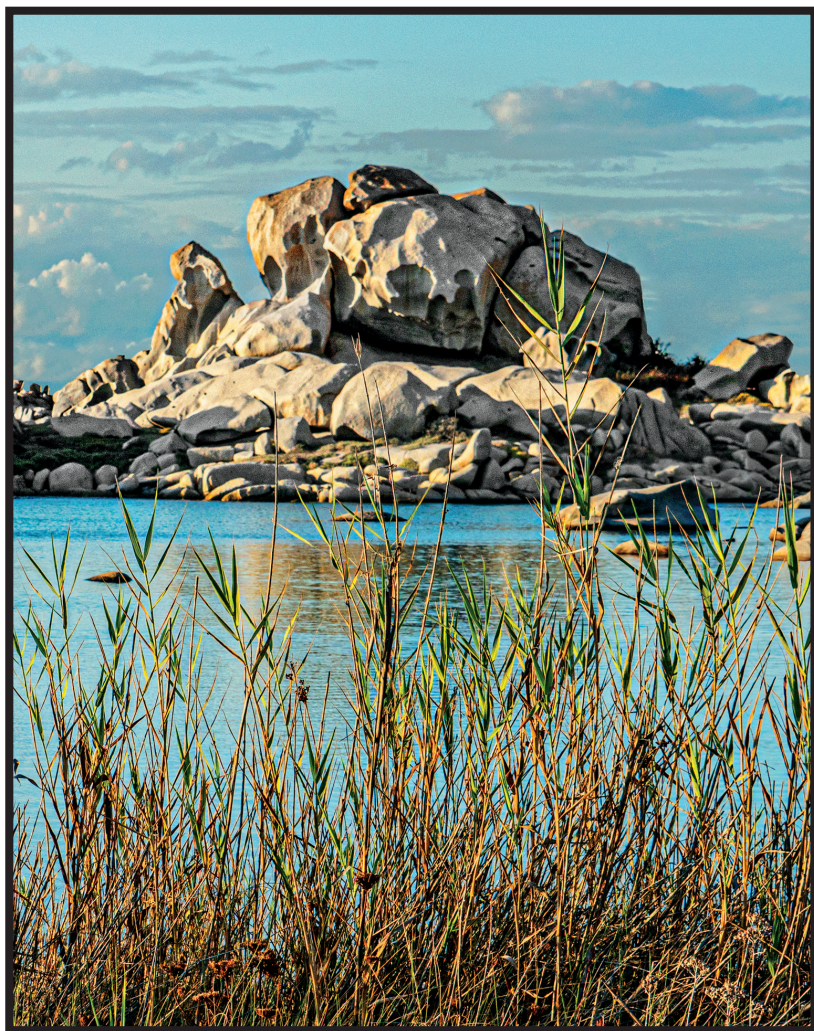


KERMIT LYNCH WINE MERCHANT

MAY 2021



Lavezzi Islands, Corsica

© Gail Skoff



15% OFF COUPON INSIDE!



GIULIA NEGRI'S 2016 BAROLI

CORSICAN BOUNTY ■ RISING STARS SAMPLER

GIULIA NEGRI

by Jane Berg, KLWM NEW YORK

GIULIA NEGRI—a sort of wunderkind, if you will—makes the type of wines you’d expect from someone at the apex of their career. She pursues terroir expression with the instincts and knowledge of a grower who draws on decades of experience, and yet she’s merely getting started. Inspired in part by her time spent in Burgundy, a voracious curiosity, and great pride in her native Piedmont, Giulia produces Baroli that are rife with tradition, soul, finesse, and—most important—terroir. While hard work and passion certainly pay off, upon tasting these wines, you realize that some artisans are equipped with an unusual sixth sense that guides them to the forefront of their craft. Her 2016s drink beautifully in their youth, though high-altitude, organically grown Baroli as graceful as these will continue to dazzle over the lifetime of anyone patient enough to wait.



