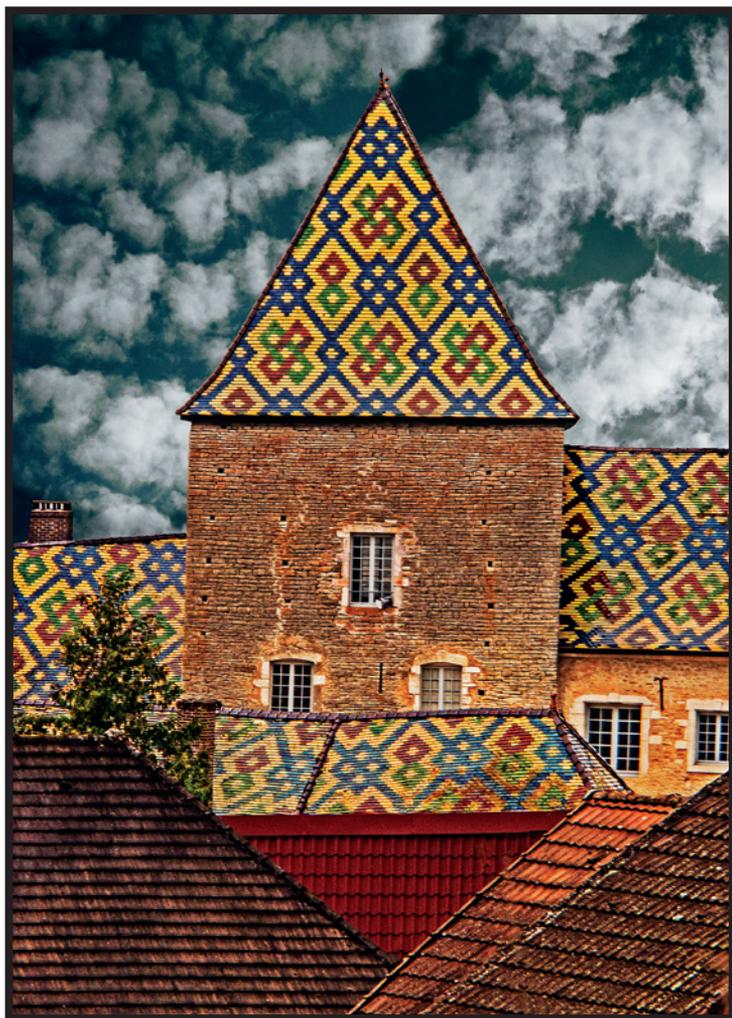


KERMIT LYNCH WINE MERCHANT

MARCH 2015



Burgundian skyline

© Gail Skoff

THE QUIET LION OF ALSACE
COMTESSE DE CHÉRISEY PRE-ARRIVAL
COASTAL SAMPLER ■ SYLVAIN'S CARIGNAN

— PRE-ARRIVAL OFFER —

THE WHITE BURGUNDIES OF COMTESSE BERNARD DE CHÉRISEY

by Dixon Brooke

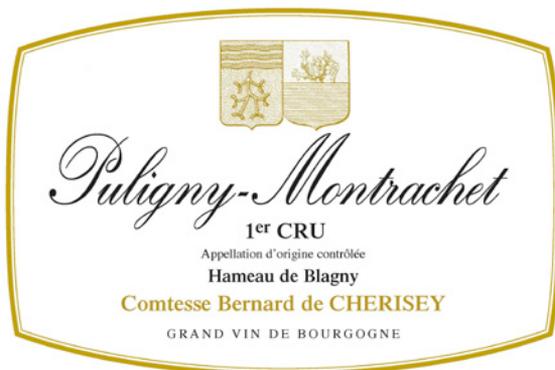
AS IF WE WEREN'T ALREADY utterly convinced that Laurent and Hélène Martelet's wines are among Burgundy's best, here they go just getting better and better. This husband-and-wife team works ancient Chardonnay vines in the *hameau de Blagny*, a tiny hamlet with a cluster of stone houses founded by Cistercian monks in the twelfth century. Very little has changed here since then except for indoor plumbing.

