

KERMIT LYNCH WINE MERCHANT

JULY 2026



© Gail Skoff

50 Years of Tempier Rosé

BURGUNDY'S OTHER GREAT WHITE GRAPE
SUMMER MARKET • MAGIC IN MONTALCINO

50 YEARS OF TEMPIER ROSÉ

by Anthony Lynch

2025 BANDOL ROSÉ • DOMAINE TEMPIER

Do the classics ever get old? You might think that after fifty vintages—the first Tempier rosé on a KLWM reefer container was the 1976—we might have moved on to something new. After all, Kermit started importing dry rosé, Tempier's among the first, before it became a standard. But half a century later, it's hard to imagine a world without rosé, and Domaine Tempier is in part responsible for this. Their timeless Bandol is as relevant as ever, making it hard to fathom that such a great wine, and an entire style, once wasn't considered cool.

The thing is, Tempier's rosé was never about its cool factor, although *servng* it cool is essential to experience its most uplifting properties. It has always been a matter of taste, and even after five decades, we still can't get enough. Much has changed in that time: Daniel Ravier, who has helmed the cellars at Tempier since 2000, is now joined by Nirvan Rougeot, grandson of founders Lulu and Lucien Peyraud. Nirvan brings humility, passion, and *joie de vivre* in the way that only a Peyraud could,

all while eagerly soaking up Daniel's veteran expertise. If this wine owes its charm to the personality of its makers—proud stewards of their land and its customs, yet disarmingly convivial—the outlook is certainly bright.

Now, uncork a bottle and pour a glass: the aroma is unmistakable. The electric burst of citrus, delicate notes of rhubarb and peach, and raspy suggestions of anise and wild thyme are not just textbook Bandol; they are signature Tempier. That herbaceous bite gives it verve in its youth and the backbone to age like few other rosés can. A saline sensation accents its savory character, alluding to sparkly Mediterranean waters close by. Tempier's rosé, fifty years later, remains a benchmark for the region and the style. The taste is just what it always has been: a liquid incarnation of Provence that satisfies without fail each time the cork is pulled. Now that's pretty cool.



\$66.00 PER BOTTLE

\$712.80 PER CASE



THE SUMMER MARKET



at **KERMIT LYNCH WINE MERCHANT**

SATURDAY, JULY 18TH, 2026 | 11 AM – 4 PM

The third annual Summer Market is here, and it just keeps getting better!
This year, winemaker Alessio Altariva joins us from Fattoria Moretto to pour his family's Lambrusco. As ever, it's a day of delicious food, wine, music, local makers . . . plus a new surprise or two. So settle into the groove: same corner, same great vibes.

FEATURING

Wine Bar by Chez Panisse ✂ *Texas-inspired BBQ by Bebe's* ✂ *Oysters by The Salty Pearl*
Sandwiches by Rosie's ✂ *Tacos by Dos Raíces* ✂ *Ice Cream by The Creamy Goat*
Honey by Uplands Apiary ✂ *Coffee by Higher Land* ✂ *Flowers by Busy Bloomin*
Vintage Clothing by Pho's Vintage ✂ *Art by General Witch*
Live Music by Max Chanowitz Trio ✂ *All-vinyl DJ Set by Mara Hruby* ✂ *And more!*



KERMIT LYNCH WINE MERCHANT
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J. G. BENDA

MAGIC IN MONTALCINO

by Joanie Bonfiglio

SINCE THE FIRST WINE J. G. Benda released, the dazzling 2021 Rosso di Montalcino, we have been eagerly anticipating the arrival of this young estate's Brunello and single-vineyard Pietrafocaccia bottlings. In a prestigious region like Montalcino, where any change is immediately scrutinized, the whirlwind arrival on the scene of John Benda and his partner, Zoë, has commanded everyone's attention. These people are a force of nature, whose energy is impossible to ignore!

