

# KERMIT LYNCH WINE MERCHANT

JULY 2013



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- STAFF SELECTIONS ■ PIQUE-NIQUE PACKS
  - 2011 DOMAINE TEMPIER PRE-ARRIVAL

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— PRE-ARRIVAL OFFER —

## 2011 DOMAINE TEMPIER

by Anthony Lynch

ALL IT TAKES is a quick look in Kermit's cellar to see the importance that Domaine Tempier plays in his life and, in turn, in the history of this company. We have been importing this benchmark producer from the Bandol appellation since the late 1970s, and each passing vintage confirms Tempier's legendary status. It all started in 1936, when Lulu Tempier married Lucien Peyraud. As a wedding gift, Lulu's father gave the young couple a farm near le Plan du Castellet, just north of the fishing village Bandol. After extensive

research on the history of viticulture in the region, Lucien replanted the family's holdings with the noble Mourvèdre grape that formerly thrived in the area's clay and limestone soils. Thanks to his hard work, Bandol was awarded its own AOC, and the area became one of Provence's greatest *terroirs* for producing long-lived red wines.

I have fond memories of growing up in Provence, when my family was often invited to dine with Lulu

and Lucien before his death in 1996. Just as Lucien is known as the Godfather of Bandol wine, Lulu excelled in the kitchen when it came to Provençal delicacies. We were often greeted with little garlic toasts with cured anchovies, or a plate of vegetables surrounding a mortar filled with freshly made *aïoli*. The main course often consisted of *bouillabaisse* from the day's catch, or a slow-cooked *gigot d'agneau* smothered with garlic and *herbes de Provence*. Either dish called for some Bandol rouge, and I recall sitting in boredom as my father and Lucien babbled on and on about vintages, *cuvées*, *terroirs* . . .

Now that I am old enough to have an idea what they might have been talking about, it is my turn to carry on such discourse as I gratefully announce the arrival of the 2011 vintage of Bandol rouge from Domaine Tempier. Daniel Ravier, Tempier's winemaker for the past several years, likens this vintage to 2007 and 2009 with its ripeness and sun-induced amplitude on the palate. He adds that 2011 has additional freshness to distinguish it from those great years, "making it



even more interesting.” Any amount of Tempier that you get for your dinner table or cellar will give you an idea of why we hold this producer in such high regard. These wines are not just the quintessential Provençal wines, but also the quintessential KLWM wines. It is not only our hope but our duty to pass on the values that define Tempier, the wine as well as the family: generosity, soul, and pure *joie de vivre*.

	PER CASE
2011 BANDOL “CLASSIQUE” . . . . .	\$438.00
2011 BANDOL “LA MIGOUA” . . . . .	618.00
2011 BANDOL “LA TOURTINE” . . . . .	618.00
2011 BANDOL “CABASSAOU” . . . . .	918.00

*Please inquire about availability in tenths and magnums.*

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



© Gail Skoff

*Lulu adding fish to her pot of bouillabaisse circa 1985*

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# PIQUE-NIQUE PACKS

by Jennifer Oakes

**I**NSECTS AND FOUL WEATHER can threaten to spoil a picnic, but with the right liquid fortification, even those annoyances fall by the wayside. Whether your picnic day out is beside the oyster shack, grilling something meaty at the park, or merely spent lounging in the backyard, we've put together a versatile assortment to cover your summertime *al fresco* needs.

Try something sparkly to get the party started, Beaujolais for easy-drinking comfort, Chablis or Muscadet for those day trips to the beach, and of course a summertime rosé. You'll also need a smoky red to go with your grill's bounty, and why not throw in a fantastic Fié Gris, the ultimate fish taco wine, or an Edelzwicker, because it's a full liter! We've got two sampler options, one for absolutely everybody who shows up and one for people you like just a little bit more. The only guests you won't need to please are the ants.

