

KERMIT LYNCH WINE MERCHANT

FEBRUARY 2018



Sea urchins, Bandol, France

© Gail Skoff

SOUTHERN FRENCH REDS SAMPLER
CHASSAGNE-MONTRACHET PRE-ARRIVAL
SANCERRE VIA A NEW LENS ■ ITALIAN REFRESHMENT

— PRE-ARRIVAL OFFER —

2016 BRUNO COLIN

by Dixon Brooke

VINTAGE 2016 IN BURGUNDY was not easy to navigate, as devastating spring frosts severely reduced the crop across wide swaths of the Côte d'Or. I couldn't have been more pleased to discover the quality of these beautiful 2016s from Bruno Colin when I tasted with him in Chassagne-Montrachet in early December, although the quantities left a lot to be desired! *C'est comme ça*, as he put it, accepting his fate, as Burgundian farmers long ago learned to do. In any case, I'll always take quality over quantity.

These elegant wines show wonderful *terroir* definition and have a delicate, inviting touch. The drastic crop reduction naturally concentrated the remaining grapes, adding further interest. Another welcome quality of these 2016s is that I believe they will be ready to enjoy even before the taut 2014s and the rich and powerful 2015s. Please consult with our retail staff for detailed tasting notes on this inspiring lineup of *premiers crus*.

PER CASE

2016 CHASSAGNE-MONTRACHET	\$912.00
2016 CHASSAGNE-MONTRACHET <i>IER CRU</i> "LA BOUDRIOTTE"	1,344.00
2016 CHASSAGNE-MONTRACHET <i>IER CRU</i> "LES CHAUMÉES"	1,344.00
2016 CHASSAGNE-MONTRACHET <i>IER CRU</i> "LA MALTROIE"	1,344.00
2016 CHASSAGNE-MONTRACHET <i>IER CRU</i> "LES VERGERS"	1,344.00
2016 CHASSAGNE-MONTRACHET <i>IER CRU</i> "MORGEOT"	1,344.00
2016 CHASSAGNE-MONTRACHET <i>IER CRU</i> "EN REMILLY"	1,560.00
2016 PULIGNY-MONTRACHET <i>IER CRU</i> "LA TRUFFIÈRE"	1,956.00

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



The Colin cellar

© Bruno Colin

SOUTHERN FRENCH REDS SAMPLER

by Clark Z. Terry

SOUTHERN FRENCH REDS—typically, those words bring to mind hearty Grenache-based wines. That notion isn't unwarranted, but dozens upon dozens of different grapes are grown throughout the Mediterranean region of France (and Corsica seems to come up with a new one each year). Here's an opportunity to expand your notion of what this area has to offer.

In this sampler, you'll find two traditional blends—the Bandol from Terrebrune (Mourvèdre) and the Vacqueyras from Sang des Cailloux (Grenache). These classics provide a good benchmark for the four other wines.

One step away from traditional is Domaine Gallety's Côtes du Vivarais, which splits the Rhône in two by featuring a 50/50 blend of Syrah and Grenache. The Giacometti Sempre Cuntentu brings to light one of Corsica's many endemic grapes, Sciaccarellu, showing off how exceptional the easy-drinking wines from this variety can be. The last two sampler selections hail from the Languedoc. Aupilhac's Les Servières (Cinsault) displays the depth and beauty of a grape that is nearly always blended. And finally, the true wild card of the bunch, the Château Fontanès Cabernet. It should be no surprise that the best value in Cabernet would come from the Languedoc.



PER BOTTLE

2016 PAYS D'OC "LES TRAVERSES DE FONTANÈS"	
CHÂTEAU FONTANÈS	\$14.95
2015 VIN DE FRANCE "SEMPRE CUNTENTU"	
DOMAINE GIACOMETTI	28.00
2015 PAYS D'HÉRAULT "LES SERVIÈRES"	
DOMAINE D'AUPILHAC	29.00
2015 CÔTES DU VIVARAIS • DOMAINE GALLETY	29.00
2015 VACQUEYRAS "CUVÉE AZALAÏS"	
DOMAINE LE SANG DES CAILLOUX	34.00
2013 BANDOL • DOMAINE DE TERREBRUNE	42.00

Normally \$176.95

SPECIAL SAMPLER PRICE **\$141**

(a 20% discount)

SANCERRE VIA A NEW LENS

by Dixon Brooke

2015 SANCERRE ROUGE HIPPOLYTE REVERDY

There is Sancerre *rouge* and then there is Reverdy Sancerre *rouge*! Michel Reverdy has dedicated a goodly proportion of his career to figuring out how to make world-class Pinot Noir in Verdigny. He finally determined the right cooper and the right barrel size perfectly adapted to his Pinot and has the art of the process completely dialed in. In 2015, he truly excelled. You can expect beautifully focused and detailed Pinot fruit, freshness, noble tannins, and the ideal structure to give support to the wine with no aggression. It is hard to believe Loire Valley Pinot can be this good.