The first time we visited, the couple met us at the bottom of their steep old vineyard with broad smiles and an enthusiastic—even chaotic—welcome. To be fair, some of the bedlam was thanks to their rescue dog, Diana, who was frantically running about, disappearing into the neighboring woods, and splashing



© JOANIE BONFIGLIO

gleefully through the mud. In fact, I have yet to visit the Benda vineyards without hearing the long, loud call of “DIANAAAA” being unleashed at one point or another. It all makes for a dynamic and unforgettable experience.

John is one of those rare humans whose vision is so clear and so concrete you can almost see the universe bending to his will. It is as if he found these two small vineyards for sale, looked around, and declared, *You will produce great wines here*. It is unclear whether he would aim that command at the vines, or at himself, but in either case there is no doubt he has done it.

Two people, two hectares: John and Zoë pass through these vineyards every day, obsessing over each vine and every leaf. The wines that have begun to emerge from their little cellar are eagerly sought after for a reason—they are brimming with the life force of these people and their lofty vision.

2023 ROSSO DI MONTALCINO

John and Zoë have crafted a Rosso that is fresh, juicy, and immediately delightful, just the way we like them. The serious caliber of the terroir shines through in this structured, yet friendly bottle of Sangiovese. Given the tiny production of this vintage, Benda bottled only a single wine, blending their precious Brunello fruit into this spectacular Rosso.

\$97.00 PER BOTTLE, *6-bottle limit per customer*

2021 BRUNELLO DI MONTALCINO

A narrow path through dense forest is the only access to the stunning mountain vineyard that gave birth to this stylish, layered, and polished Brunello. Benda’s first-ever Brunello release, from the classic 2021 vintage no less, has no stage fright and a real sense of flair! After aging patiently for years in large cask and in bottle, it is ready for showtime. This is a bottle to please everyone, from the most avid Tuscan enthusiast to anyone passionate about great wine. Tasting is immediately believing.

\$188.00 PER BOTTLE, *3-bottle limit per customer*

2021 TOSCANA ROSSO “PIETRAFOCAIA DI SOPRA”

Pietrafocai di Sopra is a high-elevation parcel in the woods named for the abundant flintstone littering the vineyard surface. A streak of pure limestone in the subsoil imparts a chiseled energy to this wine, a single-vineyard Brunello in reality that Benda has chosen to label as a (far from simple!) Tuscan red wine. This exceptional site truly imparts its unique soil signature to the wine, and the 2021 is a masterpiece: high-intensity, salivating, with impressive concentration and length. There’s a new guy in town!

\$224.00 PER BOTTLE, *3-bottle limit per customer*

CRACK IT OPEN

by Tom Wolf

MOST OF THE BOTTLES we import feature a cork, but every so often, we'll find a demijohn, keg, wine box, or screw cap bottle peeking out of a corner in a cellar in France and Italy. After all, some situations call for a cork-less delivery system—backyard parties, picnics, you name it—and our producers experience those too! We don't import the demijohns, kegs, or wine boxes, but here are a few of the screw cap classics.



2025 VINO ROSSO • TINTERO

Marco Tintero cultivates a wide variety of Piemontese grapes and shows his facility with them in this *rosso*, which consists of a slightly different blend each year depending on what the vintage yields. The perennial backbone of this cuvée, though, comprises Barbera and Dolcetto, two regional varieties that complement each other incredibly well. Barbera provides an irresistible bite and mouthwatering acidity, while Dolcetto delivers generous fruit notes and joyfulness. Evoking brambly fruit, tobacco, and licorice, Tintero's Rosso offers a perfect entry point to the charms of Piemonte.

\$14.00 PER BOTTLE \$151.20 PER CASE

2025 ROSSO PICENO • COLLELEVA

Just on the other side of the Apennine mountain range from Tuscany, the region of Le Marche is home to Colleleuva, an *azienda* that produces some of the country's nicest under-\$20 bottles you'll find. The Rosso Piceno blends mostly Montepulciano with a splash of Sangiovese, and the 2025 captures this bottling at its most exuberant self—as a dreamy pizza-on-the-patio red.

