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- 2005 **DOMAINE JOGUET**
- **SIX-VINTAGE SAMPLER**

OPEN • TUESDAY–SATURDAY 11 A.M. TO 6 P.M. CLOSED • SUNDAY & MONDAY

JULY 2007

NOTES FROM THE WINE ROUTE

I LANDED IN PARIS and headed for Chablis and on to the Côte d'Or. The 2006 white Burgundies are amazingly aromatic and luscious. It is like meeting a gorgeous, ample-bodied creature who steps right out of her clothes without even being asked. What a vintage! Forward, fleshy, flashy, and friendly.

Last year we introduced Domaine Costal with a 2005 Chablis “Les Truffières,” raised in an oak *foudre* and bottled unfiltered. This year I was impressed by three *premiers crus*, Vaillons, Mont de Milieu, and Montée de Tonnerre. Arriving early 2008.

The Domaine Comtesse Bernard de Cherisey is up on the Côte de Beaune in the Hameau de Blagny, with one foot in Meursault and the other in Puligny-Montrachet. So idyllic and magical! Nothing there but birds singing and great white Burgundies. The winemaker walked me around and showed me the lay of the land, holy land to this son of a preacher man. Right over there, twenty-five yards away, is Puligny Les Truffières, a little oak-tree-framed parcel of vines—yes, there are truffles—and across the patch of Blagny vines is where Meursault Perrières begins. Ask my staff what is currently available from this domaine. I have fallen for their wines in a big way.

The 2006 Colin family's reds and whites are successful (what else is new), and papa Michel pulled out one of the first wines I imported from him, a lovely 1973 Chassagne Les Vergers.

No one seems to have a finer touch with red and white Saint Joseph than Philippe Faury and his 2004s, 2005s, and 2006s. Some cuvées of his white just blow my mind. The intense apricot pit is something to behold. But watch out, I kept hearing in the Rhône that the appellation Saint Joseph is finally taking off. The days of ridiculously underpriced treasures may be coming to an end.

There is, however, an underpriced Rhône appellation that is not taking off, and that would be the red from Beaumes-de-Venise. People, where can you find a better quality/price ratio than with Domaine de Durban's Vin de Pays (\$9.95) and Beaumes-de-Venise (\$16.95)? Big, juicy, flavorful reds with incredible peach, berry, and black cherry fruit, not to mention the vivid color in the glass. You will be zonked! Their reds are deliciously flavored, and we are lucky to have them.

And now I am down near Bandol, where Gros' Noré has a spectacular 2005 *rouge*, and I also jumped at the chance to buy a few last cases of their big 2001.

Then, last night, I sat around outdoors with the Peyraud clan at Tempier while they toasted my Legion of Honor medal with Champagne.

My nineteen-year-old daughter told me, “I've been thinking, and you know, Dad, you have a pretty good job.”

Amen.

— PRE-ARRIVAL OFFER —

2005 **DOMAINE JOGUET**

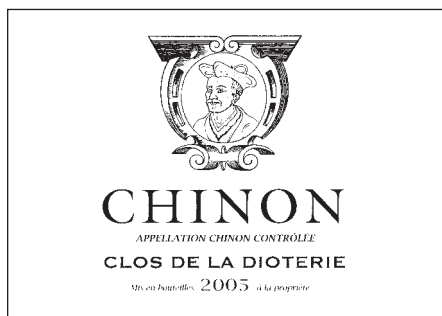
MY FIRST PURCHASE FROM Domaine Joguet, the 1976 Dioterie, is recounted in *Adventures on the Wine Route*. That wine was my favorite red of the vintage. A Loire red, it was, so back then no one wanted to buy it. However, the finest vintage I have tasted chez Joguet... well, I had that pleasure last May when I toured the 2005s. I think they are even better than the 1989s and 1990s. The 2005s have everything just right.

The genius of the vintage is its perfect intensity, weight, and balance, plus the outright deliciousness.

La Dioterie, with its 70- to 80-year-old Cabernet Franc vines, is noble, complex, and intense, like a deep, dark-colored lake of blackberry and cassis with a subtle touch of a chocolate-like flavor. Built for the long haul, but it is fun to dive in already.

Varenes du Grand Clos carries its weight suavely, even sveltely. Never has it seemed such an aristocrat, even while filling your mouth with thick, lush tannins. I noted ripe blackberry fruit, hints of roasted coffee beans, grilled almonds, and a deft touch of oak. The fun on the palate is lengthy. I was reminded that the vines are now 55 years old!

