

KERMIT LYNCH WINE MERCHANT

AUGUST 2013



2009 Bandol Rouge, Domaine du Gros 'Noré

© Gail Skoff

■ INTRODUCING: ALBERT BOXLER & ANDRÉ PERRET
2011 ANTOINE JOBARD PRE-ARRIVAL ■ TOUR DE LOIRE

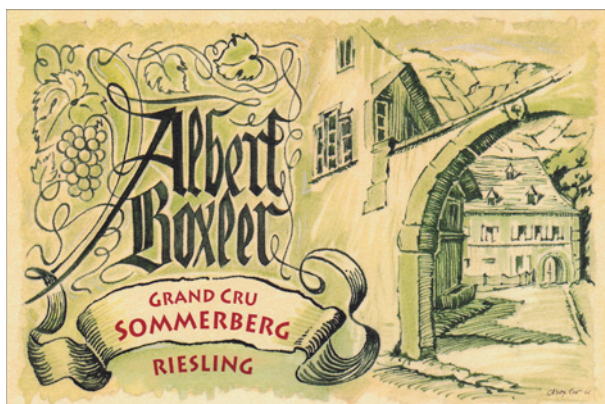
ALBERT BOXLER

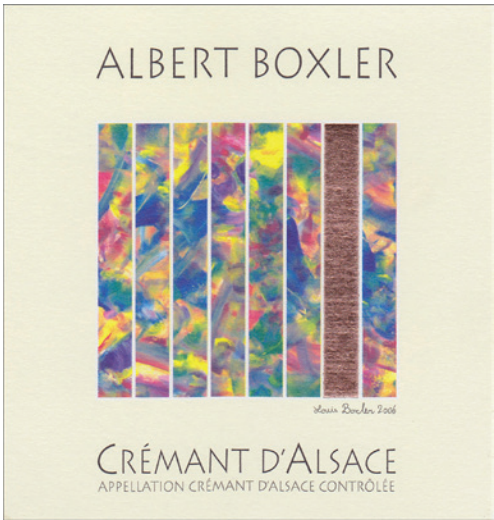
by Dixon Brooke

It is with enthusiasm and excitement that I welcome Domaine Albert Boxler to the KLWM family. This small domaine in the heart of the most prime vineyard land in Alsace has developed a deservedly cult-like following over the decades since they began bottling their wines. The family's history as wine-growers goes back much further: since 1673, the Boxlers have looked after their vine holdings here in Niedermorschwihr, which are dominated by the imposing granite *grand cru* hillside of Sommerberg. Sommerberg = summer hillside. Albert's grandson, Jean, is the current Boxler in charge.

I would characterize the style with adjectives like purity, precision, and finesse. The wines are chiseled, complex, and magical, of both beauty and great cerebral interest. They are the product of rigor in all aspects of production, most notably in the vines. It is a familiar story with the great French domaines. Perfection in the vineyards gives you the raw material to make exceptional wines. The follow-up in the cellar at Boxler is equally meticulous, yet simple—the thought process being that the track record established by previous generations leaves little to be improved upon. The wines are worked gently using gravity, they are aged in old *foudres*, and they do not suffer from a debilitating bottling process. It is not an unfamiliar story. What is most striking is that we don't see it more often.

The range of wines produced here is pretty breathtaking. While there is a clear stylistic thread throughout, let our expert staff guide you through the intricacies of selection. The *grand crus* are all capable of aging as long as you'll let them. All Réserve wines are produced from declassified *grand cru* fruit. The late-harvest wines are absolutely mesmerizing. I encourage you to put together mixed cases of these wines to discover the domaine in depth. As such, I'm listing both normal bottle prices and the 10% discounted bottle prices that are applicable if you purchase twelve mixed bottles or more. *Bienvenue Boxler!*