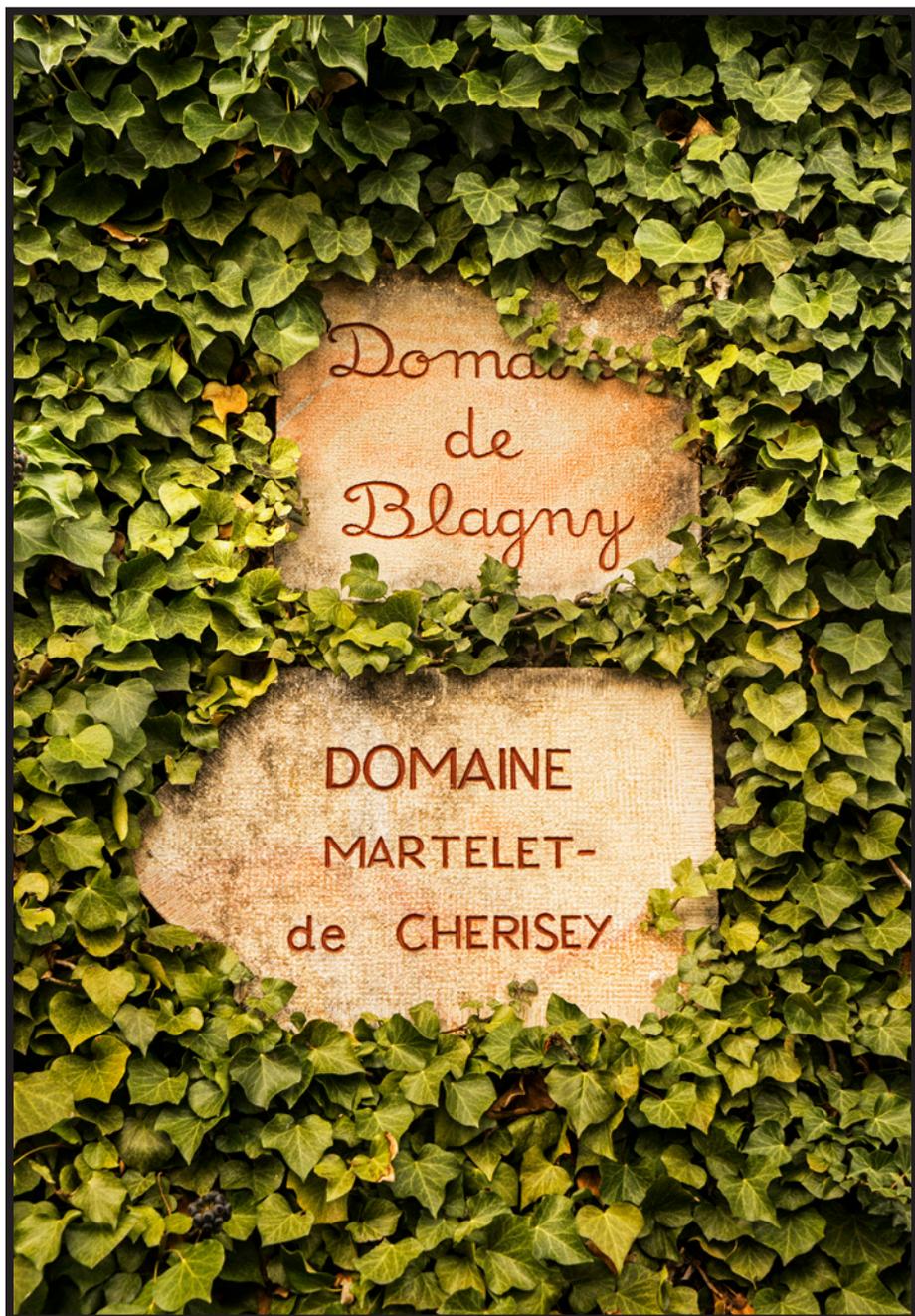
Laurent and Hélène are students of the vine, and they are smart enough to be in complete awe of their incredible *terroir*. This begets continual learning and understanding, along with a profound respect for what has come before. The consistency and sheer brilliance of the Martelet's deep, powerful, mineral-driven whites continue to amaze us. I hope you can join us in our enthusiasm and enjoy the ride, before these wines follow in the footsteps of many of their peers and become unobtainable.

