like the man himself, this is classy stuff.

**\$18.00** PER BOTTLE

**\$194.40** PER CASE

## 2019 VINO ROSSO “IL GOCCETTO” TENUTA LA PERGOLA



One of the most beguiling and seductive reds you'll have the pleasure of tasting, Il Gocchetto prominently features Piemonte's native Brachetto grape. Typically used for sweet sparkling reds labeled Brachetto d'Acqui or Birbèt, Brachetto is vinified completely dry for this bottling, capturing all the grape's enticing aromatics in the form of a table wine unlike any other.

Rose petals and wild strawberries come to mind, counterbalanced by a gentle bitterness that renders it incredibly food-friendly. With little tannin, it should be served cool and uncorked on any and all occasions.

**\$12.00** PER BOTTLE

**\$129.60** PER CASE

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# CHAMPAGNE SALE

by *Chris Santini*, KLWM BEAUNE

**L**IFE GOT YOU DOWN, Mrs. Brown? Or is it blue sky and sunny days? Wherever you're at right now, keep in mind there is much to celebrate, no matter what. Each November in these very pages you read about the arrival of Beaujolais Nouveau, a wine that two months ago was still hanging grapes—how cool is that!? Plus, we have the hallowed festivities of Thanksgiving to look forward to, a time for discovering what and who we are thankful for, regardless of the weight on our shoulders the rest of the year. Of course, another reason to be cheerful is our annual Champagne Sale, always offered during this month of celebration, to help add *POP* to your revelry. Pour Champagne and share a moment of respite, a chance for all to say, “Life is good!” Champagne in your glass gives you a good reason to believe that.

The facing page features a diverse selection of our growers' Champagnes, all meticulously made, long aged (a minimum five years' bottle aging, though many for much longer), and driven by a quest for finesse. These wines are released only when in peak condition and top drinkability. We have a full array to match your occasions, your mood, your tastes, and your menus. Please don't hesitate to ask for suggestions to find the right choices for you. Here's to celebration!



**CHAMPAGNE 20% OFF**

**NOW THROUGH THE END OF THE YEAR**

Use promo code **CHAMPAGNE2021** online,  
or visit our Berkeley shop.

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Sale ends Friday, December 31.

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## VEUVE FOURNY & FILS • VERTUS

WITH 20% DISCOUNT

NV BRUT <i>IER CRU</i> “GRANDE RÉSERVE” . . . . .	\$45.60
NV BLANC DE BLANCS EXTRA-BRUT <i>IER CRU</i> . . . . .	48.00
NV BLANC DE BLANCS BRUT NATURE <i>IER CRU</i> . . . . .	48.80
NV ROSÉ BRUT <i>IER CRU</i> . . . . .	53.60
NV ROSÉ EXTRA-BRUT <i>IER CRU</i> “LES MONTS DE VERTUS” . . . .	77.60
2014 ROSÉ EXTRA-BRUT <i>IER CRU</i> “VINOOTHÈQUE” . . . . .	84.80
2013 BLANC DE BLANCS EXTRA-BRUT <i>IER CRU</i> “MONTS DE VERTUS” . . . . .	75.20

## J. LASSALLE • CHIGNY-LES-ROSES

WITH 20% DISCOUNT

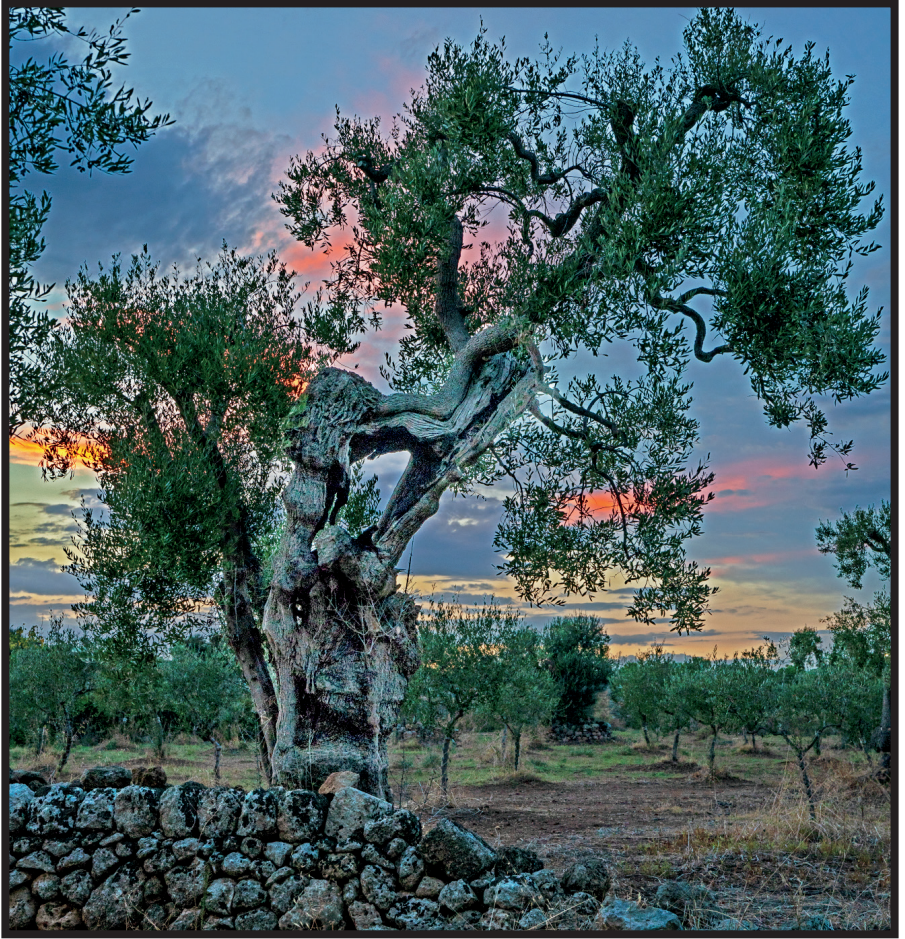
NV ROSÉ BRUT <i>IER CRU</i> . . . . .	\$64.00
2014 ROSÉ BRUT <i>IER CRU</i> “SPECIAL CLUB” . . . . .	147.20
2012 BRUT <i>IER CRU</i> “SPECIAL CLUB” . . . . .	108.00
2011 BRUT <i>IER CRU</i> “CUVÉE ANGÉLINE” . . . . .	92.00
2009 BLANC DE BLANCS BRUT <i>IER CRU</i> . . . . .	86.40

## PAUL BARA • BOUZY

WITH 20% DISCOUNT

NV BRUT RÉSERVE <i>GRAND CRU</i> 100% . . . . .	\$52.00
NV ROSÉ BRUT <i>GRAND CRU</i> 100% . . . . .	58.40
2014 BRUT <i>GRAND CRU</i> 100% . . . . .	74.40
2014 BRUT <i>GRAND CRU</i> 100% “SPECIAL CLUB” . . . . .	98.40
2014 ROSÉ BRUT <i>GRAND CRU</i> 100% “SPECIAL CLUB” . . . . .	128.00
2010 BRUT <i>GRAND CRU</i> 100% “COMTESSE MARIE DE FRANCE”	132.80





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# NEW OLIVE OIL ARRIVALS

*by Dixon Brooke*

## 2020 EXTRA VIRGIN OLIVE OIL “GHJERMANA” • DOMAINE DE MARQUILIANI

On the eastern coast of the French island of Corsica, Anne Almaric at Marquigliani specializes in olive oil first and wine second. Her groves are planted to native, seldom-seen olive varieties such as this Ghjermana, which produces a wonderfully complex, fragrant oil that will enliven any table.

**\$40.00** PER 500-ML BOTTLE

**\$432.00** PER CASE

## 2020 EXTRA VIRGIN OLIVE OIL GIUSEPPE QUINTARELLI

The maestro of the Veneto produced this oil from the trees on the Quintarelli property in the verdant hills above Verona. The family’s latest creation from the 2020 vintage (surprise, it is a blend of different olive varieties!) is absolutely bursting with freshness, and it has the perfect combination of silky body and delicate pepperness.

**\$65.00** PER 750-ML BOTTLE

**\$702.00** PER CASE

## 2019 EXTRA VIRGIN OLIVE OIL “SAN BENEDETTO” • MASSERIA DEL PINO

Our friends Federica and Cesare run this small organic farm on the northern slopes of Mount Etna, and in addition to their thought-provoking wines, they cultivate a curated range of other produce. This tiny-production olive oil, from the local Etnean variety of San Benedetto, is an exquisitely perfumed beauty.

**\$35.00** PER 250-ML BOTTLE

**\$378.00** PER CASE

## 2020 EXTRA VIRGIN OLIVE OIL • RIOFAVARA

Massimo Padova and his family at the Riofava farm—in the wind-swept, white-chalk terroir of southeastern Sicily—produce this traditional olive oil from the local Antica Verdesa variety. Full-flavored and concentrated, it is the olive oil equivalent of their great Nero d’Avola reds.



**\$24.00** PER 500-ML CAN

**\$259.20** PER CASE

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# BURGUNDY

*by Anthony Lynch*

## 2017 POUILLY-FUISSÉ “LA CROIX VIEILLES VIGNES” • DOMAINE ROBERT-DENOGENT

The La Croix vineyard is unique in the Maconnais for its schist soils, a sort of black sheep in an appellation known for clay and limestone. Scorned by other local vignerons, La Croix is one of Nico and Antoine Robert’s most prized parcels; they liken it to certain sites in the Jura more than to any other Burgundian terroir. And indeed, the ripe Chardonnay fruit is decisively lean and wiry, finishing on a crunchy note of salted butterscotch you might associate with whites from the likes of Ganevat or Rousset-Martin. The brothers raised this 2017 for three years in a combination of vessels including used barrels, concrete tanks, and amphorae, capturing the best of all worlds.

**\$60.00** PER BOTTLE

**\$648.00** PER CASE

## 2018 MEURSAULT “BOIS DE BLAGNY” COMTESSE DE CHÉRISEY

At the very top of the Côte de Beaune between the villages of Meursault and Puligny, a few vineyard rows abut the forest known as the Bois de Blagny. Conditions are slightly cooler due to the elevation and the proximity to these woods, and the soil is chock-full of blocks of limestone. Hélène de Chérissey and her husband, Laurent Martelet, produce their village-level Meursault from this unique site; better yet, they age it in barrels made from oaks selected in these very woods. The result is a charming, cool-fruited Chardonnay that is terroir-driven in every sense of the word.

**\$86.00** PER BOTTLE

**\$928.80** PER CASE

## 2018 GEVREY-CHAMBERTIN DOMAINE LUCIEN BOILLOT & FILS

Old-vine Pinot Noir blended from several sites across Gevrey-Chambertin provides a textbook rendition of this village, all while staying honest to the soulful, pure-fruited Boillot style and the lusciousness of the vintage. Gevrey’s characteristic brawn is enveloped in a sumptuous cushion of dark fruit, rendering it immediately attractive notwithstanding the structure lurking beneath. You *could* cellar it for a decade . . . but why not just pull the cork now?

**\$82.00** PER BOTTLE

**\$885.60** PER CASE

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## **2018 NUITS-SAINT-GEORGES 1<sup>ER</sup> CRU “LES CHAIGNOTS” • DOMAINE ROBERT CHEVILLON**

This latest release from Nuits-Saint-Georges masters Denis and Bertrand Chevillon is a big, ripe, mouth-filling Pinot Noir, far from the delicate featherweight breed of red Burgundy they teach about in wine school. It's as if the pebbly white soils of the *premier cru* Les Chaignots reflected the 2018 vintage's abundant sunshine directly back at the grapes all summer, allowing them to grow plump and saturated with intense flavors. For all its density and weight, an earthy suggestion of Burgundian terroir still hides within—one that is likely to gain a stronger foothold over the course of a few years in your cellar.

**\$165.00** PER BOTTLE

**\$1,782.00** PER CASE

## **2018 CÔTE DE NUITS-VILLAGES DOMAINE GACHOT-MONOT**

Red Burgundy is often described as being intellectual, thought-provoking, introspective, and sometimes even transcendental. Nothing wrong with that, unless you simply want to enjoy a delicious glass of Pinot Noir with no strings attached. How about a pleasure-forward bottle of red Burgundy? Damien Gachot sources fruit from lesser-known appellations such as Côte de Nuits-Villages, producing generous, ready-to-drink wines full of Burgundian typicity without the fancy price tag of the famous villages. Seek enlightenment elsewhere; buy Gachot if you crave a tasty drink.

**\$37.00** PER BOTTLE

**\$399.60** PER CASE

## **2019 CHABLIS “SÉLECTION VIEILLES VIGNES” • FRANCINE ET OLIVIER SAVARY**

Old vines, partial barrel aging, and a stylish presentation topped with a yellow wax seal have made this cuvée a KLWM staff favorite for decades. Like seashells drenched in the pulp of ripe orchard fruits, it offers richness along with trademark Chablisien zip, gaining in precision as the juice mingles with our atmosphere. The oak is perfectly integrated, adding a kiss of creamy depth to harmoniously marry all the elements. Dungeness crabs, consider this a warning.

**\$34.00** PER BOTTLE

**\$367.20** PER CASE



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# SIX BOTTLES, SIX DINNERS SAMPLER

by *Dustin Soiseth*

**A**S I WORKED MY WAY through these six bottles at home, tasting and enjoying them during family dinners, I struggled to find an idea, a thread, that would tie the sampler together. Regions, grapes, soil types—nothing seemed to fit. What I did have, though, were notes about the wines and the meals they accompanied, and in the end I decided that a snapshot of the wines as I experienced them “in the wild” would be as good a theme as any.



