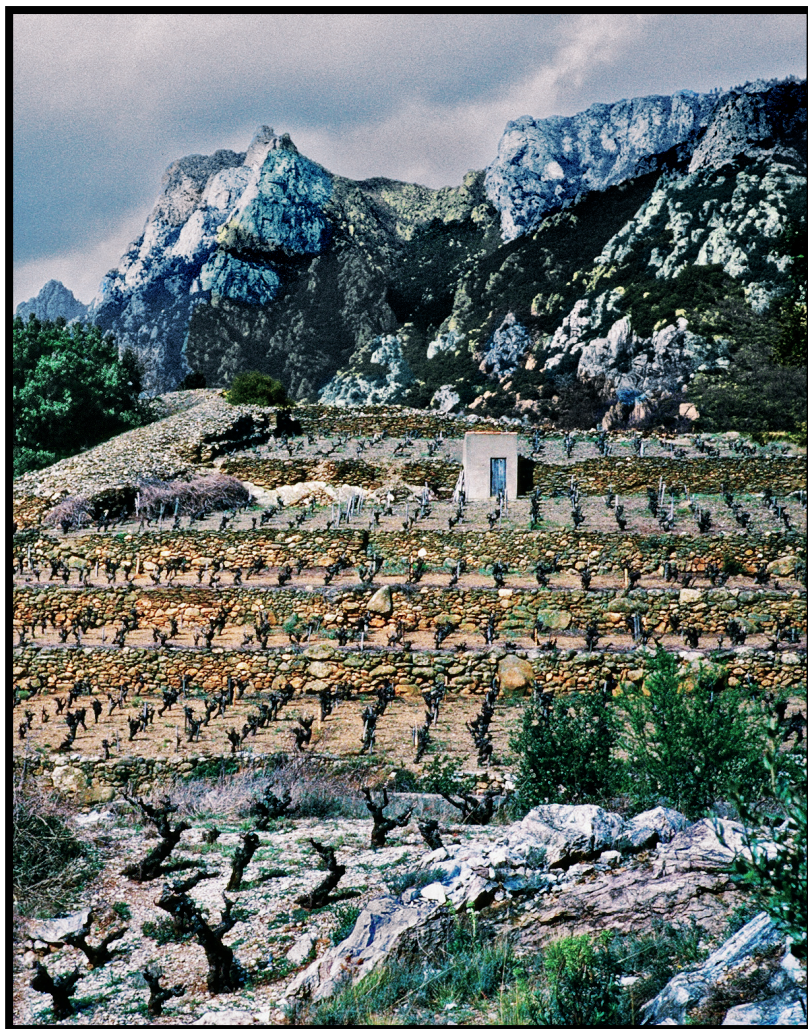


~ Celebrating 50 Years of Fine Wine ~

KERMIT LYNCH WINE MERCHANT

MAY 2022



The Languedoc, circa 1984

© Gail Skoff

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PERCEPTION-BENDING BORDEAUX BLANCS

PIEMONTE VALUES & RECIPES • OSTERTAG'S WINE GARDEN

PIEMONTE VALUES & RECIPES

by Emily Spillmann, KLWM BEAUNE

Spring is in the air, and so are some recipes from Piedmont, sent directly from the producers of these fine wines. Email recipes@kermityllynch.com for full details.

2020 LANGHE NEBBIOLO • TINTERO

Marco Tintero fondly remembers his resourceful mother Adriana's *frittata di luvertin*, a recipe she would make every spring when wild hops shot up around the cellar. His family continues the tradition in her honor, sometimes adding a new spin with dandelion greens or violets. Many seasonal greens paired with the simple ingredients of fresh eggs, onion, and grated *Parmigiano Reggiano* would make for a tasty frittata to accompany the *azienda's* vividly fragrant and zingy Langhe Nebbiolo.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2020 DOLCETTO DI DIANO D'ALBA "SÖRÌ CRISTINA" • IL PALAZZOTTO

Il Palazzotto's Paolo Olivero says that Dolcetto has always been "everyone's wine" in Piedmont. Easy to pair with many Piemontese dishes, it is reliably pleasant and lightly tannic, and its low acidity is "good for digestion." I would add that this Dolcetto is silky and graceful. Paolo recommends a classic *tajarin* recipe of quintessentially thin egg pasta doused in sage-infused butter and topped with a rich veal and pork sausage ragù.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2017 BARBERA DEL MONFERRATO SUPERIORE "PERLYDIA" • CANTINE VALPANE

