

Celebrating 50 Years of Fine Wine

KERMIT LYNCH WINE MERCHANT

NOVEMBER 2022



© Gail Skoff

SPARKLING WINE SALE! ■ VINTAGE SELECTIONS

LE MARCHE ■ PROVENCE ■ BEAUJOLAIS

VALUES OF THE MONTH

SPECIAL ANNOUNCEMENTS!

50 YEARS OF FINE WINES

COMMEMORATIVE
50TH ANNIVERSARY POSTER
BY GAIL SKOFF

Featured as this month's newsletter cover

\$35.00

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THANKSGIVING WEEK HOURS

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Monday–Wednesday, November 21–23
11 A.M. to 6 P.M.

Friday & Saturday, November 25 & 26
11 A.M. to 6 P.M.

CLOSED

Thursday, November 24

VALUES OF THE MONTH

by Jane Augustine, KLWM NEW YORK

THIS MONTH we've chosen two wines that are emblematic of our portfolio for different reasons. They are values, but they also exemplify why we love Italian whites and French reds so much.

2021 LANGHE ARNEIS • TINTERO

Italy is home to so many native grape varieties (roughly ten times France's amount) that you'd never be able to taste them all in a lifetime, let alone know of their existence. What makes Italian whites charming is that each is deeply rooted in its soil, local culture, and the people who have contributed to their cultivation for centuries. Arneis, which means "little rascal" in Piemontese dialect, is just barely a wine, considering how quickly it goes from vine to press to bottle. Fermented dry, it retains the gorgeous grape must aroma that typically fades with fermentation, giving us a wine reminiscent of ripe pear and gardenias—a quintessential choice for bright salad courses. I paired it with crunchy little gems and endive, tossed with a green goddess dressing and bits of avocado. The dressing's creaminess matched the softness of the wine without overpowering its delightful touch of spritz.



\$14.00 PER BOTTLE

\$151.20 PER CASE

2020 CORBIÈRES ROUGE DOMAINE DE FONTSAINTE

Brambly, tangy, juicy: a wine as consistently delicious as this one brings to mind some of the greatest in our portfolio from the likes of Tempier, Clape, and Foillard. It may surprise you that I'd count a winery like Domaine de Fontsaïnte among the greats, but it's true. Fontsaïnte's wines are as terroir-driven—grown in the rugged, sunny Corbières region of the Languedoc—and as expressive as far pricier bottles. This hearty southern *rouge* coats your mouth in a velvet cloak and might inspire you to tear meat right off the bone with your teeth. Try it with pork chops and broccoli rabe, which bring out the red's bold and bitter qualities that are so addictive this vintage. Serve it with a slight chill.

\$19.00 PER BOTTLE

\$205.20 PER CASE

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CRU BEAUJOLAIS

by Anthony Lynch

2021 MORGON JEAN-PAUL & CHARLY THÉVENET

For the first time ever, we are offering the Thévenet family's *other* Morgon bottling. In contrast to their benchmark old-vine cuvée, this one is made from younger vines—fifty to sixty years “young”—from the *climats* Douby and Les Charmes. Aged entirely in concrete tanks, it features less concentration than the Morgon we've come to know, but more than makes up for that in charm. *Ça morgonne*, they say in the Beaujolais, meaning there are those irresistible aromas of sour cherry, violets, and sweet spices that define Gamay grown within this *cru*. It feels weightless on the palate, grounded only by a tingly impression of minerals. Serve it nice and cool for maximum refreshment.

\$33.00 PER BOTTLE

\$356.40 PER CASE

2020 CÔTE-DE-BROUILLY • ALEX FOILLARD

Just south of Morgon lies the Côte-de-Brouilly, a *cru* whose imposing slopes and strikingly rocky soil imbue Gamay grapes with power and drive that, in examples like this one, can be more reminiscent of Rhône wines than of your stereotypical dainty Beaujolais. Alex Foillard fashions a Côte-de-Brouilly that strikes a deeper register, saturating the senses with tooth-staining fruit, gritty earth, and just a touch of the good funk. A note of iron lends itself to hearty gulps alongside braised pork shoulder, spice-crusted brisket, or a rare ribeye. You'll appreciate another take on Beaujolais.

