

# KERMIT LYNCH WINE MERCHANT

FEBRUARY 2015



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2013 VIEUX TÉLÉGRAPHE PRE-ARRIVAL  
MARK'S FAREWELL SAMPLER  
CELLAR-WORTHY SELECTIONS

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— PRE-ARRIVAL OFFER —

## 2013 VIEUX TÉLÉGRAPHE

by Kermit Lynch

**T**HIS SUPERB Vieux Télégraphe vintage is the example other southern French winemakers could look to when seeking where to go next. It is a breakthrough wine. Daniel Brunier said concisely what he, his brother Frédéric, and I were thinking as we tasted it after the bottling: “Truly classic Vieux Télégraphe, deep and powerful as usual, yet showing great finesse and class, almost an ethereal quality.”

The bouquet is as lovely an expression of the stony plateau of La Crau as I can remember. It brings to mind the magnificent 1978, 1981, and 1983 Vieux Télégraphes. At Châteauneuf, you can’t do better.

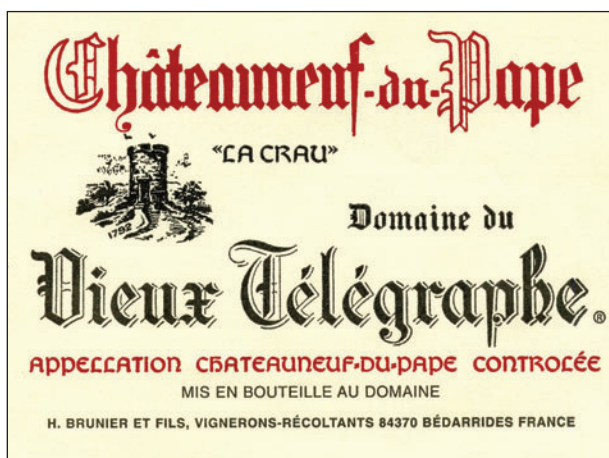
And pay attention to the remarkable tannin that supports the weight of the wine so well—you can actually use the word *ethereal* to describe the wine on the palate. Revel in that tannin—so present, so lovely. “Good grip!,” as Clive Coates likes to say.

Drink the 2013 young, old, and in between.

**\$792.00 PER CASE FIFTHS**

ALSO AVAILABLE IN TENTHS, MAGNUMS, JEROBOAMS,  
METHUSELAHS, SALMANAZARS, AND NEBUCHADNEZZARS

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





*One of many old vines of La Crau*

© Gail Skoff



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# FAREWELL SAMPLER

by Mark Congero

**F**OLKS, IT HAS BEEN a great run here at KLWM, but after eight years, I am moving on. I am, along with my wife and daughter, headed to Maui. Island life awaits: warm sun, tropical breezes, and delicious wine . . . well, two outta three ain't bad! I have had a lot of fun writing my seasonal samplers, and I hope that you all have enjoyed them as well. It has been my pleasure, truly, to taste and then write about so many great wines, and a joy to find recipes to pair with them. Whether the theme was a Provençal summer or an Italian winter or preaching about the virtues of local, sustainable, organic food, my goal was to make you hungry and thirsty and, if you tried the recipes, satisfied!

My time here means a lot to me. I will remember it fondly and I will miss all my colleagues and the great client relationships, but most of all I am going to miss the wine! But who knows—there may be some adventures on the KLWM wine route still to come.

Please enjoy my Farewell Sampler. In the carton you'll find some of the best recipes from past samplers, and (as always) you'll find a mouthwatering selection of wines, including a few of my all-time favorites.

