

KERMIT LYNCH WINE MERCHANT

AUGUST 2020



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2017 BOILLOT AND CHEVILLON
LA FAMILLE BRETON AND THEIR EPAULÉ JETÉ
IN PRAISE OF TOMATOES ■ TOP VALUES

LA FAMILLE BRETON AND THEIR EPAULÉ JETÉ

by Jane Berg, KLWM NEW YORK

WHEN I SIT DOWN to write about the wines from our most celebrated producers, I sometimes think about M.F.K. Fisher, who said, “The saving grace of all wine’s many graces, probably, is that it can never be dull. It is only the people who try to sing about it who may sound flat.” Yikes! The challenge, then, in speaking about Catherine and Pierre Breton—whose wines are more than just wines but rather emblems of the French *art de vivre*—is to avoid sounding like a broken record while singing their praises. I’ll do my best.

VOUVRAY BRUT “LA DILETTANTE”

Some call this playful Champagne-method sparkler a “porch-pounder,” but since you may be socializing in other outdoor spaces this summer, I would add “rooftop-rouser” or “garden-guzzler.” Catherine’s *Dilettante* line of Vouvrais, clearly coaxed to life by the hand of a hedonist, expresses the most joyful side of Chenin Blanc. Try whetting your appetite with this festive bottling before a party, or pop it open as the last bottle of the night, just before the sun comes up.

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

2018 BOURGUEIL “TRINCH!”

“Trinch!,” a punchy, bistro-style Bourgueil that’s both structured and *glouglou*, may be the most quintessential Breton cuvée of the lot. Young-vine Cabernet Franc, full of energetic vigor, is gently de-stemmed and cold-macerated in stainless steel to ensure maximal fruit expression. When served chilled, this bottling smells like a gravel road after a summer rain, firm and fresh, and leaves me craving a cold slab of terrine or gamey pâté.

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

2016 BOURGUEIL “CLOS SÉNÉCHAL”

The Bretons may act carefree, but their immense pride in the Loire and the AOCs of the Touraine region mean they are committed to making serious wines, too. The historical Clos Sénéchal, a top *terroir* bottling from the estate, marries sapid old-vine fruit with healthy soils of clay, limestone, and *tuffeau*. The resulting wine is a spicy, plummy treat that tastes three-dimensional and ages like a fine Pinot.

\$47.00 PER BOTTLE **\$507.60** PER CASE

HOW TO DRINK LIKE A BRETON



Visit nearly any natural wine bar around the world and there's a likely chance you'll see the ubiquitous Epaulé Jeté poster, proudly displayed—a trusty beacon to signal you've found your bearings and should stay for a glass, or two. For bodybuilders, Epaulé Jeté is the “clean and jerk” technique for safely lifting heavy barbells. No need to be in great physical shape to participate in the Bretons' version, however, which requires nothing more than a glass of natural wine and a parched gullet to toss it down, as demonstrated above by Paul and France Breton, son and daughter of Catherine and Pierre. Learn this move and your thirst will never go unquenched. Bottoms up!

© Gail Skoff

ROSÉ ARRIVES

by Emily Spillmann, KLWM BEAUNE

HERE IN BURGUNDY, we're officially post-lockdown. People are starting to get out and about again, cautiously accepting dinner invitations, and inevitably wondering if it's okay to exchange *la bise*—even, if it will ever be okay again. Impossible to imagine the French doing away with something so typically theirs as the “air kiss.” What would replace it? A nod? An awkward wave? *Non, non, non.* I have seen far too many clandestine *bises* to believe the ritual might be on its way out. Wherever you are in these hot days of summer, I hope you will join me in opening some rosé and raising a glass to hope, to joy, to the promise of gatherings yet to come. *Bon courage!*

2019 BEAUJOLAIS ROSÉ • DOMAINE DUPEUBLE

Last year, when she introduced this wine, Ghislaine Dupeuble recommended serving it in a carafe with a handful of fresh strawberries. This year, there's no need. The perfectly pink wine is already bursting with wild strawberry aromas and flavors, and a lively mineral backbone keeps it crisp. Straightforward, easy-going, delicious.

\$17.00 PER BOTTLE

\$183.60 PER CASE

2019 BANDOL ROSÉ DOMAINE DE LA TOUR DU BON

Owing to its almost transparent hue, you could easily mistake this rosé for a *vin blanc*. But which? So much spice to go with as much fruit, and a touch of herbal complexity. The attack is subtle, but many, many layers lead to a powerful crescendo and a long finish. Pleasant and mysterious, impossible to categorize.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2019 PIC SAINT LOUP ROSÉ ERMITAGE DU PIC SAINT LOUP

A robust bouquet of stone fruit fragrances introduces an intense palate of raspberries, wild peaches, and a hint of tingly acidity. Voluptuous and mouth-filling. This one can easily transition from *apéro* hour to main dish, and would be heavenly with barbecue fare.

