

KERMIT LYNCH
WINE MERCHANT
MARCH 2016



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2014 VIEUX TÉLÉGRAPHE ■ TOP CÔTE D'OR
RUSTIC ELIXIR FROM CHIANTI: VILLA DI GEGGIANO

— PRE-ARRIVAL OFFER —

2014 VIEUX TÉLÉGRAPHE

by Dixon Brooke

A MEANINGFUL NUMBER of the most prestigious (expensive) cuvées of Châteauneuf-du-Pape come from the *lieu-dit* of La Crau. All of the fruit used for VT's classic bottling is sourced from old vines on the plateau of La Crau. What would be a reserve wine or a special cuvée at any other Châteauneuf estate is the minimum standard for VT. La Crau is one of the undisputed *grands crus* of the appellation.

As many of you know, the special thing about this site is the stones. The stoniness of VT is its most exciting quality, and it is always evident. In riper years it may only become evident after some bottle age.

One of the challenges with this appellation of late is achieving balance and freshness. What the Bruniers have accomplished in 2014 is nothing short of remarkable. (By the way, the same is true at Pallières in Gigondas, and 2014 looks to be this estate's greatest vintage since the Bruniers purchased the estate with Kermit in 1998.) Vintage 2014 produced a VT of exceptional refinement, with a texture of velvet. Power and finesse, fused into one complete package, with all the character we expect from VT—there is no mistaking those La Crau stones. Vieux Télégraphe is returning to its roots and leading the way forward in Châteauneuf toward drinkable, balanced, *terroir*-driven, elegantly rustic old-vine Grenache that will redefine and reinvigorate the appellation.

\$828.00 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.*



LA FAMILLE MONTANET

by Chris Santini

THE FIRST OF MANY words to come to mind when I think of the Montanets and their wines is unpretentious. In an era of unfortunate and rampant “luxurization” of Burgundy, here is a family that has achieved enormous success in France, as well as in export markets the world over, yet manages to keep a modest approach in all they do. Value, drinkability, organic farming, and noninterventionist winemaking are the pillars of all their wines. How often are those words associated with Burgundy anymore?

We’ve been working with the Montanets for nearly fifteen years now, a partnership that was a no-brainer, given that Bernard Raveneau first taught Jean Montanet the techniques and importance of getting things right in the vineyard before anything comes into the cellar, and it was Marcel Lapierre who showed Jean the splendor and purity of natural winemaking. It has always been and remains a great pleasure to work with Jean and his son Valentin, both of whom are ever smiling, ever optimistic, and quick to joke at their own expense. But don’t be fooled. Their wines—every last one of them—are world-class, serious, and, most important, delicious Burgundies.

The **2014 Bourgogne Vézelay Blanc “Galerne,”** from their Montanet-Thoden label, is grown on the ancient limestone soils that put Vézelay on the wine map. That limestone provides a Chablis-like precision, and the local northern wind (*Galerie*) on this parcel keeps the grapes dry and ripe, giving ample body and character, too. Here’s the perfect representation to show why Vézelay has its own appellation. Their **2014 Bourgogne Rouge “Champs Cadet,”** from the Domaine de la Cadette label, is grown on those same limestone-heavy soils and is all about pure and lively fruit. This is young Pinot at its best: aromatic, expressive, and a true pleasure to drink.

If you enjoy rarities and curiosities, be sure to try the La Cadette **2014 Bourgogne Rouge “L’Ermitage,”** a blend of Pinot Noir and César, an ancient varietal that, legend has it, Caesar himself brought from Rome with his conquering armies to Gaul. This rustic and fruity mix is unlike any other red Burgundy out there today. Hail, César!



PER BOTTLE PER CASE

DOMAINE MONTANET-THODEN

2014 BOURGOGNE VÉZELAY BLANC “GALERNE” \$27.00 \$291.60

DOMAINE DE LA CADETTE

2014 BOURGOGNE ROUGE “CHAMPS CADET” 32.00 345.60

2014 BOURGOGNE ROUGE “L’ERMITAGE” 32.00 345.60

THE CHIANTI BROTHERS

VILLA DI GEGGIANO

by Anthony Lynch

BROTHERS ANDREA AND ALESSANDRO BOSCU Bianchi Bandinelli are such classy gentlemen—suavely dressed, well mannered, and commanding a surprising mastery of the English language—that it is almost difficult to imagine them hard at work in an old stone cellar, with a backdrop of damp, moldy walls and cobwebs, crafting genuine and heartwarming rustic Sangiovese. Yet beneath Villa di Geggiano, the museum-like estate they run whose colorful frescoes and perfectly preserved antiques take us centuries back in time, something special is unfolding. The Geggiano winemaking operation is about as artisanal as can be, housed in a thirteenth-century cellar filled with nothing but old wooden casks, where the elixir of these Tuscan hillsides patiently blossoms to maturity.

