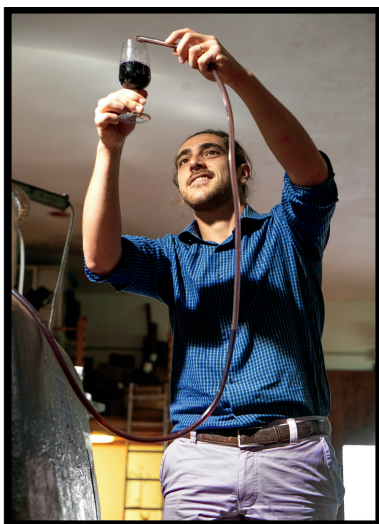


KERMIT LYNCH WINE MERCHANT

OCTOBER 2020



Giacomo Tincani of La Basia in Lombardia

© Gail Skoff

2018 TEMPIER ROUGES ■ REVERDY SANCERRE
LOIRE REDS ■ A WALK IN THE WOODS SAMPLER

LA BASIA

GATEWAY TO LOMBARDIA

by Anthony Lynch

YOU MAY NOT THINK of northern Italy's Lombardia as a wine region. Thanks to its bustling metropolitan capital of Milano, home to the marvelously detailed *duomo* and many a swanky fashion show, the region is a European powerhouse for finance and industry, yet it clearly lies in the shadows of its Piemontese and Venetian neighbors as far as viticultural prestige is concerned. But, like every part of Italy, Lombardia has many treasures in store for those willing to seek them out.

The small farm called La Basia is one such treasure. Situated on the western bank of Lake Garda, proprietor Giacomo Tincani's vineyards create a mirror image to those of the Bardolino DOC, directly opposite the lake on the Veneto side. Thrust into leadership with the sudden passing of his mother in 2014, Giacomo quit his day job and became a full-time *vignaiolo*.

With little experience under his belt, he toiled to learn the ins and outs of the vigneron life on the job. Giacomo hones his skill set with each new vintage, and his latest releases are indicative of the great strides he has made. "These are the first wines I've made completely naturally," he reveals with unassuming calm. While sustainability has always been a central tenet to farming at La Basia, winemaking under Giacomo has progressed to yield purer, more expressive results. Fermentations are now spontaneous, without the use of commercial yeast, and he has also mastered the art of bottling unfiltered—not an easy feat, but one we can appreciate through his wines' livelier fruit, deeper aromatics, and textural succulence. The colorful new labels are just the cherry on top.



The indigenous red Gropello grape has been grown for centuries on the gentle, rocky slopes of ancient glacial deposits that flank Lake Garda. Falling under the Valtènesi denomination, these wines are light in body with loads of bright, fresh fruit just asking to be crunched into. “La Botte Piena” deserves a chill and is typically quaffed with the local salumi or fish stews, but it is just as easy to gulp down on its own.

Giacomo also vinifies Marzemino, another local specialty, whose darker fruit recalls a fistful of tart mulberries staining one’s hands with purple nectar. Low in alcohol and equally apt to a chill, it takes well to anything off the grill—the bright acidity and hint of violets are the perfect foil to charred edges of chicken, rabbit, or pork cooked over an open flame.

If you are new to La Basia, there is no better moment to become acquainted with this dynamic property. As it turns out, Lombardia offers far more than banks and posh fashion. These unpretentious, downright joyful wines are among northern Italy’s best-kept secrets—a luxury in their own right for those who appreciate nimble reds made to be uncorked on a whim.

	PER BOTTLE	PER CASE
2018 RIVIERA DEL GARDA CLASSICO VALTÈNESI		
“LA BOTTE PIENA”	\$18.00	\$194.40
2017 BENACO BRESCIANO MARZEMINO		
“LE MORENE”.	20.00	216.00