PURCHASE OF 12 OR MORE BOTTLES EARNS A 10% DISCOUNT

	PER BOTTLE	PER BOTTLE WITH 10% DISCOUNT
2010 CRÉMANT D'ALSACE BRUT	\$32.00	\$28.80
2011 EDELZWICKER RÉSERVE	24.00	21.60
2011 SYLVANER	28.00	25.20
2011 PINOT BLANC	28.00	25.20
2011 PINOT GRIS	38.00	34.20
2011 PINOT GRIS BRAND <i>GRAND CRU</i>	75.00	67.50
2011 PINOT GRIS SOMMERBERG <i>GRAND CRU</i>	75.00	67.50
2011 PINOT NOIR	49.00	44.10
2011 RIESLING	38.00	34.20
2011 RIESLING RÉSERVE	48.00	43.20
2011 RIESLING SOMMERBERG <i>GRAND CRU</i>	75.00	67.50
2011 RIESLING BRAND <i>GRAND CRU</i>	75.00	67.50
2011 GEWURZTRAMINER RÉSERVE	45.00	40.50
2011 GEWURZTRAMINER BRAND <i>GRAND CRU</i>	75.00	67.50
2008 GEWURZTRAMINER BRAND		
<i>GRAND CRU</i> VT 500 ML	60.00	54.00
2008 PINOT GRIS SOMMERBERG		
<i>GRAND CRU</i> SGN 500 ML	100.00	90.00
2005 RIESLING SOMMERBERG		
<i>GRAND CRU</i> VT 500 ML	65.00	58.50

ANDRÉ PERRET

by Dixon Brooke

It is an honor to be able to present another master of his craft for the first time in these pages. I'll crown him the king of Condrieu, since he is a living legend in the appellation, having played a major role in its resurrection in the early 1980s and being its longest-running active winegrower at thirty years plus. André Perret is an icon of the northern Rhône, even though many here have never heard of him. That is because he prefers to keep quiet and enjoys spending time in his vineyards and with his family. He doesn't seek the spotlight. He owns some of Condrieu's most prized land and produces three magical Viogniers from these plots. The Chéry bottling, offered here, is one of the finest vineyards in the entire appellation, from a steep, stony slope above the Rhône River just south of the village of Condrieu. This example of Condrieu is capable of aging very gracefully, and indeed it merits patience. While showing the typical voluptuous flesh that we'd expect from the appellation, André's Chéry is a dry white that shows balance, class, and refinement. He realizes the potential of the Viognier's finest *terroir*.



André is also a master of Saint-Joseph, the underestimated appellation of the northern Rhône, and provides Syrahs that showcase the finesse and perfume that Chavanay is known for, along with a power and concentration more reminiscent of the southern stretches of Saint-Joseph near Mauves, or, even closer, the wines of neighboring Côte-Rôtie. André's "Grisières" bottling could stand in quite handily for that noble appellation. Yearning for northern Rhône magic? Here you go. Pull a cork or more and see what I mean.

	PER BOTTLE	PER CASE
2011 CONDRIEU “CHÉRY”	\$77.00	\$831.60
2011 SAINT-JOSEPH <i>ROUGE</i>	37.00	399.60
2011 SAINT-JOSEPH “LES GRISIÈRES” <i>ROUGE</i>	46.00	496.80



Coteau de Chéry

© André Perret

TOUR DE LOIRE

by Julia Issleib

With its rather cool climate, the Loire may not be the first region on one's mind when looking for a wine for the hot summer months. Yet it should be! I believe that most wines are at their best when enjoyed in a climate exactly opposite to that of their region of origin.

The wines of the Loire Valley, like the scenery on the river's banks, offer remarkable diversity. With so many different *terroirs*, styles, and grape varieties, there is something for everyone. After all, with quality wines in all “four colors”—red, rosé, white, and sparkling—at affordable prices, how can you not love the Loire?

2012 POUILLY FUMÉ • RÉGIS MINET

Régis Minet does it again: his 2012 is the quintessence of a quaffable Sauvignon Blanc, as pleasant and balanced as they come. Just the right amount of delicate white peach, citrus, and white flowers combined with a beautiful lip-smacking minerality that leaves you wanting more. Actually, I've already used too many words on this wine—it needs to be downed, not discussed. Instead of wondering if the nose shows hints of linden tree or verbena, you'll be reaching for a second glass.