And Chêne Vert? It reminds me of the stature of a Bordeaux *grand cru classé*—fine, deep, smoldering. The fruit is smoky, spicy, and freshening (due to the limestone soil), and seems a touch more *sauvage* than the other two.



PER CASE

2005 CHINON "LES VARENNES DU GRAND CLOS" FIFTHS	\$279.00
2005 CHINON "LES VARENNES DU GRAND CLOS" MAGNUMS	294.00
2005 CHINON "CLOS DU CHÊNE VERT" FIFTHS	387.00
2005 CHINON "CLOS DU CHÊNE VERT" MAGNUMS	408.00
2005 CHINON "CLOS DE LA DIOTERIE" FIFTHS	387.00
2005 CHINON "CLOS DE LA DIOTERIE" MAGNUMS	408.00

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

CHÂTEAU DE BELLEVUE SAMPLER

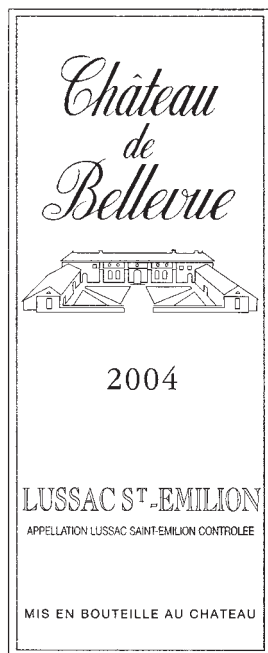
by Dixon Brooke

ANDRÉ CHATENOU D AT CHÂTEAU DE BELLEVUE does not make “yet another” Bordeaux red. One taste and you will recognize a wine with its own character, a character that might be called a country gentleman.

André farms organically near Lussac-St.-Emilion, a lovely countryside of green vines on rolling hills that boasts a limestone soil similar to St. Emilion’s. The limestone gives freshness and finesse to the 95% Merlot/5% Cabernet Franc blend. Château de Bellevue shows the other side of Merlot, the opposite side of that which it is now fashionable to flee from. Not a fruit bomb, not an oak grenade—sleek, sexy, spicy, complex, fresh, and well balanced, that’s what you will find.

André put on a vertical tasting for me back to vintage 1989, and agreed to ship us a small quantity of six vintages so that you can get to know his work better, too. All of these have been stored since bottling in Château de Bellevue’s incredible limestone cellar.

This is a rare opportunity to really get to know a château’s wine through and through, six vintages in a six-bottle sampler:



2004 CHÂTEAU DE BELLEVUE

This is classic Bellevue. Fresh, ripe fruit, chalky yet silky tannins, pure finesse on the palate with a long perfumed aftertaste of cherry blossoms. Delicious right now.

\$22.00 PER BOTTLE

2003 CHÂTEAU DE BELLEVUE

This shows its vintage in its rich, ripe nose with a touch of smoked meat. Bursting with fruit, more powerful and tannic than the 2004. Enjoy now with a robust meal or wait a few years.

\$25.00 PER BOTTLE

2001 CHÂTEAU DE BELLEVUE

Floral nose of red fruits jumps out of the glass along with a piney, woody quality. Very tender on the palate, well balanced, with a sweet fruit core and soft tannins. Ready to drink.

\$25.00 PER BOTTLE

2000 CHÂTEAU DE BELLEVUE

For some reason the Cabernet Franc makes its presence felt here more than in the other vintages (80-year-old vines). Very spicy on the nose and palate with a gripping finish. This is a vin de garde that demands a few hours in a decanter if consumed now.

\$29.00 PER BOTTLE

1999 CHÂTEAU DE BELLEVUE

Nice ripe nose with cherry and hazelnut. Tannins quite supple already, and secondary flavors such as tobacco are beginning to develop on the palate. Ready to drink.

\$26.50 PER BOTTLE

1998 CHÂTEAU DE BELLEVUE

This vintage is more structured and mineral than the 1999, still fresh and lively. It needs a few more years of bottle age or a good decanting before serving. All the characteristics of a great vintage.

\$27.50 PER BOTTLE

SIX-BOTTLER SAMPLER

Normally \$155

20% discount

SPECIAL DISCOUNT PRICE

\$124

SOUTHERN FRANCE

2005 LIRAC ROUGE • DOMAINE DU JONCIER

How in the world did petite Marine Roussel make this giant red? Read all about it: FEMALE MAKES MASCULINE WINE! (*Kermit*, drop this subject like the proverbial hot potato.)

A big, noirish, concentrated Rhône—your guests might think you are pouring a \$60 Châteauneuf-du-Pape, so you get a lot for your money in more ways than one.

