

~ Celebrating 50 Years of Fine Wine ~

KERMIT LYNCH WINE MERCHANT

JUNE 2022



Alain Pascal of Domaine du Gros 'Noré

© Gail Skoff

SUMMER PAIRINGS SAMPLER • PROVENÇAL REDS
VALUES OF THE MONTH • FRIULIAN TREASURE HUNTING

From the Archives

-NEW RED FROM BANDOL-

1997 DOMAINE DU GROS NORÉ

by Kermit Lynch

THE WINEMAKER is Alain Pascal, a living, breathing hunk of Provence. This 1997 is his domaine's debut bottling.

Alain's father, who planted the vineyard at La Cadière d'Azur, was named Honoré. Locals called him Noré for short. He was a massive, broad-backed fellow. I remember seeing him around. How could anyone forget seeing him? He seemed to fill the landscape. Alain inherited his dad's chiseled features, fit for a Provençal Mt. Rushmore. And Alain named his domaine after his dad. *Gros Noré*. Big Noré.

Several times this summer I crossed the little valley that separates my house from his. He's a hunter, too, so along with the wines I have been served bloody, barely cooked little birdies (you are supposed to eat them crunchy bones and beaks and all), delicious homemade pâtés, and a sickeningly flavored leg of wild boar that I could barely cut through with knife and fork, much less chew, much less (gag) swallow. Folks, I do it for you, to score for you that rare prize, a natural wine.

Alain is a naïf when it comes to wine. He does not know where Chablis is, for example. And he thinks Côte-Rôtie is a blend of Syrah and Mourvèdre! But you should see the look on his face, the glow, the boyish excitement when he runs off to find us an old bottle he and his father made for their own drinking. (They sold most of their grapes to domaines Pibarnon and Ott and the local cooperative.) It is rustic, oh yes, rustic in the good sense. Of this earth, of this sun. Those older bottles, 1993, 1989, 1985, are totally convincing Bandols. He loves big, old-fashioned wines and seems pretty happy to have found a client who wants to buy the kind of wine he likes to make.

—October 1999



PROVENÇAL REDS

BANDOL AND BEYOND

by Tom Wolf

2019 BANDOL ROUGE DOMAINE DU GROS 'NORÉ

If any vigneron enjoys spending as much time cooking *al fresco* as he does tending his vines, it is Alain Pascal of Domaine du Gros 'Noré. Alain cooks fish and game on a large stone grill next to a dreamy terrace, where he hosts friends and neighbors for hours of dining and conversation. While Alain's rosé is perfect for his famous mussels, this full-bodied *rouge*, with notes of dark fruit and fragrant *garrigue*, is built for grilled lamb or pork chops.

\$55.00 PER BOTTLE **\$594.00** PER CASE

2015 LES BAUX DE PROVENCE ROUGE "CORNALINE" • DOMAINE HAUVETTE

In the rugged foothills of the Alpilles mountain range, south of Avignon, Dominique Hauvette crafts wines that are as unique and beautiful as her slice of Provence. A revered champion of biodynamic viticulture and a creative blender, Dominique takes mostly old-vine Grenache and Syrah and a little Cabernet Sauvignon to make a gorgeous, distinctive, and elegant *rouge* that is ready today but will age phenomenally well over the next decade or more. Evoking dark fruit, spices, and tobacco, this is *the* wine to open on your next steak night.

\$58.00 PER BOTTLE **\$626.40** PER CASE

2019 BANDOL ROUGE "SAINT FERRÉOL" DOMAINE DE LA TOUR DU BON

Made only in the best vintages, from Tour du Bon's top terroirs, Saint Ferréol delivers so much of what we love about Bandol. Soulful and slightly wild, but beautifully balanced, this *rouge* has an irresistible *goût*—and *parfum*—*de terroir* that smells like the domaine on a hot day, when the *garrigue* surrounding the vines is sweating aromas of lavender and rosemary. The strong, stony finish begs for charcuterie or grilled sausages on a crusty baguette.

