



KERMIT LYNCH  
WINE MERCHANT

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SPECIAL HOLIDAY HOURS

Open Sunday, December 18  
& Monday, December 19  
11 A.M.—6 P.M.

- **GIFT IDEAS GALORE**
- **2009 JOGUET CHINON**
- **MAGICAL MUSCADET**
- **2009 NORTHERN RHÔNE P-A**

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

DECEMBER 2011

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# THE LET IT SNOW SAMPLER

by Lori Varsames

**W**HEN I WAS GROWING UP in Vermont, the forecast for a snowstorm always started the buzz on the playground about a possible snow day—the most highly coveted of days off from school. My dad would be covered head-to-toe in white from trying to clear the driveway. My sister and I huddled around the radio in crazed anticipation waiting to hear the school cancellations. To celebrate, we would suit up immediately to play outside under a magical sky of soft, silent flakes. My mom loved those days, too, and she set the scene with hot chocolate and a well-stoked fire that burned all day long. As a nod to those who must brave the elements over the winter months, I've come up with a little care package of holiday cheer to keep you warm. Consider these bottles necessary provisions for lazy days in the cozy indoors. Whether you pop a cork after a day of skiing or sledding, or share a bottle with your neighbors, having an emergency case on hand of such versatile selections during inclement weather is just good common sense. After all, if the car is stuck in the snow (*wink, wink*), how else will you make do? Let it snow, then let the wine flow!

PER BOTTLE

NV PROSECCO SUPERIORE BRUT • SOMMARIVA . . . . .	\$13.95
2010 BIANCO DI CUSTOZA • CORTE GARDONI . . . . .	12.95
2010 VIN DE SAVOIE "LES ABYMES" • A. & M. QUENARD . . . . .	16.95
2010 GENTIL D'ALSACE • MEYER-FONNÉ . . . . .	17.95
2010 VAUCLUSE ROUGE • SELECTED BY KERMIT LYNCH . . . . .	12.00
2009 CORBIÈRES • DOMAINE DE FONTSAINTE . . . . .	13.50
2010 BEAUJOLAIS • DOMAINE DUPEUBLE . . . . .	14.95
2010 BOURGUEIL "CUVÉE ALOUETTES"	
DOMAINE DE LA CHANTELEUSERIE . . . . .	16.00
2010 COTEAUX DU LANGUEDOC ROUGE "LOU MASET"	
DOMAINE D'AUPILHAC . . . . .	16.00
2008 IGT TOSCANA "BANDINELLO" • VILLA DI GEGGIANO . . . . .	18.00
2008 MONTAGNE SAINT-ÉMILION • CHÂTEAU TOUR BAYARD . . .	21.00
2008 CORSE CALVI ROUGE "E PROVE"	
DOMAINE MAESTRACCI . . . . .	22.00

*Normally \$195.25*

**SPECIAL SAMPLER PRICE \$146**

*(a 25% discount)*

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## INTRODUCE YOUR FRIENDS TO FRANCE

**H**ERE IS A GREAT WAY to introduce yourself or a friend to six major growing regions in France. Learn which grapes grow where and begin to understand the nuances of the different *terroirs* throughout the country. Tasting notes and info on the wines will be included in the sampler.

PER BOTTLE

2010 MUSCADET • ERIC CHEVALIER . . . . .	\$14.95
2009 PINOT BLANC • KUENTZ-BAS . . . . .	16.95
2009 CÔTES DU RHÔNE • SELECTED BY KERMIT LYNCH . . . . .	12.95
2010 BEAUJOLAIS • CÉDRIC VINCENT . . . . .	21.00
2008 HAUT-MÉDOC CRU BOURGEOIS • CHÂTEAU ANEY . . . . .	23.00
2008 BOURGOGNE ROUGE • DOMAINE BOILLOT . . . . .	28.00

*Normally \$116.85*

**SPECIAL SAMPLER PRICE \$93.50**

*(a 20% discount)*



## COLLECTOR'S SAMPLER

**D**ON'T MISS THIS OPPORTUNITY to cross off the name of that hard-to-shop-for individual on your holiday list AND pick up a six-pack of outstanding wine for yourself. The Collector's Sampler is ready to drink now but is also willing to be stashed away in the cellar, waiting for that memorable occasion for you and a loved one.