\$28.00 PER BOTTLE **\$302.40** PER CASE

2015 SANCERRE ROUGE “LE CHANT DE L’ARCHET” • DANIEL CHOTARD

Daniel and his son Simon are no slouches themselves when it comes to producing fine, Sancerrois Pinot Noir. Daniel used to age this special cuvée from their oldest and best Pinot vines in used Hospices de Beaune barrels. Simon has expanded the repertoire to include larger *demi-muids* and *foudres*, improving its delicacy of expression. For those in need of expanded Pinot Noir address books as Burgundy continues to be buffeted by innumerable pressures, our growers in Sancerre with their world-class soils and savoir faire deserve your attention.

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

2012 SANCERRE “CUVÉE ORTUS” HIPPOLYTE REVERDY

The rarest of the Reverdy cuvées, Ortus was really an invention at the urging of Kermit, who has a fondness for Sauvignon with full malolactic fermentation, aged in wood, bottled unfiltered, generally treated like a white Burgundy. Kermit once told me the story of how Didier Dagueneau asked him which barrel in his cellar was Kermit’s favorite after he had tasted them all, and Kermit picked the barrel that Didier not so fondly referred to as “the mistake” (that is, the only one that did its malo). You have probably never imagined that Sauvignon could taste like this. Serve it as you would a Chardonnay from Burgundy, grandly.

\$43.00 PER BOTTLE **\$464.40** PER CASE

PURE ITALIAN REFRESHMENT

by Anthony Lynch

2016 PROSECCO TREVISO SUI LIEVITI • GREGOLETTO

Prosecco has become a difficult minefield to navigate: it can come from a vast expanse of northeast Italy, including fertile plains better suited to grain than grape. The world's colossal appetite for the stuff, alas, has resulted in millions and millions of bottles of often-sweet bubbly plonk being churned out annually. Buyer, beware!

In contrast, here is a bone-dry Prosecco from steep, lush terraced vineyards right where the towering Alps abruptly emerge from the Veneto's gentle hillsides. Brilliantly exemplifying the historic *col fondo* style, each bottle contains a modest sediment, which may or may not have medicinal properties. This fizzy rock juice has an undisputable gift for bestowing unparalleled palate stimulation and mental reinvigoration.



\$18.00 PER BOTTLE

\$194.40 PER CASE

2016 VERMENTINO "VIGNETO ISASCO" PUNTA CRENA



There's not much to complain about during winter in the Bay Area, but even on a sunny 59-degree day I occasionally catch myself daydreaming of the balmy scent of a warm Mediterranean breeze. Uncorking a *bianco* from Punta Crena always gets the job done, and the first fragrant whiff of juicy lemon, dried herbs of the Ligurian brush, and sea spray is enough to eradicate the mild discomfort of being slightly underdressed on an unseasonably warm winter evening. They say wine is liquid sunshine, so why not choose the radiant sunshine from the Mediterranean coast, courtesy of this lively Vermentino.

\$28.00 PER BOTTLE

\$302.40 PER CASE

BURGUNDY

THE *BLANCS* OF THE DEEP SOUTH

by Dixon Brooke

2015 GIVRY *BLANC* “CLOS DES VIGNES RONDES” • FRANÇOIS LUMPP

Lumpp is a specialist in the *terroirs* of Givry, located in the southern end of the Châlonnaise, and takes immense pride in proving to his neighbors farther north that Givry is capable of producing great white wine. From his highest-altitude white vineyard, this Chardonnay shows its origins faithfully with a bright, chalky personality full of energy and thirst-quenching savor.

\$48.00 PER BOTTLE **\$518.40** PER CASE

2015 MONTAGNY *BLANC 1ER CRU* JEAN-MARC VINCENT

Kermit has long known the charms of Montagny, an appellation along Burgundy's less-traveled road. The *terroir* is unique in that it is like a southern version of Chablis, a mound of fossil-encrusted limestone (former seabed) jutting out of the earth. He used to work with a grower in Montagny that many of you may recall, Jean Vachet. We have been looking for an adequate replacement to Vachet for quite a while and were thrilled when our very own Jean-Marc Vincent of Santenay struck a deal with a local grower to secure grapes for this cuvée. It showcases the *terroir* with a flair and style that reminds us what we've been missing all these years.