\$21.00 PER BOTTLE

\$226.80 PER CASE

THE TOMATO 12-PACK

by Anthony Lynch

ABOVE AND BEYOND the pleasures of swimming, dining al fresco, and baseball (*pre-2020*), there is really only one reason to look forward to summer: tomatoes. When those big, juicy, red orbs swell with sweet nectar, ready to be plucked from the vine, sliced up, and eaten with just a sprinkle of sea salt and perhaps a drizzle of olive oil, *then* summer has really arrived.

There are countless ways to enjoy tomatoes, each one more glorious than the next. The most basic preparations require no preparation whatsoever, relying solely on the innate deliciousness of the King of Fruits and Vegetables to satisfy our taste buds.

Raw, they demand minimal seasoning, but nobody could blame you for sprucing up your plate with a dollop of creamy burrata, some basil, a few filets of briny cured anchovies, or a couple slices of crusty toasted country bread.

Tomatoes' combination of sweetness and acidity can be a challenge to many wines. Dry rosés, however, have enough fruit to stand up to a perfectly ripe specimen, with the tangy acidity to match. But pink wines are far from the only option; depending on the characteristics of your tomato and what other flavors you choose to associate, the opportunities for clever and satisfying matches are bounteous. And as soon as your tomatoes see heat, their deep, savory essence can easily combine with darker, more structured reds.

So here they are—a dozen tomato wines, discounted, boxed up, and ready to go, to honor the ultimate symbol of summer. *Pomodoro, ti amo!*

PER BOTTLE

ROSATO SPUMANTE BRUT "IL ROSA" • SOMMARIVA	\$14.95
PIGNOLETTO FRIZZANTE • FATTORIA MORETTO	19.95
2019 CORBIÈRES ROSÉ "GRIS DE GRIS" • FONTSAINTE	18.00
2019 PIC SAINT-LOUP ROSÉ • CHÂTEAU LA ROQUE	22.00
2018 QUINCY • DOMAINE TROTTEREAU	23.00
2018 COLLI DEL LIMBARA BIANCO "FRIA" • DEPERU HOLLER	30.00
2018 LANGHE NEBBIOLO • TINTERO	14.00
2018 CAHORS • CLOS LA COUTALE.	17.00
2017 VITTORIA CALABRESE • PORTELLI.	24.00
2016 CORSE CALVI ROUGE "E PROVE" • DOMAINE MAESTRACCI	27.00
2016 CÔTES DU VIVARAIS ROUGE • DOMAINE GALLEY	29.00
2016 CHIANTI CLASSICO • PODERE CAMPRIANO	32.00

Normally \$270.90

SPECIAL SAMPLER PRICE **\$216**

(a 20% discount)

CORSICAN TRIO

by Anthony Lynch

2018 ÎLE DE BEAUTÉ ROUGE YVES LECCIA

The 1960s in Corsica saw a widespread expansion of viticulture, much of it subsidized by the French government, entailing mass planting of purportedly “noble” French grape varieties in place of the humble native *cépages*. That trend has now been completely turned on its head as Corsican vignerons reclaim their heritage and focus on the island’s wealth of autochthonous varieties, with great

success. In this bottling from Yves Leccia, the French import Grenache—called *Elegante* in Corsica—takes center stage, offering fragrant notes of lavender spiced with balmy Mediterranean brush. A splash of the indigenous Niellucciu completes the blend, adding some muscle to this savory, floral red whose sunny island flavors come into focus when slightly chilled.



\$32.00 PER BOTTLE

\$345.60 PER CASE

2018 VIN DE FRANCE BLANC “FAUSTINE VIEILLES VIGNES” DOMAINE COMTE ABBATUCCI

Just as Burgundian Chardonnay is known for being sensitive to the nuances of place, Vermentinu yields notably different wines between—and within—the appellations of Corsica. In the granite hills above the capital city of Ajaccio, white wines are among the island’s most delicate, typically featuring gentle floral suggestions and a charming peachiness. Born halfway between mountains and the sea, Jean-Charles Abbatucci’s biodynamically grown Vermentinu also presents a whisper of salinity, making it a lovely apéritif or the ideal match to Mediterranean-inspired *antipasti*.



\$45.00 PER BOTTLE

\$486.00 PER CASE

2018 VIN DE FRANCE ROUGE

“TARRA DI SOGNU” • CLOS CANARELLI

The new “Tarra di Sognu” line is Yves Canarelli’s masterful interpretation of the historic *terroir* of Bonifacio, an ancient haven of Corsican viticulture whose lands had been left fallow for a century until being revived by a small group of vigneroni spearheaded by Canarelli himself. Just miles from his cellar in Figari, Bonifacio sits at Corsica’s southernmost extremity, its famous citadel perched treacherously over Mediterranean waters on striking cliffs of white limestone. Guided by centuries-old records he unearthed, Yves chose to replant the area’s traditional varieties in vineyards laden with giant slabs of calcareous rubble. In contrast with his rugged, spicy reds from the granite of Figari, Bonifacio’s limestone lends elegance, purity, and a distinct chalky backbone to this blend of Carcaghjolu Neru, Sciaccarellu, and Minustellu. A decanter—or years’ worth of patience—is advisable to best savor this stately red that evokes both the past and the future of Corsican fine wine.