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

SUMMER PAIRINGS SAMPLER

by Dustin Soiseth

WITH SUMMER officially starting later this month, I wanted to put together a sampler loaded with wines for some of my favorite summer wine pairings. Pascal Janvier's Jasnières, a dry Loire Chenin Blanc with silky pear and stone fruit notes, pairs perfectly with chicken salad sandwiches at the beach, even the bites with a bit of sand in them. An ice-cold glass of Côtes-de-Provence Rosé from Clos Sainte-Magdeleine is the perfect postlude to a day of gardening and yard work—exquisitely refreshing, with aromas of flowers and herbs. A good campfire wine is also a must. Full-bodied reds like Durban's suave Gigondas and the chewy Pic Saint-Loup from Château Fontanès are good matches for dining *al fresco* on rough-hewn tables, and for staring into the fire when the dishes are done. So whether you're at the beach, in the forest, or in your own backyard, you'll find a tasty bottle or two in this sampler for your own favorite summer pairings.



PER BOTTLE

ROSATO SPUMANTE BRUT "IL ROSA" • SOMMARIVA	\$18.00
2020 VERDICCHIO DEI CASTELLI DI JESI • COLLELEVA	14.00
2020 BORDEAUX <i>BLANC</i> • CHÂTEAU DUCASSE	18.00
2019 RIESLING • KUENTZ-BAS	23.00
2020 MUSCADET CÔTES DE GRAND LIEU SUR LIE "CLOS DE LA BUTTE" • ÉRIC CHEVALIER	21.00
2020 JASNIÈRES • PASCAL JANVIER	24.00
2020 CÔTES-DE-PROVENCE ROSÉ CLOS SAINTE-MAGDELEINE	29.00
2019 LANGUEDOC CABRIÈRES <i>ROUGE</i> SELECTED BY KERMIT LYNCH	14.00
2018 BARBERA DEL MONFERRATO "ROSSO PIETRO" CANTINE VALPANE	16.00
2020 PIC SAINT-LOUP <i>ROUGE</i> • CHÂTEAU FONTANÈS	24.00
2019 BOURGUEIL "CUVÉE BEAUVAIS" • DOMAINE DE LA CHANTELEUSE- RIE	25.00
2020 GIGONDAS • DOMAINE DE DURBAN	31.00

Normally \$257.00

SPECIAL SAMPLER PRICE **\$205**

(a 20% discount)

ROSÉ ROSÉ ROSÉ

by Jane Berg, KLWM NEW YORK

2020 BOUCHES-DU-RHÔNE ROSÉ “MARIE DE MAGDALA” • CLOS SAINTE MAGDELEINE

This varietally pure Grenache rosé hails from the sea-facing slopes of the Cap Canaille, a steep cliff stacked with layers of sandstone and limestone. The vines—wind-swept by a salty Mediterranean breeze and lovingly warmed by the sun—live the sort of Provençal life vacationers dream of. Unlike the Sack family’s other rosés, which are raised in stainless-steel tanks, Marie de Magdala comes of age in stately sandstone amphorae. Open-knit and palate-cleansing, it tastes of ripe citrus fruits like pomelo and blood orange.

\$48.00 PER BOTTLE

\$518.40 PER CASE

2020 CORSE FIGARI ROSÉ • CLOS CANARELLI

What makes a bottle of Yves Canarelli’s rosé feel so elegant even before considering its exceptional contents? Maybe it’s the label’s illuminated letter, or the tasteful copper hue of the wine itself, or perhaps the alluring pronunciation of the town—Tarabucetta—where it’s made. Regardless, this rosé is pedigreed because it hails from Figari, a plateau in southern Corsica with the earliest history of viticulture on the island. Tenacious granite-rooted vines lend a sort of wisdom and finesse to the finished cuvée. It’s fragrantly floral, stony, and reminiscent of warm apricots and bergamot.

\$42.00 PER BOTTLE

\$453.60 PER CASE

2020 TAVEL “LA COMBE DES RIEU” GAËL PETIT

This ruby-colored southern Rhône Valley rosé is from Tavel, the only appellation devoted exclusively to rosé production. Deep and complex, it could be treated like a red and described similarly: black cherry, tart cranberry, woody spice. But the texture of La Combe Des Rieu is distinctly more delicate and thirst-quenching in a way that a red (with more tannin) could never imitate. Crushed strawberry and wet stone on the palate—I love to pair it with extra-dry *saucisson* and creamy cheeses, or, for the main course, try it with pork tenderloin on a bed of warm polenta.

\$38.00 PER BOTTLE

\$410.40 PER CASE

NEW FROM ANDRÉ & MICHEL QUENARD

PRISTINE 2020s

by Anthony Lynch

2020 SAVOIE CHIGNIN

There is a stereotype about the wines of Savoie wherein they all taste like ice-cold spring water from a gurgling mountain stream you stumbled upon in an enchanted meadow just after zipping down a ski slope. This meadow typically has a fondue bar, to which local artisan cheesemakers carry the fruits of their labor via horseback exclusively for your enjoyment. The crisp white wine you sip impeccably cuts through decadent melty rinds, all while a fresh Alpine breeze provides invigorating contrast to the brilliant sunshine of this most perfect day.

Alas, I am here to tell you that not all of Savoie's wines taste like that. But *this one* most certainly does. The fruit is freshly picked, the flowers are in full bloom, and you can feel the stones from the rocky mountainsides crunching underfoot with each sip. Mouthwatering, and oh-so-satisfying.

\$22.00 PER BOTTLE

\$237.60 PER CASE

2020 SAVOIE CHIGNIN-BERGERON "LE GRAND REBOSSAN"



Savoie's Bergeron grape, known in the Rhône Valley as Roussanne, makes very different wines than the Jacquère above. Our mineral-spring metaphor becomes obsolete, as this white is not brisk and stony, but rather deep and enveloping, its warm textures caressing the palate with tender layers of honey, apricots, and jasmine.

Made from old vines and raised in a solitary oak *foudre*, this illustrates Savoie's whites at their grandest. You'd be wise to tuck a few bottles away for several years, or simply savor it now for its stunning class.

