

# KERMIT LYNCH WINE MERCHANT

NOVEMBER 2017



*Italian fresco*

© Gail Skoff

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BEAUJOLAIS NOUVEAU PARTY!  
CAB FRANC SAMPLER • ANNUAL CHAMPAGNE SALE  
NEW WEBSITE ANNOUNCEMENT

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# CHAMPAGNE SALE!

by Anthony Lynch

**C**HAMPAGNE—or, rather, its image—has come a long way in recent years. Now more than ever, aficionados are seeking out Champagnes by small-scale artisans from sustainably grown fruit. Decades of negligent farming are in the rear-view mirror, as large houses and independent growers alike are turning to organic and often biodynamic practices that yield characterful, balanced grapes without depleting the soil. Most importantly, thirsty consumers now have access to more fine Champagnes than ever before, and it appears they are correspondingly more educated, opinionated, and downright passionate about the world's most famous sparkling beverage.

At the root of all this progress lies the realization that Champagne is in fact a wine. Sure, it is a nice wine, one whose prestige and high cost have placed it almost regrettably in the “special occasion” category, but it is a wine nonetheless—a product of grapes, *terroir*, and local savoir faire that can range from the unpalatable to the truly sublime. Like all wines, Champagnes come in many forms based on blend, production site, and vineyard and cellar practices. And like all wines, different Champagnes shine under different circumstances: with or without food, contingent upon one's mood and the setting; furthermore, some are destined for early drinking, whereas others benefit from long-term aging.

Take Champagne Veuve Fourny, from brothers Charles and Emmanuel Fourny in Vertus. Their chalky, bone-dry creations represent the ultimate cure to a parched palate—I'll take a bottle of the pure, mineral Brut Nature with a dozen briny oysters, please. And Lassalle? I'm feeling a bit decadent today, so I'll have the deep, broad-shouldered, slightly toasty Cuvée Angéline with a truffle risotto. Finally, let us not forget the venerable Paul Bara house of Bouzy, Champagne's Pinot Noir capital: it's date night, so a split of the seductively perfumed Brut Rosé will do the trick.

Most Champagne is sold around the holidays, and most is probably drunk around the holidays, too—it's no coincidence our annual Champagne sale falls in November, in anticipation of the copious end-of-year festivities.

But this year, think of the sale as an opportunity to stock up for the entire upcoming year: after all, regular Champagne consumption has been proven to increase feelings of emotional well-being.\* And don't forget to stock your cellar with some fine vintages of top cuvées: the radiant perfume of a properly cellared Champagne at peak maturity is unrivaled, and simply popping the cork is a special occasion in and of itself.



\*Scientific data is still pending, but you can take my word.

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# *Champagne Sale* 🍷 *20% off*

20%

REGULARLY    DISCOUNT

## **VEUVE FOURNY & FILS • VERTUS**

NV BLANC DE BLANCS BRUT NATURE <i>1ER CRU</i> . . .	\$54.00	\$43.20
NV BLANC DE BLANCS BRUT <i>1ER CRU</i> . . . . .	52.00	41.60
NV BRUT <i>1ER CRU</i> “GRANDE RÉSERVE” . . . . .	49.00	39.20
NV ROSÉ BRUT <i>1ER CRU</i> . . . . .	60.00	48.00
2011 BLANC DE BLANCS EXTRA-BRUT <i>1ER CRU</i>		
“MONTS DE VERTUS” . . . . .	85.00	68.00
2011 ROSÉ EXTRA-BRUT <i>1ER CRU</i> “VINOOTHÈQUE”	89.00	71.20
2007 BLANC DE BLANCS EXTRA BRUT <i>1ER CRU</i>		
“CLOS NOTRE DAME” . . . . .	180.00	144.00