\$44.00 PER BOTTLE **\$475.20** PER CASE

2015 POUILLY-FUISSÉ “CLOS REYSSIÉ” DOMAINE ROBERT-DENOGENT

Jean-Jacques Robert—now joined by his enthusiastic and talented sons, Nicolas and Antoine—has been toiling away in his hometown of Fuissé for decades, often with little notice beyond our faithful clientele, crafting monumental cuvées from many of the Mâconnais's greatest sites. This Pouilly-Fuissé from the town of Chaintré (located between the town of Mâcon and the Beaujolais region) is their newest creation. It combines rich, golden, decadent Chardonnay fruit with the type of structure and finesse that only the limestone soils of Burgundy can provide.

\$52.00 PER BOTTLE **\$561.60** PER CASE

CORSICAN REDS

by Anthony Lynch

2015 FAUSTINE ROUGE “VIEILLES VIGNES” DOMAINE COMTE ABBATUCCI

Could a red from a faraway island made from two obscure grape varieties (Sciaccarellu and Niellucciu) prove to be the ultimate crowd pleaser? Take this bottle to your next gathering and watch as partygoers slurp it down mercilessly. Medium-bodied, vividly aromatic, and saturated with juicy wild fruit and resinous herbs of the maquis, this wine has the versatility and downright deliciousness to draw oohs and aahs from seasoned wine snobs and thirsty amateurs alike. Serve with paella, pizza, barbecue, or take a cue from the Corsicans and grill some *figatellu*—smoky pork liver sausage to serve inside a piece of baguette.

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

2014 CORSE FIGARI ROUGE “ALTA ROCCA” CLOS CANARELLI

Alta Rocca is 100% *foudre*-aged Sciaccarellu from Canarelli’s domaine on the isle’s rustic, windswept southern extremity. This finessed masterpiece is all about the velvety appeal of biodynamically farmed Sciaccarellu: bursting with seductive red berries, white pepper, and supple floral delicacy, it has virtually no tannin and explosively conveys the unique Mediterranean flavors of Corsica. The price may seem high for a novelty from an unpronounceable grape (*shaka-rel-lu*), but pull the cork, and I’m willing to bet this will be the first bottle on the table drained to the last drop.

\$95.00 PER BOTTLE **\$513.00** PER 6-BOTTLE CASE

2015 PATRIMONIO ROUGE • YVES LECCIA

In Patrimonio, a small pocket of stratified white limestone separates Corsica’s northeast, schist-based portion—geologically related to Tuscany, fifty miles across the water—from the rest of the island, a hunk of granite that has more in common, rock-wise, with Sardinia to the south. Yves Leccia’s wines therefore enjoy both schistous and calcareous influences, lending his Patrimonios a lovely complexity accentuated by organic farming and precise work in the cellar. This full-blooded Niellucciu/Grenache blend has all the savory, earthy nuances bestowed by this great *terroir*, and the long herb-infused finish will certainly leave something to think about—and something to chew on.

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

FROM THE CELLAR, FOR THE CELLAR

by *Dustin Soiseth*

THE THREE WINES below were born in cellars of different types and in time will blossom in your cellar, whatever its form or location.

2015 SAINT-ÉMILION GRAND CRU CHÂTEAU TERTRE DE LA MOULEYRE

The cellar in which Eric Jeanneteau raises his single wine, a beautiful red Saint-Émilion *grand cru*, is an unadorned building on the family estate in Saint-Étienne de Lisse. Jeanneteau varies his vinification quite a bit depending on each vintage's conditions, and the results can be fascinating, even startling, like hearing the same symphony interpreted by different conductors. His 2015 is supple, vibrant, and alive. The cellar may be plain, but there's a true *chef d'orchestre* inside.

\$85.00 PER BOTTLE **\$918.00** PER CASE

2015 GEVREY-CHAMBERTIN 1^{ER} CRU “LES CORBEAUX” • LUCIEN BOILLOT & FILS

Despite our detailed knowledge of the science and processes of winemaking, the magic that happens in the dark cellars of Burgundy still holds us in thrall. At Domaine Boillot in Gevrey-Chambertin, their cold, damp cellar is extremely conducive to this special Burgundian wizardry. Of all Boillot's cuvées, the ones from Gevrey-Chambertin are the most brooding, the most earthbound. Only with time do they reveal their full range of sweet and savory delights.