\$48.00 PER BOTTLE

\$518.40 PER CASE



2022 BEAUJOLAIS NOUVEAU

We anticipate that this year's Nouveau will arrive in early December. Reserve yours by calling (510) 524-1524, or visit kermitylynch.com to join our email list to be alerted when the wine is available for purchase online.



Domaine de Terrebrune's cellar

© Gail Skoff

VINTAGE SELECTIONS

by Dustin Soiseth

2015 MUSCAT GRAND CRU “KIRCHBERG DE RIBEAUVILLÉ” • KUENTZ-BAS

Do not fear *grand cru* Muscat. It bears no resemblance to the cheap Muscats that may have blurred the intemperate nights of your youth. From the steep limestone vineyards above the village of Ribeauvillé, this Muscat is wildly aromatic and decadently fruity, but also sumptuously full, structured, and dry. The wines of Kirchberg de Ribeauvillé are known for being closed in their youth, with bracing acidity that takes time to resolve. With a few years in the bottle, and from the excellent 2015 vintage, this is just hitting its stride.

\$46.00 PER BOTTLE

\$496.80 PER CASE

2015 BANDOL ROUGE DOMAINE DE TERREBRUNE

Reynald Delille's Bandol *rouge* is a different animal than most, more finesse than raw power. The domaine's vineyards obviously play a part—situated on limestone bedrock and cooled by Mediterranean breezes—as does a strict organic regimen. The wine really starts to shine after a few years in bottle, when the earthy, savory, mineral elements begin to peek through the youthful fruit. We're seeing that with the 2015 vintage, a special library release direct from the domaine's cellars.

\$71.00 PER BOTTLE

\$766.80 PER CASE

2008 CANON FRONSAC CHÂTEAU MOULIN PEY-LABRIE

In the eighteenth century, the wines from Canon Fronsac were regarded as among the best in Bordeaux and celebrated at the court of Versailles. The region's clay and limestone soils, located just a few miles west of Saint-Émilion, were considered ideally suited for Merlot. Today, Canon Fronsac is overshadowed by its more famous neighbors in the Médoc, which is just fine with me. Values abound, and vignerons like Bénédicte and Grégoire Hubau make wine for the table, not the auction block. Their Château Moulin Pey-Labrie—Merlot with a splash of Malbec—has a nose brimming with pure red fruit and cassis, with whiffs of earth and mint, and a grippy finish. This library release offers tremendous value and immediate drinkability.

\$45.00 PER BOTTLE

\$486.00 PER CASE

STANLEY TUCCI, GIULIA NEGRI, AND RISOTTO

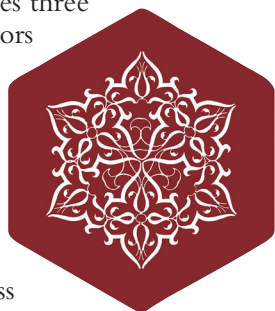
by Tom Wolf

LAST WINTER, I watched the best movie I've seen in years. Released in 1996, *Big Night* is the story of two Italian immigrants—brothers cheekily named Primo and Secondo—who run a struggling restaurant along the Jersey shore in the 1950s. Primo, the stubborn chef played by Tony Shalhoub, has no interest in straying beyond purist Italian cuisine—even if the risotto is time-consuming and margin-diminishing—while Secondo, the *mâitre d'* played by Stanley Tucci, doesn't mind catering to diners' wishes of spaghetti and meatballs if doing so pays the bills. Even though *Big Night* is not holiday-themed, it is, with its many scenes of mouthwatering dishes and merrymaking, a perfect film to watch during the holiday season.

Two-thirds of the way through the film, Primo plates three beautiful and tenderly made risottos, arranged in the colors of the Italian flag. Watching this scene, I couldn't help but think of Giulia Negri, our newest producer in Piemonte. A few weeks before I watched *Big Night*, Giulia had sent me her family's recipe for risotto with orange and fontina, which was so delicious and distinctive I'd already re-created it twice at home. The acidity from the freshly squeezed orange not only served as the perfect foil to the rich flavor and creaminess of the fontina, but also it mirrored the pitch-perfect acidity and blood orange notes of Giulia's elegant Langhe Nebbiolo.