## **J. LASSALLE • CHIGNY-LES-ROSES**

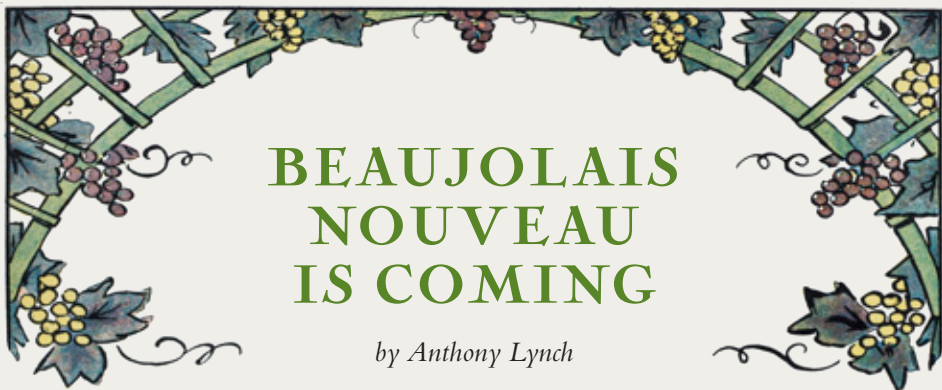
NV ROSÉ BRUT <i>1ER CRU</i> . . . . .	\$69.00	\$55.20
2009 BRUT <i>1ER CRU</i> “CUVÉE ANGÉLINE” . . . . .	89.00	71.20
2007 BRUT <i>1ER CRU</i> “SPECIAL CLUB” . . . . .	98.00	78.40
2007 BLANC DE BLANCS BRUT <i>1ER CRU</i> . . . . .	85.00	68.00
2005 BRUT <i>1ER CRU</i> “CUVÉE SPÉCIALE” . . . . .	89.00	71.20

## **PAUL BARA • BOUZY**

NV BRUT RÉSERVE <i>GRAND CRU</i> 100% . . . . .	\$57.00	\$45.60
NV ROSÉ BRUT <i>GRAND CRU</i> 100% . . . . .	63.00	50.40
2008 BRUT <i>GRAND MILLÉSIME GRAND CRU</i> 100%	72.00	57.60
2007 BRUT <i>GRAND MILLÉSIME GRAND CRU</i> 100%	72.00	57.60
2006 BRUT <i>GRAND CRU</i> 100% “SPECIAL CLUB” . . .	110.00	88.00
2006 BRUT <i>GRAND CRU</i> 100%		
“COMTESSE MARIE DE FRANCE” . . . . .	154.00	123.20
2005 BRUT <i>GRAND CRU</i> 100% “SPECIAL CLUB” . . .	105.00	84.00
2005 BRUT <i>GRAND CRU</i> 100%		
“COMTESSE MARIE DE FRANCE” . . . . .	148.00	118.40
2005 BRUT BLANC DE NOIRS <i>GRAND CRU</i> 100%		
“ANNONCIADÉ” . . . . .	225.00	180.00

*Limited selection of tenths and magnums available.*

*Please inquire.*



# BEAUJOLAIS NOUVEAU IS COMING

*by Anthony Lynch*

**T**HE TIMES THEY ARE A-CHANGIN' in the Beaujolais: with a surge of renewed energy, thanks to a talented batch of vignerons following in the footsteps of pioneers like Jules Chauvet and Marcel Lapierre, the region has regained its rightful place on the map as the source of what are undoubtedly among France's most irresistible reds. Long gone are the days of thin, insipid, overly processed juice from evil co-ops; today's Beaujolais is the product of conscientious farming and natural winemaking by passionate individuals dedicated to showing off the charms of their beloved region.

Made in this way, Beaujolais Nouveau becomes a wine of explosive deliciousness. Just think—over the course of a mere two months, these grapes went from idling bunches hanging from the vine to a juicy elixir that will inspire song, dance, and overall merriment throughout an entire nation, not to mention us Nouveau disciples across the Atlantic.

**WANT SOME NOUVEAU?** The wine arrives in our shop on Thursday, November 16, and we'll sell it by the bottle and the case. If you're interested in securing some, give us a call anytime this month and we'll have it ready to be picked up or shipped on the 16th. Also, our Nouveau is sold in many states. Visit [kermitlynch.com/nouveau](http://kermitlynch.com/nouveau) for a list of retailers around the nation who will carry the wine starting Thursday, November 16.