PER CASE

| | |
|--|----------|
| 2013 PULIGNY-MONTRACHET 1ER CRU "HAMEAU DE BLAGNY" | \$960.00 |
| 2013 PULIGNY-MONTRACHET 1ER CRU "LES CHALUMAUX" . . . | 960.00 |
| 2013 MEURSAULT-BLAGNY 1ER CRU "LA GENELOTTE" | 960.00 |
| 2013 BLAGNY ROUGE 1ER CRU "LA GENELOTTE" | 660.00 |

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

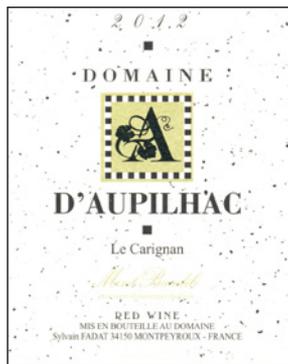




SYLVAIN'S CARIGNAN AT DOMAINE D'AUPILHAC

by Chris Santini

I'LL NEVER FORGET a dinner in Corsica one night a few years ago with the venerated vigneron Antoine Arena in attendance, plus a pompous (yet also venerated, albeit by a different crowd) French wine critic. The critic, who had seemingly never much muddied his boots in vines or cellars, wanted to make it clear nonetheless that he was *the* all-knowing authority and spouted all kinds of sweepingly broad generalizations on all the subjects of interest and debate these days in the wine world. As he spoke, most of us just rolled our eyes and let him carry on. The breaking point, however, was when he proclaimed, "There is no good wine to be made with pure Carignan, period! *C'est impossible!*" I saw Antoine Arena wince, give pause, look the critic straight in the eye like a fed-up Clint Eastwood, and tell him, "You wouldn't have said that had you ever bothered to taste Sylvain Fadat's Carignan." I wanted to jump up and yell, "BOOOOM!" while high-fiving Antoine, but I figured it might be inappropriate. The critic huffed a bit under his breath, but the case was closed, and he thought twice before yapping again. He knew that Antoine spends a lot of time with wine-growing buddies throughout France, and that there's plenty of mud under his boots, so when Antoine stands up for a vigneron, you take heed.



Sylvain Fadat has had to face constant denigration and discouragement from critics who claim that Carignan has no place in the Languedoc. Since the beginning, Sylvain has tirelessly defended Carignan as the "origin, history, and essence of the region." Regardless, the local authorities refuse to grant the wine appellation status because he doesn't blend it with so-called "superior" grapes. But for those who've tasted it—whether young with its dark, brambly fruit and licorice, or aged with more smoke and complexity—there isn't even a debate. It's as true and authentic as it comes, filled with the taste of the land, a small slice of Languedoc called "Aupilhac" put in a bottle. His first vintage, 1989, is still drinking beautifully right now, so we don't know just how far it can go. Thankfully, many young growers have begun to follow his lead and are planting and bottling pure Carignan. Critics, take note!

2012 MONT BAUDILE ROUGE "LE CARIGNAN"
DOMAINE D'AUPILHAC

\$36.00 PER BOTTLE

\$388.80 PER CASE

CORSICA

by Dixon Brooke

2013 PATRIMONIO BLANC • YVES LECCIA

Leccia's wines of all colors are the most consistently impeccable on the island. Yves is a no-nonsense farmer who accepts nothing less than perfection in his grapes, and in every bottle carrying his name. His wildflower-and-sea-breeze-scented white Patrimonio is the Vermentino you have to taste to truly understand what the grape is capable of on this Île de Beauté. It is a class act from start to finish.

\$38.00 PER BOTTLE **\$410.40** PER CASE

2012 FAUSTINE ROUGE "VIEILLES VIGNES" DOMAINE COMTE ABBATUCCI

The entire Faustine range is legendary around here, no color more so than the *rouge*. With wild aromas of the *myrte* that grows in abundance on the island, a medium-bodied, flavorful, juicy, and savory palate, and perfect acidity, it seems to be everyone's best friend. It could be the perfect red wine for California's year-round mild climate and diverse cuisine. It is certainly one of them. For the rest of you poor souls, it takes a chill well and can easily stand up to heartier fare during those extended winter seasons.