*Bon appétit and aloha!*

PER BOTTLE

CLAIRETTE DE DIE BRUT • DOMAINE ACHARD-VINCENT . . . . .	\$25.00
2013 MUSCADET • MICHEL BRÉGEON . . . . .	17.95
2013 EDELZWICKER • MEYER-FONNÉ . . . . .	18.00
2013 PETIT CHABLIS • ROLAND LAVANTUREUX . . . . .	22.00
2013 PIGATO "VIGNETO CA DA RENA" • PUNTA CRENA . . . . .	27.00
2013 BOURGUEIL "ALOUETTES" • CHANTELEUSERIE . . . . .	16.00
2012 LANGUEDOC ROUGE • CHÂTEAU DE LASCAUX . . . . .	17.00
2013 DOLCETTO D'ALBA "LA COSTA" • PIERO BENEVELLI . . . . .	17.00
2013 VAUCLUSE ROUGE "LE PIGEOULET EN PROVENCE"	
FRÉDÉRIC ET DANIEL BRUNIER . . . . .	18.00
2011 LUSSAC ST. EMILION "LES GRIOTTES" • BELLEVUE . . . . .	19.95
2012 MARSANNAY ROUGE "LES LONGEROIES"	
RÉGIS BOUVIER . . . . .	34.00
2009 BANDOL ROUGE • DOMAINE DE TERREBRUNE . . . . .	36.00

Normally \$267.90

SPECIAL SAMPLER PRICE

**\$199** (a 25% discount)

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# MARINO COLLEONI OF MONTALCINO

by Dixon Brooke

**M**ARINO'S PERSONALITY is a delightful combination of professorial intelligence, good humor, downright common sense, and endless curiosity. His home and cellars are perched on the steep slopes just below the town of Montalcino, and he farms three magnificent and diverse *terroirs* in three different subzones of the area. His wines are very much like him: intellectually stimulating, thought-provoking, and fun to be around. The only problem is the tiny production: a mere handful of cases of each of his pure Sangioveses make it to the USA. We decided to offer them just in advance of their arrival this year—please let us know how many bottles to put aside for you.



## 2013 ORCIA ROSSO “SELVARELLA”

This *rosso* is intriguingly unique, raw, and gutsy—like the Cruvin from Punta Crena or the Rosso Pietro from Cantine Valpane in that sense. Highlights: dark Rhône-like *réglisse*, chewy black fruits, and a distinctive graphite backbone.

**\$35.00** PER BOTTLE

**\$378.00** PER CASE

## 2012 ROSSO DI MONTALCINO

Things get a lot more noble and fine as we move up through the range. Marino's brilliant 2012 Rosso di Montalcino plays out like so: firm nose, direct, spiny and mineral, tight tannins, all stone on the finish. It is very young and will make for a *molto molto grande vino* over time. *Vai tranquillo, piano piano.*

**\$46.00** PER BOTTLE

**\$496.80** PER CASE

## 2009 BRUNELLO DI MONTALCINO

This has got to be one of the wines of the vintage, where the heat played a role at some estates. Marino excels in such years, thanks to the cool locations of his vineyards. A few notes: incredibly fresh nose, explosive and precise, bright and long, vibrant minerality. This is an awe-inspiring thoroughbred of a wine.

**\$105.00** PER BOTTLE

**\$1,134.00** PER CASE

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# BORDEAUX

*by Kermit Lynch*

## 2011 LUSSAC ST.-EMILION CHÂTEAU DE BELLEVUE

Here is a young Bordeaux that we can all start drinking now, because the pleasure is already there. I mean, youth has its advantages, right? And through the years, the decades, you can keep pulling corks—with such marvelous balance, this beauty should last forever.

When I have some in my glass, I can't help thinking of Bellevue's subterranean, chalk-walled cellar. I taste it in the wine—a chalky tannin and sort of a dusty coating on the wild berry fruit. Think about it—gorgeous tannin with fruit and flesh to match.

**\$26.00** PER BOTTLE

**\$280.80** PER CASE



## 2010 LALANDE DE POMEROL CHÂTEAU BELLES-GRAVES



The key word is Pomerol. Lalande or not Lalande—that's not the question. The black fruits like cassis, blackberry, and cherry? The plump depth on the palate? Pomerol!

For years I have been harping about the absence of a “sinister bite” in modern Bordeaux reds. (I got “sinister bite” from Alexandre Dumas, by the way.) Here it is in our Belles-Graves. Taste it for yourself.