© Gail Skoff

2016 BAROLO “LA TARTUFAIA”

La Tartufaia is a divinely atmospheric truffle forest in the heart of La Morra where Giulia’s vineyards run parallel. The wines produced here, from clay-rich soil, are textbook examples of classically structured Barolo typical of the area. Rounded tannins, salty minerality, and pure Nebbiolo fruit make this wine an essential selection for any cellar, especially in such a stellar vintage.

\$60.00 PER BOTTLE **\$648.00** PER CASE

2016 BAROLO “SERRADENARI”

At 520 meters above sea level, the Serradenari *cru* is home to the highest vineyards in the Barolo appellation, with sweeping views of the Langhe hills and snowcapped Alps on the horizon. I can’t imagine it would get old working amid this scenery, but that’s not to say the work is light. Giulia’s painstaking attention to detail in these sandier-soil parcels, and deliberate choices in the cellar, result in wines with a fine grain, spiced tannins, and a celestial nose of peony and rose petal.

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



CRUS DU BEAUJOLAIS

by Anthony Lynch

2019 FLEURIE “LES MORIERS” DOMAINE CHIGNARD

Arriving in Cédric Chignard’s cellar in early March last year to blend his 2019s, I was saddened to learn that a late frost had decimated a good portion of his crop. While superlative quality certainly doesn’t make up for lost quantity, it was reassuring nonetheless to dip my nose into a sample from the first big *foudre* and discover a beautiful Beaujolais with a classic balance, brimming with graceful energy. Now in bottle, it emanates a floral aroma of a rare delicacy, along with that velvety-fine grain that makes Fleurie the undisputed Queen of Beaujolais’ *crus*.

\$27.00 PER BOTTLE

\$291.60 PER CASE

2018 BROUILLY • ALEX FOILLARD

Alex Foillard epitomizes the new generation of talent coming of age in the Beaujolais. Growing up in the Foillard household, he had privileged access to the brightest minds of natural wine, but that did not prevent him from exhibiting some ambition of his own. In order to really spread his wings, he purchased



his own vineyards, including a one-hectare plot of fifty-year-old vines in Brouilly, a *cru* novel to the Foillard cellars. You might detect a slight southern accent in this release—a generous dash of plump, sun-ripened fruit enveloping its granite core—along with the deluxe silkiness that characterizes all Foillard bottlings.

\$48.00 PER BOTTLE

\$518.40 PER CASE

2019 MORGON “VIEILLES VIGNES” GUY BRETON

The vigneron, who goes by the nickname P’tit Max, is perhaps the most laid-back fellow you’ll ever come across. He acts so nonchalant that it’s rather shocking to think he is a contemporary master of vinifying Gamay naturally, a feat that requires stupendous precision to achieve the desired outcome while avoiding the . . . er, smelly pitfalls sometimes associated with such methods. When asked his secret, Max simply shrugs and calmly reveals, “I don’t sleep much for two months after harvest.” The result of eighty-year-old vines, excellent vintage conditions, and many sleepless nights, this is a spicy, stony, impeccably refined Morgon from one of Beaujolais’ all-time greats.

\$40.00 PER BOTTLE

\$432.00 PER CASE

RIESLING

by Chris Santini, KLWM BEAUNE

BE FOREWARNED: these are not your parents' Rieslings! Unless, of course, your parents sourced theirs from Kermit back in the day. What we have here are three examples of dry-as-they-come, mineral-packed Rieslings that are actually quite fun. If you've been disappointed or confused by Riesling in the past, or if you're wondering what it's all about but don't know where to start, look no further.

2018 RIESLING "RÉSERVE" • ALBERT BOXLER

Boxler, one of Alsace's grand heavyweights, is one of those domaines whose wines are usually rather difficult to come by, as more often than not they're snatched up at release and taken out of cellars to mark only the most important occasions. Most of Boxler's wines are rare, powerful, and thought-provoking monuments. This Riesling has all the grandeur of the more famous Boxler cuvées, being sourced from declassified *grand cru* vines, but its crisp, fresh, easier style is for when you just need a good solid drink and not a major celebration.