\$37.00 PER BOTTLE **\$399.60** PER CASE

2011 CARCAGHJOLU NERU CLOS CANARELLI

Yves Canarelli's namesake estate is located on the far southern tip of the island, near the town of Figari. This area is a fairytale landscape of pink granite outcroppings, rugged hillsides, small farms, and wild scrub brush. It is truly wine paradise. Yves recently planted a few acres of vines in the white limestone of the southern fortress and port town of Bonifacio, an investment that I expect will eventually deliver some of his grandest wines.

Speaking of grandeur, the rediscovery of Carcaghjolu Neru was probably one of the greatest events in the modern history of Corsica. This grape now produces the "king" of Corsican wines. In the hands of a master like Yves, it is capable of uncanny depth, power, and complexity, yet it retains a featherweight touch on the palate. Dark, palate-staining wild berries, extreme but weightless concentration—this is a wine that will really impress your friends who think they've seen it all.

\$90.00 PER BOTTLE **\$972.00** PER CASE

BURGUNDIES

by *Anthony Lynch*

2013 PETIT CHABLIS ROLAND LAVANTUREUX

For years now, we have been preaching that bigger is not always better. Perhaps a heart-wrenching personal anecdote will clarify.

In grade school, I was always the shortest person in my class. I was routinely picked last in basketball, and stood no chance against the dim-witted jocks who got all the girls. But what I lacked in muscle, I more than made up for in agility, charm, and devastatingly good looks. All right, maybe not the third . . . but the point stands: look no further than this Petit Chablis for your everyday dose of vivacious energy and snappy refreshment. It may be just what you need.

\$22.00 PER BOTTLE **\$237.60** PER CASE

2012 SAINT-VÉРАН “LES POMMARDS” DOMAINE ROBERT-DENOGENT

Picture this: you are at a party at Domaine Robert-Denogent surrounded by boisterous French folk on a fine summer evening. In front of you, a pig is slowly roasting to perfection on a rotisserie, while the setting sun casts a stunning orangeish glaze over the vine-dotted hills in the distance. As you gaze into the sunset, taking in the aromas of crispy pork skins-to-be, somebody fills your glass with this 2012 Saint-Véran. Its aroma is laden with fresh fruit: apple and pineapple come to mind, plus a nice flowery note. As you revel in the wine—generous yet structured with a long, savory finish—you begin to realize that the Mâconnais is not just some lesser region of Burgundy. No, it is an entity of its own, with its own beautiful landscapes, traditions, people, and wine. Don't miss the party.

\$38.00 PER BOTTLE **\$410.40** PER CASE

2013 BOURGOGNE “PINOT NOIR” RÉGIS BOUVIER

Price-wise and quality-wise, entry-level Burgundy doesn't get much better than this. Bouvier excels at capturing classic Burgundian flavors in his wines, which are all pleasure-forward and extremely easy to swallow. Try this one tonight with a roast bird and you'll see exactly what I mean.

\$19.95 PER BOTTLE **\$215.46** PER CASE

**2012 BOURGOGNE PASSETOUTGRAIN
DOMAINE ROBERT CHEVILLON**

This stellar example of Passetoutgrain will have you wondering why the Burgundians ripped out most of the Gamay vines planted in the Côte d'Or. It is also a bargain ticket to experience the work of one of Burgundy's true masters, Robert Chevillon. A blend of two-thirds Gamay with the balance of Pinot Noir, this should not be overlooked by even the most discerning palates. With a gorgeous perfume of wild berries and a touch of white pepper, this soft, graceful red rises above and beyond its humble appellation.

\$30.00 PER BOTTLE \$324.00 PER CASE

**2011 ALOXE-CORTON 1ER CRU
"CLOS DU CHAPITRE"
DOMAINE FOLLIN-ARBELET**

This is the wine that comes to mind when I envision the finest, most expertly crafted rendition of Pinot Noir. It has everything I look for in great red Burgundy: loads of freshness and handsomely smooth, elegant red fruit. A total purity of flavor enhanced by subtle hints of earth. Pristine balance that will allow it to improve with age. It is a wine that brings everything else in the world to a halt when you inhale its deep, classy, ethereal perfume. It entices the taste buds and grips the soul.