\$39.00 PER BOTTLE

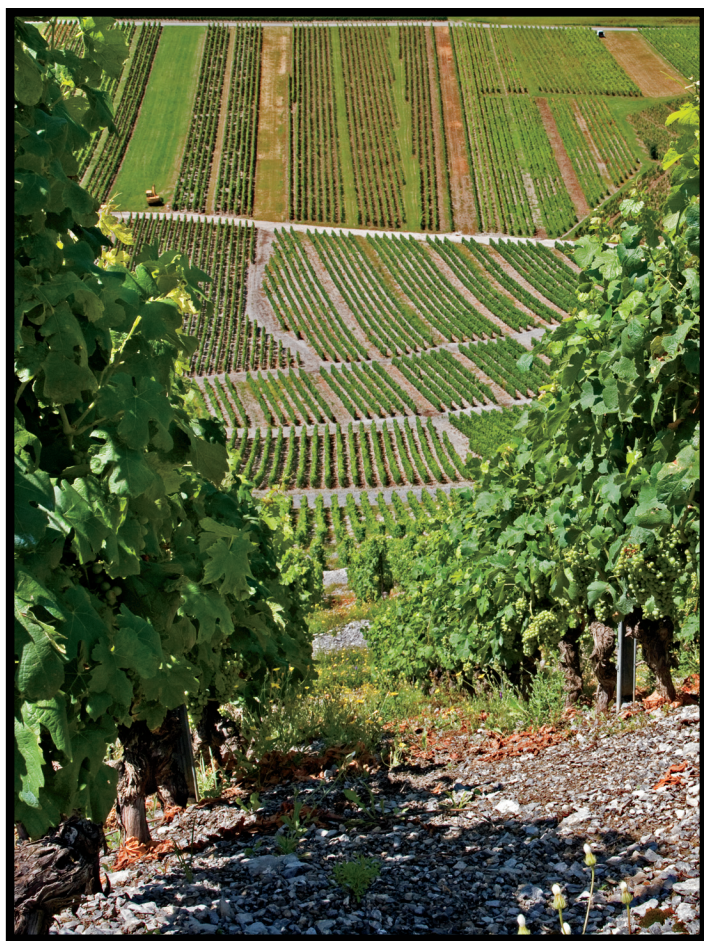
\$421.20 PER CASE

2020 SAVOIE CHIGNIN MONDEUSE “VIEILLES VIGNES”

Savoie's principal native red grape, Mondeuse, shares parentage with Syrah, and this medium-bodied *rouge* has some of the fragrant violets and cracked black pepper typical of old-school Saint-Joseph. The similarities end there, because the terroir kicks in next, and it resembles nothing you would find in the Rhône. Delightfully pure, chalky tannins make for a cleansing and bone-dry finish that brings to mind the steep, limestone-littered slopes of Chignin, its vineyards climbing several hundred meters up a massive mountainside.

\$32.00 PER BOTTLE

\$345.60 PER CASE



Quenard's vineyards

© Gail Skoff

FRIULIAN TREASURE HUNTING

& SEAFOOD PASTA

by Dixon Brooke

2020 MALVASIA “CHIOMA INTEGRALE” VIGNAI DA DULINE

None of the whites of this beautiful region show more potential than the local Malvasia Istriana. Hauntingly and uniquely perfumed, with ripe, buttery peach, green almond, and sea salt, the aroma of a well-made version is worth the price of entry—and nowhere is this more aptly demonstrated than at this address. A plump-bodied, smooth white that is also bright and invigorating, Duline’s Chioma has an engaging personality that is wonderful with fresh seafood pasta—shrimp scampi would make a great pairing. I also tried it last night with the *NYT* artichoke carbonara recipe and it was a perfect fit.

\$45.00 PER BOTTLE **\$486.00** PER CASE

2012 MALVASIA “SELEZIONE” • KANTE

After being thrilled by the 1999 version of this wine out of magnum at Edi Kante’s table in Carso during my first visit to the *azienda*, I have been waiting patiently ever since for him to create another one. It took thirteen years before the stars aligned once more, and another eight years of bottle age before he deemed it ready for show time. Also made from Istrian Malvasia, Selezione has incredible acidity and salinity that defy its age and promise some fun at table over the coming years with wild crustaceans and mollusks. Gnocchi with lump crabmeat is my recommendation here, although a classic *spaghetti alle vongole* would work beautifully, too.

\$73.00 PER BOTTLE **\$788.40** PER CASE

2020 SCHIOPPETTINO • VIGNAI DA DULINE

I am always looking for medium- to light-bodied red wines with relatively low alcohol for our dinner table and have found that nothing fits the bill quite as well as Duline’s magnificent Schioppettino, my favorite red in Friuli and one of my favorites in all of Italy. Incredibly capricious to grow, and thus not widely planted, Schioppettino can reach great heights of pleasure and expression in the hands of a thoroughly meticulous grower like Lorenzo Mocchiutti at Duline. Expect bright, crunchy forest berries, elegance, freshness, and sneaky structure. I loved Lorenzo’s pairing idea—squid ink pasta with calamari. I’ve also served it with a simple anchovy pasta, and it was a huge hit.