PER BOTTLE

2009 CHABLIS "FOURCHAUME" 1ER CRU • OLIVIER SAVARY . . .	\$32.00
2008 RIESLING "HEISSENBERG" • DOMAINE OSTERTAG . . . . .	43.00
2007 CHIANTI CLASSICO RISERVA • VILLA DI GEGGIANO . . . . .	32.00
2008 CHINON "LA CROIX BOISSÉE" • BERNARD BAUDRY . . . . .	39.00
2005 BANDOL ROUGE "SAINT FERRÉOL" • TOUR DU BON . . . . .	49.00
2008 NUITS-SAINT-GEORGES • ROBERT CHEVILLON . . . . .	66.00

*Normally \$261.00*

**SPECIAL SAMPLER PRICE \$196**

*(a 25% discount)*

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# WHITE BEFORE RED

*by Steve Waters*

**I**F YOU SHOW UP with this dynamic duo in hand, you'll be the hit of any dinner party. Even better, if you buy three bottles of each, or more, you'll receive a 20 percent discount. Better stock up because you've got a busy holiday season ahead of you!

## CRÉMANT D'ALSACE BRUT • MEYER-FONNÉ

This sparkling wine is just screaming to be consumed—so fresh, crisp, and dry, with lovely bubbles that tickle the palate and inspire you to fill up your glass again. You'll astound your friends when you tell them that this cuvée is made mostly from Pinot Auxerrois, an obscure varietal, but one that offers a wonderful delicacy in a sparkler.

**\$24.00** PER BOTTLE

**\$259.20** PER CASE

## 2010 CÔTES DU RHÔNE "IL FAIT SOIF" MAXIME LAURENT

Just thinking about the sheer versatility of this wine with food makes me want to run to the grocery store. One hundred percent Grenache and redolent of freshly crushed raspberries in your glass, this smooth-as-silk Côtes du Rhône will pair effortlessly with everything from poached salmon, roasted guinea hen, standing rib roast, to, of course, turkey.

**\$27.00** PER BOTTLE

**\$291.60** PER CASE

*Purchase three bottles of each, or more, and receive a 20% discount*

## GIFT CERTIFICATES

Consider a KLWM gift certificate. Dial 510.524.1524, order the certificate in any denomination you desire, and charge it to your credit card. We'll even mail it for you and include a gift card if you like. The certificates look classy—but of course!—and in our experience people are very happy to receive one.

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## GIFTS FOR YOUR CLIENTS

**M**AKING GIFT GIVING EASY on you is our goal, and this year we've added a new element. If you like to send gifts to your best customers and clients, we recommend considering our two-bottle gift packages. You let us know who to send it to and we'll take care of the rest. Each package will include an insert with descriptions and information about the wines. If you need a gift note, we'll happily handwrite one for you.

### ITALY AND FRANCE

This white and red are bound to make any gift recipient happy—the lucky beneficiary will be shocked to find out what great values these wines are.

PER BOTTLE

2009 BIANCO DI CUSTOZA “MAEL” • CORTE GARDONI . . . . .	\$16.00
2009 CÔTES DU RHÔNE ROUGE • CYPRESS CUVÉE . . . . .	14.95

GIFT PACKAGE PRICE **\$29.00**

### RUSTIC REDS

These two hearty selections are bound to pair well with any holiday meal and have great cellar potential.

PER BOTTLE

2009 PIC SAINT LOUP ROUGE “SAINTE AGNÈS” ERMITAGE DU PIC SAINT LOUP . . . . .	\$24.00
2009 GIGONDAS • DOMAINE DE DURBAN . . . . .	28.00

GIFT PACKAGE PRICE **\$49.00**

### BURGUNDY CLASSICS

For Burgundy fans, these wines set a standard for Chardonnay and Pinot Noir.

PER BOTTLE

2008 SAINT-VÉRAN “LES POMMARDS” • ROBERT-DENOGENT . .	\$34.00
2009 GEVREY-CHAMBERTIN • RÉGIS BOUVIER . . . . .	52.00

GIFT PACKAGE PRICE **\$79.00**

### QUINTESSENTIAL FRANCE

Champagne and vintage Bordeaux—a simply stunning gift.