\$23.00 PER BOTTLE

\$248.40 PER CASE

2012 CHINON ROSÉ DOMAINE CHARLES JOGUET

What is it with rosé and girls? We just can't help it, it's our color! I'm not sure if it reminds us of the pink dresses, shoes, and hairclips of our childhood, or of the first salmon-colored lipstick, nail polish, and bikini of adolescence. That said, this Chinon *rosé* is not just a pretty face: it has a strong personality and things to say. Its iodine, peppery character stands up to spicy food, marinated grilled meat, and tasty cheese without a problem. And just like any strong personality, you should give it some time to open up and show the more delicate notes of roses, yellow raspberry, and orange peel that will win you over for good.

\$20.00 PER BOTTLE

\$216.00 PER CASE



2012 COTEAUX DU LOIR *ROUGE* “CUVÉE DU ROSIER” • PASCAL JANVIER

A quick sniff and I am immediately transported back to the Île de Ré, where I just spent a week enjoying sunshine and the fresh maritime air. The streets of the small villages on this French Atlantic island are lined with beautiful alceas, smelling distinctly of roses and pepper—just like this well-named *Cuvée du Rosier* (*rosier* means rosebush in French). Slightly chilled, this light, crisp, floral wine, made from the rare Pineau d’Aunis, will perfectly accompany *charcuterie*, seafood, or grilled vegetables on any warm summer night. It would have been the perfect travel companion . . .

\$18.00 PER BOTTLE

\$194.40 PER CASE

2011 BOURGUEIL “BEAUVAIS” DOMAINE DE LACHANTELEUSERIE

Approaching Domaine de la Chanteleuserie, chances are you will be greeted by Christine and Thierry Boucard’s huge dog, Aslan, whose size may make you take a step back but who is perhaps one of the nicest living beings on this planet.

In a similar fashion, there is no doubt from the start that the Bourgueil “Beauvais” is a big wine. With just a few drops, your glass will be filled with a deep purple color and the aromas of blueberries and black currant. You’ll also find all the structure you need to take this wine on a long walk. After tasting, hints of green pepper and spiciness bring along the unmistakable freshness of Cabernet Franc, and the subtle notes of orange blossom and jasmine make this wine as soft as Aslan’s fur. And like Aslan (or *Chouchou*—cutie, darling—as the family calls him), it would love to attend a summer barbecue.

Who said the Loire doesn’t produce powerful reds?

\$18.00 PER BOTTLE

\$194.40 PER CASE

VOUVRAY BRUT • DOMAINE CHAMPALOU

It is difficult these days to mention Vouvray without mentioning the devastating hailstorms that hit the appellation in June of this year and destroyed up to 80% of its production. Yet the jovial and optimistic Champalou family would want this to be the last thing on our minds when tasting their wines. With a sip of this Vouvray Brut, life just gets a little more sparkling, luminous, and joyful. This wine will bring a smile to your guests’ faces when enjoyed as an *apéritif* but will also perfectly accompany fish dishes such as salmon *au beurre blanc*, thanks to its rich buttery structure built on a mouthwatering vivacity.

\$22.00 PER BOTTLE

\$237.60 PER CASE

—PRE-ARRIVAL OFFER—

2011 ANTOINE JOBARD

by Dixon Brooke

Recently I wrote about one of your easiest wine investment decisions of the year: our annual offering of Domaine Robert Chevillon red Burgundies. Now, here is the white Burgundy equivalent: the Meursaults of Antoine Jobard. These are some of Burgundy's finest wines, with the type of pedigree, class, and depth that is not achieved casually. Antoine has taken the legacy of his father, François (who can still be seen working the family vines on his tractor), and continued to take, if such were even possible, this incredible family property to even greater heights. The only thing to ask is, how many cases do you have room for? Then you should divide your order logically across their portfolio and buy some to drink relatively soon (Tillets, En la Barre, Trézin) and some *premier cru* to hide away longer in the cellar. Keep in mind that the Jobard *lieux-dits* and even their exceptional Bourgogne *Blanc* age like the *premier crus* of most other growers.