This wine is dedicated to Pietro Arditì's aunt Lydia, who "loved the vines and the cellar more than the kitchen," but who had a soft spot for *risotto con salsiccia*. With the winemaker's blessing, sacrifice a few drops of "Lydia's" Barbera to this family recipe, and then serve the rest with the herb-abundant rice and sausage dish. "Imagine," says Pietro, "Valpane's hills are beside the plains where Italy's rice is grown, which is why we say, 'rice is born in water and dies in wine!'" The secret to this recipe is in the way the rice is cooked, by slowly absorbing hot broth added only after toasting the rice and letting it "die" in half a cup of Barbera. I love this bottling, which is lip-smackingly juicy and comforting, with herbal spiciness and a velvety finish.

\$22.00 PER BOTTLE

\$237.60 PER CASE

DOMAINE DE L'ALLIANCE

by Dixon Brooke

DANIEL ALIBRAND and his wife, Valérie, are making some of the most exciting wine in Bordeaux today. The fact that all of their wine is white makes their family domaine even more unique and special in this renowned region. The Alibrands tend their small plots of vines in the Sauternes appellation organically and meticulously, and while their bottlings of sweet wine have become rarer, their dry whites have thankfully multiplied, giving wine lovers even more beautiful creations to seek out and experience. You will never view Bordeaux *blanc* through quite the same lens after tasting these appellation- and perception-bending wines.

	PER BOTTLE	PER CASE
2020 BORDEAUX SEC "DÉFINITION"	\$48.00	\$518.40

An electric dry white packed with chalk and citrus, soaring aromatics, and a long saline finish. Delicious for early drinking but with great aging potential as well.

2020 VIN DE FRANCE BLANC "DÉCLINAISON"	48.00	518.40
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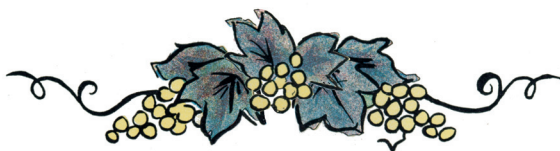
Made from partially botrytised Sémillon grapes that are vinified dry, a full-bodied, satin-textured white that is a feast for the senses. Pair it at table as you would a Condrieu.

2020 BORDEAUX SEC "LES JOUALLES"	52.00	561.60
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These last two are the Alibrands' first-ever single-vineyard dry whites made from 100% Sémillon vinified and raised in oak. Ripe and opulent, this cuvée further blossoms with an hour in a decanter.

2020 BORDEAUX SEC "LES CLOUS"	52.00	561.60
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This bottling is the grand cru of the new Alibrand lineup. It has the nerve and precision of the Définition cuvée along with additional weight and structure. I am looking forward to following its evolution in my cellar over the next five to ten years.



OSTERTAG'S WINE GARDEN

by Jane Berg, KLWM NEW YORK

I HAVE TWO favorite seasons for drinking Alsatian wine: winter, when I crave root vegetables like sweet parsnip and spicy rutabaga, and this time of year, when the brightest flavors of spring produce abound—green onions, new potatoes, sugar snap peas, and fiddlehead ferns, to name a few. Precise, terroir-driven aromatics are Domaine Ostertag's signature. Here are a few picks from the 2019 vintage whose spring-like scents will enhance a range of seasonal dishes.



2019 RIESLING “LES JARDINS”

It would be an oversight to talk about Ostertag and not mention soil, the foremost influence on the family's wines. Their Les Jardins range blends several parcels with diverse geological composition, though a gravelly minerality stands out in this Riesling. Pair it with something clean and simple like fresh *crudo*, or a chilled appetizer of honeydew melon and burrata, topped with basil and sea salt.

\$33.00 PER BOTTLE **\$356.40** PER CASE

2019 PINOT GRIS “LES JARDINS”

Where Ostertag's Les Jardins Riesling is citrusy and stony, their Pinot Gris is fleshy, with a joyfully plump perfume of *confit* fruit like homemade marmalade or apricot preserves. Try it with miso-marinated sea bass or take the more traditional route: a *tarte flambée* layered with crème fraîche, caramelized onion, and smoky *lardons*.