Take note of these latest arrivals from the Geggiano grounds.



2013 BANDINELLO TOSCANA

A lighter-bodied introduction to the estate, the Bandinello includes a dash of Ciliegiole and Syrah alongside Sangiovese. Floral-scented with plenty of fresh, dark fruit, it is an entry-level ticket to everyday Tuscan contentment.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2011 CHIANTI CLASSICO

The brothers at Geggiano rely on organic farming, indigenous yeasts, and long aging in large oak *tonneaux* to achieve authentic Sangioveses with great typicity. Here is a dark, earthy, chewy mouthful of wine with leathery tannins, to be enjoyed with rustic cuisine now and for many years to come.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2009 CHIANTI CLASSICO RISERVA

This thick, deep Riserva is sumptuously concentrated, with loads of lush black cherry and minerals on the palate. It is a Chianti of serious caliber, brimming with Tuscan soul, that demands some combination of aeration, bottle age, and a juicy *bistecca alla fiorentina*.

\$36.00 PER BOTTLE

\$388.80 PER CASE



Andrea Bandinelli in his cellar

© Gail Skoff

ALSACE, BEYOND RIESLING

by Dixon Brooke

2012 GEWURZTRAMINER “FRONHOLZ” DOMAINE OSTERTAG

There is probably no white grape in the world capable of delivering the aromatic and flavor complexity of Gewurztraminer. It is the wine that winemakers in Alsace are most excited about showing off to their colleagues. Drinking one is almost like having a course unto itself at table, though I certainly enjoyed it at home with eel and avocado sushi recently—what a revelation. This 2012 from Ostertag was harvested just shy of *vendange tardive* concentration, so don’t expect it to be dry!

\$65.00 PER BOTTLE

\$702.00 PER CASE

2014 PINOT BLANC “VIEILLES VIGNES” MEYER-FONNÉ

This gorgeous Pinot Blanc, one of Félix Meyer’s most ubiquitous cuvées, always manages to capture the perfect blend of exotic fruit and stony freshness that is the hallmark of all of his wines. Félix successfully packs (as usual) a lot of complexity into a very reasonably priced bottle that shows incredible versatility at table. I am always thrilled to find it on a by-the-glass wine list.

\$19.95 PER BOTTLE

\$215.46 PER CASE

2013 MUSCAT GRAND CRU “BRAND” ALBERT BOXLER

A fifty/fifty blend of Muscat Ottonel and Muscat d’Alsace, this is the first Muscat Brand that has been produced at Boxler since the 2008 vintage. It is a truly breathtaking creation. The aromas are pure, soft, and ethereal, with an understated class that comes from the Ottonel. The palate is layered with white fruits, slightly smoky hints, and a heavy dose of granite minerality. Much like his Pinot Blanc Réserve from Brand, it shows its *terroir* in striking fashion. Dry Muscat doesn’t get any better than this (and, as I discovered with a 1959 the last time I was in the region, it is one of Alsace’s greatest agers).

\$79.00 PER BOTTLE

\$853.20 PER CASE

WHITE BEFORE RED

FRIULI EDITION

by Anthony Lynch

2014 RIBOLLA GIALLA • LA VIARTE

In Friuli you'll find plenty of Sauvignon, Chardonnay, Pinot Grigio, Merlot, Cabernet, and other international grapes. But the region's real wealth lies in its abundance of indigenous varieties, such as Ribolla Gialla. While records of Ribolla date back to 1296, less than 300 hectares remain under cultivation today—a pity, considering its delightfully unique character. La Viarte crafts a delicate, pristine rendition, redolent of spring flowers and wet river stone. Lively and crisp, it cleanses the palate like a windshield wiper on a bright, dewy morning.