\$74.00 PER BOTTLE \$799.20 PER CASE

**2011 SANTENAY ROUGE 1ER CRU
"LE PASSETEMPS" • JEAN-MARC VINCENT**

While many collectors go on purchasing the same overpriced "cult" Burgundies, we will continue to extol the virtues of this tiny family domaine in Santenay. Jean-Marc Vincent and his wife go about their vigneron activity with an almost frenzied passion, treating each wine like one of their own children. This is all the more difficult seeing as they have *actual* children to care for! Their 2011 Passetemps is a truly grand effort: this masculine red is authentic, profoundly soulful, and reflective of the long hours of hard work these artisans spend out in their vines. It is sure to outclass and outlive many a pricier Pinot Noir.

\$50.00 PER BOTTLE \$540.00 PER CASE



ANDRÉ OSTERTAG

THE QUIET LION OF ALSACE

by Dixon Brooke

2013 PINOT BLANC “BARRIQUES”

Here is Pinot Blanc rendered with a delicate touch and finesse—floral, bone-dry, an elegant beauty. You’ll want to get the evening started with this, then finish the bottle with a minimally adorned seafood dish (like a composed salad with lump crab meat, for example).

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

2013 GEWURZTRAMINER VIGNOBLE D’E

Kermit tells me he remembers when Gewurztraminer was the most popular wine in Alsace. It is easy to understand why. Nothing else delivers the same amount of complexity and jaw-dropping wonderment—the soaring aromatics, the range of flavors, the endless finish. Given the adventurousness of American diners these days, Gewurztraminer ought to be poised for a comeback. As you move east toward the Orient, speaking in culinary terms, it is hard to imagine anything better with the abundance of exotic spices and prevalence of spicy hot and sweet dishes.



\$38.00 PER BOTTLE
\$410.40 PER CASE

2011 PINOT GRIS “FRONHOLZ”

André shows a genie’s touch in vinifying dry Pinot Gris. Nobody else in Alsace has mastered the challenge quite so convincingly. He does it Burgundian style, with malolactic fermentation and barrel aging (with new wood kept to a minimum). This treatment, combined with the sand and quartz *terroir* of Fronholz, brings a delicacy and brightness to the grape’s natural tendency toward fatness and oiliness, resulting, in this case, in the best of both worlds. Highest recommendation.

\$52.00 PER BOTTLE **\$561.60 PER CASE**

2011 RIESLING “FRONHOLZ”

This has always been one of André’s most popular wines around here, along with his precious Vieilles Vignes de Sylvaner. There are a lot of good reasons for that: (1) It is a classic dry Alsatian Riesling—racy and pure, with never a taste of residual sugar. (2) It is a steal for the price, given how effortlessly it traverses the years in the cellar. (3) You always know what you are getting. Vintages bring different styles, but Fronholz is a constant. This is the ultimate introduction to André’s style.

\$43.00 PER BOTTLE

\$464.40 PER CASE



André Ostertag

© *Domaine Ostertag*

ESOTERIC SPARKLERS

by Anthony Lynch

BUGEY-CERDON “LA CUEILLE” PATRICK BOTTEX

Here is one likely scenario should you choose to open a bottle of Patrick Bottex’s seductive deep pink, effervescent, palate-tickling Bugey:

1. Your date is strangely entranced by all your stories and even giggles at your lame jokes.
2. She invites you back to her place for another glass of Bugey.
3. The next morning, she brings you breakfast in bed, naturally washed down with some cold Bugey.
4. You marry. The wedding is toasted with a ceremonial glass of Bugey.
5. On your deathbed, you share one final bottle of Bugey. You think back to how it all began, so grateful for the wine that made your life worth living. You experience feelings of life satisfaction and self-fulfillment.

\$23.00 PER BOTTLE **\$248.40** PER CASE

2013 PETTIROSSO ALLEGRO • PUNTA CRENA

At Punta Crena on northern Italy’s Mediterranean coast, the only way to do things is the way they’ve been done for hundreds of years. That means working exclusively with local varietals, thus preserving Liguria’s rich viticultural heritage. This light, endlessly sippable bubbly *rosato* is a blend of Rossese and Crovino. With its bright, fruity aroma, carefree sparkle, and crisp, dry finish, it is an ideal candidate for a picnic, for the beach, or simply to whet your palate before bigger things to come.

