



KERMIT LYNCH WINE MERCHANT

BARRUOL / LYNCH

Country: **France**
Region: **Northern Rhône**
Appellation(s): **Crozes-Hermitage, Côte Rôtie, Hermitage**
Producer: **Louis Barruol**
Farming: **Lutte raisonnée**
Website: **www.kermitlynch.com**



Over forty years of doing business in France and Italy have given Kermit Lynch a level of expertise that few in the wine industry can boast. Countless hours with growers in some of the most famous vineyards and cellars of Europe have offered more than just a casual look at what it takes to be a great grower, let alone a great winemaker. Kermit Lynch was the first to champion the benefits of unfinned and unfiltered wines, long before they had become fashionable. This belief is really a matter of taste, and the proof has always been in the glass, offering a purer expression of fruit and an unadulterated reflection of the *terroir*. Kermit's conviction has been so strong over the years that he has been able to persuade even the most hard-headed *vignerons* to test his theories.

Long-term relationships with *vignerons* in every major wine growing region offer a tremendous array of opportunities. Every year, Kermit enjoys a creative collaboration with some growers to find the best of their selections. Together, they work towards creating a final blend that showcases the region in all its glory at a price point that is difficult to match.

Louis Barruol is an indefatigable force in the Rhône. He is the fourteenth generation in his family to be making wine at his sixteenth-century domaine in Gigondas. On what was once the site of a Roman villa, Louis' cellars show spectacular remains of old, Roman vinification vats carved into the limestone.

While based in the southern Rhône, Louis is incredibly passionate and knowledgeable about the great Syrahs grown farther north—a passion he discovered he shares with Kermit, who over the decades has worked with some of Louis' northern Rhône idols including Marius Gentaz, Raymond Trollat, and Auguste Clape. In an homage to these legendary *vignerons* and the increasingly rare style of traditional winemaking they practiced, Louis became a *micro-négociant*, working closely with top growers in the northern Rhône who still work with *Sérine*, an ancient clone of Syrah known for its aromatic finesse. Producing only a few precious barrels of each *cuvée*, Louis is helping to save the authenticity and the identity of many great old Côte Rôtie parcels, as well as those of Hermitage, Crozes-Hermitage, and occasionally Saint-Joseph, by keeping them out of the hands of the large, corporate *négociants* in the area.

Together, he and Kermit blend our northern Rhône wines from a selection of Louis' purchased fruit. Louis selects the best parcels he can find based on his intimate knowledge of the region's *terroirs*, and upon bringing the grapes in his cellar gives them the traditional treatment of spontaneous fermentation without destemming, aging in barrel, and bottling without filtration. Once a year, Kermit shows up and either chooses to have a *cuvée* bottled unfiltered, or he blends to find the *assemblage* that satisfies his aesthetic criteria.



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BARRUOL LYNCH (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Crozes-Hermitage "Les Tiercerolles"	Syrah	30-50 years	Granite	N/A
Crozes-Hermitage <i>Les Batits</i>	Syrah	40-50 years	Sandy loam	
Crozes-Hermitage <i>Tenay</i>	Syrah	30-50 years	Granite	
Crozes-Hermitage <i>Goutay</i>	Syrah	Planted in 1980	Granite	
Crozes-Hermitage <i>Habrard</i>	Syrah	50 years average	Granite	
Crozes-Hermitage <i>Gervans</i>	Syrah			
Côte Rôtie "Les Roses"	Syrah	30-50 years	Schist	
Côte Rôtie "La Boisselée"	Syrah	30-50 years	Schist	
Côte Rôtie "La Dorée"	Syrah	30-50 years	Schist	
Côte Rôtie <i>La Viaillère</i>	Syrah	30-50 years	Schist	
Côte Rôtie <i>Nève</i>	Syrah	30 years	Schist	
Côte Rôtie <i>Besset</i>	Syrah	40 years	Mica schist	
Côte Rôtie <i>Fongeant</i>	Syrah			
Hermitage <i>Blanc La Pierelle</i>	Marsanne	80 years	Limestone, granite	
Hermitage <i>La Pierelle</i>	Syrah	30-50 years	Limestone, granite	

* "ha"=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- All wines are hand-harvested and sorted during harvest
- Maceration lasts 2 or 3 weeks
- Fermentation takes place in cement tank
- Wines are aged on average for 15 months in Burgundy barrels
- New barrels are introduced to rotation occasionally as needed, with the goal of minimizing new oak influence
- Wines are not fined or filtered

Crozes-Hermitage "Tiercerolles"

- "Tiercerolle" is an old French word for a barrel
- 2020: a blend of three different *lieux-dits*: 45% *Mercuriol*, 45% *Martinelle*, 10% *Habrard*
- 2017 and 2018: a blend of several *lieux-dits* including: *Gervans*, *Tenay*, *Mercuriol*, *Habrard*, and *Batits*
- 2016: a blend of 12 barrels: 4 from *Besset*, 2 from *Batits*, 3 from *Habrard*, 3 from *Mercuriol*

Côte Rôtie "Les Roses"

- 2020: a blend of three different *lieux-dits*: 75% *Rosier*, 20% *Grand Vigne*, 5% *Tilleuil*
- 2017: a blend of 3 barrels: 1 from *Fongeant*, 2 from *Champin*
- 2010: a blend of the *lieux-dits* *Buffin*, *Brosse-Champin*, and *Fongeant*
- 2009: a blend of the *lieux-dits* *Fongeant* and *Rozier*



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BARRUOL LYNCH (continued)

Côte Rôtie “La Boisselée”

- 2019: 3 barrels from *Grande Vigne*, 3 from *Bercherries*, 3 from *Beset*, 2 from *Tilleul*
- 2018: 1 barrel from *La Viaillère*, 2 from *Le Plomb*, 2 from *Beset*, 2 from *Champin*, 1 from *Fongeant*, 1 from *Bodin*
- 2017: 1 barrel from *La Viaillère*, 2 from *Le Plomb*, 2 from *Beset*
- 2016: 2 barrels from *La Viaillère*, 2 from *Fongeant*, 1 from *Beset*, 3 from *Semons*, 1 from *Le Plomb*, 3 from *Nève*
- 2015: 2 barrels from *La Viaillère*, 2 from *Fongeant*
- 2014: 2 barrels from *Beset*, 2 from *Semons*, and 1 from *Le Plomb*
- 2013: a blend of *Buffin*, *Bodin*, and *La Viaillère*
- 2010: a blend of *Le Plomb*, *Nève*, *La Viaillère*, and *Champin*
- 2009: a blend of *Labrosses* and *Champin*

Côte Rôtie “La Dorée”

- 2017: sourced from *lieux-dits Nève* and *Semons*
- 2011: sourced from *lieu-dit Le Plomb*
- 2009: a blend of *lieux-dits Viaillère* and *Champin*

Hermitage *Blanc La Pierrelle*

- Fermented in Burgundian barrels
- Wine is not racked, fined, or filtered before bottling

Hermitage *Rouge La Pierrelle*

- *La Pierrelle* is a *lieu-dit* at the top of the hill of Hermitage, facing south-southwest, with a granite soil and *galet* stones
- The name, *Pierrelle*, refers to stones (*pierre* in French), and the stoney nature of the vineyard