## CASUAL PICNIC

PER BOTTLE

2012 BARDOLINO "CHIARETTO" • CORTE GARDONI . . . . .	\$12.95
2012 EDELZWICKER • MEYER-FONNÉ . . . . .	18.00
CLAIRETTE DE DIE • ACHARD-VINCENT . . . . .	25.00
2011 BEAUJOLAIS • DOMAINE DUPEUBLE . . . . .	14.95
2011 MUSCADET • DOMANIE MICHEL BRÉGEON . . . . .	16.95
2010 BRONZINELLE • CHATEAU SAINT MARTIN DE LA GARRIGUE . . . . .	18.95

Normally \$106.80

**SPECIAL SAMPLER PRICE \$80**

*(a 25% discount)*

## FORMAL PICNIC

PER BOTTLE

2012 BANDOL ROSÉ • DOMAINE DU GROS 'NORÉ . . . . .	\$30.00
2011 CHABLIS • ROLAND LAVANTUREUX . . . . .	24.00
2010 FIÉ GRIS • ÉRIC CHEVALIER . . . . .	24.95
NV GRANDE RÉSERVE BRUT <i>1ER CRU</i> • VEUVE FOURNY & FILS . . . . .	47.00
2011 ÎLE DE BEAUTÉ <i>ROUGE</i> • DOMAINE DE GIOIELLI . . . . .	36.00
2011 MORGON "VIEILLES VIGNES" • JEAN-PAUL THÉVENET . . . . .	32.00

Normally \$193.95

**SPECIAL SAMPLER PRICE \$145**

*(a 25% discount)*

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# STAFF SELECTIONS

*by Steve Waters, Retail Manager*

IT'S SO REFRESHING when clients come into our store describing an experience with another vendor and state unequivocally, "You just don't get the same high level of customer service that you get here." Can I get an *Amen*, please?! We're old-school at the retail shop and pride ourselves on providing you with a personalized, hands-on shopping experience. When we ask, "Can we help you find anything?" we really mean it.

Our staff is an eclectic mix of wine biz and restaurant veterans, foodies, a former bookseller, a stock market broker, an Armenian refugee, musicians, and a chip off ol' Kermit's block. We're united in the passionate pursuit of good food and wine and are more than happy to share our knowledge with you. So come into the wine shop or call us on the phone, seek out a salesperson, and make them your own. Perhaps these staff selections will help make it easier for you to see what makes us tick.



© Clark Z. Terry

*Left to right: Anthony Lynch, Jennifer Oakes, Nile Mitchell, Mark Congero, Bryant Vallejo, Michael Butler, Steve Waters, Molly Surbridge*

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## —Michael Butler—

### 2012 BANDOL ROSÉ • DOMAINE TEMPIER

This is the most versatile wine in the world. It goes beautifully with everything from oysters on the half shell to roast lamb . . . and anything in between.

It is such a joy to come home and pull the cork on this delicious, satisfying wine. You serve it chilled so it is refreshing like a white wine, though it has the depth and complexity of an elegant red. It conjures up thoughts of Provence with its aromas of thyme, rosemary, and lavender (*garrigue*, as the locals say), but it also has hints of peach and citrus.

Like any great wine, Tempier rosé improves with age. I've had bottles that were more than thirty years old—which, if I closed my eyes, I might have mistaken for excellent, mature white Burgundy. But, if you're like me, you'll drink up most of your Tempier rosé before the next vintage comes in and then impatiently await its arrival.

As usual, we receive only a limited amount, so please order soon before it sells out.

**\$39.00** PER BOTTLE

**\$421.20** PER CASE



### 2010 MONTELECCIO • SESTI

This 100% Sangiovese from the southern part of Tuscany is my favorite red wine these days. It has the classic aromas of good Sangiovese: moist earth, cherries, and violets. And the palate, with its firm structure and dusty tannins, lends itself well to roast meats, grilled vegetables, and, of course, many *al dente* pasta dishes.

I like to serve this wine with a slight chill, which brings the fruit into perfect focus.

**\$25.00** PER BOTTLE

**\$270.00** PER CASE

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## — Mark Congero —



### 2011 JASNIÈRES • PASCAL JANVIER

On a tiny, stony hillside along the Loir River, north of Vouvray, Pascal Janvier and his wife Dominique produce some of France's finest Chenin Blanc. The 2011 Jasnières is no exception, as it exudes distinctive aromas of beeswax, apricot, spice, and white flowers. On the palate you'll find herbaceous and earthy notes with lush pears and an intense minerality. It is open and delicious to enjoy now, or put a few bottles down for another three to five years and you will be pleasantly surprised.