Black fruits, sinister bite, Pomerol . . . How can anyone pass it by? Oh well, speaking for myself, this beauty is right up my alley.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

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## 2010 POMEROL CHÂTEAU GOMBAUDE-GUILLOT

Our Bordeaux selection is different. Young buyers whose parents did not have a cellar of old “clarets,” as the English say, might be surprised, because ours aren’t all jam and new oak. Ours have intensity, but not from high alcohol. Ours don’t enrich chemists and enologists. Our producers don’t make fortunes by following fashionable trends.

Here is a bright, deep-colored red that can age for decades, yet you’ll want to draw from the well right from the start.

Gombaude is surrounded by famous names. It is made by Claire Laval. I don’t know if her low price is due to sexism, but why not take advantage of it? Gombaude has been farmed organically for decades and is now biodynamic. Biodynamic Pomerol! Top that if you can.

I advised you to put Claire’s 2009 down in the cellar for your old age and for your children’s inheritance. They’ll love ya for it, believe me. Now I can say with just as much enthusiasm: cellar the 2010, too. It is as great a vintage and very different. Here you’ll find loads of bright, fresh fruit, including raspberry, and a classic Bordeaux balance of tannin and acidity.

**\$79.00** PER BOTTLE      **\$853.20** PER CASE

## 2010 CANON FRONSAC • CHÂTEAU MOULIN

Enough berries and cherries. Let’s eat with a glass of Château Moulin.

Shop around for a great cut of beef—a fairly thick cut, bone in. Ribeye, T-bone, Porterhouse, like that. Chop a bunch of shallots. Fry or grill the steak, and when it is moments from being cooked, throw the shallots on top. Salt and pepper, then let it sit for three or four minutes. Take a bite, have a sip. You will be able to appreciate this ultra-natural red Bordeaux to the max.

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

## 2004 LUSSAC ST.-EMILION CHÂTEAU DE BELLEVUE

Yes, a ten-year-old vintage directly from the château cellars, shipped reefer, ready to go. But just think—if you save a few bottles for ten years, you’ll be drinking a *twenty*-year-old claret!

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

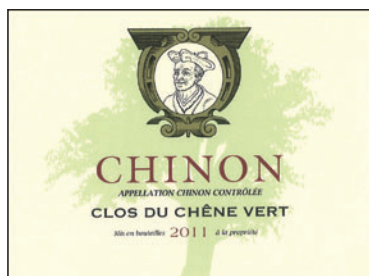
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# CELLAR-WORTHY SELECTIONS

by Dixon Brooke

## 2011 CHINON “CLOS DU CHÊNE VERT” CHARLES JOGUET



For as long as I’ve known the wines of Chinon, Joguet’s Chêne Vert has been a reference point. Thankfully, it remains so. Wine-makers have come and gone since Charles’s heyday, but the *terroir* has remained a constant. When Charles purchased the vineyard at auction in the 1970s, he knew it would one day make his greatest wine, and he has lived to see his prediction proven true. Under the leadership of Kevin Fontaine, the vines have received a biodynamic pampering

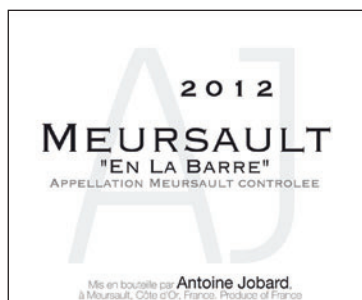
and have never been healthier. Kevin ages Chêne Vert in barrel for more than two years, a great benefit for a wine of its stature. This 2011 is the estate’s current release. As always, it is deep garnet in color, thick and juicy, and loaded with full, rich tannins, all wrapped in a cloak of finesse. It will age several decades with ease, and for current enjoyment I recommend a good long decanting.

**\$52.00** PER BOTTLE

**\$561.60** PER CASE

## 2012 MEURSAULT “EN LA BARRE” ANTOINE JOBARD

When I think of a typical Jobard En La Barre, which this vintage has definitely produced, I think of full-bodied, buttery, honeyed, palate-coating Meursault. It is always the least racy and the most approachable of the Jobard range. I love to drink it during its first five years of life. This 2012 adds a real refinement and ethereal character on the nose and a fine, polished finish that rounds out the experience beautifully. For my palate, Jobard has always been—and remains—the archetypical Meursault experience.