**WANNA PARTY?** Join us on Saturday, November 18, for our first Beaujolais Nouveau party since 2012, and imbibe a goblet or three of the freshly harvested, freshly fermented, wholly unfiltered Gamay from Domaine Dupeuble! As with past parties, we'll put up tents in our parking lot and feature live music, hot plates cooked to order, and—of course—an assortment of wines served by the glass for your quaffing pleasure. See you there!

**SATURDAY, NOVEMBER 18**

**11 A.M. TO 4 P.M.**

*Event presented by Curt Clingman and Bartavelle Coffee & Wine Bar*



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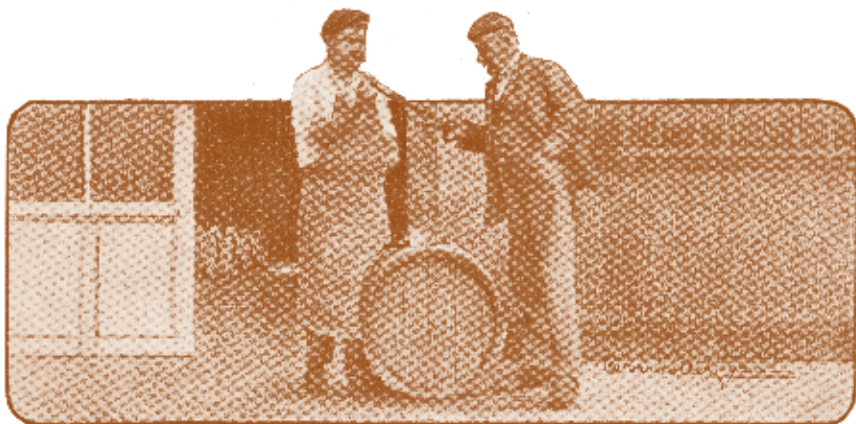
# SHOP ONLINE

**SHOP.KERMITLYNCH.COM**

**T**HREE YEARS after making our wines available for purchase online, we are happy to announce the launch of our upgraded, just-a-little-bit fancy, redesigned website, [shop.kermitlynych.com](http://shop.kermitlynych.com).

The site features not only a new look but also functionality and content that we hope will better help you find the wines you're looking for.

- Read and shop from the digital version of our monthly newsletter, soon to feature online-only pieces.
- Search more than 500 wines by producer name, grape variety, price, farming type, and other options.
- Receive a 10% discount on 12 or more eligible items and join one of our wine clubs.
- Pick up your wines at our retail shop in Berkeley, or have them shipped directly to your door.



Our online store, like our Berkeley retail shop, is unique. As we travel down our path in the twenty-first century, rest assured that, regardless of how you shop with us, we will continue to provide our style of service and expertise coupled with a diverse selection of old-world wines, all with guaranteed perfect provenance from cellar to store.

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# LOVELY ALSACE

by Anthony Lynch

## 2015 EDELZWICKER “RÉSERVE” ALBERT BOXLER

Alsace has the reputation of being the only French wine region to produce varietal wines that state the grape variety on their label. Sounds pretty simple, right? But, as with France’s complex grammar rules and head-butt-free record in World Cup finals, exceptions abound: this “magical blend” spotlights Pinot Blanc, Auxerrois, and Riesling, plus a splash of noble Pinot Gris from the *grand cru* Sommerberg. Picture yourself frolicking with your lover in a grassy meadow in the Vosges Mountains, surrounded by wildflowers in bloom and chirping birdies overhead, with the steady murmur of a brook running through the forest in the background. This perfumed dry white is the next best thing.

**\$25.00** PER BOTTLE

**\$270.00** PER CASE

## 2016 RIESLING “RÉSERVE” • MEYER-FONNÉ

A discreet, humble man grounded in tradition, Félix Meyer has established the family domaine as a leader in producing finessed dry wines that flaunt breathtaking aromatics. This newly arrived Riesling from the 2016 vintage is a lean, crisp rendition of the grape with exceeding purity. A delicate fragrance suggesting white flowers and key lime leads to a precise finish whose finely etched mineral tang is utterly mouthwatering. Bravo, Félix.