\$18.00 PER BOTTLE \$194.40 PER CASE

2025 RAISINS GAULOIS • M. & C. LAPIERRE

There's an argument to be made that Lapierre's Morgon already represents the pinnacle of convivial reds, but siblings Mathieu, Camille, and Anne seem to outdo themselves each year with Raisins Gaulois by producing an even merrier and more approachable cuvée with a screw cap. It's the most easy-going red you'll drink all summer.

\$26.00 PER BOTTLE \$280.80 PER CASE

EVERYDAY ITALIAN

by Jane Augustine, KLWM NEW YORK

2021 VERDICCHIO DEI CASTELLI DI JESI “PASSOLENTI” • LA MARCA DI SAN MICHELE

“It’s always windy here,” says Alessandro Bonci as a gust of cool air whirs past us. It’s springtime, and we are overlooking the colorful parcel whose grapes will become his Passolento cuvée. The plot looks more like a field of wildflowers than a vineyard. It is covered in bright yellow blossoms—mustard plants—whose deep roots help loosen soil and provide nitrogen; on the surface they serve an important role as well: “for beauty, for our pleasure.” My heart swells. It’s easy to see how these vines, pampered by Alessandro and prized for their exceptional fruit, yield a complex and chalky white wine that’s reminiscent of Chablis or great Vermentino.

\$34.00 PER BOTTLE **\$367.20** PER CASE

2023 CHIANTI CLASSICO • CASTAGNOLI

Upon stepping into Castagnoli’s vineyards, you feel something invigorating afoot. Stacked and terraced, they are a sight to take in, decorated with cherry, apple, and olive trees that bring not only beauty and character but also natural biodiversity to the landscape. This surge of life permeates the air. Their *alberello* (head-trained) vines are trellised in this style to optimize for balanced ripening along with a slew of other benefits to the fruit. It’s a labor-intensive choice, but they find they better translate the terroir by putting in the extra effort. Tasting the wines, which are vibrant and aromatic, I couldn’t argue with that.

\$34.00 PER BOTTLE **\$367.20** PER CASE

2025 LAMBRUSCO GRASPAROSSA AMABILE “SEMPREBON” • FATTORIA MORETTO

Our Bugey-Cerdon has long been the only off-dry sparkling wine we import, but today it is joined by an Italian counterpart: a cheerful, cherry-scented Lambrusco made in the *amabile* style. With just a touch of sweetness, this delightful *frizzante* boasts a blushing mousse that dissolves into a vinous juice the color of ruby beets—a hue that’s extracted over a few days of skin maceration. The wine is effervescent, of course, softly tannic, and easy to sip. It’s well-suited to moments of merriment like an *aperitivo* or dessert, as easily paired with a handful of salty pistachios as it is with ripe berries.

\$25.00 PER BOTTLE **\$270.00** PER CASE

JEAN FOILLARD

by Chris Santini, KLWM BEAUNE

WHILE STILL A TEENAGER, Jean Foillard reluctantly agreed to work at the family domaine at his father's behest. It was the early 1980s, and most growers in the Beaujolais had long ago heeded the siren's call of easy chemical farming and oenologically assisted winemaking. To say that Jean drank whiskey instead of wine tells of the sad state of the region in those days, until he started hanging out with his neighbor and new friend, Marcel Lapierre. The wines he tasted there caught his attention and then some—they were full of life, vibrancy, and fun. Jean hopped on board and, with Marcel, formed an ever-widening circle of mates to fine-tune the craft of carrying out ultra-precise, sulfur-free vinifications with natural yeasts from organically farmed grapes.

By the 1990s, Jean's Morgon "Côte du Py" bottling had come to be his signature sensation, raising eyebrows from the classicists while simultaneously becoming the go-to house pour in the burgeoning Parisian natural wine scene. The svelte, iconic expression of his wines, with their instantly recognizable fleshy stone fruit, granite minerality, and full, riveting structure, became a reference point for what serious, top-tier cru Beaujolais could be.