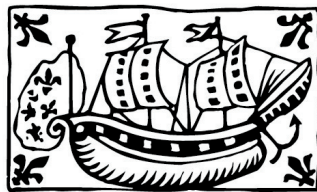
The vines at La Basia

© Gail Skoff

DOMAINE TEMPIER

by Chris Santini, KLWM BEAUNE

SEE THAT LITTLE BOAT on the label? That's a hand-drawn *Tartane*, the once ubiquitous Mediterranean cargo boat capable of delivering a hundred large barrels of wine around the world and back. The fleurs-de-lys on its sail signify that this *Tartane* belonged to the royal French fleet, which Louis XV famously used to ship what was then called "*Vin Rouge de la Riviera*" out of the port town of Bandol, to fill up cellars all around Europe as well as his own. So much of this *rouge* shipped from Bandol (a good portion coming from the Tempier estate, even back then) that the wine slowly took on the name of the port from which it set sail. That sketch was a gift from Alphonse Tempier to his daughter Lucie, whom we now affectionately know as Lulu, whose 102 years and counting of *joie de vivre* continue to inspire us all. The drawing has graced every single bottle of Tempier released over the decades and through the succeeding generations—an understated reminder of how history, continuity, and family bonds have made Domaine Tempier what it is today.



2018 BANDOL ROUGE

Remarkably fresh and approachable for a region known for brawn. Perfectly balanced, delicious with a slight chill; wonderfully perfumed of sandalwood and spring blossoms.

\$65.00 PER BOTTLE

\$702.00 PER CASE

2018 BANDOL "LA TOURTINE"

Dark, expressive of all things Provence, and delicate at the same time. Absolutely transporting if you let yourself set sail with it a bit.

\$95.00 PER BOTTLE

\$1,026.00 PER CASE

2018 BANDOL "LA MIGOUA"

From high in the hills above Tempier, far from all the encroachment of the modern world and its highways, high-speed rail lines, and construction sites, comes La Migoua, the wild one of the bunch, deeply concentrated yet herbal and immensely drinkable.

\$95.00 PER BOTTLE

\$1,026.00 PER CASE

A WALK IN THE WOODS

AUTUMN REDS 12-BOTTLE SAMPLER

by *Madison Halvorson*

WITH FALL CLOSING IN, I'm drawn to wines whose tasting notes include phrases like damp earth, forest floor, and wet leaves. I want to open a bottle and be transported somewhere steeped in autumn. As I sit down to dinner with a glass of Chinon, the ceiling becomes a canopy of fresh pine, and a stream winds through my moss-covered living room.

To evoke such a strong sense of place in a wine is a magical thing. Dipping your nose into the glass will take you to a different moment in time: exploring campgrounds as a kid, a cozy cabin in the woods, backpacking with old friends, your favorite local trail after a rain. A conjuring of that unmistakable feeling of being in nature, a heightened sense of existence in a serene place.

As we hope for an early end to this unprecedented wildfire season here in the West, consider this sampler an ode to forests—a selection of our most transportive, evergreen-evoking reds: Cabernet Francs with textbook forest-floor expressions reminiscent of mossy bark and damp earth; Barolo showcasing a fragrant Alpine coolness, like a eucalyptus grove or wild mint; Pinot Noir brimming with notes of blackberry and earth-covered mushrooms; Chianti like the bottled essence of a misty morning truffle forage in the Tuscan woods.

Each of these ambrosial reds is sure to inspire a walk in the woods, whether it be a frolic in your neighborhood park or just a stroll down memory lane.

PER BOTTLE

2019 VINO ROSSO “IL GOCCETTO” • TENUTA LA PERGOLA . . .	\$12.00
2018 LANGUEDOC <i>ROUGE</i> • SELECTED BY KERMIT LYNCH . . .	12.00
2018 CAHORS • CLOS LA COUTALE	17.00
2019 BARDOLINO “LE FONTANE” • CORTE GARDONI	17.00
2019 LAMBRUSCO GRASPAROSSA • FATTORIA MORETTO	22.00
2018 FLEURIE “LES MORIERS” • DOMAINE CHIGNARD	27.00
2019 BOURGUEIL “AVIS DE VIN FORT” • C. & P. BRETON	29.00
2017 BEAUJOLAIS-VILLAGES “JULES CHAUVET” • DENOGENT . . .	32.00
2018 CHINON “LES GRÉZEAUX” • BERNARD BAUDRY	33.00
2018 BOURGOGNE <i>ROUGE</i> “CHAMPS CADET” • LA CADETTE . . .	36.00
2016 CHIANTI CLASSICO RISERVA • PODERE CAMPRIANO	44.00
2015 BAROLO “VIGNA LAZZAIRASCO” • GUIDO PORRO	54.00