**\$19.95** PER BOTTLE

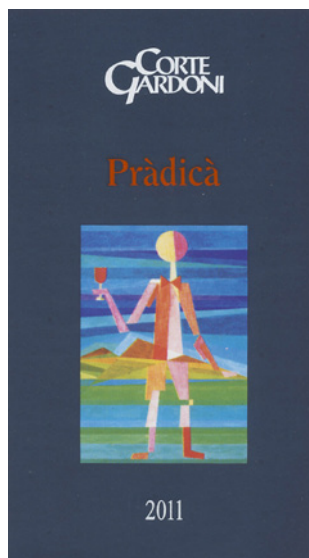
**\$215.46** PER CASE

### 2011 BARDOLINO "PRÀDICÀ" CORTE GARDONI

The Pràdicà has been one of my favorite KLWM wines since its arrival in the shop. It is consistently one of the best reds under \$20 in our Italian portfolio. With its beautiful dark ruby color, sweet cherry fruit, raspberries, and a slight earthiness, I find it almost impossible to have just one glass. I will go out on a limb and say the 2011 is the best vintage to date! Serve it with a slight chill and I think you will find the Pràdicà as refreshing and irresistible as I do.

**\$17.50** PER BOTTLE

**\$189.00** PER CASE



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## —Bryant Vallejo—



### 2011 CHIGNIN-BERGERON • A. & M. QUENARD

When drinking the Quenards' Chignin-Bergeron, I fantasize about strolling through the picturesque French Alps that surround the village of Chignin. Although I have never been there, the elegance, lushness, and apricot notes of the Bergeron grape (also known as Roussanne) seem to have transportive powers. Pair this wine with poultry or native *fromage*, such as Comté, Beaufort, and Tomme de Savoie.

**\$26.00** PER BOTTLE

**\$280.80** PER CASE

### 2011 FAUSTINE ROUGE “VIEILLES VIGNES” COMTE ABBATUCCI

Whenever I am in the presence of Faustine rouge and about to indulge, I am taken back to a hot, humid night at the Ferias de Cali, in Colombia. Streets are filled with vendors, the *cabalgata* (a parade of horses), festive music, and people dancing and smiling in the heat of the night. With a swirl of the wine—a blend of mainly Sgiaccarellu and Niellucciu—the Corsican landscape of maquis bursts from the glass, but another image flows through my mind, that of sugarcane fields, plátanos, and avocado trees. That first sip lingers, and all I can say is “*Qué chévere!*” (“So cool!”). This wine has so much freshness, herbaceousness, and exoticism. Before I know it, I’m dancing to *Cumbia*. Join me!



**\$37.00** PER BOTTLE

**\$399.60** PER CASE

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—Molly Surbridge—

## DESERT ISLAND WINES

From time to time I like to play a mental game: If I were marooned on a desert island and could have one wine with me, what would it be?

My answer always vacillates between two regions, Champagne and Morgon. They are totally different, but I love them for the same reasons—they go with pretty much everything, they bring me copious amounts of joy, and I crave them like no other wines.

Cachet Or is pure Lassalle—elegant and refined. Theirs is a richer-style Champagne with a toasty nuttiness and complexity that satisfy even the most finicky of bubble lovers (like me). At \$39, it's bargain luxury.

Ah, my beloved Morgon, how I adore thee. Vibrant fruit with life force, minerality, and smile-inducing gulpability. This is a wine for sharing multiple bottles with boisterous friends or for the occasionally necessary “treat thyself” evening. If you're familiar with Foillard's Morgon, the 2011 Côte du Py is triumphant, like many previous vintages. If you're new to *cru* Beaujolais, show yourself some love and start your tasting tour at the top.

The good news is, I'm not shipwrecked on a desert island, hopefully neither are you, and for now we have a good stock of the booty that is Lassalle's Cachet Or and Foillard's Côte du Py.



### NV “CACHET OR” BRUT *PREMIER CRU* J. LASSALLE

**\$39.00** PER BOTTLE

**\$421.20** PER CASE

### 2011 MORGON “CÔTE DU PY” • JEAN FOILLARD

**\$39.00** PER BOTTLE

**\$421.20** PER CASE



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## —Jennifer Oakes—

### 2011 CHABLIS “VIEILLES VIGNES” ROLAND LAVANTUREUX

People think the California coastline is all expansive white sand beaches with warm ocean water lazily lapping the shore, but where I grew up, a rocky, stony, cliff-hugging, and frigid waterfront was more the norm. Chablis isn’t by the ocean (although it used to be under one, hence its main soil composition of limestone and crushed seashell), yet the wine can’t help but take me back to my days of bobbing for hours in the deep water, trying not to turn blue from the cold.

Like our California seashore, Lavantureux’s old-vine Chablis evokes the bright sunlight, bracing wind, and energizing spray of the sea. It is fresh, vibrant, and minerally, with aromas of tangerine and Meyer lemon and a bright acidity to complement its lushness. Try a glass with some ice-cold oysters, cracked crab, or other sea creatures. And at the end of the day, like at a beach bonfire, you can reflect on the experience and be warmed.