PER BOTTLE

NV “CACHET D'OR” BRUT 1ER CRU • J. LASSALLE . . . . .	\$43.00
1994 POMEROL • CHÂTEAU GOMBAUDE GUILLOT . . . . .	64.00

GIFT PACKAGE PRICE **\$99.00**

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## BIG BOTTLES

**B**IG BOTTLES OF WINE look great under a tree and on the holiday dinner table. To prime your gift-giving instincts, we're going to provide a little enticement to consider large formats in your holiday planning:

*Purchase three or more of our magnums and receive 20% off*

PER BOTTLE

2010 CÔTE-DE-BROUILLY • NICOLE CHANRION . . . . .	\$47.00
2008 LALANDE-DE-POMEROL • CHÂTEAU BELLES-GRAVES . . . . .	65.00
2000 POMEROL • CHÂTEAU GOMBAUDE GUILLOT . . . . .	156.00
2009 PULIGNY-MONTRACHET "LES REFERTS" • A. ENTE . . . . .	373.00
2009 SAINT-ROMAIN BLANC "SOUS LE CHÂTEAU" • C. BUISSON . . . . .	88.00
2009 POUILLY-FUISSÉ "LA CROIX" • ROBERT-DENOENT . . . . .	88.00
2008 MEURSAULT-BLAGNY "LA GENELOTTE" • CHERISEY . . . . .	132.00
2009 SAINT-ROMAIN "SOUS LE CHÂTEAU" • C. BUISSON . . . . .	84.00
2009 SANTENAY ROUGE "LES GRAVIÈRES" • J.M. VINCENT . . . . .	100.00
2008 CORBIÈRES ROUGE "DEMOISELLE" • FONTSAINTE . . . . .	40.00
2010 VOUVRAY SEC • CHAMPALOU . . . . .	46.00
2008 BANDOL ROUGE • DOMAINE DU GROS 'NORÉ . . . . .	78.00
2009 CHÂTEAUNEUF-DU-PÂPE BLANC • VIEUX TÉLÉGRAPHE . . . . .	134.00
2009 CÔTES DU RHÔNE • SELECTED BY KERMIT LYNCH . . . . .	28.00
2009 CÔTES DU RHÔNE ROUGE • CYPRESS CUVÉE . . . . .	32.00
2009 VACQUEYRAS ROUGE • SANG DES CAILLOUX . . . . .	73.00
2008 GIGONDAS "TERRASSE DU DIABLE" • PALLIÈRES . . . . .	75.00
2008 GIGONDAS "TERRASSE DU DIABLE" • PALLIÈRES JERO . . . . .	228.00
2008 CHÂTEAUNEUF-DU-PÂPE • VIEUX TÉLÉGRAPHE . . . . .	142.00
2008 CHÂTEAUNEUF-DU-PÂPE • VIEUX TÉLÉGRAPHE JERO . . . . .	352.00
2006 CHÂTEAUNEUF-DU-PÂPE • VIEUX TÉLÉGRAPHE . . . . .	150.00
2009 CAHORS • CLOS LA COUTALE . . . . .	32.00
NV PROSECCO SUPERIORE BRUT • SOMMARIVA . . . . .	32.00
2008 ELOORO NERO D'AVOLA "SPACCAFORNO" • RIOFAVARA . . . . .	45.00
2009 ROSSO DI MONTALCINO • SESTI . . . . .	92.00
2005 BRUNELLO DI MONTALCINO • SESTI . . . . .	165.00



## SPECIAL HOLIDAY HOURS

OPEN SUNDAY, DECEMBER 18

& MONDAY, DECEMBER 19

11 A.M. TO 6 P.M.

★★Yes! We'll be open 11 A.M. to 6 P.M. on Christmas Eve.★★

## ARTISANAL SAUTERNES

*by Dixon Brooke*

**W**E NOW HAVE TWO tiny, boutique Sauternes domaines to offer you. Daniel and Valérie Alibrand in Fargues take small production to a new level with their relatively young Domaine de L'Alliance, restricting yields to a level observed only at Château d'Yquem. Their exquisite Sauternes is produced only after the majority of their grapes have been either tossed or reserved for lesser cuvées. Their 2008 is a strong contender for wine of the vintage: we promise your doors will be blown off.