	PER BOTTLE	PER CASE
2024 BEAUJOLAIS-VILLAGES	\$33.00	\$356.40
<i>Full of crunchy fruit and spice with a chillable vibe, this wine angles to be enjoyed on its own, yet has just enough grip to make it a perfect match for what's cooking on your grill this summer.</i>		
2024 MORGON "CUVÉE CORCELETTE"	65.00	702.00
<i>From a high-elevation parcel right on the border with Chiroubles, Corcelette sports a delicate, floral nose with a lush texture that really pulls you in.</i>		
2024 MORGON "CÔTE DU PY"	65.00	702.00
<i>This old volcanic slope is at once the geographic and symbolic heart of Morgon. It produces a rock-solid masterpiece that is perhaps the single most sought-after release from the region, year in and year out.</i>		
2024 FLEURIE	75.00	810.00
<i>A dark, intriguing wine from old vines. Warm earth and ripe raspberries dominate at first glance, with peony and pepper shining through as it awakens.</i>		



LOIRE WHITES

by *Dustin Soiseth*

THE BEAUTY OF THE LOIRE is in its diversity. Spanning more than 300 kilometers, the rolling hills and river valleys create a mosaic of vine-friendly habitats, each with its own soil, microclimate, and people. Add to this a bohemian streak that gives a sense of freshness and discovery, and the Loire is a region that, for all its vastness, feels intimate. You can take a yoga class in a centuries-old château and view street art set amid ancient ruins. Famous vigneronns age their most precious wines in caves tucked away in the countryside. History is very present here, not as a restrictive set of rules and traditions, but as a foundation on which to keep growing. These selections, made from different grapes and grown in different corners of the Loire, are but three delicious examples of the many unique white wines made in this dynamic region.

2025 CHEVERNY • DOMAINE DU SALVARD

Consistently affordable and delicious wines are just as important as the bottles pulled out for special occasions. Zesty and brash, this Sauvignon Blanc packs an aromatic punch and delivers uncomplicated refreshment.

\$24.00 PER BOTTLE **\$259.20 PER CASE**

2024 SAUMUR BLANC “L’INSOLITE” THIERRY GERMAIN

This Chenin Blanc takes to food like a duck to water. In fact, this would actually be pretty good with some duck, or roast chicken, or pork tenderloin. With cool, restrained fruit and an almost tannic minerality, it’s a main-course white for sure.

\$46.00 PER BOTTLE **\$496.80 PER CASE**

2020 MUSCADET SÈVRE ET MAINE GORGES DOMAINE BRÉGEON

My notes from a recent tasting started with “reminded how good these wines are.” Each sip of Gorges spreads out over your palate like hollandaise poured over a plate of white asparagus, the zing and verve of Muscadet augmented by nuttiness and the velvety texture of extended aging.

\$46.00 PER BOTTLE **\$496.80 PER CASE**



A GOLDEN AGE FOR BURGUNDY'S OTHER GREAT WHITE GRAPE

by Tom Wolf

ONE THING I ADMIRE deeply about French cooking is its devotion to making every part of something delicious, not just the choicest cuts. Even if you go into the country's best restaurants, it's almost a badge of honor for the chef to treat ingredients that might have once been overlooked with the same level of creativity as their more distinguished counterparts.

This attitude translates to wine, too. Every region has its grapes that are popular—an equivalent to the ribeye or filet mignon—as well as its more obscure varieties—like the liver or cheek—that require a little more trust and adventurous spirit from the customer. Like the chef who is committed to using every part of an animal, or whatever the forager brings to the restaurant on a given day, it says something about a producer when they work not just with the grapes that are the most fashionable or commercially viable, but also the lesser-known ones that have deep roots in a region.

One of the most exciting such varieties today is Aligoté, in Burgundy. For a long time, Aligoté was so synonymous with the Kir cocktail that Kermit once told *the* Aubert de Villaine that he'd just found a good crème de cassis that would go well with Aubert's Aligoté. (See the back page for the full exchange.)