\$67.00 PER BOTTLE

\$723.60 PER CASE

2018 RIESLING • KUENTZ-BAS

Kuentz-Bas, a centuries-old, discreet, and unassuming estate, is capable of serious, grandiose wines. Yet what makes the domaine noteworthy—and worthy of our decades-long relationship—is how they excel in the art of the “everyday wine.” Their starters’ range, including this Riesling, is always a terrific value, made from sustainably farmed fruit, with minimal-intervention cellar practices. This kind of classic, energetic, aromatic Riesling is the house specialty here.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2019 RIESLING "RÉSERVE" • MEYER-FONNÉ

Somewhere between Boxler's established fame and Kuentz-Bas's discretion lies the rising star of Félix Meyer. His Riesling Réserve is perhaps the most serious of the bunch. There's a lot of weight and punch packed in this bottle. The wine is driven, as if Félix is eager to show us just how much he can do—and for such an excellent price. It's worth taking notice.

\$28.00 PER BOTTLE

\$302.40 PER CASE



GRANDS CRUS

by Anthony Lynch

2016 PINOT GRIS GRAND CRU “BRAND”

ALBERT BOXLER

Alsace’s *grands crus* Pinot Gris, when vinified dry by a great vigneron, are among the few wines that can fill in for fine white Burgundy at table. Indeed, the two share some commonalities: a nose as deep and nuanced as any white wine, layers of flavor expressed with subtlety and finesse, and the ability to improve in bottle over many years. The steep granite slope known as Brand is the perfect home for the grape, and Jean Boxler knows just what to do with it in his cellar. The outcome is a regal white wine of ample weight, its lustrous texture punctuated by the biting minerality conferred by a noble terroir.

\$82.00 PER BOTTLE

\$885.60 PER CASE

2017 CHABLIS GRAND CRU “BOUGROS”

ROLAND LAVANTUREUX

Now that the new generation has settled in at Domaine Lavantureux, we can barely keep track of the new developments, each one more exciting than the last. This bottling marks just their third release from Bougros, a *grand cru* with abundant sun exposure noted for its high proportion of clay. It stands out from their other wines for its lavish richness, pampering your palate with decadent, limestone-tinged fruit without sparing an ounce of mouthwatering Chablisien typicity. You may certainly cellar it, but you’d be missing quite a treat today—it holds nothing back.

\$95.00 PER BOTTLE

\$1,026.00 PER CASE

2018 CORTON GRAND CRU

DOMAINE FOLLIN-ARBELET

The majestic hill of Corton, just north of Beaune, is the only place in Burgundy (besides the exceptionally scarce Musigny *blanc*) where white and red can both lay claim to *grand cru* status. Both can be found in the depths of Franck Follin’s cellar in Aloxe-Corton, a dark and mystical place where dreams of old-school Burgundian artisanship come true. His Corton is a reverie of sensual, pure-fruited Pinot Noir, its opulent fragrance of ripe cherry, violets, and sandalwood soaring atop a dense web of lace-like tannins. Made for the cellar, it can also be enjoyed right away to experience the sheer pleasure of a sumptuous, youthful Pinot.

\$175.00 PER BOTTLE

\$1,890.00 PER CASE

CORSICA BEFORE, DURING, AND AFTER DINNER

by Anthony Lynch

2016 MUSCAT DU CAP CORSE • ANTOINE ARENA

You won't confuse this stunning dessert wine with Muscat from Alsace, Beaumes-de-Venise, or anywhere else: its ravishing perfume of *miel du maquis*, wildflowers, and resinous herbs could come only from Corsica. We always keep a few vintages stocked in the Lynch cellar, since they age well and are a great way to start or end any meal. My favorite pairing is a bowl of delicate fresh ricotta—the closest we can get to Corsica's *brocciu*—drizzled with raw honey.