Five months later, a new convert to the charms of Stanley Tucci, I was watching *Searching for Italy*, in which he travels across his ancestral home sampling every region's most iconic and inspired food and wines. Toward the end of the episode, set in Piemonte on a foggy, fall day, Tucci drives up the hill to taste some Barolo. His destination? Giulia Negri's estate in La Morra. I couldn't believe it! And how did he choose to visit Giulia, a relative newcomer in what many consider to be Italy's grandest wine region filled with dozens of generations-old, world-renowned names? Presumably, he was enchanted by the same qualities that first grabbed our attention a few years ago: incredibly elegant, expressive reds made by an intensely curious and intuitive *vignaiola* from some of Barolo's most distinctive terroirs.

Surrounded by forests, where her family has hunted truffles for decades, Giulia's vines are planted at the highest elevation in all of Barolo. Often above the fog line, they benefit from abundant sunshine, refreshing winds, and milder temperatures, which allow her Nebbiolo—a notoriously finicky grape—to ripen



more slowly and evenly than at lower, warmer, and more humid sites. Her vineyards are also uniquely situated across an unusual patchwork of soil types, which led Giulia to bottle multiple single-vineyard Baroli, each very different from the next. From soils of clay and marl, La Tartufaia is her most approachable and fruit-driven Barolo, with gentle tannins. And planted in sandier soils two hundred feet higher up the hill, her Serradenari vines yield an earthier, more savory, and more structured Barolo that is charming now and should evolve beautifully over the next decade or two.

If you have not yet experienced the talent and charisma of this rising star in Piemonte, open a bottle of Giulia’s Langhe Nebbiolo or Barolo, make yourself a bone-warming bowl of risotto, and turn on *Big Night* or *Searching for Italy: Piedmont*.

	PER BOTTLE	PER CASE
2020 LANGHE NEBBIOLO “PIAN DELLE MOLE”	\$33.00	\$356.40
2018 BAROLO “LA TARTUFAIA”.	73.00	788.40
2018 BAROLO “SERRADENARI”	102.00	1,101.60

Giulia’s recipe for risotto with orange and fontina (serves four): Sauté onions in butter, add two cups Carnaroli or Arborio rice, a splash of white wine, and the juice and zest of one orange. Add six cups of vegetable broth a little at a time. Roughly five minutes before the risotto is done, add fontina gradually, allowing it to melt until the balance of cheese to acidity is right for you!



© Tom Wolf

The author’s re-creation of Primo’s tricolor risotto

THANKSGIVING

by Kermit Lynch

THROUGHOUT EIGHTEEN YEARS of business I have withstood the temptation to tell you what to serve with turkey. To demonstrate that middle age has not fixed my brain in concrete, that I am still full of fire and rebellion, I'm going to shatter tradition and tell you what to drink with the traditional Thanksgiving feast: California Chardonnay.

Oops, no, just kidding.

Let us look at the problem more closely. You are sitting around the bird with your uncle who annually proclaims, "I'm no wine conn-oh-sewer but I know what I like," and your grandmother who says, "Red wine gives me a headache and white wine gives me heartburn," or your father-in-law who wants to know, "What, now you're too good for Mogen David?" For turkey I would descend into my cellar and stay there. No, I mean I would pull out all the mistakes I cellared and will never drink. This is their shining moment! Turkeys deserve turkeys.

No, seriously, I would never do that. I am too selfish. I like Thanksgiving fare, so I serve what I want to drink. With a large group at table here is the occasion to orchestrate a series of wines. Usually I decide to go with red Burgundies, once the aperitif is out of the way. I might start with an '88 or '89 Fleurie or Moulin-à-Vent, then to a Pommard or Volnay from the early eighties, then to an older *grand cru*, a Mazis or Bonnes-Mares, 1971 or 1972, for example.