\$19.95 PER BOTTLE **\$215.46** PER CASE

PETIT ROYAL • LAMBERT DE SEYSSEL

The village of Seyssel, in the French Alps, has a history of viticulture dating back centuries, having built a reputation for floral-scented charmers from the local grapes, Molette and Altesse. Produced in the *méthode traditionnelle* and aged for two years *sur latte*, the Petit Royal is unequaled in the world of sparkling wine: alpine flowers, dried fruit, wildflower honey, and a toasty, yeasty note give this value sparkler an utterly delightful aromatic richness and complexity. Serve it with various salty toasts to kick off your next dinner party, or pop one open to liven up a night at home with a big bowl of mac and cheese.

\$19.00 PER BOTTLE **\$205.20** PER CASE

LANGHE NEBBIOLO

by Dixon Brooke

2013 LANGHE NEBBIOLO “CAMILU” GUIDO PORRO

Porro of Serralunga makes a Nebbiolo that is easily confused with Barolo—a little too easily. I think I’ve said too much already. I guess the thing that gives it away is the extra fruitiness, the lack of a hard edge. Don’t expect light or quaffable when you uncork this beauty. Welcome to the Langhe.

\$26.00 PER BOTTLE

\$280.80 PER CASE



2009 BAROLO BUSSIA “CASCINA DARDI” A. & G. FANTINO

I’ve talked to many passionate wine aficionados over the years about the tendency of Italian reds to have more of a bitter edginess than their French counterparts. A slight bitterness is actually often a compliment when it comes to Italian cuisine and wine—think of those little shots of espresso. I’ve highlighted this 2009 Barolo for its complete lack of bitterness—a bit of a surprise, particularly for a Barolo. In fact, in the finesse category it will give a French Burgundy a run for its money. I’ve probably consumed a case of it by now, yet I still cannot believe what the Fantino brothers accomplished with their beautiful 2009. It has to be tasted to be believed, and you will want to revisit it multiple times to make sure you weren’t dreaming. It is as sumptuous and silky a Barolo as you are ever likely to taste, while not a bit flabby or overdone. The ripe Nebbiolo fruit is generous and abundant. We have plenty of tannic, tightly wound Baroli that smell of tar and roses, and we love them all. This one stands out for its sheer balance and refinement and the immediate pleasure it offers. Don’t miss trying it on—see how it fits.



\$55.00 PER BOTTLE

\$594.00 PER CASE

COASTAL SAMPLER

by Anthony Lynch

THROUGHOUT HISTORY, we humans have shown a definite tendency to flock to the coast, establishing major civilizations and eventually building our largest cities in these areas. But what about grapevines? The factors that draw humankind to the fringes of solid land—namely, mild climate and the potential for international commerce—have also proven particularly favorable to the cultivation of *vitis vinifera*. Today's sampler will take us on a tour of littoral wine-producing regions, Atlantic and Mediterranean, to examine the *terroirs* at the frontier of land and water.

A body of water's principal role is to moderate temperatures, allowing the vine to flourish in climates as cool as the western Loire and as hot as Corsica. Muscadet, perhaps the quintessential ocean wine, is known for its briny minerality—a flavor the French call *iodé*. Do the whites from Cassis and Liguria—whose vineyards directly overlook the Mediterranean—echo this, as if marine air were breezing over your palate? Bandol's Mourvèdre is locally said to thrive with “its head to the sun and its feet in the water”; can you sense a mouthwatering salinity? Can you taste the common thread in these coastal selections?

Enjoy a discount on this coast-to-coast sampler, a thirst-inspiring adventure to some of the world's most spectacular vineyards.