Normally \$335.00

SPECIAL SAMPLER PRICE **\$268**

(a 20% discount)

JUST OFF THE SAILBOAT FROM CORSICA

by Anthony Lynch

2019 PATRIMONIO ROSÉ • YVES LECCIA

One of the pioneers of the Patrimonio appellation as we know it today, Yves Leccia helped put Corsica on the map for wine enthusiasts in France and beyond. Now at the peak of his art, he continues to represent his island through impeccable interpretations of his home *terroir*, bottling up all the elements that make Corsica so special in salivating fashion. His Niellucciu-based rosé is so fresh, pure, and invigorating—delivering a healthy dose of Mediterranean brine—that I can't help but to liken it to a plunge into crystal-clear waters on a sun-drenched afternoon.

\$32.00 PER BOTTLE

\$345.60 PER CASE



2016 VIN DE FRANCE BLANC

“GROTTE DI SOLE” • JEAN-BAPTISTE ARENA

We love a light, crisp, lemony Vermentino, but the great *terroirs* of Patrimonio, where Jean-Baptiste Arena plies his trade, yield an altogether different expression of the grape locally known as Malvasgia. Grotte di Sole, or “grottoes of sun,” is an imposing south-facing limestone slope that soaks up the fierce rays of Corsican sunshine from morning to nightfall, giving a substantial white with a plump, creamy, mouth-filling presence on the palate. Now picture the little quaffers Vermentino makes in lesser sites—this wine eats them for breakfast.

\$45.00 PER BOTTLE

\$486.00 PER CASE

2018 VIN DE FRANCE ROUGE “SEMPRE CUNTENTU” • DOMAINE GIACOMETTI

In an arid, rugged offshoot of the Patrimonio appellation known as the Désert des Agriates, the Giacometti family creates wines that reflect the rustic nature of the land without sacrificing approachability or generous, juicy fruit. The perfume of this Sciaccarellu leaps out of the glass with such exuberance that it can barely be contained, flamboyantly mimicking the vivid scent of fresh-pressed berries, as if a fistful of ripe summer fruit had been smooshed against a hot stone. The name is Corsican for “always happy,” and you'll understand exactly why immediately upon pulling the cork.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2019 VIN DE FRANCE ROSÉ
“FAUSTINE VIEILLES VIGNES”
DOMAINE COMTE ABBATUCCI

With Jean-Charles Abbattu, it is all too easy to get entranced in geeky minutiae about forgotten grape varieties, his latest biodynamic farming innovations, and Corsican wine history. But with a cold glass of his rosé, all this cerebral trivia takes a back seat to the visceral experience of sheer pleasure. It is made from mostly Sciaccarellu grapes grown with care in granitic soils, subject to a slow, delicate pressing and cool, natural fermentation. If you could taste a Corsican breeze, it might resemble this—herbaceous, gently floral, and pleasantly salty.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2019 CORSE CALVI ROUGE “CLOS REGINU”
DOMAINE MAESTRACCI

A favorite among our staff, Maestracci's Clos Reginu is the ideal portal to experiencing a medley of Corsican flavors without the concentration or tannic might the island's reds often carry. Vigneronne Camille-Anaïs Raoust blends young-vine Niellucciu, Grenache, Sciaccarellu, Syrah, and Mourvèdre without any oak for a vibrant translation of Corsica's natural beauty. Expect fragrant maquis flowers and spicy herbs plus a dollop of brambly fruit over a buoyant frame. Serve it cool, naturally.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2016 VIN DE FRANCE ROUGE
“COSTA NERA” • CLOS CANARELLI



The term *riacquistu* refers to a Corsican national pride movement that originated in the 1970s, encompassing factions as diverse as a renewed emphasis on the Corsican language, the creation of militant nationalist groups, and the return of Corsican emigrants to their homeland. It marked a turning point not just in Corsican culture but also in Corsican wine, as vignerons began to show a new-found appreciation for the island's *terroirs* and native grape varieties.