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

2017 CORSE FIGARI BLANC • CLOS CANARELLI

One of the revelations—and great privileges—of visiting our growers in Corsica year after year has been discovering the surprising aging capacity of wines made from the Vermentinu grape. The transformation that comes with time is only just underway in this *blanc* from Yves Canarelli's granitic vineyards in the island's extreme south. At four years old, it is beginning to show secondary notes of gunflint, crushed stone, almond, and petrol, all while retaining youthful aromas of blossoms and exotic fruit. You'll welcome the added intrigue to what is often dismissed as a simple summer refresher.

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

2018 PATRIMONIO ROUGE "E CROCE" YVES LECCIA

Patrimonio is ordinarily the source of Corsica's darkest, brawniest reds, but 2018, a rainy year, produced much gentler wines than is typical from the Niellucciu grape. Instead of raw power, Yves Leccia's 2018 is all about perfume: fragrant wild fruit, flowers, and smoky herbs with roasted, savory undertones. It even takes nicely to a slight chill.

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



2016 PATRIMONIO ROUGE “CARCO” ANTOINE-MARIE ARENA

A commanding hillside strewn with big stones and marine fossils, Carco is one of Patrimonio’s great vineyard sites. The 2016 vintage produced dark, concentrated wines with focused acidity and chewy tannins that have begun to melt together in the years since release. With an almost bloody quality comparable to the juices from the first cut into a thick ribeye, this just begs for red meat—give it a try next time in the place of your favorite Tuscan or Provençal red.

\$48.00 PER BOTTLE

\$518.40 PER CASE



Looking down on Arena’s Carco vineyard

RED WINES FROM RISING STARS

6-BOTTLE SAMPLER

by Tom Wolf

AS MUCH AS our importing business is built on decades-long relationships Kermit has formed with dozens of producers throughout France and Italy, we refuse to rest on these laurels. While one could in theory be very happy to continue working with only the classic domaines in our portfolio, it is simply too exciting to discover and support a producer whose reputation is nowhere near—not yet, anyway—the level of his or her talent. All of the wines in this sampler are made by such vigneroni. Take Roch Sassi at Clos Saint-Joseph, for example, who crafts a preternaturally elegant *Côtes de Provence rouge* in his tiny and unique slice of the AOC, just thirty minutes north of Nice. Or Carmelo Vecchio, who produces unusually refined Etna *rosso* from ancient vines planted along the northern face of Mount Etna. And Federico Staderini, who—against all odds—has taken Pinot Noir and found a perfectly conducive home for it in the eastern stretches of Tuscany. These producers as well as the other three featured in this sampler are doing incredible work in their vines and cellars, and we could not be more thrilled and honored to be along for the ride.



PER BOTTLE

2018 VITTORIA FRAPPATO • PORTELLI	\$25.00
2019 ETNA ROSSO “SCIARE VIVE” • VIGNETI VECCHIO	38.00
2018 CÔTES DE PROVENCE ROUGE • CLOS SAINT-JOSEPH	55.00
2016 CHIANTI CLASSICO RISERVA “TERRAZZE” • CASTAGNOLI	45.00
2019 GARD ROUGE “CRU-ELLES” • LUDOVIC ENGELVIN	35.00
2016 TOSCANA ROSSO “CUNA”	
CUNA DI FEDERICO STADERINI	48.00

Normally \$246.00

SPECIAL SAMPLER PRICE **\$196**

(a 20% discount)

SPRING LOIRE WHITES

by Emily Spillmann, KLWM BEAUNE

2019 CHARDONNAY • ÉRIC CHEVALIER

A spotlight in one of France's leading wine magazines tips its hat to the international interest in Éric Chevalier's wines, saying, "Big-name foreign importers have made no mistake . . ." Indeed, if Kermit's is one of the big names they are referring to, we stand by the acknowledgment with gusto! Éric Chevalier is one of the relatively unsung vigneron of the Loire whose wines provide excellent value and sense of place. Truly, Chardonnay from the metamorphic rock of the Nantais region is hardly comparable to the same grape from Burgundy, and rightly so. On first reflection, you might call it simple. It's so airy it could easily be overpowered. But, paired with something equally delicate and saline—oysters or grilled mackerel spritzed simply with citrus come to mind—it provides something altogether worthy in its own right: thirst-quenching satisfaction, the ideal companion to warmer-weather fare.