\$40.00 PER BOTTLE **\$432.00** PER CASE

2019 RIESLING “CLOS MATHIS”

The racy Clos Mathis cuvée is made from a single plot of Riesling grown on pure granite slopes. If it's in stock, you should grab it, and either open it now with crispy tuna and lime tostadas, or set it aside to let it soften and evolve for a few years. I'm thinking ahead to a few springs from now, when I'll pair it with a salad of fresh peach, goat cheese, and fresh tarragon.

\$51.00 PER BOTTLE **\$550.80** PER CASE

From the Archives

CONFESSIONS OF A WATER DRINKER

by Wendell Berry

I HAD BETTER begin by saying that I am primarily a water drinker. There are many pleasures in drinking water, the chief of which are to be found in a thermos jug, well-iced, when you're working outdoors on a hot day. But I don't mean just any water. I mean water with character and clarity, unmedicated, from a familiar source. For me, one of the happinesses of homecoming is a drink from my own cistern. Likewise, I love to drink the milk of a Jersey cow with whom I am personally acquainted.

Probably I will never become as much a connoisseur of wine as I am of drinking water and cow's milk, but I do take pleasure in good wine. As soon as you realize that some wines are better than others, you have the possibility of pleasure that you can think about, before and after. My own thoughts about wine improved a great deal after I read Kermit Lynch's *Adventures on the Wine Route*. All of a sudden, I saw much clearer than I had before how my interest in wine could be accommodated to my interest in good agriculture. *Adventures on the Wine Route* is, among other things, a fine book on agriculture. One of the best, really, for its interest is in the way the quality of place and soil and work are communicated to the quality of the final product. When these qualitative linkages are intact and are known, the result is a kind of trust that increases pleasure. Drinking wine from a good little vineyard such as Kermit describes and patronizes is like eating vegetables from a fertile, familiar garden, or lamb from the flock of an excellent shepherd whom you know. The immediate pleasure of taste is enlarged and enhanced by the pleasure that one takes in the life of the world and the husbandry of the soil.

An example of what I mean was in one of the recent Kermit Lynch catalogues. Kermit, visiting Isabelle and Matthieu Champart, discovered that they were selling some of their grapes. And then the following exchange took place:

"I proposed that they stop selling any of their grapes, that I could handle a much larger quantity of their Saint-Chinian wine if more were available.

"Isabelle looked troubled . . .

"'But then, Kermit,' she said finally, 'the quality would not be the same. We are using only our best grapes for our own wine.'"

Well, immediately I wanted to try a bottle of Saint-Chinian. Trust and a certain pleasure were already in place. I was ready to take a chance on the quality.

—June 1996

FROM THE SOUTH OF FRANCE

THE LANGUEDOC-ROUSSILLON

by Tom Wolf

2019 SAINT-CHINIAN BLANC MAS CHAMPART

The south of France may be known primarily for its reds and rosés, but it is home to distinctive and outstanding white wines, too. Made from a medley of southern white grape varieties, Mas Champart's Saint-Chinian *blanc* is one of the region's most fascinating and delicious *blancs*. The 2019 harvest arrived late in Saint-Chinian and allowed the Champarts to preserve even more acidity and freshness than usual. Mineral and saline, with impressive texture and flavors of citrus, stone fruit, and spring flowers, this offers a great pairing for grilled fish or seared scallops.



The old vines of Mas Champart © Gail Skoff

\$31.00 PER BOTTLE **\$334.80** PER CASE

2018 SAINT-CHINIAN ROUGE “CAUSSE DU BOUSQUET” MAS CHAMPART

Made mostly from Syrah—with a splash of Grenache, Mourvèdre, Carignan, and Cinsault—this cuvée is all about the terroir. The name “Causse du Bousquet” describes the vineyard where this wine originates, translating roughly from the regional Occitan language to “limestone plateau where the rock rises to the surface.” Along with soulful, dark fruit, you can taste the stoniness in the wine. Cool it down, decant it in any kind of vase you have handy, and serve it the next time you fire up your grill.