PER BOTTLE

| | |
|--|---------|
| 2013 MUSCADET SÈVRE ET MAINE SUR LIE • BRÉGEON | \$17.95 |
| 2013 VERMENTINO “ISASCO” • PUNTA CRENA | 27.00 |
| 2012 CASSIS <i>BLANC</i> • CLOS STE. MAGDELEINE | 32.00 |
| 2013 CORSE FIGARI ROSÉ • CLOS CANARELLI | 36.00 |
| 2011 CORSE CALVI <i>ROUGE</i> “E PROVE” • DOMAINE MAESTRACCI | 22.00 |
| 2011 BANDOL <i>ROUGE</i> • DOMAINE DE LA TOUR DU BON | 36.00 |

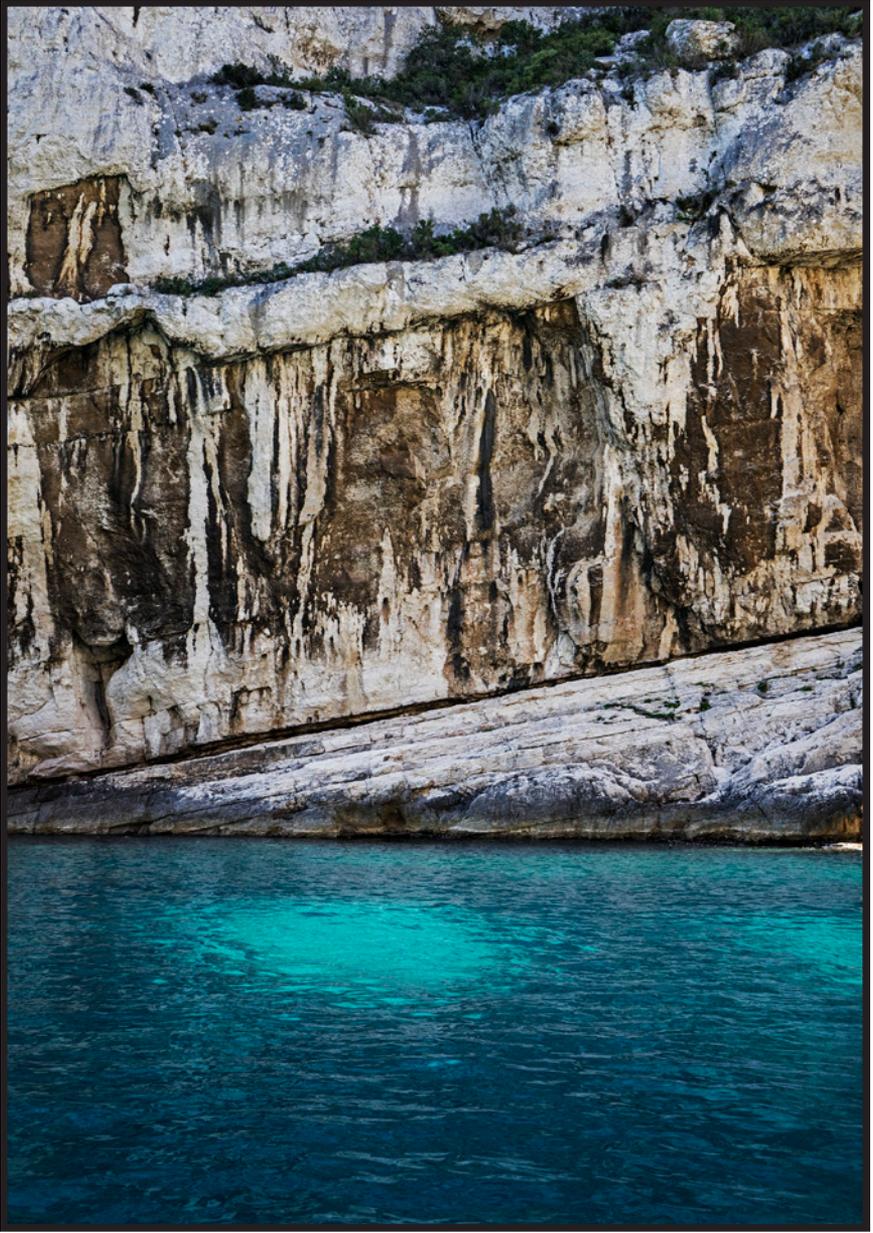
Normally \$170.95

SPECIAL SAMPLER PRICE

\$137

(a 20% discount)





© Gail Skoff

LOIRE WHITES

by Dixon Brooke

2013 MUSCADET SÈVRE ET MAINE SUR LIE DOMAINE MICHEL BRÉGEON

This is most likely the finest white wine value in our entire portfolio. It is particularly adept at slicing through raw oysters, although you have to be ready for its signature acidity—you would be amazed how many of today’s Muscadets do not possess this most essential of qualities. Michel’s also has the solid constitution born of low-yielding old vines that are harvested manually. Now that makes three things you won’t find very often anymore in this region. Brégeon’s Muscadet is truly a world apart.

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

2013 SAVENNIÈRES • CHÂTEAU D’EPIRÉ

We continue to import the Cuvée Spéciale from Epiré for your cellar, which spends time in chestnut casks and isn’t built for immediate consumption. This cuvée is aged in stainless steel and we bring it in for more immediate gratification. You still have the typical schist backbone of Savennières, make no mistake, with just enough fleshiness and charm to make it irresistible.

\$21.00 PER BOTTLE **\$226.80** PER CASE

2013 POUILLY FUMÉ “VIEILLES VIGNES” RÉGIS MINET

Minet’s crowd-pleasing Sauvignon Blanc, from the chalky hillsides along the banks of the Loire where he plies his trade, has been a KLWM specialty for many decades now. Go see if you can find a crusty baguette and a few *crottins de Chavignol* at your local cheese shop or grocery store, sit back, and enjoy one of life’s simplest pleasures.

\$24.00 PER BOTTLE **\$259.20** 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.

LOIRE REDS

by Julia Issleib

CHOOSING A FAVORITE WINE seems like choosing between Beethoven and Bach, the Kinks and the Who, boots and heels. It's not about favorites; it's about the right time, the right place, the right company. You can count on the Loire to offer you the right wine for any occasion, and the following—very different—reds are as essential to your cellar as rubber boots and sandals to your closet.

2013 CHINON “LES GRANGES” BERNARD BAUDRY

The father-and-son duo of Bernard and Mathieu Baudry seems to be wearing a permanent smile. You'll understand why while tasting this energetic, fruit-driven Cabernet Franc. So enjoyable, it makes life just a little brighter and more delicious. Can anyone ask for more? Well, maybe a taste of Henriette Baudry's homemade pâté . . .

\$19.95 PER BOTTLE **\$215.46** PER CASE

2011 CHINON “LES VARENNES DU GRAND CLOS” CHARLES JOGUET

This profound, fulfilling Chinon is perfect for days that force you to take out your rubber boots. Its hints of tobacco, violets, and chocolate will be soothing on a cold day. Combine it with a hearty stew, listen to the Kinks, and you'll forget about the dreadful weather or any other harshness of the outside world.

\$37.00 PER BOTTLE **\$399.60** PER CASE

2009 SANCERRE ROUGE “PIERRE FRANÇOIS XAVIER” DOMAINE ROGER NEVEU

Named after current winemakers Eric and Jean-Philippe's great-grandfather, this cuvée is only produced in special vintages. While 2009 may have resulted in some overripeness in certain of its Burgundian cousins, the vintage gave this Pinot Noir structure and tannins but also plenty of freshness. Carefully tended in oak, it has great potential to age and to be enjoyed by you, me, and several more generations of Pierre François Xavier's descendants.

\$30.00 PER BOTTLE **\$324.00** PER CASE

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VALUE OF THE MONTH

by Anthony Lynch

2013 LE PIGEOULET ROUGE FRÉDÉRIC & DANIEL BRUNIER

The Brunier brothers, authors of many a legendary southern Rhône bottling, created the Pigeolet to satisfy a demand for everyday drinking wine at a good price for even the most modest of occasions. The fruit—mostly Grenache, along with Syrah, Carignan, and Cinsault—comes from two separate vineyards. One is a sandy, clayey parcel located just outside of Châteauneuf-du-Pape, where scorching summer temperatures give plump ripeness and velvety texture. The other is a much cooler vineyard; harvest takes place two full weeks later. Planted at higher altitude on limestone at the base of Mont Ventoux, this plot contributes freshness and aromatics to the blend. The whole is a very delicious table red full of warm, sunny Provençal flavors, to be uncorked any and every day of the week.

\$18.00 PER BOTTLE

\$194.40 PER CASE