\$19.00 PER BOTTLE

\$205.20 PER CASE

2019 VOUVRAY "LES FONDRAUX" CHAMPALOU

This wine is *une merveille*—a marvel. To drink, to recommend, to bring to a party, to open at dinner. When it accompanies salty, briny appetizers, its brightly mineral side shines, but even alongside the spiciest Indian specialties, its audacious fruit and slight sweetness are completely undaunted. It is the poster child of versatility in a glass. I have yet to find a dish it can't make more interesting or a diehard bone-dry devotee it can't convert to the wonders of off-dry Chenin Blanc. Put briefly, it is one of my go-to wines, and I have utter confidence it should become one of yours.

\$26.00 PER BOTTLE

\$280.80 PER CASE

2018 SANCERRE "LES CRIS" • DANIEL CHOTARD

Floral and inviting, this bottle is a real charmer. Simon Chotard's wife, Juliette, says it makes her nostalgic for childhood, when in springtime the inebriating scent of white blossoms on the schoolyard trees mingled with the smell of fresh chalk on the blackboard. Try it with a seasonal salad of cannellini and garbanzo beans tossed with crunchy green peas and olive oil lime zest vinaigrette, all topped with freshly chopped parsley and mint. Delicious!

\$41.00 PER BOTTLE

\$442.80 PER CASE

THE GODFATHER OF GAMBELLARA

DAVIDE VIGNATO

by Jane Berg, KLWM NEW YORK

ONLY FIFTEEN GROWERS bottle wine in Gambellara, a tiny appellation in the province of Vicenza, and Davide Vignato is the most influential among them. About half of the appellation's plantings—from local Garganega and Durella to Chardonnay—lie in the lower flatlands, producing simple wines readily sold in bulk for sparkling wine production. But Davide, a native to the area, knew his hometown had a richer story to tell and turned to the Slow Wine movement for inspiration. For almost two decades now he's been committed to his hillsides, situated between 100 and 400 meters in altitude, where the basalt soils are black and ashy and fully express themselves when planted to well-tended Garganega. There is limitless potential in this geologically striking microclimate, where gothic-looking columns of hardened lava jut from the hillsides and lurk beneath a jet-black topsoil.

Revitalizing his vineyards by practicing organic and biodynamic viticulture, Davide finds himself pioneering a new reputation for the appellation with his scintillating and salty whites. He's even inspiring younger generations to return to the area to follow in his footsteps. And despite their value-driven price point, in a few years' time the wines blossom from taut, mineral thirst-slakers into fuller-bodied, chalky beauties.

Davide's wines are definitely ones to watch.



2019 VENETO GARGANEGA “EL GIAN”

The El Gian bottling, named after Davide's grandfather, is a steely and pristine expression of Gambellara that tastes distinctly of lemongrass with just a pinch of sea salt. Baccalà is the typical pairing, which you can slow-braise and lay atop a heaping pile of polenta. Or, for a fish 'n' chips kind of evening, batter and fry it and finish with a spritz of lemon.