**\$25.00** PER BOTTLE

**\$270.00** PER CASE

## 2015 PINOT NOIR “FRONHOLZ” DOMAINE OSTERTAG

André Ostertag is among a handful of growers making a very strong case for Alsatian Pinot Noir. By and large spared the disastrous weather that has drastically reduced yields in Burgundy in recent vintages, the Alsations seem to be realizing that their *terroir* is capable of greatness in more colors than just white. Blessed with a dry and sunny climate, they are producing Pinot Noirs that do not rival Burgundy’s but rather express the grape through a new lens with a typicity all their own. Ostertag’s Fronholz delivers deeply refreshing, pulpy cherry fruit, woody nuances that scream autumn, and velvety-smooth tannins that give the finest reds from anywhere a run for their money.

**\$58.00** PER BOTTLE

**\$526.40** PER CASE

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*Jean Boxler in his cellar*

© Gail Skoff

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# BURGUNDY

## NORTH TO SOUTH

*by Dixon Brooke*

### 2015 CHABLIS “LES TRUFFIÈRES” DOMAINE COSTAL

The town of Chablis is located about halfway between Paris and the Burgundian wine capital of Beaune. It is surrounded by a sea of vines planted on a contoured ancient seabed of white, marine fossil—encrusted limestone. This incredible *terroir* gives the Chardonnay grown in Chablis its trademark flavor, as if it had been filtered over fossilized crustaceans. In the Chablis we import, we look for this typical character above all else, and this bottling from Costal is no exception. The fossils are dressed up with plenty of ripe fruit—vintage 2015 brought a bit of extra weight to the mid-palate—but it remains plenty crisp.

**\$30.00** PER BOTTLE

**\$324.00** PER CASE

### 2014 BOURGOGNE ROUGE “GARANCE” DOMAINE MONTANET-THODEN

Proprietor Valentin Montanet’s Pinot Noir vines that produce this tasty Bourgogne are located in the Vézelay region, closer to Chablis than to Beaune. The Bourgogne Vézelay appellation is reserved for white wines, but Valentin is crafting convincing red wines here as well, using organically grown fruit, whole-cluster fermentation, and one year of aging and refining in older barrels. Of course, he also bottles his reds unfiltered. Valentin is making his case here for adding a fifth northerly member to Morgon’s Gang of Four.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

### 2015 GEVREY-CHAMBERTIN LUCIEN BOILLOT & FILS

My notes from my late 2016 cellar tasting with Pierre Boillot repeatedly exclaim how much immediate joy and pleasure his village wines will impart. The cornucopia of ripe fruits on display is enough to make your mouth water before you even take the first sip. This forward quality is what makes these 2015 reds so compelling—they do not have a tannic structure that makes them inaccessible in their early years, and while they are juicy and full, there is no excess fat. In summation: brilliant.

**\$72.00** PER BOTTLE

**\$777.60** PER CASE

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## 2015 CÔTE DE NUITS-VILLAGES DOMAINE GACHOT-MONOT

Damien Gachot's winery is in Corgoloin, one of the five villages in the Côte de Nuits that comprise this appellation. These villages are scattered in between those whose reputation precedes them, such as Nuits, Vosne, Chambolle, Vougeot, Morey, and Gevrey. Corgoloin is on the southern end of the Côte de Nuits, and we find great value here in addition to the dark, meaty Pinot that we expect from the Côte d'Or's northern slice. Damien also manages finesse in this bottling, which is no small achievement and the reason that he has such a devoted following.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

## 2015 SANTENAY ROUGE 1ER CRU "LE PASSETEMPS" • JEAN-MARC VINCENT

The talented Jean-Marc Vincent brings us a wine that epitomizes both the essence of Santenay and the essential qualities of great red Burgundy. First, Santenay: earthy, structured, bold, it is true to its school. What makes it transcend its appellation to represent greater Burgundy so well is its impeccable balance and touch. Truly great Burgundian Pinot "pops" with a bright, effusive, explosive character that coats the palate effortlessly without being overbearing. Experiencing this as adequately as this bottle delivers is a triumph.

