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WINE MERCHANT

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RETURN SERVICE REQUESTED

- 2007 LES PALLIÈRES
- DE VILLAINÉ CLASSICS
- WHITE BURGUNDY VALUES

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

MAY 2009

— PRE-ARRIVAL OFFER —

2007 GIGONDAS • LES PALLIÈRES

ASK ANY WINEMAKER in the southern Rhône which is the best vintage of the century so far and they will say 2007 (unless they screwed up the gorgeous raw materials). My partners, Daniel and Frédéric Brunier, did not screw them up.

Having worked our parcels for a few years now, we began working on a separate cuvée at Pallières but never put one in bottle except for a few samples we could follow and study. We debated releasing one because most people expect a special bottling to be monstrous and loaded with new oak. Ours isn't, so we feared confusing our clientele. In 2007, though, we hit the jackpot and could not bear to ignore the rewards.

So, two Pallières this year. One wears the designation “Les Racines,” or The Roots. It comes from what were the original vines planted around the ancient winery. I go for the name because, you know me, roots music, roots wine.

The other is “Terrasse du Diable,” Terrace of the Devil, the historic name of a very special parcel at Pallières. Don't think of either as a *cuvée spéciale*. This is more like Tempier's “Migoua” and “Tourtine.” Equal, even similar, but different.

“Les Racines” concentrates on the pretty, flirtatious, seductive, gushing-with-cornucopian-fruit character unique to Pallières. “Terrasse du Diable” has the darker soul, more structure—a more intellectual side, if you will, of the Pallières experience. We found that our two favorite aspects of the Pallières *goût de terroir* are heightened more when separated.

With both you'll have “everything you can possibly imagine,” to quote the Rolling Stones' “Some Girls.” The 2007s will endure and evolve several decades, if you want.

2007 LES RACINES

\$336 PER CASE

(also available in tenths)

2007 TERRASSE DU DIABLE

\$336 PER CASE

(also available in magnums, jeroboams, and methuselahs)

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

—VALUES OF THE MONTH—

WHITE & RED

by Dixon Brooke

2008 GRAVES BLANC
CHÂTEAU GRAVILLE-LACOSTE

Hervé Dubourdieu has done it again—another year, another one of the finest values in white wine you’ll find. His Graves stands apart in the crowd due to the predominance of Sémillon in the blend, not to mention the fact that his vineyards border his great Sauternes vineyards in the Haut-Barsac and boast the same *terroir*. The prevalence of small stones in the soil gives the wine a distinct flinty minerality on the nose, and the citrus fruit on the palate is likewise infused with a bright, crystalline mineral edge. This theme continues on the intense, precise finish. Notice the texture and grain on the palate, the plumpness in spite of the crispness of the fruit—this is thanks to Hervé’s honed technique of letting the wine settle naturally and bottling it without filtration. We don’t import cheap wines, we import wines that taste more expensive than they are. This is one of the best!

\$16.50 PER BOTTLE

\$178.20 PER CASE

2007 CAHORS • CLOS LA COUTALE

Triple ditto. If you consider balance as an overwhelming harbinger of quality, that is, and you don’t consider “prodigious concentration” and “sledgehammer on the palate” positive reviews. For decades Kermit has worked with Coutale, currently managed by a very cool Philippe Bernède. He likes to please! Philippe has reduced the quantity of Tannat in the blend over the years, preferring a wine with more balance and immediate pleasure, so the blend is now predominantly Malbec with a touch of Merlot (gasp, is that still a cuss word?). The 2007 is a particularly sexy vintage for Philippe, with very ripe, silky tannins and a perfumed finish. Don’t let the “feminine for Cahors” bit trip you, though. This is a deeply hued wine with a big, round palate and plenty of meaty tannin. It just happens to be even more versatile at table than usual.

\$13.95 PER BOTTLE

\$150.66 PER CASE



LOIRE VALLEY

by Dixon Brooke

2008 REUILLY PINOT GRIS DOMAINE DE REUILLY

Hopefully, some of you met Denis Jamain at Oyster Bliss recently. Denis makes fantastically clean, pure, refreshing Sauvignon Blanc from Reuilly (near Quincy and Menetou-Salon in the Loire Valley) and he also makes this delicious rosé-hued wine from the fascinating Pinot Gris grape. We didn't pour it with oysters, but it works wonders with asparagus, for one thing. It is a refreshingly unique take on the varietal, and I've yet to meet anybody who didn't enjoy its pleasures.