Last, but definitely not least, Antoine is debuting the first *premier cru* Puligny ever produced by the Jobard house. The vines from Champs-Gains were purchased a few years ago and this is their first release. It is from the saddle on the hill behind the village of Puligny-Montrachet, the best land of the appellation. Don't leave yourself to simply imagine what this *terroir* is capable of in Antoine's hands.

These are traditionally made white Burgundies at their absolute finest. No secrets, just impeccable viticulture and a long, patient, minimally interrupted oak barrel aging in an icy-cold underground cellar, followed by an unfiltered bottling.

PER BOTTLE

2011 MEURSAULT "LES TILLETS"	\$64.00
2011 MEURSAULT "EN LA BARRE"	64.00
2011 PULIGNY-MONTRACHET "LE TRÉZIN"	64.00
2011 MEURSAULT BLAGNY <i>IER CRU</i>	95.00
2011 MEURSAULT PORUZOTS <i>IER CRU</i>	95.00
2011 MEURSAULT GENEVRIÈRES <i>IER CRU</i>	100.00
2011 MEURSAULT CHARMES <i>IER CRU</i>	100.00
2011 PULIGNY-MONTRACHET	
LES CHAMPS-GAINS <i>IER CRU</i>	100.00

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

DOMAINE PIERRE GUILLEMOT

by Clark Z. Terry

The Guillemot family is a veritable institution in Savigny-lès-Beaune. Their roots go deep, so to speak, back to the formation of the appellation and before. These days, Pierre Guillemot's son and two grandsons manage the vineyards and cellar and his wife and daughter-in-law welcome visitors and keep the place running. It is a family operation, and like family is how you feel when you visit. Upon arrival, you are whisked downstairs to an underground cellar, sat at a small round table, and corks are pulled without reserve. Vincent, one of Pierre's grandsons, likes to guess your birth year by pulling out an older bottle and asking you to divine the vintage.

Since the 1980s we've imported the Guillemot family wines, and each year their arrival in Berkeley creates a stir. First off, we are persistently impressed with the quality and precision of the wines. Bourgogne *Rouge* through *premier cru*, you get classic red Burgundy—a fine balance of fruit with structure and a strong presence of *terroir*. The Savigny *Blanc*, a rare blend of Pinot Blanc and Chardonnay, wows with an exotic, herbal, earthiness. If you have not tasted the Guillemot *Blanc*, your understanding of white Burgundy is incomplete. Then, we scratch our heads at the prices. Take a look below—*premier cru* for thirty-eight dollars! Perhaps there is no better value for Burgundian *vins de garde*, when considering character and aging potential, than the wines of Pierre Guillemot.



Vincent Guillemot

© Clark Z. Terry

	PER BOTTLE	PER CASE
2011 BOURGOGNE <i>ROUGE</i>	\$22.00	\$237.60
2011 SAVIGNY-LÈS-BEAUNE "LES GRANDS PICOTINS" . .	31.00	334.80
2011 SAVIGNY AUX GRAVAINS <i>1ER CRU</i>	38.00	410.40
2011 SAVIGNY-LES-JARRONS <i>1ER CRU</i>	38.00	410.40
2011 SAVIGNY AUX SERPENTIÈRES <i>1ER CRU</i>	38.00	410.40
2011 SAVIGNY-LÈS-BEAUNE <i>BLANC</i>		
"Dessus Les Gollardes"	36.00	388.80