Yves Canarelli's Costa Nera, one of the only bottlings of pure Carcaghjolu Neru, could be considered a direct descendant of this island-wide reckoning. This nearly extinct heirloom *cépage* creates a deeply colored, stately red intensely perfumed of graphite, menthol, spices, and iron. Regally structured with a backbone of densely packed, yet incredibly silky tannins, this rare red stands level with top bottlings from Cornas, Bandol, and southern Italy.

\$95.00 PER BOTTLE

\$1,026.00 PER CASE

A QUINTESSENTIAL FRENCH WHITE WINE

by Tom Wolf

2019 SANCERRE • HIPPOLYTE REVERDY

Does it get more classic than this? Like Chablis and Muscadet, Sancerre is a quintessential white wine appellation of France, beloved for its famous Kimmeridgian limestone and crisp *blancs* that sing at apéro hour. This AOC also happens to be home to half a dozen vignerons named Reverdy. Domaine Hippolyte Reverdy, a family farm that has been making wine for several generations—perhaps since the

1600s—is our favorite, producing Sancerres with trademark notes of fresh spring flowers and a zesty, mineral finish. Since Kermit began to work with founder Hippolyte in the 1980s, the wines have been consistently excellent. The current generation, Julie Guiard—Hippolyte’s granddaughter—is as much a humble farmer as any of her ancestors, foregoing vacation and travel to make sure everything is in exactly the right place in her vines and cellar. As we celebrate our 48th anniversary this month, join me in opening a bottle of this lovely Sancerre that represents so much that we love about tradition in French winemaking.



\$32.00 PER BOTTLE

\$345.60 PER CASE



UPCOMING ANNIVERSARY SALE!



Visit shop.kermitlynch.com between Monday, October 19, and Sunday, November 1, for our annual Anniversary Sale. Dozens of selections span the nearly 50 years since we first opened our doors—longtime favorites and recent discoveries on the wine route in France and Italy!

LOIRE REDS

by Emily Spillmann, KLWM BEAUNE

2018 CHINON “CUVÉE TERROIR” CHARLES JOGUET

Cuvée Terroir is born of a parcel of vines just west of Chinon known for its mysteriously Mediterranean vegetation. Fragrant pines replace the emblematic plane trees that typically line the river Vienne, and tiny wildflowers called *silènes* pop up in the sandy soil amid the vines, a colorful symbol of the area’s extraordinary biodiversity. Domaine Joguet lets the *terroir* speak for itself, aging the wine in stainless steel to respect its supple, delicate freshness. They call it their “*vin des copains*”: the wine you want to open with friends, and frequently.

\$27.00 PER BOTTLE

\$291.60 PER CASE

2018 CHINON “LES GRÉZEAUX” BERNARD BAUDRY

From where I write, the early autumn breeze is just starting to hint of dried leaves, and the evening light has taken on that copper glow so familiar to fall. Finally! The beginning of the end of this strange year! While I hum Eva Cassidy’s haunting interpretation of “Les Feuilles Mortes,” I am reminded not only of fall’s melancholy tone, but also of a certain depth and richness to the changing of seasons. The comfort of settling in for the winter—that’s the feeling I get the minute I put my nose in a glass of Baudry’s Chinon Grézeaux. The very name suggests its gravelly *terroir* and earthy structure: a natural choice for this time of year. It has a meaty quality that calls for hearty, cool-weather fare in ample proportions. Thanksgiving dinner, for example.

\$33.00 PER BOTTLE

\$356.40 PER CASE

2017 SAUMUR CHAMPIGNY “FRANC DE PIED” THIERRY GERMAIN

Influenced not only by the father of biodynamics, Rudolf Steiner, but also by Steiner’s predecessor Goethe, Thierry Germain embodies the intellectual quest for excellence that animates a good number of today’s most exciting producers. You might say, “It’s just wine,” but I dare you to taste this bottling with that mindset and not change your tune. This Saumur Champigny is electric and alive, from the first scent of roses on the nose to the juxtaposition of textured tannic grip and sheer weightlessness on the palate. It’s as complex as the mind that made it.