And yet, it was true that very few growers were taking Aligoté as seriously as Aubert did back then. Today, it's a different story. Many of Burgundy's top growers are proudly elevating this once humble grape, no matter that it isn't—and likely won't ever be—as popular as Chardonnay or Pinot Noir. Still, because they're devoting themselves to it, we are in the middle of a Golden Age for Aligoté.



2023 BOUZERON • DOMAINE DE VILLAINÉ

The most ambitious and storied Aligoté on this page, this Bouzeron is arguably the best example of the grape in all of Burgundy. Waves of flavor keep coming sip after sip: peach, saline minerality, apple, lemon zest, and a medley of herbs. Made from Aligoté Doré—the highest-quality, most aromatic, “golden” variety—it's a gorgeous, mesmerizing rendition that should be kept as far away from your crème de cassis as possible!

\$59.00 PER BOTTLE

\$637.20 PER CASE

2023 BOURGOGNE ALIGOTÉ DOMAINE ROBERT CHEVILLON

Despite making some of the noblest reds in Nuits-Saint-Georges, the Chevillons have a long tradition of devoting space in their cellar to the humbler wines of Burgundy: Passetoutgrain and Aligoté. Floral and citrusy, this is an entirely different expression of Chevillon than you may be used to, but a very worthy one.

\$52.00 PER BOTTLE

\$561.60 PER CASE

2023 BOURGOGNE ALIGOTÉ • BRUNO COLIN

From .23 hectares of vines planted in Chassagne-Montrachet four decades ago, this is a live wire of a wine. Redolent of lime zest and sea spray, it's begging to be paired with all kinds of shellfish.

\$54.00 PER BOTTLE

\$583.20 PER CASE



© GAIL SKOFF

Aubert de Villaine and Kermit

SUMMER ROSÉ SAMPLER



“ I DON'T HAVE TO BUY ROSÉ. *That's not how I'll earn enough to buy a little stone house overlooking the Mediterranean. Nor do I have to put up with the incredulous expressions on my clients' faces when in the shop I recommend a rosé. "What do you take me for?" their expression demands. Or "Try that one on the next sucker, mister." Or, "Let's move on to something more serious."*

In the course of my buying trips I run across excellent wines with a rosé color. I don't look for them. They appear.

What can I do? I'm in the cellar with a serious winemaker; there is a glass of something special in my hand that happens to be neither red or white. I can't ignore it simply because the quality of California rosé has created a credibility problem for rosé in general. So I buy them anyway. In small quantities. No reason to lose money over it. But I have found some

beauties for those of you with an open mind. And now, summertime, is their season. —KERMIT LYNCH, AUGUST 1983 NEWSLETTER



© GAIL SKOFF

KERMIT NEVER WOULD HAVE DREAMED, some 43 years after publishing his rosé frustrations, that a sampler like this one would grace the pages of his newsletter. Our first-ever strictly rosé 12-pack! Gone are the weary days when he had to convince his customers to take a chance on a bottle of rosé. The jukebox in my brain just fired up Johnny Nash's "I Can See Clearly Now," which, come to think of it, feels like the perfect theme song for this unprecedented pack. *Gone are the dark clouds that had me blind.* These days, the wine-drinking public isn't just open-minded about rosé, it's fully hip to the delights scattered throughout our portfolio from nearly every region.

The 2025 vintage has arrived right on time, and we've assembled a dozen rosy new arrivals for you here: from classics like Marquiliani's crisp, gossamer "Gris de Pauline" and the rhubarb-scented Beaujolais rosé from Dupeuble, to recent discoveries like La Marca's *rosato* of Montepulciano. An entire pink-hued prism awaits your taste buds; *it's gonna be a bright, bright rosé-kinda day...*

—Madison H. Brown



© GAIL SKOFF



2025 Chiaretto di Bardolino Rosé
“Nichesele” • Corte Gardoni \$18.00

50% Corvina, 25% Rondinella, 25% Molinara, Barbera, Sangiovese | *Crisp and thirst-
 quenching; the quintessential Italian rosato
 for a heaping plate of fresh, herby pasta.*