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

2020 PIC-SAINT-LOUP “TOUR DE PIERRES” ERMITAGE DU PIC SAINT LOUP

While Grenache and Mourvèdre each play a role, Syrah is the star grape in Ermitage du Pic Saint Loup’s Tour de Pierres, a remarkably graceful *rouge* from one of our favorite appellations in southern France. Thanks to decades of biodynamic farming and the proximity to the cooling Cévennes Mountains, this red delivers a freshness and mouthwatering acidity that you might not expect from such a warm, southerly climate. The deliciousness on display here shows a veteran domaine at the top of its game.



\$22.00 PER BOTTLE **\$237.60** PER CASE

2019 COLLIOURE “PUIG AMBEILLE” DOMAINE LA TOUR VIEILLE

Mourvèdre shines in Puig Ambeille, the only wine on this page that comes from the *Roussillon* part of the Languedoc-Roussillon, just north of the Pyrenees and the Spanish border. From incredibly steep slopes in the windswept coastal town of Collioure, La Tour Vieille produces this stony, spicy *cuvée* full of Mediterranean sunshine, aromatic *garrigue*, and a hint of salinity that offers a perfect match for grilled rosemary lamb chops.

\$31.00 PER BOTTLE **\$334.80** PER CASE

2019 PAYS D’OC “CUVÉE LES VIEILLES VIGNES DE MOURVÈDRE” • CHÂTEAU LA ROQUE



Even though this wine also hails from the slopes of Pic Saint Loup, Château La Roque has not been allowed to add “Pic Saint Loup” to its label since 2017, after the region was granted AOC status. Why? Because the appellation requires that at least 50% of the blend be Syrah, while old-vine Mourvèdre is the backbone of this gorgeous biodynamic *cuvée*. Notes of black cherries, iron, and blood orange coalesce in a plush and approachable bottling that would give many Bandols a run for their money.

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

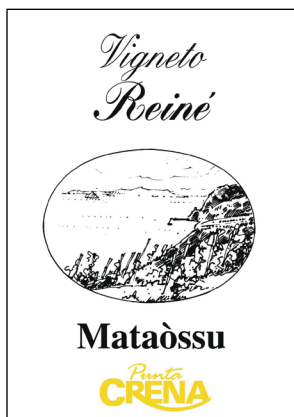
WHITE BEFORE RED

LIGURIAN EDITION

by Dustin Soiseth

2020 MATAÒSSU “VIGNETO REINÉ”

PUNTA CRENA



On the Ligurian coast, the village of Varigotti is sandwiched between the Mediterranean Sea and the terraced vineyards on steep hillsides that rise up behind it. Punta Crena's Ruffino family has farmed these vineyards for over five hundred years, working with local varieties like Mataòssu that few others grow. Punta Crena's Mataòssu vines are old—planted in 1930—and face the sea, and there's a windswept quality to the wine. It has a spicy nose, like aromatic wild herbs and flowers, tough and stunted from the constant marine breeze. Underneath lies a hint of ripe pear. In the glass, it's lean, bracing, and tangy—just what you want when digging into a plate of fried calamari.

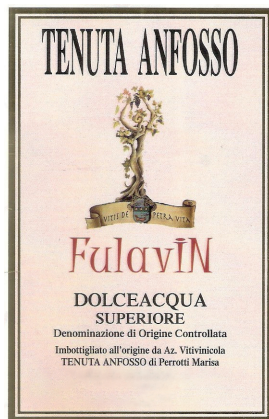
\$30.00 PER BOTTLE

\$324.00 PER CASE

2018 ROSSESE DI DOLCEACQUA

SUPERIORE “FULAVIN” • TENUTA ANFOSSO

Moving inland from the Ligurian coast, the terroir changes as you enter the foothills of the Alps. Here in the Rossese di Dolceacqua appellation, a few miles from the French border, vineyards are planted on narrow stone terraces and worked by hand, and the Rossese is richer and more structured than in coastal Italy. Alessandro Anfosso is the sixth generation to tend his family's vines here, some of which are approaching 150 years old. His Fulavin bottling is a lovely pale cranberry color with a bit of anise on the nose. The wine offers a seductive red berry note, but also a savory balsamic element, balanced by a grippy, mineral backbone.



\$47.00 PER BOTTLE

\$507.60 PER CASE

PREMIER CRU WHITE BURG

by Anthony Lynch

2020 CHABLIS 1ER CRU “FOURCHAUME” FAMILLE SAVARY

Part floral, part citrus, and just a touch creamy, this Fourchaume has everything we look for in a Chablis, plus a bit of extra class from the vineyard’s desirable *premier cru* position. Conditions in 2020 were warm but not hot, giving a silken mouthfeel that provides refreshment without any sharp edges. There is no shortage of salinity on the finish—the memory of an ancient sea, manifested through the nectar of limestone-born Chardonnay.

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

2019 SAINT-AUBIN 1ER CRU “SOUS ROCHE DUMAY” • DOMAINE LARUE

Imagine our delight a few years ago when we stumbled upon the Saint-Aubins of Domaine Larue—beautifully precise, terroir-driven expressions from a collection of the appellation’s top sites. They fully capture the charm Saint-Aubin can deliver, at a quality-to-price ratio that will make other Burgundies red in the face. This *premier cru* bottling masterfully showcases the “noble reduction” that winemakers and consumers chase after, starting on an enticing hint of gunflint that gradually opens to hedonistic notes of butter and toast, remaining taut and poised throughout. It’s simply hard not to like.

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

2019 PULIGNY-MONTRACHET 1ER CRU “HAMEAU DE BLAGNY” COMTESSE DE CHÉRISEY

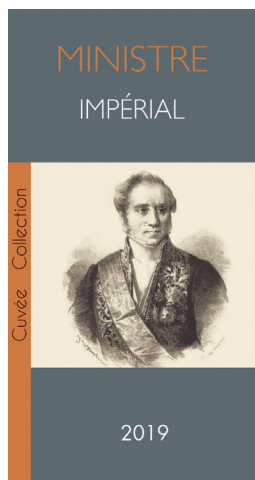
The Hamlet of Blagny, which gives its name to this particular *premier cru*, enjoys a privileged position high above the village of Puligny-Montrachet. The cool nights at this elevation are essential to a slow and steady ripening in hot years, while the old vines—planted in 1950—have their roots deeply entrenched in the marl subsoil, finding crucial resources to survive Burgundy’s increasingly frequent periods of drought. Succulent fruit abounds in this sun-soaked 2019, underlain by the electric signature of wines from this remote corner of the Côte de Beaune. A guaranteed ager, this is tasting just ravishing today.

\$144.00 PER BOTTLE **\$1,555.20** PER CASE

CORSICAN REDS

by Anthony Lynch

2019 VIN DE FRANCE ROUGE “MINISTRE IMPÉRIAL” • DOMAINE COMTE ABBATUCCI



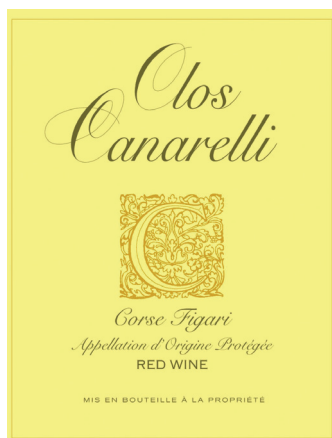
Beyond his status as a biodynamic farming guru, Jean-Charles AbbattuCCI has conducted deep research into the history of Corsican wine, making him *the* guardian of the island's viticultural heritage. His father laid down the groundwork when he salvaged and replanted an extensive collection of nearly extinct indigenous grapes, allowing Jean-Charles to reap the benefits through cuvées such as this striking medley of Sciaccarello, Nielluccio, Carcajolo-Nero, Montanaccia, Morescono, Morescola, and Aleatico. Corsican vigneron of an era past recognized the unique qualities that each variety brought to the table, and now AbbattuCCI's complex blend confirms that the whole is indeed greater than the sum of its parts. Raised in *foudres*, this red is nuanced, finessed, and coursing with mystical biodynamic energy.

\$98.00 PER BOTTLE

\$1,058.40 PER CASE

2019 CORSE FIGARI ROUGE CLOS CANARELLI

Thanks to a long tradition of curing and smoking upheld by small-scale artisans in the mountains, plus a unique breed of pigs known as *porcu nustrale*, Corsican charcuterie is among the most delicious you'll taste anywhere. The animals feed primarily off chestnuts and acorns found in the undergrowth of Corsica's forests, yielding *salumi* of a mouthwatering salty, smoky complexity with mind-blowing depth of rich, buttery flavor. This fragrant red from the island's south echoes the earthy, meaty complexity found in chewy cuts of *coppa*, *lonzu*, *prisuttu*, or *figatellu* that inevitably surface toward the end of a tasting at Clos Canarelli. It also takes well to anything off the grill.



\$51.00 PER BOTTLE

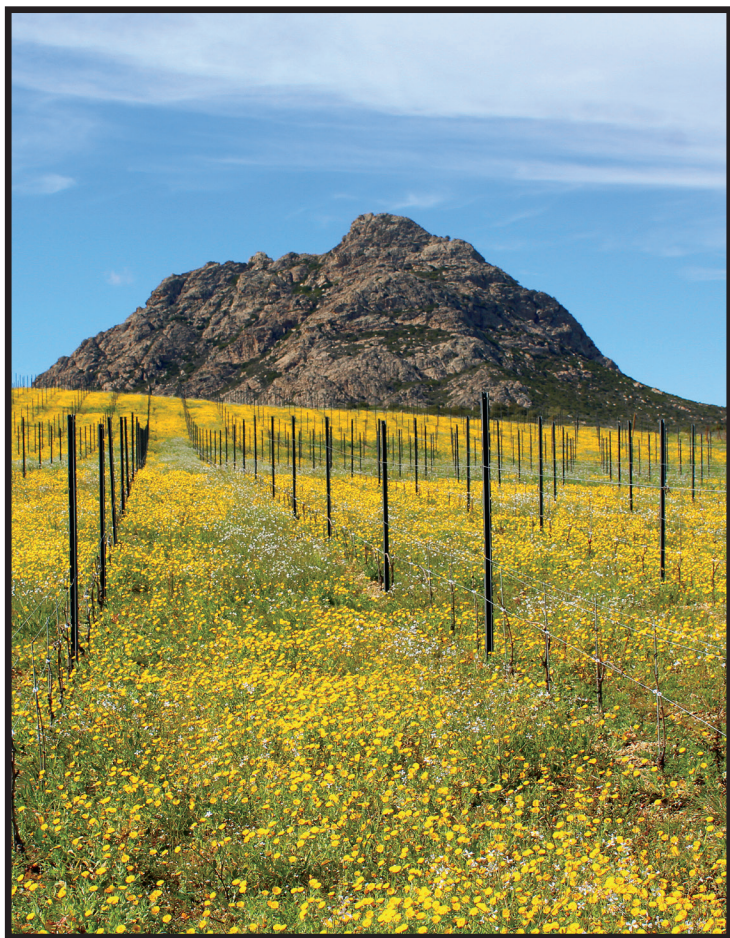
\$550.80 PER CASE

2017 PATRIMONIO ROUGE “CRU DES AGRIATE” DOMAINE GIACOMETTI

Patrimonio, Corsica’s first and perhaps its greatest wine appellation, is the source of dense, chiseled reds from the Niellucciu grape, Sangiovese’s long-lost Corsican cousin. Niellucciu’s tannins can feel rustic in youth, and indeed, a certain ferociousness is part of these wines’ charm. But after a few years in bottle, things have mellowed out, as you’ll see with this delightfully supple 2017 from Domaine Giacometti. Savory and salty with hints of wild mint and pine forest, this red is simply made for the Mediterranean table, and it also represents our best bargain in Patrimonio.

\$22.00 PER BOTTLE

\$237.60 PER CASE



Giacometti's vines in the Cru des Agriate

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KLWM turns fifty this year, and to mark the occasion, each month we're resurfacing some memorable old newsletter excerpts and simultaneously highlighting the most exciting recent additions to our ever-growing wine portfolio. In "From the Archives" (p. 5), you'll read a piece from a most distinguished guest author—an early proponent of the notion of terroir in its purest form. In a similar vein, we're "Looking Forward" (p. 3) to a wine-producing couple in Bordeaux who are complete strangers to the idea of taking shortcuts, whose dedication you can taste in every one of their scintillating dry whites. We salute their commitment to their craft and are thrilled to share their creations with you who have made the last fifty years possible!

—Kermit, Anthony, and Dixon

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