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

### 2011 FLEURIE “LES MORIERS” DOMAINE CHIGNARD



I can’t imagine a world without Beaujolais. Where would the fun be, the good times, the friendliness, the party? I’ve especially fallen for Fleurie. I find it comforting, supportive, homey, but with a delicious sparkling personality—like the girl next door but with an underlying strength and backbone and a cheeky wink in her eye. Chignard’s Fleurie is reminiscent of honest femininity, checked gingham, chicken in a

basket, and blueberry shortcake. Look for flavors of brambly berries, spice and earth, and aromas of chocolate cosmos, lilacs, and violets. It’s very ladylike yet vivacious, more Mary Ann than Ginger. What more could one want in a gal?

**\$25.00 PER BOTTLE      \$270.00 PER CASE**

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—Steve Waters—

NV VINO BIANCO “GRANGIA”  
ELVIO TINTERO

My favorite thing about this wine is that it’s made mostly from a grape called Favorita. Can a grape possibly sound more enticing? Whatever it is about the grape, this wine is a real quaffer and the perfect apéritif to start off your evening’s festivities. With its delightful delicacy, freshness, low level of alcohol, and the slightest *frizzante*, Tintero’s Grangia is not only one of the easiest wines to drink—it’s also a heck of a lot of fun!



**\$8.95** PER BOTTLE

**\$96.66** PER CASE

2012 REUILLY PINOT GRIS  
DOMAINE DE REUILLY

Denis Jamain’s Pinot Gris Rosé has been a smash hit ever since we started importing it. It’s a beguiling wine that begs the question: Is it a white wine with a slightly darker hue because of skin contact, or a rosé made from a gray grape?

Whatever it is, the 2012 has the most irresistible appearance in the glass, ever so pale—my mouth starts to water just looking at it. I’ve already heard several glowing reports about its spine-tingling crispness and dryness from across the country where the wine arrived a month or so ago. Well, now it’s your turn—our shipment just arrived in Berkeley, so run, don’t walk, to get yours today!



**\$20.00** PER BOTTLE

**\$216.00** PER CASE

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## —Anthony Lynch—

### 2010 BANDOL *BLANC* DOMAINE DU GROS 'NORÉ

When Alain Pascal, vigneron at Domaine du Gros 'Noré, invites you over for lunch, you arrive to find him watching over an enormous pan of mussels on hot coals at the side of a vineyard. He takes the pan off the heat, sets it down on the table, and hands you a cool glass of his Bandol *blanc*. The mussels are saturated with fresh rosemary sprigs and garlic, and a baguette lies nearby to sop up the juices once the mussels have inevitably disappeared. Then he turns to the fireplace, where a large Mediterranean creature from the morning's catch has been grilling to tender perfection. You pour yourself another glass of *blanc*. It reminds you of honeysuckle and anise, as if the mistral had swept away the scents of Provence and bottled them up with a Gros 'Noré label. The subtle salinity of the gentle finish is a sign that the sea is not far away, and your eyes widen when Alain declares that the fish is ready.

**\$33.00** PER BOTTLE      **\$356.40** PER CASE

### 2011 BOURGUEIL “NUITS D'IVRESSE” C. & P. BRETON

Pierre Breton is all about having a good time, so it's no surprise he named this cuvée “Drunken Nights.” Like me, you will probably find this amusing at first, but after pouring yourself a glass of this smokin' hot Cab Franc, you'll begin to ponder why Pierre chose this title. Maybe it's named “Nuits d'Ivresse” because it's just so good it makes you want to drink it and drink it 'til the break of dawn. Or maybe, seeing as this fifty-year-old-vine cuvée is chaste of added sulfur throughout its vinification and bottling, you can have a few glasses without worrying about how you'll feel when you wake up tomorrow. That's probably what Pierre was thinking when, as legend has it, he showed up for a party at none other than Kanye West's apartment bearing a case of Bourgueil! Regardless, Pierre succeeded in bringing us a wine of unrivaled purity, be it due to the lack of SO<sub>2</sub> or thanks to his experienced hand in the vineyards and cellar. With a fruity freshness and a hint of leather, it flows freely over the palate before mellow tannins surface on the finish. Store it in a cool, humid place.