**\$64.00** PER BOTTLE

**\$691.20** PER CASE

## 2016 MÂCON VILLAGES LA SŒUR CADETTE

We couldn't be more excited about Valentin Montanet's foray south into the Mâconnais and the Beaujolais. These wines are a perfect fit into his portfolio of workingman's Burgundies. The best of the natural wine school, his wines are uncompromising in both production standards and final results: organic viticulture and minimalist intervention in the cellar; precise, true to appellation, delicious wines at an honest price in your glass. There are no trade-offs with the Montanets. We now offer three great ranges of Mâcon whites: Perrusset, Montanet, and Denogent.



**\$27.00** PER BOTTLE

**\$291.60** PER CASE

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# SAUVIGNON

by Chris Santini

I'VE OFTEN BEEN STRUCK by the similarity of *sauvage*—the French word for “wild” or “untamed”—to *Sauvignon*. The comparison usually stops there, though, as most of us who are familiar with the grape associate it with crisp, refreshing white wine, like a favorite Sancerre or Pouilly-Fumé, or even an herbal, clean, new-world take on the variety. Those are all nice, but they're hardly rock 'n' roll, if you know what I mean. Here are three examples of the grape's wild side. If they didn't say Sauvignon on the label, you would be hard-pressed to guess!

## 2014 ALTO ADIGE SAUVIGNON “VOGLAR” PETER DIPOLI

From the high hills of the Alto Adige, a small corner of Italy (which historically was part of Austria), Dipoli crafts a ripe, peach-and-herb-infused Sauvignon. Full, rich, delicious, with distinct and unique pine forest and resin notes.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

## 2013 VENEZIA GIULIA SAUVIGNON • KANTE

The great Edi Kante, a true *artista* in every sense of the word, is seldom seen. In fact, here in Kermit's European office, none of us have ever met or spoken with him in person, despite multiple visits to the estate. If you were to imagine a reclusive artist, in a far corner of a country where Latin, Slavic, and Germanic cultures all blend, this is the masterpiece one would expect. There is a pure, restrained element here, and a creamy, one-of-a-kind texture I could never imagine coming from Sauvignon—or any other varietal, for that matter. Built for the cellar, or perhaps the museum.

**\$35.00** PER BOTTLE

**\$378.00** PER CASE

## 2016 VAL DE LOIRE FIÉ GRIS ÉRIC CHEVALIER

Also called “Sauvignon Rose,” the pink-skinned Fié Gris—nearly extinct just a decade ago—makes an unusual combination of lemony, oceanic, and ginger-accented aromatics, with an ample mouthfeel that's almost spicy and fennel flavored, for lack of more accurate descriptors. To top it all off, Éric says to pair it with olives. This ain't your mama's Sauvignon!

**\$25.00** PER BOTTLE

**\$270.00** PER CASE

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# VALUE FROM PIEDMONT

by Dixon Brooke

## 2016 VINO ROSSO “IL GOCCETTO” TENUTA LA PERGOLA

Many years ago when visiting La Pergola to blend our Monferrato Rosso, we would sometimes end the tasting with their sweet, sparkling Brachetto called Birbèt. I always marveled at its incredible floral aromas and wondered what Brachetto would be like vinified as a dry red. Well, we found out. Now, when the stars align in certain years, we are able to bring you this “little nip,” a light-bodied, fragrant red wine that is fun and unpretentious and, most important, delicious.

**\$12.00** PER BOTTLE

**\$129.60** PER CASE

## 2016 DOLCETTO D’ALBA “LA COSTA” BENEVELLI PIERO

Benevelli’s Dolcetto is grown in a cool, white limestone *terroir* in the hills of Monforte d’Alba, deep in Barolo country. This site gives a very serious Dolcetto, one that you wouldn’t compliment as being ripe, fat, or sweet. Dark, with suggestions of *frutti di bosco* and licorice, bright acidity, and a solid tannic spine, it is inimitably Langhe in character. I don’t know about you, but when I drink Dolcetto I am eating Italian food, so I want it to have teeth.

**\$18.00** PER BOTTLE

**\$194.40** PER CASE

## 2015 LANGHE NEBBIOLO “CAMILU” GUIDO PORRO

Porro fashions this stylish Nebbiolo from his vines that do not go into the production of his four Serralunga Baroli. The correspondingly shorter aging period serves to emphasize fruit and immediate accessibility: tasty, full-bodied, juicy Nebbiolo from one of its best *terroirs*, priced for everyday consumption. With Porro you never get any artifice, just authenticity in spades. Camilu is for those of you as demanding of your Tuesday-night spaghetti wine as your Saturday-night filet mignon wine.