Hervé Dubourdieu's incredibly reliable Roûmieu-Lacoste bottling has seen a run on the bank as of late. We asked Hervé to dig deep into all the corners of his cellar to ship us the last remaining bottles from the 2006 and 2007 vintages to offer along with his new and stunning 2009s. The new vintage is for the cellar; the older ones can be enjoyed now or put aside. Don't miss an opportunity to buy some Sauternes, the world's heavyweight champ of dessert wines, at very reasonable prices. These are truly masterpieces.

PER BOTTLE

2009 SAUTERNES • DOMAINE DE L'ALLIANCE 500 ML . . . . . \$42.00

2008 SAUTERNES • DOMAINE DE L'ALLIANCE 500 ML . . . . . 40.00

2009 SAUTERNES • CHÂTEAU ROÛMIEU-LACOSTE FIFTH . . . . . 40.00

2009 SAUTERNES • CHÂTEAU ROÛMIEU-LACOSTE MAGNUM . . . . 88.00

2009 SAUTERNES • CHÂTEAU ROÛMIEU-LACOSTE TENTH. . . . . 24.00

2007 SAUTERNES "CUVÉE ANDRÉ"

CHÂTEAU ROÛMIEU-LACOSTE FIFTH . . . . . 62.00

2007 SAUTERNES "CUVÉE ANDRÉ"

CHÂTEAU ROÛMIEU-LACOSTE TENTH. . . . . 33.00

2006 SAUTERNES • CHÂTEAU ROÛMIEU-LACOSTE FIFTH . . . . . 39.00

2006 SAUTERNES • CHÂTEAU ROÛMIEU-LACOSTE TENTH. . . . . 22.00

2006 SAUTERNES "CUVÉE LÉON"

CHÂTEAU ROÛMIEU-LACOSTE FIFTH . . . . . 46.00

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—PRE-ARRIVAL OFFER—

## 2009 NORTHERN RHÔNE

by Chris Santini

THE NORTHERN RHÔNE BEGINS rather dramatically just a few minutes south of Lyon with the sheer slopes of Côte Rôtie and ends about an hour's drive south with the terraced hills above the small village of Cornas. Our pre-arrival offer is for our growers from those opposite ends of the region, where it's interesting to note that both appellations have equally impressive place-names—*Côte Rôtie* meaning “Roasted Slope” and *Cornas* meaning “Scorched Earth.” Besides sharing a similar theme, they also share some of the most visually and vinously stunning *terroir* in all of France. Our three vignerons are perhaps the most celebrated traditionalists still working these incredibly challenging and complex *terroirs* today. Each seeks wines of balance and elegance, capable of aging a lifetime, and all have shunned the tools of the modern trade that mask the *terroir*. Patrick Jasmin in Côte Rôtie picks early and keeps his macerations short, making a single, floral, delicious Côte Rôtie. The Clape family in Cornas vinifies in large, old, wooden casks and makes majestically dark and brooding Cornas, layered with aromas of herbs and mint. Allemand uses whole-cluster vinifications, gentle extraction and pressing, and minimal sulfur to make the purest expression of Cornas, and arguably the purest expression of Syrah the world over. Alas, quantities are tiny and prone to disappear soon, so here's a rare chance to reserve some for yourself. These wines are being bottled at the time of writing, and by the time they're ready to ship out, they will be sold out. Don't miss this opportunity for one of the greatest vintages in recent northern Rhône history, by three of its grandest vignerons.