\$17.95 PER BOTTLE **\$193.86** PER CASE

2008 CHEVERNY DOMAINE DU SALVARD

In my view, Salvard's Cheverny is the best Sauvignon Blanc value in the world, especially if you value classic varietal character in the Loire style, meaning relatively low alcohol, intense perfume, and crisp, invigorating body. Cheverny, which boasts a stunning château, is located between Reuilly and the great Chenin Blanc appellation of Vouvray. It is the northwest fringe of the Loire's Sauvignon Blanc country.

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

2007 VOUVRAY "LA CUVÉE DES FONDRAUX" • CHAMPALOU

Speaking of Vouvray, we just received a classic example. The fruit comes from some of Champalou's best parcels right above the Loire River with a flinty, silex-dominated soil. Fondraux is raised in medium-sized casks. The style is almost *demi-sec* in character, although the intense minerality balances the hint of sweetness. *Rillettes*, finely shredded pork cooked in lard and eaten cold, is a great pairing with this cuvée. There is a variation called *Rillons* found especially at Vouvray, which Kermit never passes up when he finds it offered. A *friture* of little fishes works beautifully with the Cuvée des Fondraux, too.

\$18.95 PER BOTTLE **\$204.66** PER CASE

**2007 BOURGUEIL “CUVÉE ALOUETTES”
DOMAINE DE LACHANTELEUSERIE**

When we get to *vin rouge*, Thierry Boucard’s domaine in Bourgueil stands out as providing some of our finest values for decades. Blended for immediate drinking pleasure, his Alouettes cuvée is a study in the virtues of pure Cabernet Franc grown in the sandy, gravelly vineyards of Bourgueil along the Loire River. Dark red fruits, spice, freshness, and pleasantly gripping tannin are the hallmarks. And this wine has the versatility of a Côtes du Rhône at table, pairing well with just about anything. Try it with lamb or a plump roast chicken and you can objectively observe it perform its magic.

\$13.95 PER BOTTLE \$150.66 PER CASE

**2006 BOURGUEIL “CLOS SÉNÉCHAL”
CATHERINE ET PIERRE BRETON**

If you’re tempted to experience the appellation of Bourgueil from its higher-elevation limestone parcels, this example from the Bretons is about as good as it gets. The wine is aged in barrel for several years in their natural cellars carved out of the *tuffeaux* in the banks of the Loire in order to soften its meaty tannins. The aromas are heady and wild but the palate is refined and silky already, the tannins tamed in barrel. The wines of Bourgueil are known to age flawlessly for decades, and this is worth cellaring and watching it evolve over many years.

\$24.00 PER BOTTLE \$259.20 PER CASE



EMAIL ALERTS & BLOG

I am launching a new EMAIL ONLY newsletter of occasional alerts. You will continue to receive my monthly brochure, but the email alerts might interest you, too. They will feature info on tastings and KLWM events in your area, should they occur, limited-release offerings, special offers, and whatever enters my little mind.

Go to kermitynch.com, click on SUBSCRIBE, and sign up for the Email Wine Alerts list. Also, check out our new blog at blog.kermitynch.com.

SOUTHERN FRANCE

by Dixon Brooke

2007 LA GRAMIÈRE DOMAINE DE LA GRAMIÈRE

You can learn a lot about Amy Lillard and Matt Kling from their blog, www.lagramiere.com. I'm not much of a blogger myself, but I hear theirs is one of the best in the biz. Amy and Matt moved to southern France from the USA, bought some vineyards, and starting making their own wine; a rich, hearty, soulful red wine, to be exact. We are very happy to be importing half of their production of only 700 cases. The 2007 is particularly concentrated because, as Amy explained to me at the domaine last year, their conversion to organic agriculture in the vineyards and dry, sunny weather combined to shut the vines down, leading to very small yields. The resulting wine is big and ripe but remains applaudingly well balanced. Way to go, Amy and Matt!

\$17.95 PER BOTTLE **\$193.86 PER CASE**

2006 PIC SAINT LOUP ROUGE "CUPA NUMISMAE" • CHÂTEAU LA ROQUE

La Roque's Cupa is named after an old Roman coin found in the vineyard. Those Romans knew where to plant grapevines, among other things. The wine is a blend of some of La Roque's best old-vine parcels. The 2006 is approximately 70% Syrah and 30% Mourvèdre, aged in barrel for two years before release. Many of you have become familiar over the years with the value this wine represents, especially when you can allow time to work its wonders. It really starts to get interesting after four to five years of age. But it is approachable immediately if you'll give it the attention it deserves and decant it for an hour or two or three before serving.