**\$26.00** PER BOTTLE

**\$280.80** PER CASE



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# PROVENÇAL MASTERPIECES

*by Anthony Lynch*

## 2015 BANDOL ROUGE DOMAINE DU GROS 'NORÉ

The reds from Alain Pascal of Gros 'Noré are big, brooding beasts that convey the full tannic punch of the Mourvèdre grape. This 2015 is no exception, as a hot, dry summer gave beautifully ripe grapes rich with sugars and complex flavors. Blackberry, black cherry, and Provençal herbs and spices dominate today, but with some bottle age (you may cellar it twenty years or more), leathery nuances and a gamey, almost animal bouquet tend to emerge. For drinking it now, pull the cork well in advance or use a decanter to allow its rugged tannins to soften, then dig in—you'll find plenty to chew on.

**\$44.00 PER BOTTLE**

**\$475.20 PER CASE**



*Dominique Hauvette and her vines*

© Gail Skoff

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## 2015 LES BAUX DE PROVENCE ROSÉ “PETRA” DOMAINE HAUVETTE

Dominique Hauvette wants little to do with the Provençal rosé craze. Note the color of this rosé—unlike many, hers is not an attempt to simulate water. Next, the aroma: deep and vinous, this bears little resemblance to the grape-fruit-and-Febreze-scented wines inoculated with lab-processed “aromatic” yeast strains. What you smell here stems from the grapes (Cinsault, Grenache, Syrah), the stony soil into which the vines dig their roots, and the wild herbs, flowers, and pine forest of the sun-soaked Provençal countryside. Broad and structured, it could replace many a red wine at table should you crave to drink something a bit cooler. Treat Dominique’s rosé as you would any serious wine, and you will be rightly rewarded.

**\$35.00 PER BOTTLE**

**\$378.00 PER CASE**

## 2010 LES BAUX DE PROVENCE ROUGE “CORNALINE” • DOMAINE HAUVETTE

Hauvette is situated at the foot of the Alpilles mountain range outside Saint-Rémy-de-Provence, where Vincent van Gogh was famously treated for repeated psychotic episodes. The area’s rugged, savage beauty—along with van Gogh’s tormented mental state—inspired a number of sensational paintings imbued with a haunting mystical energy, yet grounded by the bleak brushstrokes of sorrow.

Dominique Hauvette also possesses an element of creative genius, brilliantly bottled up in this blend of Grenache, Syrah, and Cabernet Sauvignon. Dark and mysterious as a van Gogh masterpiece, it is a vinous interpretation of the same wild environment that prompted the madman to unleash his soul on canvas.

**\$47.00 PER BOTTLE**

**\$507.60 PER CASE**

### KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

*Title to all wines sold by Kermit Lynch Wine Merchant passes to the buyer in California, and the buyer is solely responsible for the shipment of wines. We make no representation as to the legal rights of anyone to ship or import wines into any state outside California. In all cases, the buyer is responsible for complying with the laws and regulations, in particular those relating to the importation of alcohol, in effect in the state to which the buyer is shipping alcohol. 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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# RHÔNE REDS

by Dixon Brooke



## 2016 GIGONDAS DOMAINE DE DURBAN

Gigondas boasts a wide range of *terroirs* that give birth to a surprising diversity of styles. Durban's vineyard on the limestone upper slopes of the Dentelles de Montmirail tends toward a high-flying, pure style. Inspired by Jim Harrison's writing on the subject in 2002, I offer this "tasting note": a young man that is of lean build but has a certain warmth to his face and demeanor, round, jolly cheeks, a ready smile, and a slight hint

of insecurity, as if what he offered wasn't quite good enough, which of course makes it even better. I think I just described proprietor Henri Leydier, one of the pleasantest people I could ever hope to meet.