PER BOTTLE

### PATRICK JASMIN

2009 CÔTE RÔTIE . . . . .	\$66.00
2009 CÔTE RÔTIE MAGNUMS . . . . .	138.00

### AUGUSTE CLAPE

2009 CORNAS. . . . .	\$83.00
2009 CORNAS MAGNUMS. . . . .	170.00
2009 CORNAS “RENAISSANCE”. . . . .	54.00

### THIERRY ALLEMAND

2009 CORNAS “CHAILLOT”. . . . .	\$84.00
2009 CORNAS “REYNARD” . . . . .	100.00

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

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# THE MAGICAL MUSCADET OF MICHEL BRÉGEON

*by Dixon Brooke*

**M**ICHEL BRÉGEON IS NEARING the end of his fabulously successful career producing the finest, most age-worthy Muscadet in the world. Thankfully, he has found a young, passionate vigneron who is eager to start where he left off, and will be able to continue to vinify in the Brégeon cellars, with the master close at hand for advice along the way. Michel's successor plans to pursue his experimentations with extended lees contact, although it will take some time before he will be ready to release eight-year-old Muscadet, like Michel did with his mesmerizing 2002 last year. Today we are offering the last two vintages of late-release wines that were produced by Michel. Both of these wines were only bottled over the last year and a half, and neither will relate in any way to what you normally think of when you think of Muscadet. Think white Burgundy but from the Loire Atlantique. The 2004 is a rich, round, golden wine framed by the acidity we look for in this region. The 2005 has a more distinctly mineral profile. Both will continue to develop nicely in bottle for many years but are drinking beautifully now. Think fresh fish, sautéed scallops, ripe cheeses . . .

## 2005 MUSCADET "SUR LIE RÉSERVE"

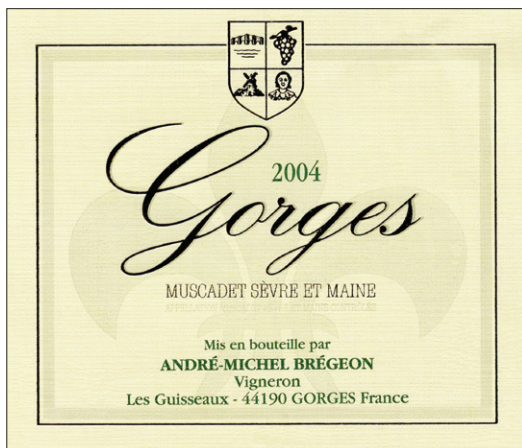
**\$32.00** PER BOTTLE

**\$345.60** PER CASE

## 2004 MUSCADET "GORGES"

**\$34.00** PER BOTTLE

**\$367.20** PER CASE



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# 2009 CHARLES JOGUET CHINON

by Kermit Lynch

**A** GREAT VISIT AND TASTING (my 35th) *chez* Joguet. The wines are as good as ever now that Didier and Catherine Champalou's son-in-law, Kevin Fontaine, has taken over the vinification. Afterwards, I went to dinner at Bernard Baudry's with Charles and Monique Joguet. A lot of memories and old bottles were uncorked!

## 2009 CHINON "LES PETITES ROCHES"

A real dazzler in this classy vintage—the nose and flavors are ravishing. Only a curmudgeon could be blind to its beauty.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

## 2009 CHINON "LES VARENNES DU GRAND CLOS"

A great bottle in every sense—deep color, bottomless aroma, a broad-shouldered red that is supple enough to down the night you get it home.

**\$37.00** PER BOTTLE

**\$399.60** PER CASE

## 2009 CHINON "CLOS DU CHÊNE VERT"

The nose is black magic—deep and *noir*-ish—is it from another planet? I've never had a wine similar to it. Well, the great old clarets pre-1982 always had a green streak running loose inside the black fruits and truffles, and so does this one.

**\$51.00** PER BOTTLE

**\$550.80** PER CASE

## 2009 CHINON "CLOS DE LA DIOTERIE"

Masterful. Great aging potential—but open one before you cellar the other bottles, because you'll love seeing what is in store for you in the years ahead. The depth is truly impressive, and I consider it one of the most exciting wines ever produced *chez* Joguet.

**\$53.00** PER BOTTLE

**\$572.40** PER CASE





*Charles Joquet serving me his 1981 Chinon. Wish I'd saved more.*

© Gail Skoff

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# CHARDONNAY

*by Chris Santini*

## 2010 CHABLIS • OLIVIER SAVARY

A 1973 Chablis from the Fèvre family was the first wine that Kermit purchased in France, beginning a long and unbroken affair with Chablis. In 1992 we started with Olivier Savary, who has since been providing us with what many seek most in everyday Chablis: a bouquet of wet stones with hints of lemon and the irresistible chalky minerality of Kimmeridgian soil. This is Chablis in its freshest, most unadulterated form.