\$22.50 PER BOTTLE **\$243.00 PER CASE**

2007 CÔTE-RÔTIE DOMAINE PHILIPPE FAURY

Philippe and his son Lionel work a parcel of Syrah vines on the Côte Brune in Côte-Rôtie. This gives the wine a very dark-fruited character, with penetrating minerality and firm structure. The Côte Brune (the name generally applied to

the northern half of the Côte-Rôtie appellation, from the Côte Brune vineyard northward) is composed of schist and the soil has a darker appearance than the southerly Côte Blonde. The Faurys' interpretation is decidedly feminine for the Brune, quite aromatic and high-toned but with plenty of firm tannin. Côte-Rôtie is one of the greatest *terroirs* of France, but growers making the real thing are harder and harder to find.

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

2006 LE CARIGNAN • DOMAINE D'AUPILHAC

Sylvain Fadat is decidedly modest when it comes to discussing his wines, or anything else, for that matter, but he did grant that he thinks this is one of the best wines he's ever made. It reminds him of his 1989 Carignan, which is still singing like Elvis in his early years. The nose smells of the cellar and the earth, something primordial. The palate is rich and grand with a commanding presence, impressive length, and great finesse. Buy a case for your cellar and drink a bottle a year for the next twelve, it will only get better. If you don't have a cellar yet, we encourage you to build one! Otherwise, you are missing one of life's greatest pleasures.

\$27.50 PER BOTTLE **\$297.00** PER CASE

2006 PATRIMONIO ROUGE • YVES LECCIA

We present you with a heroic Nielluccio from the Corsican master Yves Leccia. I think the jury is out on whether Sangiovese came from Corsica or whether Nielluccio came from Tuscany, but it has been proven that the two share genetics. In the Nielluccio you find the solid structure and acidity that give long life to the great traditional wines of Tuscany but you also find a wild side that comes from the Corsican *maquis*, as they call their *terroir* of wild herbs and scrub brush. The wines from Patrimonio are also darker and bolder than those from Chi-anti—you'd have to head to the far southern reaches of Tuscany to the Sangiovese Grosso to find much of a similarity. But the wines of Brunello are aged in barrel for three years or more, tempering and refining their dark primary fruit, while the Corsican version is bottled with all its youthful vigor.

\$26.00 PER BOTTLE **\$280.80** PER CASE



BARGAIN SPOTLIGHT

DOMAINE A. & P. DE VILLAINÉ

MY FIRST VISIT to the newly acquired Domaine de Villaine was back in 1974, and I have been a fan of the people and their wines ever since. It is more than business; they are among my most highly valued friends in France. Pamela is often kind enough to provide me with a home-cooked meal when I am road weary, or we'll grab an old bottle from their cellar and enjoy a gastronomic treat at the Restaurant Lameloise in nearby Chagny.

One frigid night this past November, Aubert grabbed a couple of glasses and his *pipette*, and once again we descended the familiar stone steps down into his *cave* where the cold from the earth and gravel underfoot penetrates the soles of your shoes and feet and works its way upward. Napa it ain't.

While we tasted the 2007s I asked what originally inspired him to locate at Bouzeron.

"The property was very run down, off the beaten path, therefore within our budget. Later I learned that monks had planted vines here at Bouzeron in the 12th century and established a tradition never abandoned. I know now that they discovered a unique *terroir* here that offers the possibility of wines with real finesse and complexity."

Then I asked what he likes about the 2007 vintage.

"The purity and the ongoing development of complex aromas. They remind me of Leslie Caron in *Gigi*."

But Aubert, wasn't *Gigi* underage?

2007 BOUZERON

The unusually expressive come-right-in bouquet is the perfect doorway to one of my favorite vintages at Bouzeron. The texture is a delight—fresh, lively, and just enough flesh. We have had this in stock for a couple of months and the response has never been so enthusiastic.

\$20.00 PER BOTTLE **\$216.00** PER CASE

2007 BOURGOGNE BLANC "LES CLOUS"

Incredible purity and class on the nose—discreet, complex, a hint of vanilla and white flower blossoms. The palate is dry and round without a hint of sucrosity. The perfect balance is a combination of the vintage and the winemaking skills. It is impossible to beat this Chardonnay at the price.

\$28.00 PER BOTTLE **\$302.40** PER CASE

2007 **RULLY BLANC “LES SAINT JACQUES”**

I opened a 1998 recently, and the quality amazed me. Not a great vintage, but it is now a great bottle. Think what you'll have if you age this 2007 ten years—well, more than you paid for, for one thing.