**\$28.00 PER BOTTLE**

**\$302.40 PER CASE**

## 2015 CHÂTEAUNEUF-DU-PAPE "TÉLÉGRAMME" FAMILLE BRUNIER

Brunier's new direction with this bottling has captured my imagination. I think it is *the* vision for the Châteauneuf-du-Pape appellation that shows the way forward in today's wine world. We all love to drink wine, right? We aren't in this business to help you trade trophies. The noble Grenache grape arguably enjoys its greatest expression in the riverbed stones around Châteauneuf. Its intoxicating perfume, silky texture, and ability to transfer the complexities of its rich Provençal environment to the glass know no equal. Here we have it all, in a wine that is downright irresistible.

**\$46.00 PER BOTTLE**

**\$496.80 PER CASE**



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## 12-BOTTLE SAMPLER

### FALLING FOR CABERNET FRANC, AGAIN

*by Dustin Soiseth*

**W**HEN I FIRST BEGAN working at Kermit Lynch Wine Merchant, I was a Cabernet Franc fanatic. Joguet, Baudry, Breton, Chanteleuserie—all my heroes were here, and I felt like one of Odin's warriors at the long table in Valhalla, drinking nightly from a bottomless cauldron of Cabernet Franc. I'm ashamed to say, though, that after a while my palate began to stray: Burgundy, Beaujolais, and Piedmont called.

Fast-forward to the other night. We were at home having BLTs, and while the juicy red from one of our Languedoc producers was lovely, I found myself yearning for the subtle bite of a good Cab Franc. I spent the rest of the evening thinking about the quaffability of Chanteleuserie, the structure of Joguet, the finesse of Baudry, the juicy funk of Breton, and wishing I had a glass of each!

Good Cabernet Franc has an autumnal quality, like wet leaves on the ground mixed with a bit of wood smoke, so with fall in full swing, here's a glorious case of Cabernet Franc. These selections are substantial enough to lend weight to heartier menus, yet still light enough to be refreshing. If you need wine for Thanksgiving, this sampler has something for everybody—from the silky Bourgueils of Catherine & Pierre Breton to deep Joguet single-vineyard Chinons. And if you're already a Cabernet Franc aficionado, well, you'll be in Valhalla no matter what cork you pull.

PER BOTTLE

2015 BOURGUEIL "CUVÉE BEAUVAIS" • CHANTELEUSERIE . . . .	\$20.00
2015 BOURGUEIL ROSÉ "LA RITOURNELLE" • C. & P. BRETON . .	24.00
2016 BOURGUEIL "TRINCH!" • C. & P. BRETON . . . . .	25.00
2015 BOURGUEIL "LES GALICHETS" • C. & P. BRETON . . . . .	30.00
2013 BOURGUEIL "LES PERRIÈRES" • C. & P. BRETON . . . . .	49.00
2012 BOURGUEIL "CLOS SÉNÉCHAL" • C. & P. BRETON . . . . .	35.00
2015 CHINON • BERNARD BAUDRY . . . . .	25.00
2015 CHINON "LES GRÉZEAUX" • BERNARD BAUDRY . . . . .	30.00
2013 CHINON "LE CLOS GUILLOT" • BERNARD BAUDRY . . . . .	36.00
2014 CHINON "LES PETITES ROCHES" • CHARLES JOGUET . . . .	23.00
2014 CHINON "LES VARENNES" • CHARLES JOGUET . . . . .	37.00
2013 CHINON "CLOS DE LA DIOTERIE" • CHARLES JOGUET . . . .	54.00

Normally \$388.00

CHINON SAMPLER PRICE **\$291**

*(a 25% discount)*

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## KEEP IT SIMPLE

*by Jennifer Oakes*

### 2016 LAMBRUSCO GRASPAROSSA DI CASTELVETRO SECCO FATTORIA MORETTO

In these complicated times, we urge you to keep it simple—food, wine, family/friends, and, what else? More wine, probably. Start an afternoon or evening with this classic, fun, and food-friendly Lambrusco. Like a ripe, juicy pomegranate, dark and *moussant*, it has a soft, creamy texture with a refreshing and invigorating combination of exuberant fruit and a mineral, dry, and gently tannic finish. Why not pile some fried chicken on a plate, pour a few glasses of this garnet wonder, and tuck in? Simple.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE