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

## 2010 MÂCON FARGES “VIEILLES VIGNES” HENRI PERRUSSET

In the far southern reaches of Burgundy is the little-known *terroir* of Farges-lès-Mâcon, only three kilometers from the village of Chardonnay, where the grape was first drawn from the woods, domesticated, and cultivated by local monks. Farges only has two growers left, as a sizeable chunk of the land has been converted to a limestone quarry (which gives you an idea of the makeup of the *terroir* here). Perrusset’s Farges combines richness, precision, and complexity.

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

## 2009 SAINT-VÉРАН “LES POMMARDS” DOMAINE ROBERT-DENOGENT

In France, Saint-Véran has often been called Pouilly-Fuissé’s little brother, though in the hands of Robert-Denogent it outshines nearly any Pouilly-Fuissé and can even stand up to bigger names from the Côte-d’Or (this wine has been compared to Coche-Dury in previous vintages). Full and deep, with an incredibly inviting floral bouquet, this white Burgundy is ready to drink immediately.

**\$37.00** PER BOTTLE      **\$399.60** PER CASE



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# SILVIO GIAMELLO BARBARESCO

*by Dixon Brooke*

**D**O YOU WANT TO BUY a real wine? Do you appreciate a truly authentic wine whose only claim to greatness is in the eye of the beholder? Silvio is your man. Silvio is as humble as they come. Silvio doesn't follow or pay attention to trends. He is simply trying to be true to his roots and make a Nebbiolo from Barbaresco that would make his grandfather proud. A wine that tastes like it could come from nowhere else. A classic. We only hold Silvio to that standard: that the finished product in the glass is authentic and of the highest quality, and he never disappoints. If you could look up the definition of Barbaresco in a wine-tasting dictionary, Silvio's wine would be a fitting representative. That may not sound like a resounding endorsement to many, but it says a lot to us, particularly when speaking about the wines of Piedmont. Many of them would be unrecognizable today by the former generation. And all of this progress hasn't been forward. Silvio's hands are stained purple whenever you see him. He is never totally comfortable, always questioning what he is doing. It takes us showing up every year and nodding "yes, yes!" to keep him going. If left to the masses, he would not be able to resist the pressure to buy small oak barrels and harvest a bit later. He'd have to listen to those who thought his Nebbiolo wasn't deeply colored enough. He'd have to pay attention when told the aromas of his wine could use more chocolate and less rose petal. He might even have to be concerned if someone told him that it wasn't important whether his wine paired well with food. Silvio, we're with you. Here's a toast to a genuine classic.



**2008 BARBARESCO "VICENZIANA"**

**\$38.00 PER BOTTLE**

**\$410.40 PER CASE**

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# JEAN-PIERRE MONIER

by Dixon Brooke

**M**ONSIEUR MONIER IS the quintessential French farmer. Living in a tiny hamlet built from local granite stones, working a small collection of neighborhood vineyards entirely by hand, and vinifying in a miniscule cellar no larger than most people's garage, Monier makes the kind of Vin de Pays that you would almost never find by the glass at a local restaurant. These are destined for export, to the cellars and tables of those who appreciate the finest that the northern Rhône has to offer. Each is a textbook example of its indigenous varietal, and the Saint-Josephs are likewise the pinnacle of achievement for this humble appellation. Only a few cases of each of these micro-production wines make it to the United States. Transport yourself to a hilltop in the northern Rhône, where the granite and limestone hillsides give you Marsanne, Roussanne, Viognier, and Syrah like you'd never want to experience any other way. Pure and honest, Monier's wines are farmed biodynamically and raised with the bare minimum of intervention. There are many Saint-Josephs out there today: put Monier on your short list.

PER BOTTLE PER CASE

2010 SAINT-JOSEPH <i>BLANC</i> . . . . .	\$39.00	\$421.20
2009 VIN DE PAYS <i>BLANC</i> "MARSANNE" . . . . .	.22.00	237.60
2009 VIN DE PAYS <i>BLANC</i> "VIOGNIER" . . . . .	.29.00	313.20
2009 VIN DE PAYS <i>ROUGE</i> "SYRAH" . . . . .	.19.95	215.46
2009 SAINT-JOSEPH <i>ROUGE</i> "TERRE BLANCHE" . . . . .	.42.00	453.60



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# CYRIAQUE ROZIER

*by Chris Santini*

**C**YRIAQUE ROZIER MAY BE the most promising and exciting vigneron in the Languedoc today. While still not quite a household name, he should be. Spend a day with him on his turf in Pic Saint Loup, and one can't help but be drawn in by his enthusiasm. By day he manages Château La Roque, the large and famous estate in Pic Saint Loup, and then moonlights on his own land, Château Fontanès, literally next door on old Roman terraces that overlook La Roque. On both properties he's created a kind of symbiosis between the biodynamically farmed vines, olive trees, medicinal herbs, and fruit trees that are all interspersed. Each plant has an important function in the harmony of the vineyard, be it weed and disease control or pest management or pollination. The idea is to put various plants in to do the work for you, rather than relying solely on chemicals or human brawn. Cyriaque's enthusiasm has spread to his friends and neighbors, including Ermitage du Pic Saint Loup, who have also gone biodynamic and polyculture. Look out for wild things to come. Cyriaque seems to just be getting started.

## 2009 PIC SAINT LOUP ROUGE CHÂTEAU LA ROQUE

This is the main and most important cuvée at La Roque and is the most vibrant expression of Pic Saint Loup I've ever come across. A traditional blend of Grenache-Syrah-Mourvèdre, with beautiful black fruit and southern spice.

**\$17.50** PER BOTTLE

**\$189.00** PER CASE

## 2010 VIN DE PAYS D'OC • CHÂTEAU FONTANÈS

Here's the wine that started it all for Cyriaque's solo project. Old-vine Cabernet Sauvignon, farmed biodynamically, fruit-driven and juicy, at an eye-popping price. Cyriaque's friends in France often mock him for selling the wine so cheap, given the work that goes into it. He won't have any of it, though; he's out to prove that you don't have to mass produce a wine to make it affordable.

**\$13.95** PER BOTTLE

**\$150.66** 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.*

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## 2010 BEAUJOLAIS

by Lori Varsames

**T**HE WEATHER IN 2010 may have offered up some challenges in the Beaujolais, but its fastidious vignerons produced wines of which they are truly proud. Despite lower yields—as little as half the usual in some areas—2010 has proven to be a vintage that shows off everything we natural wine lovers crave from a Beaujolais—juicy berries, playful aromatics, and elegant structure. This is your grandmother’s Beaujolais in all its old-fashioned and timeless glory. A collection of these diverse classics will keep you prepared for any occasion, so keep a corkscrew handy.

### CÔTE-DE-BROUILLY • NICOLE CHANRION

In addition to being one of the first women to grow and bottle Côte-de-Brouilly, trailblazer Nicole Chanrion also served as president of the appellation for several terms. One doesn’t earn that kind of title without first making great wine. Ripe red berries are laced with hints of schist from the soil, expanding through a soft finish of well-integrated tannins. Her clean and buoyant style also has the guts to stand up to most foods. I like to sip it cool no matter what I’m eating.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

### MORGON • JEAN-PAUL THÉVENET

It takes a special talent to make intense, old-vine fruit taste this fresh and approachable. Being one of the founding members of the legendary Gang of Four in Morgon, “Paul-Po” Thévenet adheres to biodynamic farming practices while adding minimal doses of sulfur. A nose of cherries, pomegranates, and hothouse flowers coupled with a deep stoniness and a lively finish make it the quintessential Morgon. I’ll take a stand—there is no better wine for turkey.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

### MOULIN-À-VENT • DOMAINE DIOCHON

This brooding monster is pretty tame when asleep. An hour or two in a decanter wakes him up to become an entirely different beast! Diochon’s muscular Moulin-à-Vent may not be as *immediately* accessible as the other *crus*, but its pedigree and longevity will change any preconceived notions you may have about Beaujolais. Deep, dark aromas of earth and blackberries put a powerful spin on quafability. Wake him up slowly for best results.

**\$24.00** PER BOTTLE

**\$259.20** PER CASE

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