**\$94.00** PER BOTTLE

**\$1,015.20** PER CASE

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## 2011 BANDOL ROUGE DOMAINE DU GROS 'NORÉ



Alain Pascal of Gros 'Noré—the estate he named after his father, Honoré, in La Cadière d'Azur and built by hand—aims to please. Whether he is roasting whole Mediterranean fish over vine coals in his outdoor fireplace and rubbing it with wild fennel fronds, or making and serving great Bandol wine in all colors, he is the quintessential Provençal host. The deep clay soils of La Cadière produce a naturally full-bodied Bandol. By fermenting his untamed Mourvèdre with the stems and then aging his wine in large *foudres*, Alain is getting more and more freshness and finesse from his fierce beast. It still pairs wonderfully with pâtés of game birds from Corsica and Bandol boar or hare, and served slightly cool with wild fish it is always a treat; his

newfound touch makes it even easier to swallow. This is the next household name in Bandol, folks.

**\$39.00** PER BOTTLE

**\$421.20** PER CASE

## 2011 BARBARESCO “VICENZIANA” SILVIO GIAMELLO

I don't think Silvio will ever be a household name. Kermit and I always chuckle when people ask us who we work with in Barbaresco, and invariably they've never heard of Silvio. That includes anyone we've met in Piedmont! Silvio's cellar in downtown Barbaresco is easy to miss, and we import most of his production. But his wines aren't easy to ignore. Not only do they provide a lot of pleasure young, but also their track record for aging is impeccable. Every vintage we've imported since 1997 is still going strong. At this price, you'll want to buy by the case while supplies last.



**\$38.00** PER BOTTLE

**\$410.40** PER CASE

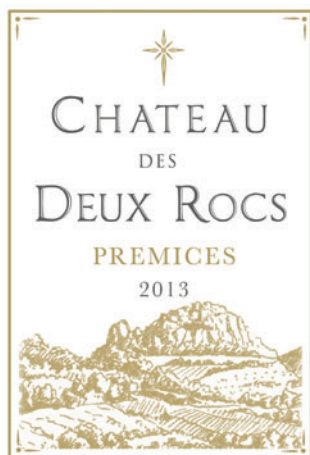
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# OCCITAN REDS

by Anthony Lynch

## 2013 CABRIÈRES ROUGE “PRÉMICES” CHÂTEAU DES DEUX ROCES



Sadly, our longtime supplier of great Languedoc bargains, Château Saint Martin de la Garrigue, has been bought by foreign investors and will no longer provide us with the delicious values many clients have grown accustomed to. The good news is that Saint Martin's winemaker, Jean-Claude Zabalia, remains impassioned by the idea of creating the type of *terroir*-driven wines he perfected there. He launched his new project, Deux Rocs, in the *cru* village of Cabrières, where rocky schist soils and high altitude combine to give fresh, drinkable wines with good structure. Premices is Syrah and Grenache with generous, juicy flavors of smoky, dark fruit—a familiar taste to kick off an original and exciting new venture.

**\$16.00** PER BOTTLE

**\$172.80** PER CASE

## 2013 PIC SAINT-LOUP ROUGE “CARRA” CHÂTEAU DE LASCAUX

“Lascaux” does not refer to the famous cave paintings of the Dordogne; rather, it alludes to the limestone in the vineyards of this esteemed Languedoc estate. The horse-like figure that adorns the label is rather misleading in this sense—could the image have been chosen because the winemaker's last name is “Cavalier”? Who knows. Regardless, Carra features Syrah and Grenache grown in Lascaux limestone, a deep and gallant red with cavalierly tendencies on the palate.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE



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## 2012 CAIRANNE • CATHERINE LE GOEUIL

This dark, polished red combines Grenache, Mourvèdre, Syrah, Carignan, and Cunoise grown under Cairanne's year-round blue skies. Like the breezy air that saturates these hillside vineyards, aromas of Provençal herbs abound, along with suggestions of black spices and licorice root, or *régliste*. Robust yet silky-smooth with a clayey grip, this crowd-pleaser exudes the essence of the southern Rhône.



**\$25.00** PER BOTTLE

**\$270.00** PER CASE

## 2012 BANDOL ROUGE • DOMAINE TEMPIER



Buckle up for another vintage of pure, raw, mighty Bandol. While 2012 gave a “lighter” wine—relatively speaking—Tempier's *rouge* remains a classic representation of the appellation, with chewy tannins framing profound black fruit, along with notes of animal and baked earth that unabashedly contribute to its formidable complexity. The Mourvèdre grape, which comprises

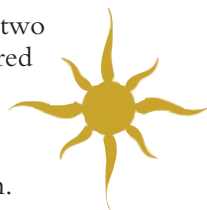
three-quarters of the blend, doesn't give a damn about what you think. Accordingly, serve this wine at a table where you eat with your hands and won't be chastised for cracking a dirty joke.

**\$46.00** PER BOTTLE

**\$496.80** PER CASE

## 2011 GRÈS DE MONTPELLIER “PODIO ALTO” DOMAINE DU POUJOL

The folks over at Pujol, it seems, have learned a thing or two from their counterparts in Bandol. This big, bad Languedoc red has a trace of wild in it—savage, even—that is far removed from the fancy resorts and posh tourists of Provence. I recommend letting it breathe before serving with rich, gamey fare: the perfect foil to its earthy rusticity and beastly strength.



**\$24.00** PER BOTTLE

**\$259.20** PER CASE

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# RIESLING D'ALSACE

*by Dixon Brooke*

## 2012 RIESLING • KUENTZ-BAS

You will be hard-pressed to find a better everyday Riesling anywhere. Samuel Tottoli of the historic Maison Kuentz-Bas in Husseren-les-Châteaux likes his Riesling dry, fresh, and pure, with just the right amount of flesh and fruit. I'm sold, and I think you will be, too.

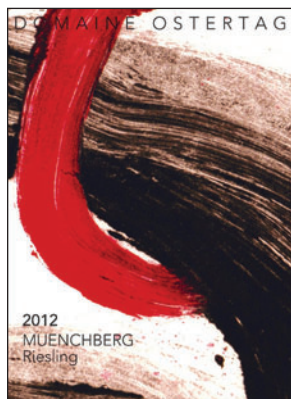
**\$17.95** PER BOTTLE      **\$193.86** PER CASE

## 2012 RIESLING GRAND CRU "SOMMERBERG" ALBERT BOXLER

Boxler's granite-chiseled Riesling Sommerberg is a lean, mean Riesling machine. Lime-dominant, saline citrus screams out of the glass in the electric nose, and the palate has great persistence, latent power, and good grain. It is a sinewy, explosive package, delivered with style and grace. Kind of like those rock climbers who just made their way up the Dawn Wall in Yosemite. Or a guitar solo by Albert Collins, whose style someone once said sounded like a bumblebee being struck by lightning.

**\$79.00** PER BOTTLE      **\$853.20** PER CASE

## 2012 RIESLING GRAND CRU "MUENCHBERG" DOMAINE OSTERTAG



André Ostertag's Muenchberg demands respect. Give it a brief moment of silence when you uncork it and inhale and drink your first sip of its essence. It is mysterious, haunting, and exhilarating at the same time. Much like the painting on its label, or a symphony from Ludwig van, it has a dark side, deep and cavernous layers, and a bold delivery. Just what you would expect from this lost mountain *terroir* in the Vosges, known and revered by monks many centuries ago. Sit back, relax, and experience. And put some aside so that you can revisit again and again—much like Beethoven, you're likely to hear something a little different each time.

**\$60.00** PER BOTTLE      **\$648.00** PER CASE

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# LOIRE WHITES

by Anthony Lynch

## 2013 REUILLY “LES PIERRES PLATES” DOMAINE DE REUILLY

Once known as “poor man’s Sancerre,” the wines of Reuilly deserve a new moniker. “Bargain Sancerre” would be more appropriate, or we could just stop comparing the poor thing to Sancerre in the first place. Domaine de Reuilly’s Pierres Plates bottling is consistently one of the Loire’s finest Sauvignon Blancs, showing delicate lime and floral suggestions that sleekly envelop a chalky core. Enjoy it with oysters, with fresh goat cheese, or simply because it provides delightful refreshment at great value.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE

## 2013 QUINCY • DOMAINE TROTEREAU

Reuilly’s easterly neighbor, Quincy, is also the source of reputable—albeit unsung—dry Sauvignon Blanc. Its soils are sandier, allowing the vine to ripen its fruit sooner, yielding plumper wines with lush flavors. Fear not a pungent, grassy Sauvignon, nor a sharp, thorny one. This Quincy’s charms lie in its lavish citrus redolences and soft, embracing texture.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE

## VOUVRAY BRUT • CHAMPALOU

Champalou’s *brut* represents an affordable way to indulge in a *méthode traditionnelle* sparkler, in which the secondary fermentation takes place in the bottle—a technique the Champenois will smugly tell you they perfected. It quenches one’s thirst but is more than a mere thirst quencher: note the solid structure from Vouvray’s *tuffeau* rock and complex bouquet from the extended bottle aging before release. The Champalous hand-riddle their *pétillant* and give it loving attention every step of the way, lending real finesse and the ability to marry with serious cuisine just as well as it satiates a parched palate.

**\$23.00** PER BOTTLE

**\$248.40** PER CASE





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# SÜDTIROL

by Anthony Lynch

## 2013 GRÜNER VELTLINER • MANNI NÖSSING

Welcome to the Valle Isarco, Italy's northernmost wine district before the border with Austria, a country celebrated for its fine Grüner Veltliners. Yet Manni Nössing's Veltliner, grown at 700 meters above sea level, could give many an Austrian wine a run for its money. This mountain man prefers a high-acid style, which does not preclude this clean, racy, mineral-packed white from expressing elegant fruit. A passage in neutral acacia barrels polishes the edges of this pristine Dolomite creation.

**\$30.00** PER BOTTLE

**\$324.00** PER CASE

## 2013 KERNER • MANNI NÖSSING

From the first sip I ever took of Nössing's Kerner, I was immediately captivated by this white's exotic perfume and screaming acidity. It screamed, *Steep vineyards high in the Alps! Impeccable vinification! Minerals galore!* Try Nössing's 2013, recently arrived in our shop, to taste this exceptional rendition of a rare grape. It features a nuanced tropical fragrance with important weight and complexity, underpinned by the stony nerve one would expect from this mountainous terrain.

**\$30.00** PER BOTTLE

**\$324.00** PER CASE

## 2011 VOGLAR • PETER DIPOLI

This mountain white does not taste like any other Sauvignon Blanc on Earth. Beautifully defined, it shows pretty hints of ripe grapefruit and candied lemon. Yet the cutting Dolomite minerality takes over any overt fruitiness, giving great structure to complement a subtle creaminess. Graceful, balanced, and of ample weight, this is serious high-altitude Sauvignon that can be enjoyed now and for years to come.

**\$32.00** PER BOTTLE

**\$345.60** 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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*Peter Dipoli's Voglar vineyards, 600 meters above sea level*

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## SPOTLIGHT

### 2013 CÔTE-DE-BROUILLY NICOLE CHANRION

*by Anthony Lynch*

THE PLAYFUL, INVITING perfume of sweet berries announces a lovely red wine, but one taste reveals there is much, *much* more to this *cru* Beaujolais than simple fruit and pleasure. Hints of bigger, darker, riper fruits add depth to the bright berry aromas, while the mid-palate delivers all sorts of crunchy earth, spice, pepper, and mineral qualities. Dense and chewy, it also ages spectacularly—a recent shipment of old vintages sold out in a flash, if that is any indicator.

Nicole, who sustainably farms three and a half hectares all by herself and espouses traditional winemaking methods of the region, continues to fly under the radar. Given the outstanding quality, substance, and value of this bottling, that could soon change.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE