

# KERMIT LYNCH WINE MERCHANT

JULY 2014



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STAFF SELECTIONS  
DOMAINE TEMPIER PRE-ARRIVAL  
NEW ARRIVALS FROM CORSICA

—PRE-ARRIVAL OFFER—

## 2012 DOMAINE TEMPIER

by Kermit Lynch

TODAY WAS MY FIRST VISIT OF the year to Domaine Tempier. Down in the cellar, Daniel Ravier pulled tastes of the 2012 from their *foudres*, because they are not yet in bottle. Meeting the 2012s was like meeting an old friend—their 1979, to be specific, which made good drinking from the start. I recall the 1979 served cool in carafes for a bouillabaisse feast during the wine’s first summer. It was good right after the bottling, too, and at least in magnums, it is still good today at thirty-five years old. Not bad! Our 2012 is also a medium-bodied vintage, generously flavored, a real charmer. Even Cabassaou, which can be pretty tough and square-edged when young, is easy on the palate.



Then at 11:30 I met Lulu Peyraud for an apéritif—Lulu, who at ninety-six claims that she doesn’t drink water. At all. Never. She says she prefers red wine. I asked if she didn’t keep some Vittel or Evian hidden around the house to take a swig or two, you know, when no one is looking. And I wondered aloud, “Why, Lulu, why never a glass of water?”

“I don’t want to get rusty,” she said.

And as for the three 2012 *cuvées spéciales*, I’ll wait a few years before attacking them, but I’ll have several *classiques* for drinking cool during summer 2015.

PER CASE

2012 BANDOL “CLASSIQUE” . . . . .	\$456.00
2012 BANDOL “LA MIGOUA” . . . . .	660.00
2012 BANDOL “LA TOURTINE” . . . . .	660.00
2012 BANDOL “CABASSAOU” . . . . .	984.00

*Please inquire about availability in tenths and magnums.*

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

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# SUMMER SAMPLER

by Anthony Lynch

**W**HETHER YOU SPEND YOUR DAYS relaxing at the beach, BBQing in the backyard, or, like me, glued to the TV watching every second of the World Cup, you are bound to feel thirsty this summer. Let's face it: the sun can be dehydrating, and the excitement of watching the best teams in the world battle it out can leave you parched. As a cure to these dire hardships, I've selected a dozen summer wines with only one goal in mind: to help you make it through the month.

Naturally, you'll find a couple rosés for, well, pretty much whenever. An assortment of crisp whites from all around France will ensure you are covered for apéritifs, shellfish, and summer salads. Moving on to reds, there is a bottle for every occasion—from light, quaffable picnic wines to the big boys you'll want to save for the inevitable grilled meats. Don't be afraid to put a nice chill on these reds, especially the Lambrusco and Beaujolais: serving them cool highlights their deliciousness. Finally, for good measure, I've included a bottle of Tintero's irresistible fizzy Moscato. It is sure to come in handy, as it makes a great companion to fresh fruit salads and campfire s'mores.

I've called on my colleague Mark Congero and his years of experience in the fine dining world to include some recipes focused on seasonal ingredients. We hope this diverse sampler—paired with fresh, local food, the company of loved ones, and perhaps some world-class *football*—will allow you to have the best summer of your life.

PER BOTTLE

2013 BARDOLINO CHIARETTO • CORTE GARDONI . . . . .	\$14.00
2013 CABRIÈRES ROSÉ "PRÉMICES" • CHÂTEAU DES DEUX ROCs . . . . .	14.95
2012 CHEVERNY <i>BLANC</i> • DOMAINE DU SALVARD . . . . .	16.00
2011 RIESLING • KUENTZ-BAS . . . . .	16.95
2012 BOURGOGNE "CHARDONNAY" • CADETTE . . . . .	19.00
2012 ILE DE BEAUTÉ <i>BLANC</i> • YVES LECCIA . . . . .	26.00
2012 MOSCATO D'ASTI "SORÌ GRAMELLA" • ELVIO TINTERO . . . . .	12.00
2012 BEAUJOLAIS • DOMAINE DUPEUBLE . . . . .	14.95
2012 LAMBRUSCO "SECCO" • FATTORIA MORETTO . . . . .	18.00
2011 ELORO NERO D'AVOLA "SPACCAFORNO" • RIOFAVARA . . . . .	22.00
2010 MONTAGNE-SAINT-ÉMILION • CHÂTEAU TOUR BAYARD . . . . .	22.00
2011 "MONTPEYROUX" <i>ROUGE</i> • AUPILHAC . . . . .	24.00

Normally \$219.85

SPECIAL SAMPLER PRICE **\$165**

(a 25% discount)

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# ABBATUCCI

by Chris Santini

THE SELF-TAUGHT Jean-Charles Abbattucci once told me that he makes wine with only his guts and his heart. He's a man who's worn many shoes in his lifetime, becoming a vigneron only when family duty called him back to take the reins from his ailing mother. Equipped with intuition, great curiosity, and a sort of cosmic inspiration from his late father who died too young to show him the ropes, Jean-Charles has continuously shocked and awed around the world. I might even venture to say that in a few years' time he's taken Sciaccarellu from an unpronounceable exotic side show to a household name main event. The 2013s that have just arrived no longer need introducing to the wine world. They have now become reference points for Corsican and Mediterranean wines in general. The Gris Impérial cuvée is rosé for crushing summer heat, just a wisp of fruit and perfume, and loads of refreshing rocks and sea breeze. Fill an ice bucket and throw in some Rouge Frais Impérial, too. That's the light and gulpable red you'll want under that same summer sun. Wait until the sun goes down, though, to taste the Faustine white and rosé, for this is the heart and soul of Domaine Abbattucci. This is where it all comes together, from the wild Corsican flowers and herbs that infuse the air at the estate, the influence and vibrancy of the biodynamic principles, to the guts and heart poured in from Jean-Charles Abbattucci.

	PER BOTTLE	PER CASE
2013 GRIS IMPÉRIAL . . . . .	\$27.00	\$291.60
2013 ROUGE FRAIS IMPÉRIAL . . . . .	27.00	291.60
2013 FAUSTINE BLANC . . . . .	38.00	410.40
2013 FAUSTINE ROSÉ . . . . .	34.00	367.20



Jean-Charles Abbattucci

© Lauren Christensen

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# CANARELLI

by Chris Santini

WHEN WE FIRST INTRODUCED Yves Canarelli to the US just two years ago, we suggested keeping an eye out for great things still to come, and in the short time since then Canarelli has risen above and beyond our expectations. We've seen clay amphora-raised wines (the first in Corsica since Roman times) and tasted Canarelli's ethereal and haunting wines made from 140-year-old pre-phylloxera vines of native Corsican varieties. What we have here, though, is Yves's specialty, his bread and butter, old faithful: Corse Figari *blanc*, *rosé*, and *rouge*. While Abbattucci seemed to come out of nowhere with a big splash, Canarelli's ascension was slow, methodical, and unstoppable. Ever since returning from a stint in the First Persian Gulf War with the French army, Yves has been discreetly building his reputation brick by brick. He's solidified an extremely loyal clientele, including the finest restaurants in Corsica and mainland France, and now in the US as well. These three wines are where it all began. The Figari *blanc* earned him the nickname of "*Le Roi du Vermentinu*." Many will heatedly argue that the Figari *rosé* is the best *rosé* in France these days. The Figari *rouge* has forged its reputation on its intense black fruit and graphite edge. All display the Canarelli signature tightrope walk between volume, richness, and a uniquely Corsican granite grain with summer maquis aromatics.



	PER BOTTLE	PER CASE
2013 CORSE FIGARI <i>BLANC</i> . . . . .	\$49.00	\$529.20
2013 CORSE FIGARI <i>ROSÉ</i> . . . . .	36.00	388.80
2012 CORSE FIGARI <i>ROUGE</i> . . . . .	45.00	486.00



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# 2013 BANDOL ROSÉ IS HERE!

by Anthony Lynch

## *Domaine de la Tour du Bon*

First, you'll notice the beautiful color of Agnès Henry's 2013: it conveys the depth of flavor to be found in this excellent dry rosé. Very elegant, with subtle accents of *garrigue*, it is also our most affordable Bandol rosé at this time.

**\$30.00** PER BOTTLE

**\$324.00** PER CASE

## *Gros'Vore'*

Alain Pascal's rosé seems to inevitably top last year's version. While he is best known for his big, rustic, macho reds, his wines—in all colors—have recently begun to show an increased sense of finesse. In fact, his rosé in 2013 is notably delicate, quite the opposite of what one might expect given the wild, beastly reds he has produced in vintages past. It is lively and fresh, expressing not bananas but all those Provençal flavors that drive us bananas.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

## *Domaine Tempier*

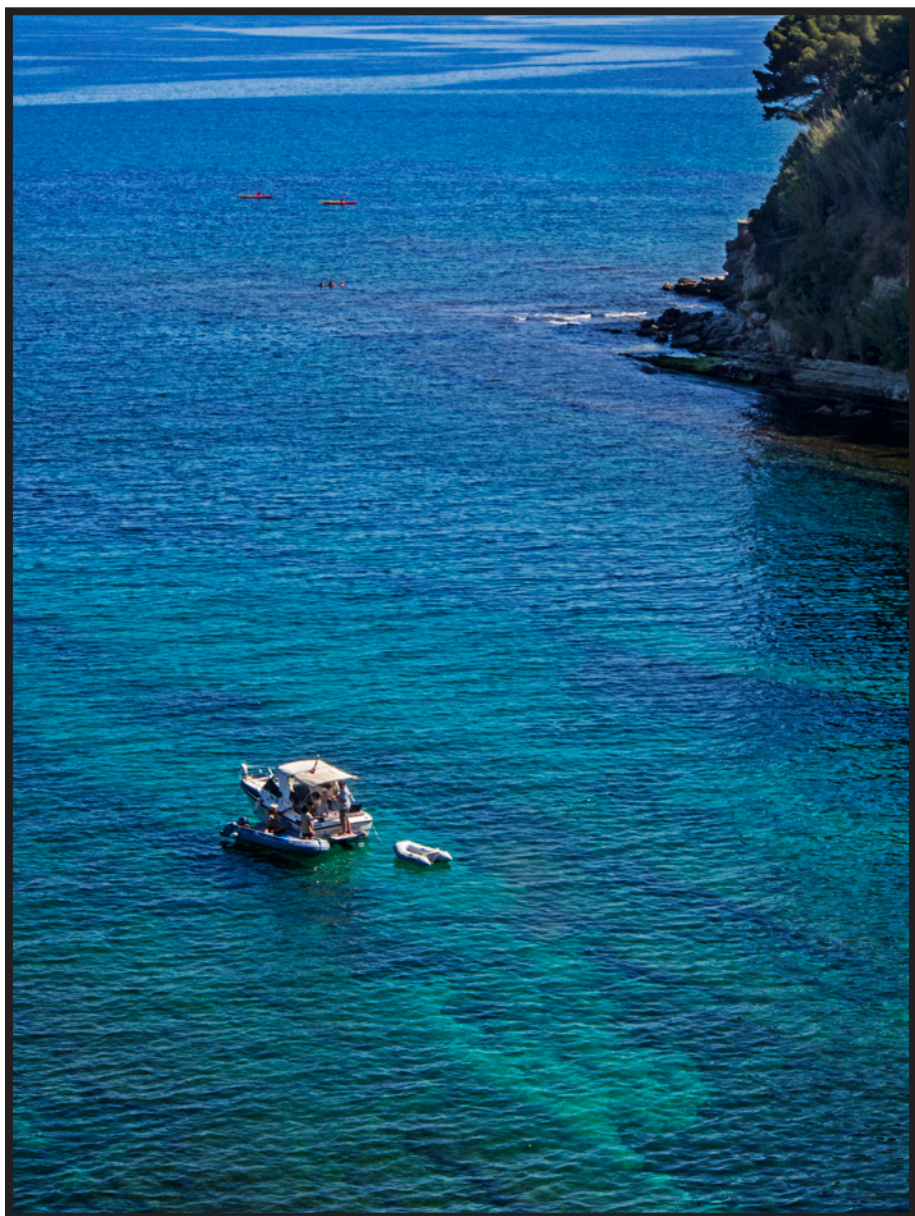
They say great wine is evocative of place. With Tempier rosé, all it takes is one sniff to be carried back to Provence, conceiving a dreamy fantasy of sunshine and ice-cold pink wine. Suddenly we are in the shade of a massive umbrella pine tree at Domaine Tempier, refreshed by a soothing breeze and generous sips of rosé. The *cigales* chirp buzzingly in the background, while the sound of laughter complements their constant hum. Your glass of Bandol, evocative of rosemary, ripe peaches, and citrus, is the perfect elixir to wash down the assortment of snacks that has spontaneously materialized: garlic-rubbed toasts with cured anchovies, olives marinated in herb-infused oil, and slices of salty *saucisson*. This is what Tempier rosé is all about—celebration, gaiety, and delicious simplicity.

**\$40.00** PER BOTTLE

**\$432.00** PER CASE







*The Mediterranean at Cassis*

© Gail Skoff

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## STAFF SELECTIONS

by Steve Waters, Retail Manager

**T**HERE AREN'T MANY WINE SHOPS in the world where new clients declare upon arrival that they have reached the “mother ship” and their “pilgrimage” is now complete. It's a common occurrence here in the retail store of Kermit Lynch Wine Merchant. We continue to be a destination establishment, providing the finest in French and Italian wine and customer service that are second to none. With pride, we introduce you to—or reacquaint you with—these staff members who will happily assist you with any of your wine consumption needs.

### 2013 BIANCO DI CUSTOZA CORTE GARDONI

One of the perks of this job is that after tastings there are usually some leftovers to take home. I grabbed this Bianco with the fleeting notion of having it that night with linguine in a simple pesto sauce. Wow, am I glad I did! The food-and-wine pairing was utterly delicious. *Buonissimo!* And the glass of it I had while cooking was pretty darn good, too.

**\$14.00 PER BOTTLE**

**\$151.20 PER CASE**

### 2011 GIGONDAS “LES RACINES” DOMAINE LES PALLIÈRES



On a cold January morning, I stood in the Racines vineyard after a tasting at Domaine les Pallières. Daniel Brunier, co-proprietor at Pallières, was explaining the significance of the soil types and the old-vine Grenache that make this vineyard so unique. There's nothing like a vigneron's words to help with your understanding of wine. Daniel said the 2011 crop was tiny, but the overall quality was outstanding. The 2011 Les Racines has a deep core of dark berry fruits, notes of licorice, or *réglisse*, and a concentrated texture that

conveys power with silkiness. If you're searching for greatness in Gigondas, here's where to find it.

**\$49.00 PER BOTTLE**

**\$529.20 PER CASE**

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## —Nile Mitchell—

### 2013 PAYS D'HÉRAULT ROSÉ DOMAINE DU POUJOL

The days, though now shortening, are still plenty long enough to warrant the smell of mesquite charcoal that wafts through my sunny Oakland neighborhood on a Sunday afternoon. Whether I'm about to throw a few veggies and some herb-crusted chicken on the grill or content to watch from my stoop as the neighbor kids squirt passing cars with water pistols, I know what's in my glass. Fresh strawberry fruit, tempered nicely with a vibrant acidity, makes this wine my go-to summertime gulper. I'll take a case (and so should you).

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

### 2013 BANDOL BLANC DOMAINE DE TERREBRUNE

The lead-up to Bandol rosé season at Kermit Lynch begins early on with an excited buzz, ever-escalating, that finally reaches fever pitch just as the wines start hitting the sales floor. Though I know we're all seeing pink, you'd be missing out to gloss over this stunning Bandol *blanc* that slipped in the door behind its rosy brethren. Springy citrus accentuates more subtle honeysuckle notes in this glassful of the sun-soaked Mediterranean. A glass of Terrebrune *blanc* with tapenade crostini or pan-seared sardines will take you there!

**\$34.00** PER BOTTLE      **\$367.20** PER CASE

### 2009 BAROLO "SANTA CATERINA" GUIDO PORRO

"Oh, no, Nebbiolo makes me *crazy!*" My family and I looked incredulously at our longtime friend. We'd all just sat down in a bustling restaurant nestled blocks from his West Village home. He went on to explain his objection to my wine list suggestion, citing a particularly wild string of evenings he'd spent in Piemonte years before (surely, he'd simply over-enjoyed himself?). Whatever the case, we ended up splitting a bottle over tall plates of meaty ragù and braised pork shoulder, despite his repudiation. Enjoy this bright, deep, and firmly structured Barolo in the same manner: with a hearty meal and good company.

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

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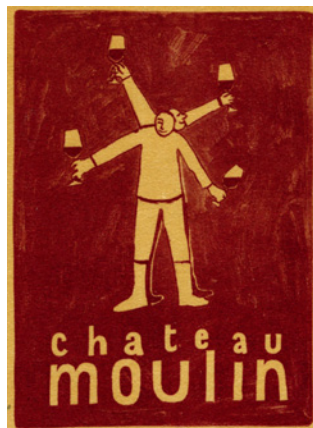
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## —Dustin Soiseth—

### 2010 CANON-FRONSAC CHÂTEAU MOULIN

I first came to know wine through Bordeaux. What I know now that I wish I knew back then—there is a whole galaxy of wine to explore once you leave the region's archaic and contentious classification system behind. Take Canon-Fronsac, where Bénédicte and Grégoire Hubau tend their vines. In the eighteenth century, this appellation's wines were considered among the best in Bordeaux and were enjoyed at the Court of Versailles. What's more, the clay and limestone soils, located just a few miles west of St. Émilion, are ideally suited for Merlot.

Today Canon-Fronsac is overshadowed by its more famous neighbors in the Médoc, which is just fine with me. Values abound, and vignerons make wine for the table, not the auction block. The Hubaus' Château Moulin is a prime example—a nose brimming with pure red fruit and cassis, with whiffs of earth and mint, and a palate as soft and supple as a Debussy nocturne.



**\$28.00** PER BOTTLE

**\$302.40** PER CASE



### 2013 BARDOLINO “LE FONTANE” CORTE GARDONI

The latest vintage of Corte Gardoni's *rosso* has been a fixture on my table since it arrived a few weeks ago. Its exuberant blend of juicy, spicy red fruits and zippy acidity reminds me of my beloved Loire reds, and, like them, Le Fontane is great with a bit of a chill. Whether I'm working in the garden, cooking dinner, or listening to a baseball game on the radio, there always seems to be a glass nearby.

**\$14.00** PER BOTTLE

**\$151.20** PER CASE

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## —Bryant Vallejo—

### 2012 CORBIÈRES ROUGE DOMAINE DE FONTSAINTE

Monday, Tuesday, Wednesday . . . Corbières *rouge* from Domaine de Fontsaïnte is my choice for a consistent, daily, value wine. This versatile red pairs well with a gourmet food truck burger, Café Rouge roast chicken, or a homemade rata-touille dish—*delicioso!* The magic of this Carignan-based *rouge* is that it brings pure pleasure to your dining table, making it easy to gulp down, without heavy pondering. With purple-robed dark fruit, hints of earthiness, and a bouquet that pulls you into the glass—and my oh my, it's cheaper by the case. Mature adults, don't hesitate!

**\$14.95** PER BOTTLE

**\$161.46** PER CASE

### 2013 MARSANNAY ROSÉ RÉGIS BOUVIER

Régis Bouvier never ceases to amaze me with his well-crafted Burgundies and impeccable prices. His Marsannay Rosé (100% Pinot Noir) is another masterpiece. Régis is able to produce a vibrant light rosé, with a stony freshness that bounces on your tongue. Aromas of wild strawberries and ripe pears are followed by acidity that lingers until your next sip. It's an irresistible delight.

**\$23.00** PER BOTTLE

**\$248.40** PER CASE

### 2011 RIESLING GRAND CRU "MUENCHBERG" DOMAINE OSTERTAG

It's nearing the mid-point of baseball season, and your home team might be playing well or they may be disappointing you. Our Bay Area teams are on a cosmic trajectory, and here at KLWM we're wishing for a Bay Bridge battle. Okay, I will stop jinxing this dream. In any case, picture this—a few Brats sizzling on the grill ready to be topped with sauerkraut, a couple fresh crabs on hand to be cracked, and maybe a hunk of mature goat cheese to finish up. My top choice to accompany this delectable experience would be the vibrant Riesling *grand cru* Muenchberg from André Ostertag. With this fleshy, silky, mineral-driven wine you'll be hitting a culinary walk-off home run in the bottom of the ninth.

**\$58.00** PER BOTTLE

**\$626.40** PER CASE

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## —Jennifer Oakes—

### 2011 MAZIS-CHAMBERTIN GRAND CRU DOMAINE MAUME



Despite the diminutive size of the cellar at Domaine Maume, under the direction of Bertrand Maume we've come to expect very powerful and significant wines. Once known for their rough and animalistic style, in the last couple decades their edges have slowly softened. With the *grand cru* Mazis-Chambertin, there is an innate King-of-the-Jungle grandeur, boldly hearty and earthy, but tempered by silky fruit, with accessible

and controlled tannins. This garnet-hued stunner is rich with umami and a warm spiciness that conveys a sense of mystery, like a bearded adventurer—a liquid Hemingway, if you will. Despite the long aging potential of Maume's wines, this 2011 Mazis is great for medium-term drinking while waiting for lower-yielding vintages to mature. On that note, we do have some library releases of older vintages to delve into should you want to explore further. If interested, ask for me when you come in, or just give me a call.

**\$185.00 PER BOTTLE**

**\$1,998.00 PER CASE**

### 2012 BOUZERON "ALIGOTÉ" A. & P. DE VILLAINÉ

The Aligoté grape is the "other" white Burgundy, with only a tiny amount planted, but with the Bouzeron from A. & P. de Villaine, you might not miss your Chardonnay. From arguably one of the greatest winemakers in the world, Aubert de Villaine, wine director at Domaine de la Romanée-Conti, this is his personal project with his American-born wife, Pamela—hence the A. and P. in the domaine name. As elegant and charming as its maker, it is golden straw-colored, almost saline, and perfumed with lime blossoms, aniseed, vanilla, and citrus. With its crispness and light mineral acidity, it is absolutely one of my top choices for summer (and any other season) enjoyment. While drinking extremely well right now, with a few years in bottle it will ripen into a plump, spicy gem. When your automatic seafood go-to would have been Chablis or Muscadet, consider Bouzeron to take to your next oyster fest and see what you think.

**\$30.00 PER BOTTLE**

**\$324.00 PER CASE**

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## —Anthony Lynch—

### 2013 SAUVIGNON BLANC “UNIQUE” DOMAINE DU SALVARD

Believe it or not, this is my favorite Sauvignon Blanc of our portfolio, beating out even the fanciest of Sancerres. Here are three reasons why:

1. Refreshment: the Unique is so crisp and zippy that your thirst stands no chance. Parched throats, beware.
2. Influence on mood: it may be the bright, zesty flavors, but sipping on the Unique always livens me up. This Sauvignon evokes fresh, juicy citrus in a way that provokes exuberant gulping. And between the two of us, it tastes pretty good straight from the bottle . . . not that I would know.
3. Value: it doesn't cost much, and don't forget our case discount. Eleven bottles might not be enough.

The only downside is the bottles—they appear to be defective. Each one I try seems to have a hole in the bottom.

**\$14.95** PER BOTTLE

**\$161.46** PER CASE

### 2012 TERRASSES DU LARZAC ROUGE LES VIGNES OUBLIÉES

The Languedoc is a geographically diverse region, extending from the sun-baked plains bordering the Mediterranean to the lush, green Cévennes Mountains that lead into France's Massif Central. Jean-Baptiste Granier is an ambitious twenty-nine-year-old who is passionate about vinifying several organically farmed parcels of old-vine Grenache, Syrah, Carignan, and Cinsault nestled up against this impressive mountain range. The Terrasses du Larzac he bottles is certainly a Southern wine—the influence of *garrigue* and meridional sunshine are unmistakable—but the high altitude of his vineyards lends a cool-climate sensibility to his *rouge*. The 2012 vintage beautifully illustrates what this little-known appellation is all about: this wine's muscular core is highlighted by bright flavors of fresh red fruits, making it exceptionally drinkable. Grab some for now and some for your cellar before the rest of the world finds out about Jean-Baptiste's fascinating and fruitful project.



*Jean-Baptiste Granier*

© Dixon Brooke

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

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—Mark Congero—

**2013 REUILLY PINOT GRIS  
DOMAINE DE REUILLY**

I still remember opening the box from the first vintage we received of this gorgeous wine from Denis Jamain. The wine was so pale it almost had no color at all, but it tasted delicious, addictive, and it became an instant hit here at KLWM. Vintage 2013 shows a tinge more color. With Kimmeridgian clay and limestone *terroir* at its core, white flowers and herbs on the nose, and pink grapefruit and peaches to tickle your taste buds, it is the perfect summer rosé!

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

**2012 CHABLIS PREMIER CRU “VAILLONS”  
DOMAINE COSTAL**

A stunning, hand-crafted *premier cru* Vaillons from 30-year-old vines for 35 bucks. I could stop right there, but I won't because there is too much to like about this wine. This is classic Chablis: precise, pure, and driven. Velvety citrus fruit gives way to textbook chalk, slate, and stone. It is perfectly drinkable right now and will drink beautifully over the next three to five years. Which leaves us in a quandary: drink it now or later? Simple. Pick up a case and drink six now and six over the next few years—problem solved.

**\$35.00 PER BOTTLE      \$378.00 PER CASE**

**2011 ALOXE-CORTON  
PREMIER CRU “LES VERCOTS”  
DOMAINE FOLLIN-ARBELET**

*Finesse, class, charm, and power. Beautifully perfumed with deep cherry and licorice notes.* That's what I wrote down while I was drinking—I mean tasting—this wine. It is altogether meaty and dense while maintaining grace, elegance, and perfect balance. This wine is a keeper, a true gem in your cellar if you can exercise some patience. My recommended drinking window is 2016 through 2025. The wines of Follin-Arbelet offer some of the best value for your money in the KLWM red Burgundy portfolio. Please don't overlook them.

**\$74.00 PER BOTTLE      \$799.20 PER CASE**



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—Michael Butler—

**2013 VIN DE PAYS DE VAUCLUSE**  
**“LE PIGEOULET” BLANC**  
**VIGNOBLES BRUNIER**

Yet another delectable wine from the Brunier family! This versatile white works well with summer fare: grilled fish, roast chicken, or grilled vegetables. It feels right at home with Mediterranean herbs and the ripe tomatoes now arriving at the farmers’ market.

The blend is equal parts Roussanne, Grenache Blanc, and Clairette. Together, they create a wine that has a complex mouth-feel that finishes with a nice refreshing acidity.

This beauty gets snapped up quickly from the shop, so give us a call as soon as possible to reserve some before it is gone!



**\$18.95** PER BOTTLE      **\$204.66** PER CASE

**2012 CHÂTEAUNEUF DU PAPE**  
**ROUGE “TÉLÉGRAMME”**  
**DOMAINE DU VIEUX TÉLÉGRAPHE**

Once again, the multi-talented Brunier family has created a classic and delicious southern Rhône red that delivers waves of flavor with just the right amount of tannin to give it a pleasing structure. It is all here: Provençal herbs, dark black cherry, and *réglisse*—the hallmarks of the best southern French beauties.

You can drink this wine now and over the next five years or so. The 2012 vintage was quite small due to poor flowering and heat during veraison, but the happy news is that the limited amount of fruit is concentrated and produces a wine of great complexity.

Try this elegant, deeply flavored red with roast lamb infused with thyme, rosemary, and black olives; it is a marriage made in heaven.

**\$46.00** PER BOTTLE      **\$496.80** PER CASE

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

*All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer's right to import wine into his/her state. In placing an order, the customer 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.*

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## 2005 BRUT PREMIER CRU “CUVÉE SPÉCIALE” • J. LASSALLE

*by Katya Karagadayeva*

A FEW THINGS IN LIFE guarantee instant happiness. A chilled glass filled with a brilliant golden liquid—tiny, yet forceful bubbles emerging with a promise of pleasure—always does the trick for me. Perfectly crafted Champagne. Created, surely, for gods, but inherited by mortals by some fortunate mistake.



French law states that vintage Champagne must be aged for a minimum of four years before it can be sold. The Lassalle vintage Cuvée Spéciale ages for at least seven, until it is ready.

Fortunately for us, the 2005 Cuvée Spéciale, my new favorite, has been released and is available in the shop. A blend of equal parts of Pinot Noir and Chardonnay, it's a serious Champagne with great depth and intensity. The palate is exquisite with notes of ripe fruit, rich toast, a touch of nuttiness, and citrusy freshness.

Instant happiness? Guaranteed.

**\$89.00** PER BOTTLE

**\$961.20** PER CASE

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