You can serve it now, too. It is full but ethereal, showing lovely fruit and *terroir*, a wine of distinction with a lot of character.

\$32.00 PER BOTTLE **\$345.60** PER CASE

2007 **BOURGOGNE ROUGE “LA FORTUNE”**

Ça pinotte! It pinots, as in Pinot Noir. What a jewel. Finesse, a spicy vein, a delicate tannin just right for the rest of the wine. Serve it with Haydn's Symphony #99, if you can forget Leslie Caron for a while. I don't want to sound mean or superior, but I can't help thinking that anybody who doesn't "get it" must have an iron palate.

\$27.50 PER BOTTLE **\$297.00** PER CASE

2007 **BOURGOGNE ROUGE “LA DIGOINE”**

Here is the most popular Bourgogne in Burgundy. Hats off to you, Aubert. The 2007 presents a medley of cherries and berries. Here is an affordable red Burgundy with a depth of interest, more "serious" than La Fortune. It penetrates with finesse.

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

2007 **MERCUREY ROUGE “LES MONTOTS”**

Aubert always reminds me that Les Montots takes time to show its stuff. In December, however, it sure tasted good to me. Rambunctious! The nose is subtle and complicated, fine yet earthy. The palate has texture to it—a good feel to the tannins. There is a wild side, an impression of density, and a lot more waiting to be revealed.

\$37.50 PER BOTTLE **\$405.00** PER CASE



WHITE BURGUNDY DISCOUNTS

IF YOU ASK ME which are the grandest white wine experiences in the world, the answer is visible in my personal cellar and on my dinner table: WHITE BURGUNDY, the wines that launched the proliferation of Chardonnays around the planet. I like 'em young, old, and in between.

The 2007s, which I tasted again in Burgundy this past December, are worth writing home about: classic, structured, showing off their inimitable *terroirs*.

Ever since our economy was Bushwhacked, there has been a slowdown and I want to clear out some remaining inventory and make room for the 2007s, which are beginning to arrive. We are known for our outstanding portfolio of white Burgundy domaines, and it seems that stocking up on these great wines at a drastic discount is a smart move.

20% BY THE BOTTLE

30% BY THE CASE

	NORMALLY PER BOTTLE	20% DISCOUNT PER BOTTLE
2001 BOURGOGNE <i>BLANC</i> • FRANÇOIS JOBARD . .	\$24.00	\$19.20
2001 MEURSAULT "EN LA BARRE" FRANÇOIS JOBARD	49.00	39.20
2003 MEURSAULT-PORUZOTS <i>1ER CRU</i> FRANÇOIS JOBARD	88.00	70.40
2003 ST.-AUBIN "LES CHAMPLOTS" <i>1ER CRU</i> COLIN-DELÉGER	43.00	34.40
2003 CHASSAGNE-MONTRACHET COLIN-DELÉGER	54.00	43.20
2003 CHASSAGNE-MONTRACHET "LES CHENEVOTTES" <i>1ER CRU</i> • COLIN-DELÉGER	73.00	58.40
2003 CHASSAGNE-MONTRACHET "LA MALTROIE" <i>1ER CRU</i> • COLIN-DELÉGER	73.00	58.40
2004 MEURSAULT "LES TILLET" FRANÇOIS JOBARD	72.00	57.60
2004 MEURSAULT-PORUZOTS <i>1ER CRU</i> FRANÇOIS JOBARD	104.00	83.20
2005 BOURGOGNE <i>BLANC</i> "CHARDONNAY" DOMAINE DE LA CADETTE	17.00	13.60
2005 CHASSAGNE-MONTRACHET "LES CHAUMÉES" <i>1ER CRU</i> • DOMAINE DUBLÈRE.	78.00	62.40
2005 CORTON-CHARLEMAGNE <i>GRAND CRU</i> DOMAINE DUBLÈRE.	155.00	124.00