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





*Mussels at Domaine du Gros 'Néré*

© Gail Skoff

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## 2012 IN CORSICA

by Chris Santini

**W**HAT A YEAR IT WAS for Corsica. For the first time in recent history, due to an unprecedented turf war by competing Corsican mafias, the homicide rate surpassed that of Sicily. Meanwhile, the Corsican nationalists dusted off their balaclavas and went back to the maquis to launch an intense campaign of bombing French-owned vacation houses, urban-sprawl supermarkets, and other threats to the landscape. While the mafia was busy sullyng the image of Corsica, the wines from the 2012 vintage redeemed the island's richest values: national pride and beauty. During the growing season, the vineyards of mainland France languished under torrential rains and small harvests, while Corsica enjoyed sunny skies and ideal conditions.

Here's a selection of three of the best that Corsica has to offer from this vintage. Personally, I'd suggest starting with the Sciaccarellu-based Faustine Rosé from Abbatucci, served chilled with some thin slices of strong, salty *coppa*. The name of this native grape is a direct and endearing homage to its lively acidity and crisp fruit. From there I'd move

on to the grandiose, gastronomic Vermentinu from Yves Canarelli—lively as well, but with broad shoulders and deep flavors that beg for a Mediterranean fish-based first course, anything with anchovies, sardines, or even urchins. To finish it all off, I'd serve Yves Leccia's incredibly refreshing old-vine Grenache cuvée with some red meat slow-cooked over coals from the most pungent wood cuttings available. This *rouge* is bottled young, straight from tank, allowing the bouquet of smoke and Corsican herbs to really shine, especially with a light chill before serving. Summer has finally arrived, so let the good times roll and the good wines flow.



PER BOTTLE    PER CASE

### 2012 "FAUSTINE" ROSÉ "VIEILLES VIGNES"

COMTE ABBATUCCI . . . . .	\$32.00	\$345.60
2012 CORSE FIGARI <i>BLANC</i> • CLOS CANARELLI . . . . .	47.00	507.60
2012 ÎLE DE BEAUTÉ <i>ROUGE</i> • YVES LECCIA . . . . .	27.00	291.60

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# TWO FROM TERREBRUNE

by Clark Z. Terry

## 2012 BANDOL *BLANC* DOMAINE DE TERREBRUNE

Bandol is known for age-worthy reds and superlative rosés, but what about the whites? Reynald Delille of Domaine de Terrebrune crafts the best, as evidenced by the quality of the wines when drunk young and the older vintages he showcases when tasting in his cellar.

Terrebrune occupies the coolest microclimate of any of our Bandol domaines, as it is located directly up-valley from the Baie de Sanary. Even on the hottest of days in Provence, the cool breezes off the bay make their way to the vines of Terrebrune, tempering the sun's rays. In the bottle you get a terrific marriage of exotic fruit and zing to keep things lively on the palate. A plate of sardines, pesto pasta, or fresh garden tomatoes would all make perfect pairings.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

## 2012 BANDOL *ROSÉ* DOMAINE DE TERREBRUNE

Tasting at Terrebrune is an experience like none other. While many wine-makers impress their patrons with old vintages of red wine, vigneron Reynald Delille pulls out back vintages of all three of his wines—red, white, and rosé. In fact, he's so confident about the quality of his rosé, during my visit he finished a vertical of Bandol *rouge* back to 1984 with the current vintage of rosé and then a 1989 rosé!

Reynald attributes the success of his rosé, like that of his white, to his vines' advantageous exposure to the Mediterranean. Delicate aromas of fresh peach and rosemary pervade in the 2012. Could the Terrebrune be our best rosé of the year? There's only one way to find out.

**\$30.00** PER BOTTLE

**\$324.00** 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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## KERMIT LYNCH DINNER SERIES AT RANGE RESTAURANT

We are excited to announce yet another dinner series in collaboration with Range restaurant in San Francisco. Four-course prix fixe tasting menus will be tailored to pair with wines from our most exciting and iconic producers.

*Featuring wines from*

*Domaine Tempier • Auguste Clape • Vieux Télégraphe  
Giuseppe Quintarelli • J. Lassalle • André Ostertag • Bernard Baudry  
Roûmieu-Lacoste • Château d'Epiré • Comte Abbattu*

TUESDAY, JULY 16: Kermit's Early Years

MONDAY, AUGUST 12: Classic Kermit Imports

TUESDAY, SEPTEMBER 10: A New Generation of Imports

\$100—Four-course prix fixe dinner. Wine pairing included

More info: [kermitlynch.com/range](http://kermitlynch.com/range)

Range, 842 Valencia Street, San Francisco, CA

Reservations: 415.282.8283

*Seating is limited; please mention the name of the event when reserving.*