\$89.00 PER BOTTLE

\$961.20 PER CASE



Ancient dry stone walls, made from limestone found in the vineyard, encircle Canarelli’s parcels in Bonifacio.

© Anthony Lynch

2017 BOILLOT AND CHEVILLON

by Chris Santini, KLWM BEAUNE

IF IT AIN'T BROKE, DON'T FIX IT! Since day one, several decades ago, when Kermit began working with the Boillot and Chevillon families, they've provided us with earthy, complex, thought-provoking wines true to their *terroirs* and tradition. And the more things change (in Burgundy), the more things stay the same (with Boillot and Chevillon), thankfully.

DOMAINE LUCIEN BOILLOT ET FILS

	PER BOTTLE	PER CASE
2017 GEVREY-CHAMBERTIN	\$82.00	\$885.60
<i>A broad mix of parcels spread over Gevrey—a melting pot, so to speak—of flavors and terroirs.</i>		
2017 GEVREY-CHAMBERTIN 1ER CRU		
“LES CORBEAUX”	121.00	1,306.80
<i>Plush and plump, distinguished as can be.</i>		
2017 POMMARD 1ER CRU “LES PREMIERS”	121.00	1,306.80
<i>Powerful, round, and built to last a long, long time.</i>		
2017 VOLNAY 1ER CRU “LES CAILLERETS”	123.00	1,328.40
<i>A local dictum says it best: “He who has no vines in Caillerets, knows not the value of Volnay.” Floral, fresh, and elegant.</i>		

DOMAINE ROBERT CHEVILLON

2017 BOURGOGNE PASSETOUTGRAIN	\$37.00	\$399.60
<i>Passetoutgrain, the Burgundian blend of Gamay and Pinot Noir, is one of my favorites from Chevillon: purple, soft, always a joy to swish around.</i>		
2017 NUITS-SAINT-GEORGES “VIEILLES VIGNES”	105.00	1,134.00
<i>As a young man delving into wine long ago, I read, yet never understood, about certain wines being praised as “earthy” . . . until I tasted Chevillon’s Vieilles Vignes cuvée and the light finally clicked on.</i>		
2017 NUITS-SAINT-GEORGES 1ER CRU		
“LES CHAIGNOTS”	150.00	1,620.00
<i>This Chaignots is discreet, refined, self-assured, like a person leading a most interesting life yet with never a post nor selfie to show for it. Less is more.</i>		
2017 NUITS-SAINT-GEORGES 1ER CRU		
“LES VAUCRAINS”	200.00	2,160.00
<i>Well, for those who believe that more is better, here is a wild, powerful punch, sharp and intense!</i>		

VALUE IS WHAT YOU GET

by Dustin Soiseth

2019 BIANCO SECCO • TINTERO

I opened a bottle of Tintero Bianco for dinner the other night, and after one sip my wife turned to me and said, “This is fun.” She’s right. The unique blend of Favorita, Moscato, Arneis, and Chardonnay is dry but not tart, fruity but not cloying, and held together with a gentle effervescence. Marco Tintero bottles our allocation on demand, so we get the freshest wine possible. I don’t remember what we ate that night, but I remember the Bianco.

\$9.95 PER BOTTLE

\$107.46 PER CASE

2019 VERDICCHIO DEI CASTELLI DI JESI COLLELEVA

A famous investor—I think it was Jimmy Buffett—once said, “Price is what you pay. Value is what you get.” What you get here is a lovely, unfussy bottle of stone fruit-scented Italian white that’s a joy to drink. Try a bottle for the price. Buy a case for the value.

\$12.00 PER BOTTLE

\$129.60 PER CASE

2019 BEAUJOLAIS • DOMAINE DUPEUBLE

Longtime customers don’t even bother with the name Dupeuble when ordering this perennially delicious Gamay. “Just give me a case of Kermit’s Beaujolais,” they’ll say. The 2019 is a big wine for the domaine, powerful and slightly tannic, with good ripeness balanced by great acidity, structure, and minerality. When the new vintage arrives each year, it’s like an old friend coming to visit.