SPARTAN BEAUTIES

by Steve Waters

A visit to Domaine Maume in Gevrey-Chambertin is a bit of a spartan affair. I tasted with Bertrand Maume, the winemaker, in the dimly lit parlor of his home. Imagine a rough-hewn wooden table with glasses and spit buckets on it. Then the warm glow of slowly burning logs in the fireplace, illuminating the room on a gray, overcast morning. The atmosphere was perfect, because wine after wine revealed the depth and brooding complexity of these classic Pinot Noirs. Old vines, barrel aging, and Bertrand's deft touch create long-lived wines that are constantly evolving and age beautifully. There is a clear pecking order here, and you'll find the Gevrey-Chambertin quite approachable now, with lovely fruit and spiciness, but the rest will certainly transport you to even grander heights—Aux Etelois, Lavaux Saint-Jacques, and Mazis-Chambertin are unquestionably some of the best vineyards on the planet for growing and producing Pinot Noir. Here's an opportunity to experience four outstanding wines from three distinctive vintages!

	PER BOTTLE	PER CASE
2009 GEVREY-CHAMBERTIN	\$63.00	\$680.40
2008 GEVREY-CHAMBERTIN "AUX ETELOIS"	70.00	756.00
2008 GEVREY-CHAMBERTIN		
"LAVAUx SAINT-JACQUES" <i>IER CRU</i>	126.00	1,360.80
2004 MAZIS-CHAMBERTIN <i>GRAND CRU</i>	178.00	1,922.40



MAGNIFICENCE IN THE MÂCONNAIS

by Steve Waters



© Daniel Madero

There is probably no more jovial an individual, no producer of ours with such a “laughing face,” than Jean-Jacques Robert of Domaine Robert-Denogent. Every time I meet him, it’s as if he’s still giggling in response to some joke he recently heard. Such a refreshing personality! But his wines, on the other hand, are of a more serious nature. The domaine has an abundance of old-vine Chardonnay that translates into wines of immense character, focus, and, most important, *terroir*. Each of his single-vineyard Chardonnays is quite different—some are deeply mineral, while others exhibit an extraordinary lushness. One can experience such a progression selecting from the list below. I’ve heard many clients say that the wines of Robert-Denogent are a great value and can be compared with more expensive wines from the Côte d’Or. Don’t, however, buy them as substitutes or bargains. Buy them for what they are. The 2011s have just arrived, and with the help of Robert’s son, Nicolas, these wines are an outstanding father-and-son success story.

	PER BOTTLE	PER CASE
2011 MAÇON-SOLUTRÉ “CLOS DES BERTILLONNES” . . .	\$31.00	\$334.80
2011 SAINT-VÉRAN “LES POMMARDS”	37.00	399.60
2011 POUILLY-FUISSÉ “LES REISSES”	42.00	453.60

DOMAINE FOLLIN-ARBELET

by Molly Surbridge

One of the benefits of working in the wine business is being encouraged by one's employer to conduct research in the form of travel and producer visits. While there are many ways to learn about wine, I've found illumination just being in the presence of the person who makes the wine. Akin to having a meal with a master chef, tasting with the winemaker offers a deeper understanding and appreciation for what makes his or her wine special.

I had one such experience during a visit with Franck Follin-Arbelet at Domaine Follin-Arbelet in Aloxe-Corton. Franck is a humble man with a gentle, welcoming smile, and even though I'd tasted and thoroughly enjoyed his Burgundies before, I was impressed by the sheer unassuming greatness of what he makes.

The cool subterranean tasting cave, constructed in 1764, has a feeling of balance and architectural symmetry, of history and elegance. There is a peculiar stone pillar at the foot of the stairs one descends to enter the cellar. I asked Franck about the seemingly ornamental rock. He explained that when his family acquired the property, the previous owners told him that the stone, erected by winemaking monks many years before, had special energetic properties. Not thinking much of it, but in the interest of maintaining the layout of the cave, he decided to leave the stone as it was. Strangely, ivy vines from above ground have managed to grow down, through the ground, into the cellar devoid of sunlight, and wrap circuitously around the stone. He says he can't explain it, but the stone will stay where it is.