2025 Beaujolais Rosé
Domaine Dupeuble \$20.00

Gamay | *Easygoing and versatile with notes of
 pomegranate, cassis, and rhubarb. Its mineral
 backbone and zippy acidity make it especially
 food-friendly.*

2025 Languedoc Rosé “Gris de Gris”
Domaine de Fontsaïnte \$22.00

90% Grenache Gris, 5% Carignan, 5% Mourvèdre | *The 2025 is as
 irresistible as ever, evoking an invigorating medley of cool citrus,
 wild berries, sea spray, and wet stone.*

2025 Tavel • Château de Trinquevedel \$23.00

60% Grenache, 13% Clairette, 13% Syrah, 10% Cinsault, 3% Mourvèdre,
 1% Bourboulenc | *Crunchy currant fruit and fine tannin make this decidedly
 dark, deep rosé an ideal match for a burger with fries or a charcuterie board.*

2025 Reuilly Pinot Gris Rosé • Domaine de Reuilly \$25.00

Pinot Gris | *With alluring notes of bergamot and lychee, it pairs to perfection
 with a range of options like ceviche, onion tart, pad thai, or Greek salads.*

2025 Chinon Rosé • Charles Joquet \$27.00

Cabernet Franc | *The peppery spice that the Loire’s greatest red grape
 is known for weaves its way through a core of vibrant and fleshy
 fruit, refreshing your palate impeccably.*

2025 Vin de France Rosé “au petit bonheur”
Les Pallières \$29.00

1/3 Grenache, 1/3 Clairette, 1/3 Cinsault | *A creamy,
 textural wine bursting with flavors of Provençal herbs,
 blood orange, and white peach; the finish lasts for days.*



**2025 Vin de Corse Rosé
“Le Gris de Pauline”**

Domaine de Marquilliani \$30.00

80% Sciaccarellu, 20% Vermentinu | Feather-light on the palate with lovely aromatics. For salty, ethereal, mouthwatering Corsican pleasure, Marquilliani is where it’s at.

2025 Toscana Rosato • Sesti . . . \$30.00

Sangiovese | A rare rosé from the land of great reds, grown within the eminent Brunello di Montalcino appellation. Gentle and lush, it’s perked up by a touch of salinity imbued by the oceanic soil.



2025 Vino Rosato “La Fuga”

La Marca di San Michele \$30.00

Montepulciano | A delicate dry rosato that’s as brisk as a strawberry popsicle infused with sea salt and chalk.

2025 Île de Beauté Rosé “YL” • Yves Leccia \$35.00

80% Niellucciu, 20% Sciaccarellu | Bright, savory, and structured, it’s hard to beat with a plate of prosciutto and ripe summer cantaloupe.

2025 Bandol Rosé

Domaine de la Tour du Bon \$42.00

50% Mourvèdre, 32% Cinsault, 10% Grenache, 8% Clairette | Effortlessly drinkable, offering notes of clementine, Asian pear, and lavender. Perfect with sliced heirloom tomatoes topped with mozzarella di bufala and sweet basil.



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\$264 (a 20% discount)

Normally \$331

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1982 BOURGOGNE ALIGOTÉ DE BOUZERON DOMAINE DE VILLAINÉ

ONE OF MY WORST FAUX PAS in France concerned this Aligoté. *Kir* is a Burgundian concoction traditionally made of Aligoté with a few drops of crème de cassis. When I first visited Aubert de Villaine in 1974 I liked his Aligoté and told him it was just what I needed because I had recently discovered a good crème de cassis.

Aubert's expression turned as sour as a bad Aligoté. It would be unfortunate, he informed me kindly through gritted teeth, to obscure the quality of his Aligoté by pouring crème de cassis into it. Oops!

He was right. His Aligoté makes superb drinking, as is. Thankfully Aubert overlooked my naïveté and over the years we have become the best of friends.

—Kermit Lynch, April 1984 Newsletter

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