If you have enough guests, this month's Gevrey-Chambertin sampler would go beautifully with the roast bird and dressing, and it would give you the chance to taste through an assortment of great red Burgundies at one sitting. Serve them in the order listed, not all at once.

By all means, finish off the meal with our Moscato d'Asti. It is light (7% alcohol), it is sparkling, it has a sweet touch, it is delicious, everyone will love it, you *and* your uncle, your grandmother *and* father-in-law, plus it is only \$8.95. Finish the feast with a sparkle.

—November 1990

WHITE BURGUNDY

by *Chris Santini*, KLWM BEAUNE

2019 SAINT ROMAIN BLANC DOMAINE TAUPENOT-MERME

The first thing I do when receiving out-of-town visitors to our home in Burgundy is take them to Saint Romain. The views looking down on the Côte de Beaune are striking, as is the sight of the local terroir with its steep, winding vineyards and extremely rocky soils. The higher elevation and higher limestone content give this *blanc* a lively, bright initial punch, floral aromatics, and a round, opulent finish. The estate's history runs deep in Saint Romain, which is the native village of the Taupenot side of the family, with these old vines being part of the family holdings for generations.

\$57.00 PER BOTTLE

\$615.60 PER CASE

2019 RULLY BLANC 1^{ER} CRU "CLOUX" DOMAINE DE VILLAINÉ

When the estate purchased this vineyard right before the 2018 vintage, they were particularly enthusiastic, as it had an old and near-forgotten reputation of being one of the best in Rully. The parcel is perfectly set mid-slope, facing the rising sun, with natural spring water bubbling up (key in hot, dry years like this one). De Villaine is thrilled to do their part to restore that reputation. This wine contains serious energy, with aromatic finesse, refined bitter notes, and a long, elegant finish—sure signs of great things to come.

\$110.00 PER BOTTLE

\$1,188.00 PER CASE

2018 POUILLY-FUISSÉ "LA CROIX VIEILLES VIGNES" • DOMAINE ROBERT-DENOENT

Someone once remarked to me that Denoent's La Croix should be the model for Pouilly-Fuissé, the reference point all should use in the village when making their wines. It's true this bottling offers remarkable power, a big structure, and grandiose richness built to please. Yet it also features a strong minerality, thanks to the limestone and schist terroir, and a deep complexity from the cool and slow ferment (often lasting several years) on native yeasts. I, for one, would not complain if all Pouilly-Fuissés were this good!

\$62.00 PER BOTTLE

\$669.60 PER CASE

LA MARCA DI SAN MICHELE

by Dixon Brooke

THE REGION OF LE MARCHE, on Italy's Adriatic coast directly east of Tuscany, is an interesting case study for this month's installment of "Looking Forward." While wine history is abundant here and Verdicchio is no stranger to wine drinkers worldwide, a small estate intent on organic farming and bottling its own production with exacting quality standards is still an exception to the rule in this part of Italia.

Le Marche is a less-traveled area simply due to its geographic location, even though its terroir is world class, particularly in this historical subzone near the fortified hilltop town of Jesi. Grape has been matched to soil perfectly and persuasively, and the combination is uniquely suited to making exceptional white wines. La Marca proudly represents the new generation to follow in Le Marche.

The Bonci family's quest for improvement every single year has been inspiring to follow. A great example of this is their incredible *col fondo* Verdicchio that we've brought in over the past few years—the exceptional product is one of the best sparkling wines I have ever tasted from Italy. The star of their show is the Passolento bottling, a full-bodied dry white that redefined the potential of Verdicchio for me. Le Marche is now one of my top go-to regions in Italy for reliably high-quality white wine, thanks in large part to this domaine.