\$18.00 PER BOTTLE

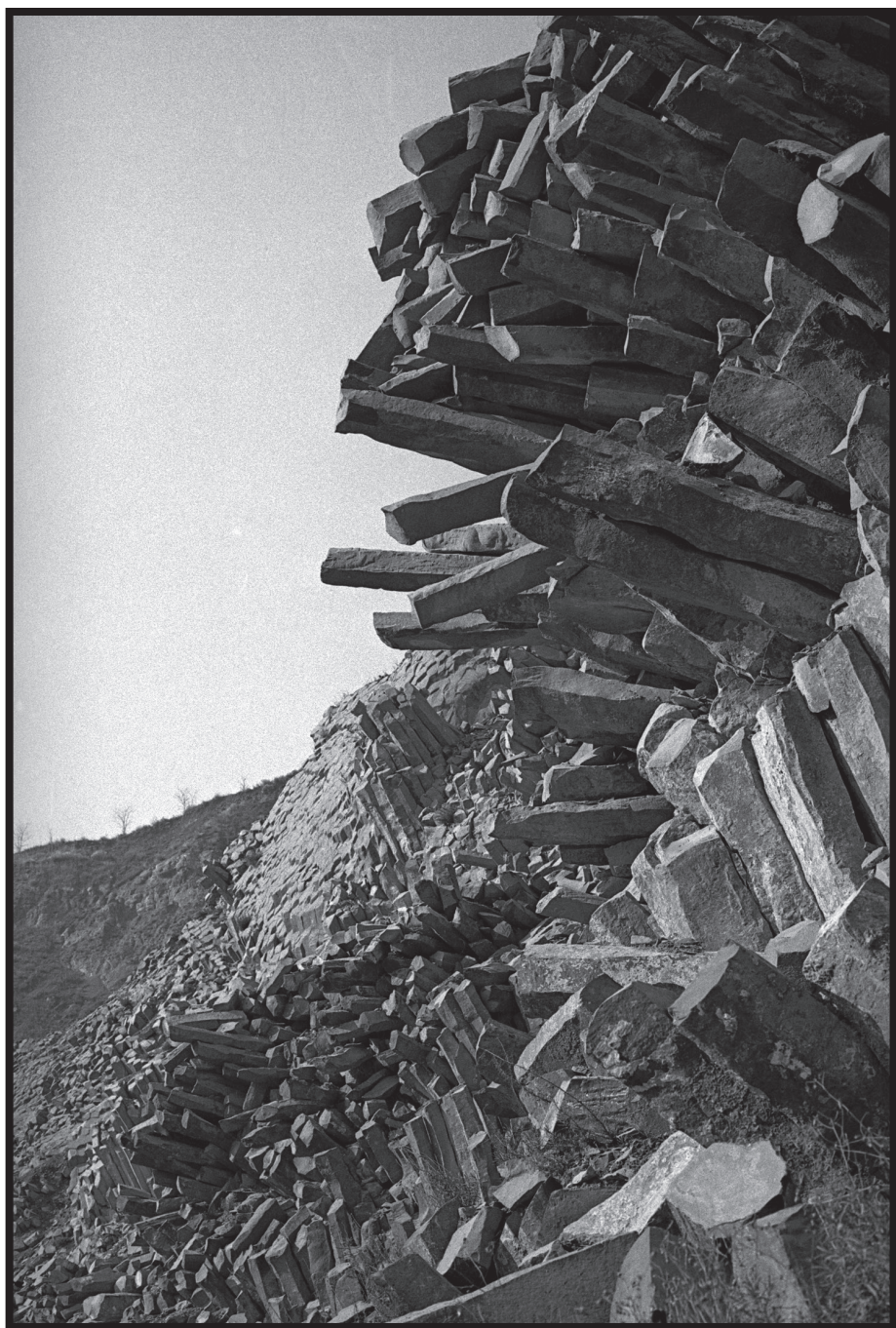
\$194.40 PER CASE

2018 GAMBELLARA “COL MOENIA”

Col Moenia is Vignato's top cuvée. It's made from his oldest, highest-altitude vines trained in the traditional pergola style, creating a beautiful canopy from which his Garganega dangles in slinky, loose bunches. The resulting wine is so adaptable, but I love it most when paired with creamy *formaggi*.

\$22.00 PER BOTTLE

\$237.60 PER CASE



The basalt columns of Gambellara

© Davide Vignato

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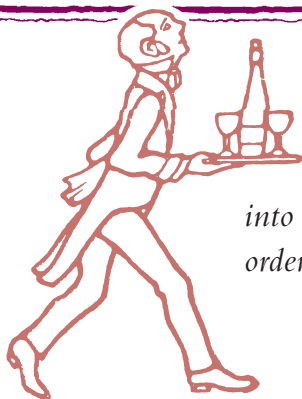


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