**2020 Custoza “Mael” & Tortilla Española** Whenever we have potatoes and eggs, I like to make a tortilla española. It’s one of my signature dishes, which my family is sick of because I only have, like, three and I make them all the time. No doubt my version is far from authentic, but it’s flavorful and filling with some green onions on top and a salad on the side. The peach and pear fruit of this perfumed Venetian white go perfectly with the deep savoriness of the omelette.



**2018 Vouvray “Les Fondraux” & Thai Takeout** Alsatian wines are often touted as great companions for certain Asian dishes, but a good Vouvray works just as well. I love how the nuttiness of the Chenin Blanc complements the earthiness of the eggplant in my favorite green curry from our local Thai joint. Champalou’s Les Fondraux has the crispness to balance unctuous fried starters, the weight to handle the complex flavors of pad thai, and, crucially, the slight sweetness to match the spice.



**2019 Bourgueil “Trinch!” & Grilled Cheese** Grilled cheese is a classic mid-week dinner at my house. It’s easy to whip up and makes everyone happy. I like a light red with grilled cheese, and the Bretons’ lean, earthy Cab Franc is ideal because it cuts through the richness of the grilled cheese and makes the whole meal seem lighter. Throw in a bowl of tomato soup and you’re sitting pretty.



**2016 Chianti Classico & Pasta Arrabiata** Every week we have “Pasta Thursday!” and there’s always a bottle of Italian red on the table. Balanced and refreshing, Campriano’s Chiantis can handle everything from a hearty bolognese to a simple arrabiata. A big heap of Parmesan brings out the balsamic notes in the wine.



**2017 Saint-Chinian Rouge “Clos de la Simonette” & Burgers** I’m constantly impressed by how polished Mas Champart reds are, all cool fruit and sleek tannins. They showcase skillful winemaking, especially the Clos de la Simonette, which is mostly Mourvèdre, the unruly red grape of Bandol fame. Paired with burgers classed up with roasted potatoes and green beans, the Simonette matches the layered burger flavors—the richness of the beef, the tartness of the mustard and pickles—with its dark-fruited and herbal complexity.



**2018 Saint Joseph Rouge “Vieilles Vignes” & Hanger Steak** I like to grill hanger steaks because they’re tender, loaded with flavor, and hard to mess up. My kids enjoy the crunchy end bits, leaving the juiciest cuts for the adults. I adore Syrah with hangers, especially Faury’s old-vine Saint Joseph. It’s a modern classic, with lots of dark blueberry and blackberry fruit, pepper, a faint smokiness, and a mouthwatering finish. In this meal, the wine is the star.

PER BOTTLE

2020 CUSTOZA “MAEL” • CORTE GARDONI . . . . .	\$21.00
2018 VOUVRAY “LES FONDRAUX” • CHAMPALOU . . . . .	26.00
2019 BOURGUEIL “TRINCH!” • CATHERINE ET PIERRE BRETON . . . . .	30.00
2016 CHIANTI CLASSICO • PODERE CAMPRIANO . . . . .	32.00
2017 SAINT-CHINIAN ROUGE “CLOS DE LA SIMONETTE” MAS CHAMPART . . . . .	40.00
2018 SAINT JOSEPH ROUGE “VIEILLES VIGNES” • LIONEL FAURY . . . . .	48.00

Normally \$197.00

SPECIAL SAMPLER PRICE **\$167**

(a 15% discount)

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# TOP-NOTCH NEBBIOLO

by Tom Wolf

## 2018 BARBARESCO • TINTERO

Given the value and flat-out deliciousness packed into every one of Marco Tintero's bottlings, I think of him as Piemonte's ultimate host, welcoming you to the region's charms with a big smile and a glass of accessible—and accessibly priced—wine. With its elegant frame, gentle tannins, and mouthwatering red-fruit core, this is young Barbaresco at its most pleasurable.



**\$32.00** PER BOTTLE

**\$345.60** PER CASE

## 2018 BARBARESCO “VICENZIANA” SILVIO GIAMELLO

Whereas Tintero's Barbaresco is all about grace and openness, this one from Silvio Giamello flaunts concentration, structure, and complexity. It is certainly open for business today, especially paired with sautéed wild mushrooms or a pan-seared ribeye, but it will also evolve beautifully over the next decade.

**\$45.00** PER BOTTLE

**\$486.00** PER CASE



## 2017 BAROLO “VIGNA LAZZAIRASCO” GUIDO PORRO

This is one of the most charming young Baroli I've enjoyed from Guido Porro in recent years. Incredibly succulent, with generous acidity and beautifully integrated tannins, the 2017 Vigna Lazzairasco is already an approachably grand *rosso*. Don't hesitate to pop the cork today and pour it alongside a nice sage and butternut squash risotto or roast quail.