His wines, mostly from *premier* and *grand cru* vineyards, are complete, expertly crafted, each one distinctly individual but undeniably from the hand of this talented winemaker. So, if you're wanting an "Ah ha!" moment with wines from Burgundy, here is your opportunity.

Is there magic in the cave? Maybe. Franck doesn't know about that, and neither do I, but there is something going on there and the proof is in the bottle.



	PER BOTTLE	PER CASE
2011 PERNAND-VERGELESSES <i>BLANC</i>	\$49.00	\$529.20
2011 ALOXE-CORTON	56.00	604.80
2011 CORTON-CHARLEMAGNE <i>GRAND CRU</i>	150.00	1,620.00
2009 ALOXE-CORTON "CLOS DU CHAPITRE"		
<i>IER CRU</i>	72.00	777.60
2008 ALOXE-CORTON "LES VERCOTS" <i>IER CRU</i>	69.00	745.20



Stone pillar in the Follin-Arbelet cellar

© Molly Surbridge

SOUTHERN FOR THE SUMMER

by Chris Santini

2012 VIN DE FRANCE GRIS IMPÉRIAL ROSÉ COMTE ABBATUCCI

In August on Corsica, the only people out and about under the crushing heat of the sun in the afternoons are the tourists. True Corsicans find shade and a cold Sciaccarellu rosé. Whether on a terrace beneath the chestnut trees, or in a stone *casetta* in the *maquis* once used to shelter shepherds and bandits, an August afternoon is meant for rest and refreshment, two things Corsicans excel at. This is all rock and stone meets tangy fruit and crisp deliciousness. Its low alcohol won't leave your head spinning in the heat.

\$26.00 PER BOTTLE **\$280.80** PER CASE

2012 COTEAUX DU LANGUEDOC *BLANC* CHÂTEAU DE LASCAUX

The secret to freshness, enjoyment, and drinkability in a Mediterranean white wine is Vermentino. Lascaux and Kermit have long been singing that same tune. Other popular southern varieties can become flabby and tiring to drink when grown too far south of the Rhône valley. Vermentino is the quintessential Mediterranean coastal white grape; it loves any scraggly, sun-drenched hill close to the sea. It breathes in the salt and the wild herbs from its surroundings and brings vivacity and elegance to the mix when blended with other varietals. Kermit has been pleading its cause to growers in Provence for years with excellent results, while Lascaux has long been proving its merits as the perfect summer white wine in the Languedoc.

\$17.00 PER BOTTLE **\$183.60** PER CASE

2011 CHÂTEAUNEUF-DU-PAPE “TÉLÉGRAMME” DOMAINE DU VIEUX TÉLÉGRAPHE

Amid a sea of high-alcohol, woody Châteauneuf-du-Papes comes a bit of a curiosity—a Châteauneuf whose *raison d'être* is to be consumed young, on the bright-fruit-and-mineral side of the spectrum, with light extraction and immediate pleasure. Consider it a Châteauneuf for the summer. You get loads of personality from this cuvée of “young” vines (thirty years old or less) sourced from all the best parcels owned by the Brunier family.

\$44.00 PER BOTTLE **\$475.20** PER CASE



The vineyards of Jean-Charles Abbattu

© Gail Skoff

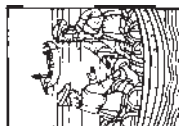
KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

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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12TH ANNUAL THINK PINK! CAFÉ ROUGE

We've teamed up with Café Rouge again for their twelfth annual transformation into Café Rosé. Their menu is *à la carte* so you can stop in for a flute of sparkling Bugey with a starter at the bar or savor a flight of Bandols with their housemade *charcuterie* followed by fried rabbit, goat, sardines, or whole roast fish and more. They'll have at least ten of our rosés available by the glass and bottle. Hope to see you there!

Wednesday Evening, August 21

Café Rouge • 1782 Fourth Street, Berkeley
Reservations: 510-525-1440 or caferouge.net