Alessandro Bonci

© Michele Piambianchi

2020 VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE “CAPOVOLTO”

La Marca's lovely Capovolto bottling beautifully introduces the house style with a flamboyantly golden robe and an ambrosial, ripe orchard fruit nose. The palate is crisp and bone-dry with a distinct soil signature from their ancient limestone hillsides.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2019 CASTELLI DI JESI VERDICCHIO CLASSICO RISERVA “PASSOLENTO”

Passolento is aged in large wood casks rather than stainless steel and released a year later than Capovolto. This white Burgundy style of Verdicchio features full malolactic fermentation and is bottled unfiltered. Layers of ripe peaches seduce the senses, while the wine's sublime texture and balance show off the technique and prowess of this producer. The extended time in barrel and bottle has coaxed out an impressive finish rooted in their magnificent limestone terroir perched between mountain and sea. Delicious now, it will also continue to age beautifully in your cellar.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2019 MARCHE ROSSO “BASTIAN CONTRARIO”

This red, made from the local Montepulciano grape, is aged in tank and bottle to refine its pleasantly rustic personality. Dark bitter cherry, rosemary, and licorice root infuse the rounded, medium-bodied palate. Its tannins are soft, and an autumnal feel will make it a perfect accompaniment to savory winter dishes that include root vegetables.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2018 SPUMANTE DOSAGGIO ZERO COL FONDO “NUMEROTRE”

All of the special flavors of La Marca's dry whites captured in an uncommonly elegant and tasteful package—engaging, refreshing, and fun!

\$45.00 PER BOTTLE

\$486.00 PER CASE

PROVENCE IN THREE COLORS

by Anthony Lynch

2021 CASSIS BLANC • CLOS STE. MAGDELEINE

Jonathan Sack, vigneron at Clos Sainte Magdeleine, is currently serving his second term as president of the Cassis AOC. Since his election, he has made sustainability a priority, spearheading a move toward organic farming that has resulted in nine of the appellation's ten domaines being certified organic today.

Its vineyards clinging to coastal bluffs in the heart of the Parc National des Calanques, Cassis holds the unique distinction of being France's sole appellation situated within a national park. Jonathan's gently aromatic 2021 *blanc* illustrates the area's natural beauty in pristine detail: terraced limestone slopes cascading down toward azure waters; delicate scents of wild herbs and yellow flowers unlocked by the Provençal sun; a salty marine breeze refreshing a balmy fall afternoon on the Mediterranean.

\$45.00 PER BOTTLE **\$486.00** PER CASE

2021 BANDOL ROSÉ • DOMAINE DU GROS 'NORÉ

Alain Pascal's Bandol rosé is decidedly summery—more specifically, it is reminiscent of perfectly ripe white peaches, their luscious juice dripping down your chin with each slurping bite. But while the succulent aromas and bright, sunny flavors may remind us of lazy July evenings, this wine shines year-round. It has just the right balance to pair with fall and winter produce—try a cold glass alongside a salad of chicories with a garlicky anchovy dressing, or crisp radishes dipped in cultured butter and sea salt. Always satisfying, this rosé has so much more to give beyond the summer months.

\$42.00 PER BOTTLE **\$453.60** PER CASE

2021 MONT CAUME ROUGE “TERRE D'OMBRE” DOMAINE DE TERREBRUNE

In this rare cuvée, fruit from Terrebrune's most recent plantings is bottled in its vibrant youth, after just a short passage in neutral *foudres*. It answers the question of what Mourvèdre grown in Bandol tastes like freshly plucked off the vine. A vivid purple color, it is akin to fresh-pressed wild berries and perfumed hints of flowers and pepper, without the dense, grippy tannin characteristic of a true Bandol made from older vines. Be sure to cool down the bottle a bit before generously splashing this deliciously smooth Provençal juice into your glass.

\$27.00 PER BOTTLE **\$291.60** PER CASE



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If our five-decade anniversary weren't reason enough to pull some corks, the holiday season is arriving fast and furious. Should you need tips on what wine to serve at your Thanksgiving dinner, we've dug through our archives (p. 10) and reprinted Kermit's words of wisdom from back in 1990.

In the time since, we have been hard at work finding new wines to bring to you for the holidays and beyond. With the *azienda* we present in "Looking Forward" (p. 12), you will try some of the most exciting white wines being made in Italy today. These young biodynamic farmers are revitalizing a little-known region whose potential knows no limits. Consider yourself partly responsible for our discovering these treasures, because your trust is what allows us to travel far and wide hunting down the next great bottles destined to end up on your table! —*Kermit, Anthony, and Dixon*

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