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

VALUES OF THE MONTH

LOIRE EDITION

by Tom Wolf

2020 VAL DE LOIRE CHARDONNAY ÉRIC CHEVALIER

In the western reaches of the Loire Valley, along the Atlantic Ocean, Éric Chevalier specializes in Muscadet. But due to this Pays Nantais rock star's training in Chablis, he's also well versed in growing and vinifying Chardonnay. Éric's Chardonnay vines do not have the benefit of growing in Kimmeridgian limestone, but what his soils lack in ancient marine fossils, his terroir makes up for in its exposure to the salty breezes blowing in from the Atlantic. Thanks to the coastal climate and vinification without oak, this Chardonnay is one of the ziestiest, most refreshing we import. Crisp and unadorned, with the slightest hint of salinity, it offers one of the best ways to start a night, whether you're making dinner for yourself or setting out snacks for friends.

\$23.00 PER BOTTLE

\$248.40 PER CASE



2020 BOURGUEIL “CUVÉE ALOUETTES” DOMAINE DE LA CHANTELEUSERIE

Depending on vintage and terroir, Cabernet Franc shows so many personalities in the Loire Valley that it's thrilling to check in every year and sample the grape variety across several villages, from Saumur to Chinon. This cuvée comes from Bourgueil on the northern bank of the Loire River, an appellation that can produce serious, age-worthy Cabernet Franc. This bottling, though, is the ultimate bistro or picnic Bourgueil, a red that radiates joy and versatility while offering enough spine to stand up to heartier dishes. The Boucard family, who has been making wine here since 1822, ages Alouettes for eight to twelve months in stainless-steel tanks to preserve as much of the fruit's bright, fresh character as possible. Evoking blackberries, black cherries, and graphite, this is a wine you'll want to have on hand all summer.

\$20.00 PER BOTTLE

\$216.00 PER CASE

FOR THE CELLAR

by *Chris Santini*, KLWM BEAUNE

2018 HERMITAGE BLANC “LA PIERRELLE” BARRUOL / LYNCH

Marsanne vines and apricot trees share a sliver of the storied hill of Hermitage, as both need to keep their feet wet, with roots in a soil that retains humidity—a rarity on the parched, windswept rise. However, a few exceptional parcels lie near the summit, where geology has gifted to Marsanne (and us) a soil with crushed limestone on top, and plenty of water retained year-round well below the surface. From the small plot called La Pierrelle, whose vines are more than eighty years old, comes this Marsanne with magnificent floral, pit fruit, and bitter notes. Some say those fruit notes are the result of bees pollinating the surrounding apricot trees as well as the vines; others claim they are from the plants’ interlacing roots. In any event, the flavors of fruit and flower over time veer toward a light touch of honey, and those bitters get more complex, refined, and irresistible. The classic local pairings for Hermitage *blanc*, especially as it ages, are white meat and fish dishes heavy in cream, butter, and morel mushrooms: timeless matches for a decidedly old-school wine.

\$94.00 PER BOTTLE

\$1,015.20 PER CASE

2018 NUITS-SAINT-GEORGES ROUGE 1^{ER} CRU “LES BOUSSELOTS” DOMAINE ROBERT CHEVILLON

Happy days in Burgundy, this vintage was! The seasons were ideal—no spring frosts, no summer hail, no heat waves, no disease, beautiful harvest, no sorting, strong yields, great concentration, full wineries, happy vigneron, and happy clients! That’s quite a list. The 2018 vintage was certainly the last time in Burgundy you could tick off all those boxes (though fingers are crossed for 2022, which, as of this writing, is so far so good).

I would go big on the 2018s—classic Burgundy and, more specifically here, classic Cheillon (speak to one of our friendly staff for more 2018 Cheillon selections). Their 2018 Bousselots has an inviting earthiness, a chewy texture, and a long, perfumed finish. It’s still delicate, a bit reserved, and yet leaves little doubt of the greatness to come.

\$165.00 PER BOTTLE

\$1,782.00 PER CASE



VIGNETI VECCHIO

by Anthony Lynch

VIGNETI VECCHIO is one of three small growers we recently introduced from Mount Etna. The name is a reference to the family name of Carmelo Vecchio, who runs the farm with his wife, Rosa La Guzza, as well as a nod to the ancient vines that make up their holdings. Here in Solicchiata, on the volcano's northern face, Carmelo and Rosa farm a collection of *contrade*—the rough equivalent of Burgundian *climats*—while Etna's steaming summit looms majestically overhead, setting a striking stage for the creation of fine wines.

Vigneti Vecchio's white had me mesmerized from the very first pour. It defied categorization: a few days of skin contact provided real depth and aromatics I had never encountered, and it elegantly toed the line between rich oxidative textures and smoky reduction. Its mouth-filling opulence did not overshadow its mineral freshness. The 2020 Sciare Vive *bianco*, with its scents of wild yellow blossoms and sun-ripened stone fruit, echoes the novel delight I found in that first taste.

The three reds Carmelo and Rosa bottle mirror the singular nature of their white. From the suave, velvety Sciare Vive *rosso*—named for the solidified lava flows that scar the Etnean landscape—to the robust and gritty Contrada Crasà—which features the commanding structure of a Barolo, and promises to age like one—they are interpretations of Etna brimming with Sicilian soul and captivating markers of a great terroir.

They even speak to local history: The Donna Bianca bottling, for instance, is curious for its high percentage of Grenache. As it turns out, Admiral Horatio Nelson was awarded dukedom in 1799 in nearby Bronte for helping to defend Sicily from Napoleon's army. He hired a French viticulturalist to plant vineyards, and as a result, Grenache found an unlikely home high on Etna. Sourced from a tiny parcel littered with pumice at 820 meters elevation, Donna Bianca is a silky testament to this heritage with fragrant reminders of violets, incense, and blood orange. Vigneti Vecchio's wines capture everything we love about Etna, and we are savoring the fine vintages already released by this young estate while relishing many more that are sure to come.

PER BOTTLE

2020 TERRE SICILIANE CARRICANTE "SCIARE VIVE".	\$42.00
2020 ETNA ROSSO "SCIARE VIVE"	40.00
2019 TERRE SICILIANE ROSSO "DONNA BIANCA".	52.00
2019 ETNA ROSSO "CONTRADA CRASÀ"	60.00

PRESORTED
FIRST-CLASS MAIL
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

KERMIT LYNCH
WINE MERCHANT
1605 SAN PABLO AVENUE
BERKELEY, CA 94702-1317
WWW.KERMITLYNCH.COM



TO PLACE AN ORDER

Visit us online: SHOP.KERMITLYNCH.COM

Call us on the phone: (510) 524-1524

Retail shop: Open Tuesday–Saturday 11 A.M. to 6 P.M.

HALF A CENTURY has passed since we first opened our doors, and so much has changed in wine and the world at large. Can you imagine navigating the backroads of rural France without GPS?! The world is much smaller today than it was then, yet we continue to get as excited as ever about new wines we come across. We highlight one such discovery in our “Looking Forward” segment (p. 11), a couple whose deeply fragrant and finessed expressions of Etna made them all-stars of our Italian roster from the very first sip. You can count on us offering their wines for many more years, not unlike the Provençal icon we introduced in 1999 who has since become a fixture of our Bandol portfolio (p. 2). Cheers to vintages past and to those still to come!

—Kermit, Anthony, and Dixon

VISIT US AT 1605 San Pablo Avenue, Berkeley, CA

SHOP.KERMITLYNCH.COM

OR CALL [510] 524-1524

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

Kermit Lynch Wine Merchant makes no representation as to the legal rights of anyone to deliver or import any alcoholic beverages or other goods into any state. Buyer warrants he or she is solely responsible for the transport of the purchased products and for determining the legality and the tax/duty consequences of bringing the products to the buyer's chosen destination. In placing an order, the buyer 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.