\$105.00 PER BOTTLE **\$1,134.00** PER CASE

2009 BRUNELLO DI MONTALCINO • SESTI

It takes a special kind of man to look at an ancient, overgrown, neglected collection of buildings and say to himself, “Yeah, this is where I want to raise my kids,” but that's exactly what Giuseppe Sesti did more than forty years ago when he first saw Castello di Argiano. Apparently one challenge wasn't enough, because after Giuseppe cleared and restored the thirteenth-century hilltop estate, he turned his focus to wine! His 2009 Brunello di Montalcino has already spent several years in Sesti's cellars—located just behind the ancient tower pictured on the label—and is starting to show the leathery, savory balsamic notes I love in mature Sangiovese. There's no rush here.

\$85.00 PER BOTTLE **\$918.00** PER CASE

CHARLY THÉVENET

by *Chris Santini*

IT'S HARD TO BELIEVE ten years have gone by since I first met Charly Thévenet. It was January 2008, in Marcel Lapierre's harvest room, where Marcel would provide food and drink for his workers in season. That day, instead of harvest hands, the room was full of twenty or so distributor clients of ours we were taking around France to taste new releases from our producers. Per our routine, Marcel would invite Jean Foillard, Guy Breton, and Jean-Paul Thévenet over, too, and all would arrive with arms full of Morgon, and we would work our way through the wines (if you can call it work). This time, Jean-Paul came by with not only wine but also his young son, Charly, who had just returned from internships in Italy and the Loire Valley. We tasted through the great Morgons of the entire gang, and as usual we were awed that these guys could make Beaujolais so damn good, and of course we sold every last bottle they could offer us.

As we were getting ready to leave, I could see Jean-Paul pushing his son toward the group, bottle in hand, as Charly seemed to sheepishly look for an escape. It must have been intimidating to face a group of twenty serious clients who had just finished tasting some of the best wines the planet has to offer, but once he reached the front and held up an unlabeled bottle of wine, there was no turning back. He nervously told us that a few months prior he had purchased some very old vines in neighboring Régnié and had just produced his first wine. He had pulled a sample, if anyone wished to taste. Within seconds, all empty glasses were raised, and he worked his way around the room pouring. The wine was only four months old, an unfinished sample from a concrete tank with no name and no label, but none of that mattered. It was deep, it was ferrous, it was red licorice, it was bright, and it was beautiful. As he poured the wine and clients took a sniff, orders were quickly called out and cases reserved, since there didn't seem to be a whole lot of it to go around. By the time Charly was pouring the last glass, his entire vintage was sold out (and it has pretty much remained that way ever since). It was a truly remarkable way to welcome the next generation. Charly showed us that he "got it," understanding what we look for in great Beaujolais. Now, ten years later, he's still getting it—not fixing anything that isn't broken, keeping it simple, making one wine each year, making it great, and watching it sell out before starting anew.



2016 RÉGNIÉ "GRAIN & GRANIT"

\$32.00 PER BOTTLE

\$345.60 PER CASE

ALTO ADIGE TRIO

by Anthony Lynch

2016 KERNER • MANNI NÖSSING

The white Kerner grape has been around since 1929, when a German grape breeder created a cross between Riesling and Schiava (see below). Its name honors Justinus Kerner, a medical doctor and poet whose work featured prominent wine references. Today, Kerner grows in Germany and Austria but truly thrives in Alto Adige's northernmost subregion, a narrow Alpine valley known as the Valle Isarco. Nössing's rendition is pure as a breath of brisk mountain air, with a crystalline stoniness recalling one thousand jagged Dolomite peaks.

\$30.00 PER BOTTLE **\$324.00** PER CASE

2016 VIGNETI DELLE DOLOMITI SCHIAVA FERRUCCIO CARLOTTO

Having traded hands multiple times between Italy and the Austro-Hungarian Empire, Alto Adige has more than a little bit of Germanic heritage. Maybe it's the northern blood, or perhaps it's the perpetual need to stay warm at stratospheric Alpine elevations, but the *Sudtirolese*, as they are known, are notable guzzlers, be it crisp local beer, aromatic mountain whites, or reds from the Schiava grape. This variety produces wines intended for slight chilling and major quaffing, and few have mastered it quite like the father-daughter team of Ferruccio and Michela Carlotto. If schnitzel is not to your taste, gulp down this bright, delicate *rosso* with a simple cheese plate, artisanal co-op pizza of the day, or Korean bibimbap.

\$26.00 PER BOTTLE **\$280.80** PER CASE

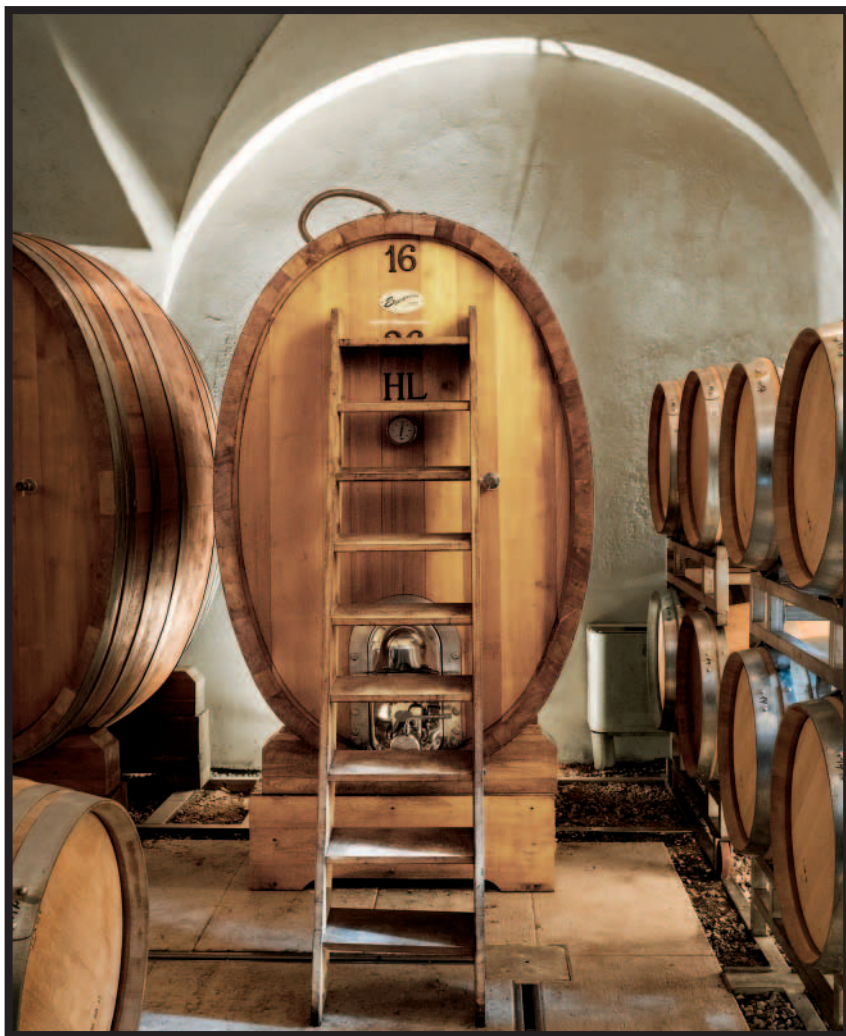
2011 ALTO ADIGE MERLOT-CABERNET SAUVIGNON "IUGUM" • PETER DIPOLI

If you read much wine journalism nowadays, you will be bombarded with so-called experts telling you what's hot, what's up-and-coming, what's no longer cool, which producers are has-beens, and which novel grapes are absolutely worthy of your paycheck. While such professional advice certainly has its merits and may lead you to new discoveries, the wine hipness-o-meter has its flaws, too: all it takes is a flashback to the eighties to see that some trends do more harm than good (anybody not named MC Hammer should lay off the Hammer pants).

All this noise can overcomplicate your drinking decisions, and you could miss out on gems like this unusual Bordeaux blend from a precipitous, high-altitude limestone site in the heart of the Dolomites. Its tender, rich, dark fruit is perfectly framed by Germanic restraint and chewy Napa Mountain-style tannins. Where that puts it on the coolness scale I can't say, but it is hard to go wrong with this combination of stunning *terroir*, noble grapes, and masterful vinification.

\$48.00 PER BOTTLE

\$518.40 PER CASE



Peter Dipoli's cellar

© Gail Skoff

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“Living wines have ups and downs just as people do, periods of glory and dog days, too. If wine did not remind me of real life, I would not care about it so much.”

Kermit Lynch, 1989

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

Title to all wines sold by Kermit Lynch Wine Merchant passes to the buyer in California, and the buyer is solely responsible for the shipment of wines. We make no representation as to the legal rights of anyone to ship or import wines into any state outside California. In all cases, the buyer is responsible for complying with the laws and regulations, in particular those relating to the importation of alcohol, in effect in the state to which the buyer is shipping alcohol. 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.