2005	CHASSAGNE-MONTRACHET "CLOS ST. JEAN" <i>1ER CRU</i> • PHILIPPE COLIN	\$85.00	\$68.00
2005	MEURSAULT "EN LA BARRE" • FRANÇOIS JOBARD	82.00	65.60
2005	MEURSAULT-BLAGNY <i>1ER CRU</i> • FRANÇOIS JOBARD	116.00	92.80
2006	BOURGOGNE <i>BLANC</i> "LES CLOUS" A. ET P. DE VILLAINÉ	32.00	25.60
2006	PETIT CHABLIS • ROLAND LAVANTUREUX	13.95	11.16
2006	CHABLIS • OLIVIER SAVARY	25.00	20.00
2006	CHABLIS "VIEILLES VIGNES" • OLIVIER SAVARY	28.00	22.40
2006	CHABLIS "LES TRUFFIÈRES" • DOMAINE COSTAL	30.00	24.00
2006	SAINT-ROMAIN <i>BLANC</i> "SOUS LE CHÂTEAU" CHRISTOPHE BUISSON	34.00	27.20
2006	BEAUNE <i>BLANC</i> "CLOS-SAINT-DÉSIRÉ" CHRISTOPHE BUISSON	47.00	37.60
2006	AUXEY-DURESSÉS <i>BLANC</i> "LES HAUTES" DOMAINE VINCENT	40.00	32.00
2006	SANTENAY <i>BLANC</i> "BEAUREPAIRE" <i>1ER CRU</i> DOMAINE VINCENT	47.00	37.60
2006	MEURSAULT <i>BLANC</i> • ARNAUD ENTE	74.00	59.20
2006	MEURSAULT "CLOS DES AMBRES" • ARNAUD ENTE	104.00	83.20
2006	MEURSAULT "GOUTTE D'OR" <i>1ER CRU</i> ARNAUD ENTE	148.00	118.40
2006	MEURSAULT "LA SÈVE DU CLOS" • ARNAUD ENTE	148.00	118.40
2006	CHASSAGNE-MONTRACHET "LA MALTROIE" <i>1ER CRU</i> • BRUNO COLIN	76.00	60.80
2006	CHASSAGNE-MONTRACHET "LES CHAUMÉES" <i>1ER CRU</i> • BRUNO COLIN	76.00	60.80
2006	CHASSAGNE-MONTRACHET "EN REMILLY" <i>1ER CRU</i> • BRUNO COLIN	78.00	62.40
2006	PULIGNY-MONTRACHET "LA TRUFFIÈRE" <i>1ER CRU</i> • BRUNO COLIN	115.00	92.00
2006	CHASSAGNE-MONTRACHET "EN REMILLY" <i>1ER CRU</i> • MICHEL COLIN	83.00	66.40
2006	MONTAGNY "SOUS LES FEILLES" <i>1ER CRU</i> PHILIPPE COLIN	37.00	29.60
2006	ST.-AUBIN "CHAMPLOTS" <i>1ER CRU</i> • PHILIPPE COLIN	49.00	39.20
2006	CHASSAGNE-MONTRACHET "EN REMILLY" <i>1ER CRU</i> • PHILIPPE COLIN	89.00	71.20
2006	CHASSAGNE-MONTRACHET "LES VERGERS" <i>1ER CRU</i> • PHILIPPE COLIN	89.00	71.20

BEAUJOLAIS

by Dixon Brooke

2008 BEAUJOLAIS • DOMAINE DUPEUBLE

The Dupeuble family is making some of the finest wine in all of Beaujolais, in our view, even though it is not a *grand cru*. John Gilman put it this way in his fine review, “View from the Cellar,” about Dupeuble’s 2007: “Just classic Beaujolais, with the breed of one of the crus. This is a flat out steal at its price!” Amen. The 2008 surpasses the impeccably balanced 2007 in concentration and texture, while maintaining the other qualities that make us love Dupeuble Beaujolais year in and year out: knock-out perfume, tannins as smooth as velvet, and uncompromising class. Here you understand why the ancients bothered to invent Beaujolais in the first place.

\$12.95 PER BOTTLE **\$139.86** PER CASE

2007 FLEURIE “LES MORIERS” DOMAINE CHIGNARD

Michel Chignard is proud of his achievements, and he’s passing his pride and joy along to his son Cédric, now working beside him at their domaine. Each time when I go to blend the new vintage of Fleurie at their place, after we have finalized our selection they pull out a bottle of our previous year’s work and proudly show off the deposit collecting in the bottles. They have to filter all their wine for their European clients, you see, who are afraid of a little *dépôt* in their glass. So only we, KLWM and friends, get to experience their wine in all its pure, unadulterated glory. The second part of the tradition, equally gratifying, is that they pull the cork on the bottle and we taste the wine after a year of age, which is always a pleasant shock after the young wine out of *foudre*. According to my stream-of-consciousness notes from March of this year: *screamingly floral nose with red currants, finesse, elegance, great core of ripe luscious fruit, fine tannin, smoky meatiness in core, too. Great bottle, à point now...*

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

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer's right to import wine into his/her state. In placing an order, the customer 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.