\$17.00 PER BOTTLE

\$183.60 PER CASE

2018 LANGUEDOC ROUGE SELECTED BY KERMIT LYNCH

A more recent addition to our portfolio, the Languedoc *rouge* “Cuvée Kermit Lynch” has quickly become almost as popular as our Côtes du Rhone. It’s made by our friend Jean-Claude Zabalia, who sources the grapes from his vineyards in the mountainous Languedoc *terroir* of Cabrières. The 2018 vintage is over half Syrah, giving it lots of smoky dark fruit and a toothsome meatiness.

\$12.00 PER BOTTLE

\$129.60 PER CASE

CHABLIS EVERY DAY

by Anthony Lynch

2018 CHABLIS “HOMMAGE” FRANCINE & OLIVIER SAVARY

I admittedly felt a bit skeptical upon hearing of this brand-new Chablis from Domaine Savary. When you already produce stunning wines from two esteemed *premiers crus*, plus a show-stopping old-vine bottling, why add another? The Savarys assert that this cuvée “gives another style of Chablis, conveying a more saline, iodized minerality that recalls the Chablisien geology and its little oyster shells, *Exogyra Virgula*.” Indeed, its character stands apart from their other wines: it smells just like the ocean, with a sea-mist freshness to more than satisfy that itch in the back of your throat—the dry feeling that can only be satiated by something bracingly cold and crisp.

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

2018 CHABLIS “LES TRUFFIÈRES” HENRI COSTAL

Unlike the lean, stern, and notoriously austere Chablis of yore, this release from Domaine Costal is generous, fleshy, and discreetly tropical, as if someone had planted pineapples in the Arctic. All its richness of flavor is then funneled down to a pinpoint focus on the snappy finish. The palate is left with a flinty note akin to gun smoke lingering after a shot.

\$35.00 PER BOTTLE **\$378.00** PER CASE

2018 CHABLIS GRAND CRU “VAUDÉSIR” ROLAND LAVANTUREUX

Cellar master Arnaud Lavantureux expounds that his “idea of wine is to show off the exceptional *terroirs* of Chablis with *élevages* in wood that are more ‘Côte de Beaune’ in style, to have a combination of flesh on the attack with saline tension on the finish.” His latest release from the *grand cru* Vaudésir majestically expresses this duality: there is a textural and aromatic opulence comparable to the top wines of Meursault or Corton-Charlemagne, expressed in the form of a deft kiss of oak with subtle toasted notes and delicate vanilla blossom. But unlike those wines, Arnaud’s have a directness that could only come from Chablisien soil. Already in spectacular harmony, this beauty deserves a bin in every Burgundy collector’s cellar.

\$112.00 PER BOTTLE **\$1,209.60** PER CASE

GREAT ITALIAN REDS

by Tom Wolf

2013 ALTO ADIGE “IUGUM” • DIPOLI

When it comes to importing wines from Italy, we tend not to go for cuvées made from internationally prevalent grapes, because the country boasts so many native varieties: Nebbiolo, Sangiovese, Rossese, Nerello Mascalese, and Nero d’Avola, to name just a few. Every once in a while, however, if the *terroir* has something really interesting to say and the wine is simply too good to pass up, we make an exception. Peter Dipoli’s Iugum is one of these rare bottles. From his stunning slopes near Bolzano in Alto Adige, Dipoli crafts this blend of Merlot and Cabernet Sauvignon, an outstanding Italian cousin of Right-Bank Bordeaux, with fragrant aromas of black cherries, tobacco, and plums. Enjoy now through 2030.

\$58.00 PER BOTTLE

\$626.40 PER CASE

2016 CHIANTI CLASSICO RISERVA PODERE CAMPRIANO

Campriano’s Riserva bottling comes from the commune of Greve in Chianti, and the specific vineyard is surrounded by wild forest, but Tuscany has no authorized regional classification to designate this special site, such as you might find in the Côte d’Or or Barolo. After tasting this incredibly pure Sangiovese, however, you won’t forget the parcel’s proximity to woods: it is perennially Campriano’s bottling with the most irresistible, *terroir*-reminiscent notes of earth and undergrowth. The phenomenal 2016 vintage provides an ideal entry point to the joyous and classy reds of Podere Campriano.

\$44.00 PER BOTTLE

\$475.20 PER CASE

2015 BAROLO “SERRADENARI” • GIULIA NEGRI

It’s hard to think of many young talents whose star is rising faster than Giulia Negri in Piedmont. Not only is she charismatic, but she also makes exceptionally graceful renditions of Nebbiolo from her domaine’s many different *terroirs*. This Barolo comes from Serradenari, the appellation’s highest *cru*. More specifically, it comes from Giulia’s sandiest parcel, which she says “was one of the first vineyards that showed me the *terroir* effect in Serradenari.” The result is an elegant, floral, and succulent Barolo that will age beautifully but is exquisite now, especially after half an hour in a decanter.

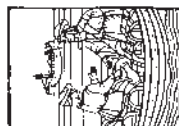
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\$918.00 PER CASE

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