\$19.95 PER BOTTLE **\$215.46** PER CASE

2005 PIC SAINT LOUP ROUGE ERMITAGE DU PIC SAINT LOUP

The blessed trilogy Grenache, Mourvèdre, and Syrah meets another nice combo: superb *terroir*, vintage, and vinification. Each grape variety adds good stuff.

Grenache: big, rich, rounded.

Mourvèdre: earthy, dark, blackberry-ish.

Syrah: black currants, spice, structure.

\$14.95 PER BOTTLE **\$161.46** PER CASE

2004 PATRIMONIO ROUGE • YVES LECCIA



This is a repeat. It was time to ship Yves' 2005 vintage, but instead I told him to go ahead and sell it elsewhere, because I want to keep taking his 2004, a staff and client favorite. When I first reviewed it in the February 2006 brochure, I wrote that with this 2004 Yves has flown off into the wild black yonder, rarefied air, masterpiece territory, and this big, dark Corsican beauty tastes even better now than it did then. Don't miss it!

\$26.00 PER BOTTLE

\$280.80 PER CASE

2005 **TÉLÉGRAMME ROUGE**
CHÂTEAUNEUF-DU-PAPE
H. BRUNIER & FILS

A good Vieux Télégraphe tastes like it has been filtered over those large round stones that cover the La Crau vineyard, and their Télégramme bottling has never before so thoroughly resembled the mother ship, Vieux Télégraphe itself. Oh yes, it's the stones! Plus, of course, that 2005 summer growing season. The aroma also has deep, impressive fruit, and the palate is full-bodied. It starts round and really fills the mouth with pleasure, and then a lordly tannin silently emerges onto the stage.

\$35.00 PER BOTTLE \$378.00 PER CASE

2004 **CROZES-HERMITAGE ROUGE**
“LES PICAUDIÈRES” • DOMAINE ROUSSET

Most Crozes is from flatland vines alongside the Rhône River where grapes were not planted by previous generations. But this dazzler is from Raymond Roure's great patch of Syrah up on the granite slopes behind Hermitage, another story entirely, because it can rival its more famous neighbor.

Don't miss tasting it. It drinks beautifully already: deep Syrah color; great depth to the aroma and flavor; perfect balance all the way through the taste experience. It is full of black fruits, spice, *réglisse*, and much more, stuff that I cannot find a name for other than *goût de terroir*.

\$34.00 PER BOTTLE \$367.20 PER CASE

2005 **PIC SAINT LOUP ROUGE**
CHÂTEAU LA ROQUE

I am depressed because my old pal Jack Boutin sold Château La Roque. I don't know how the wine will change, but I will visit soon to taste the new proprietor's 2006s.

In the meantime, Jack goes out in a blaze of dark purple glory with this brooding combination of black currant, black truffle, and *réglisse*. It stands with his best ever, and can be drunk over at least the next ten years.

\$14.95 PER BOTTLE \$161.46 PER CASE



MORE NEW ARRIVALS

2005 GEWURZTRAMINER GRAND CRU "PFERSIGBERG" KUENTZ-BAS

The domaine has recently adopted biodynamic viticulture, which might explain what Graeme Blackmore describes as the wine's "pure, luxurious energy."

I won't serve it with a meal. No, serve it with wine pals who pay attention to what is in the glass. It is a rarity; not just tasty, it is interesting, intriguing, a Gewurztraminer that shows a *goût de terroir*.

Right now its perfume is suggestive of rose petals and peach. The very freshness of that bouquet is an achievement, enough to break the will of even diehard teetotalers.

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

2006 SANCERRE ROSÉ • DANIEL CHOTARD

It starts with a floral quality plus light strawberry and a touch of orange peel. Spicy on the palate with distinct minerality. Chotard suggests that the Pinot Noir fruit is unusually expressive in the rosés of this new vintage.

\$23.00 PER BOTTLE **\$248.40** PER CASE

2005 BOURGOGNE ROUGE "CHAMPS CADET" DOMAINE DE LA CADETTE

And this red is also from Pinot Noir, this time from Vézelay, between Sancerre and Chablis. Good Pinot character, with an agreeable complexity of flavors on the palate. It finishes with elegant, chalky tannins.

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

PÉTILLANT DE SAVOIE • A. & M. QUENARD

According to Michel Quenard, the Jacquère grape is suited for making dry sparkling wine because it is not high in alcohol and gives fresh, light, ethereal wines. "Above all," he said, "we look for freshness and finesse in a *pétillant*."

It has a softer, more delicate *mousse* than Champagnes do. Dry and crisp, it makes a lovely apéritif and is good with most starters.

\$19.95 PER BOTTLE **\$215.46** PER CASE