**\$59.00** PER BOTTLE

**\$637.20** PER CASE

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*Guido Porro in his cellar*

© Gail Skoff

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# SAUVIGNON BLANC

by Emily Spillmann, KLWM BEAUNE

**M**Y FAMILY AND I often make “slight” detours through the Loire on our annual summer trip from Beaune to Trégastel, the seaside town in Brittany where my large extended family meets. Last year we brought along a few mixed cases of Sauvignon Blanc we’d picked up en route. Our vacation was highlighted by gulps of bright, zingy whites, all of which now bring to mind the salty, ever-breezy air of Brittany each time we open a bottle. There’s an old cliché about wine’s power to transport, and, yes, these Sauvignon Blancs will speak to you of the terroirs that leap from the glass. You’ll recognize the stone fruit from Salvard, that Pouilly-Fumé flintiness from Minet, and the pure mountain bliss from Dipoli. But maybe you’ll take a couple bottles of each to a festive gathering and, as you share them with those you love, they will also remind you of something purely personal, a memory you have yet to discover.

## 2020 CHEVERNY • DOMAINE DU SALVARD

Tasted—no, simply smelled—blind, just about anyone would guess this wine is Sauvignon Blanc. But did you know the blend contains 15% Chardonnay? It’s just enough to flesh out the ample fruit and assertive acidity and give that touch of richness for which Cheverny is known.

**\$19.00 PER BOTTLE      \$205.20 PER CASE**

## 2019 POUILLY-FUMÉ “VIEILLES VIGNES” RÉGIS MINET

If you appreciate the steely mineral dimension as much as the exotic aromas of Pouilly-Fumé, try this bottling. It has palpable texture—fine-grained, like the smoothness of pebbles in your hand. Take a tip from *Monsieur Minet* (who always introduces himself as “Régis from Pouilly”): the 2019 is lush and certainly more abundant than he anticipates the upcoming vintage will be.

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

## 2018 ALTO ADIGE SAUVIGNON “VOGLAR” • PETER DIPOLI

It has been said before, but there’s no better way: this is a breath of alpine air in a glass. Also, nose-tickling spiciness, high acidity, and a touch of anise on the palate. *Perfetto!*

**\$37.00 PER BOTTLE      \$399.60 PER CASE**

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# BRUNIER FAMILY HARMONY

## 2019 LES PALLIÈRES

*by Tom Wolf*

IT'S HARD TO IMAGINE Daniel Brunier doing anything other than presiding over two domaines in the southern Rhône Valley, Domaine du Vieux Télégraphe in Châteauneuf-du-Pape and Les Pallières in Gigondas. After all, he seems as committed, energetic, and curious today as he was when he and his brother Frédéric took the reins from their father, Henri, at Vieux Télégraphe in 1988. But Daniel turned sixty last year and recently welcomed his first grandchild, so it's also hard not to think of what succession will look like at these two iconic domaines.

Last spring, Daniel meditated on the sixth generation to enter the family's wine business—Daniel's son Edouard, as well as his niece Manon and nephew Nicolas. "Introducing three new people from the family over the last five years," he said, "is maybe more difficult than it is to make ten great vintages in a row." This statement underscores a point we may not talk about enough: when it comes to multigenerational winemaking families, harmony and understanding between father and son or uncle and niece are often as important as, if not more than, any of the terroir or technical details.

Fortunately for the Bruniers, as intense as assimilating the next generation may have been—and continues to be—the reward of accordance has been just as profound. "I remember the first blending among the five of us," Daniel said. "It was our first big decision together. After two or three hours of tasting, everything was done. When you are on the same page about what an ideal red from Vieux Télégraphe or Pallières should taste like, it's done. And that was, for me, a great day—maybe the best day of my life."

These two cuvées from Les Pallières show the complete harmony of the Bruniers. They are appellation-defining reds, remarkable for their balance and refinement.

### 2019 GIGONDAS "RACINES"

**\$45.00** PER BOTTLE

**\$486.00** PER CASE

### 2019 GIGONDAS "TERRASSE DU DIABLE"

**\$45.00** PER BOTTLE

**\$486.00** PER CASE



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## SPECIAL THANKSGIVING WEEK HOURS

### OPEN

Monday–Wednesday, November 22–24

11 A.M. to 6 P.M.

Friday & Saturday, November 26 & 27

11 A.M. to 6 P.M.

### CLOSED

Thursday, November 25

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