\$60.00 PER BOTTLE

\$648.00 PER CASE

SAVOYARD WHITES

by Jane Berg, KLWM NEW YORK

2015 ROYAL SEYSSSEL • LAMBERT DE SEYSSSEL

Praise a high-quality sparkling wine by comparing it to Champagne and you risk sounding trite. That said, I will shamefully do just that and admit this bottle of Royal Seyssel had me Royally fooled into thinking I was enjoying a very pricey, very prestigious, vintage Champagne. Its *méthode* is the same as that of Champagne, though Royal Seyssel offers a unique blend of indigenous Altesse and Molette, and ages three years *sur lattes*. One sip had me curiously nostalgic for a traditional French breakfast *tartine* I once enjoyed, whose components of toasty baguette, salted butter, and glossy quince jelly were on full display and living harmoniously in my glass. I wanted the experience to never end.

\$26.00 PER BOTTLE

\$280.80 PER CASE

2019 SAVOIE LES ABYMES ANDRÉ ET MICHEL QUENARD

Still white wines, from the aptly named Rhône-Alps region, dynamically represent their parent climates: Rhône-like with their warm, sun-kissed expression of stone fruits, and Alp-like with their crystalline purity and cooling limestone minerality. Les Abymes, 100% Jacquère, is the most weightless and delicate expression of this combination I've ever tasted. They say "what grows together goes together," but I paired Les Abymes with a very un-Savoyard and rather Italian *spaghetti al limone*, which felt as simple and celestial as pairings come.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2018 CHIGNIN BERGERON "LE GRAND REBOSSAN" • ANDRÉ ET MICHEL QUENARD

Looking for the opulence of a southern white wine? Travel no further than Chignin, where the Quenard family bottles a Roussanne (dubbed Bergeron in these parts) that will exceed your wildest expectations. Le Grand Rebossan has all the makings of an age-worthy *cuvée*—old vines from privileged parcels, steep limestone slopes, and a year in neutral oak *foudre*—so consider cellaring a few bottles. Otherwise, pair this slightly honeyed, nutty white with an earthy Tome des Bauges or a chickpea tagine with apricots, roasted carrots, and toasted cumin.

\$37.00 PER BOTTLE

\$399.60 PER CASE

ITALIAN QUAFFERS IN ALL THREE COLORS

by Tom Wolf

2018 COLLINE SAVONESI MATAÒSSU “VIGNETO REINÉ” • PUNTA CRENA

For lovers of white wine, can opening a bottle of a nearly extinct, heirloom variety be as exciting as opening a bottle of Meursault or Chablis? Yes! You can go anywhere in the world and find a glass of Chardonnay. The same cannot be said of Mataòssu. Due to its extremely limited cultivation along Italy’s Ligurian coast, it is an evocative and distinct—albeit widely overlooked—expression of this widely beloved region. You can’t go wrong with grilled fish or the Ligurian specialty *pasta al pesto*!

\$30.00 PER BOTTLE

\$324.00 PER CASE

2019 BARDOLINO CHIARETTO ROSÉ “NICHESOLE” CORTE GARDONI

The wines of Corte Gardoni, which lies south of Lake Garda and west of Verona, represent some of the best values not just from Italy, but from anywhere. This blend of Corvina, Rondinella, Molinara, Barbera, and Sangiovese evokes juicy citrus and ripe orchard fruit. The depth of flavor and elegance on display here are usually found in bottles twice its price.

\$17.00 PER BOTTLE

\$183.60 PER CASE



2018 ROSSO DEI DARDI • A. & G. FANTINO

Back in April, writing in the *New York Times*, Eric Asimov called Fantino’s Rosso dei Dardi “lovely and gorgeous.” I’ll add that this Nebbiolo is an exceptional match for all kinds of fare, but especially roast fowl or grilled mushrooms. With all of the roast chicken and turkey I will be eating between now and the end of the year, I plan to stock up on this wine. You would be wise to do the same!

\$20.00 PER BOTTLE

\$216.00 PER CASE

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During this unprecedented time, we are unable to welcome customers into our retail shop.

We are, however, fulfilling orders via our website.

Please visit us at

SHOP.KERMITLYNCH.COM

1. Wines are only available for shipping
2. Ground shipping is included on orders over \$125 (excluding Hawaii & Alaska)
3. Selections expanding on a weekly basis

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