\$23.00 PER BOTTLE

\$248.40 PER CASE

2009 VENEZIA GIULIA TERRANO • KANTE

While whites make up the bulk of his production, Signore Kante also dabbles in *rosso*, focusing primarily on the Terrano grape, a local specialty native to the Istrian peninsula and grown all along the Italo-Slovenian border. Like his whites, it appears to have been chiseled out of Carso limestone. It also boasts a fascinating aromatic palette, hinting at violets and tart blackcurrant, along with a twang of amaro bitters and balsamic spices. Its low alcohol and bracing acidity—even in a riper vintage—make it a wonderful food wine; slice up some prosciutto for an infallibly mouthwatering pairing.

\$25.00 PER BOTTLE

\$270.00 PER CASE



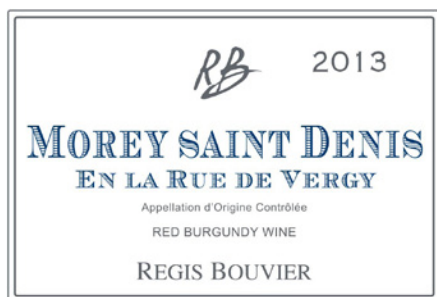
Edi Kante's underground cellar

© Edi Kante

CÔTE D'OR

by Dixon Brooke

2013 MOREY SAINT DENIS "EN LA RUE DE VERGY" RÉGIS BOUVIER



Bouvier is best known for his Marsannay of all three colors, produced where his winery is based and where the lion's share of his vines are located. Outside of this inheritance, his greatest acquisition ever was this parcel in Morey Saint Denis, a coveted *lieu-dit* surrounded by *grands crus*. Every year it is the top wine in his cellar—the strength of this *terroir* makes its pres-

ence felt. This lush, full-fruited, sensual red Burgundy delivers the type of experience that only Pinot Noir from these parts can.

\$56.00 PER BOTTLE

\$604.80 PER CASE

2013 GEVREY-CHAMBERTIN 1^{ER} CRU "LES CORBEAUX" LUCIEN BOILLOT & FILS

From a great site in the prime saddle of mid-slope land between Gevrey and Morey, Boillot's Corbeaux is a quintessential Gevrey-Chambertin experience, decidedly old school. Thanks to his partial full-cluster fermentations in open-top *caves* and his use of old barrels for aging, nothing ever gets in the way of the expression of each of his *terroirs*. Les Corbeaux 2013 shows smooth, silky fruit, solid structure, and tannins that are all finesse. This graceful, harmonious wine will give much pleasure young and old.



\$95.00 PER BOTTLE

\$1,026.00 PER CASE

2013 NUITS-SAINT-GEORGES
“VIEILLES VIGNES”
DOMAINE ROBERT CHEVILLON

How do the Chevillons do it? That is, how do they make some of the prettiest, most elegant Burgundies in all the Côte in what most consider one of Burgundy's most rustic appellations? Fanatical vineyard management, old vines, and a focus on purity of fruit: very few stems, very little new wood, soft, gentle *cuvaisons* and racking. This 2013 is as seductive a young Nuits as you are likely to encounter. Enjoy over the next five to eight years.

\$90.00 PER BOTTLE \$972.00 PER CASE

2012 ALOXE-CORTON 1^{ER} CRU “LES VERCOTS”
DOMAINE FOLLIN-ARBELET

I can't recall a more inspiring moment in a cellar in Burgundy than when I tasted Franck Follin's 2012s out of barrel underneath his home in Aloxé-Corton. I have had many great tastings in Burgundy, and I'm not saying this was the best, but I can't remember one that was better. These are thoroughbred wines: sleek, sinewy, beautifully constructed. This Aloxé-Corton will drink beautifully over twenty years. Follin's wines are for fans of classically styled, pure, racy red Burgundy. This is what red Burgundy should taste like.

\$76.00 PER BOTTLE \$820.80 PER CASE

2011 CHARMES-CHAMBERTIN GRAND CRU
DOMAINE MAUME

My heart skips a beat every time I contemplate the fact that this is the last vintage of Maume that will resemble what we know as Maume. Indeed, I believe it is the last vintage even labeled with the Maume name. Maume's collection of ancient vines with their diverse budwood, his rustic and moldy cellars, and his mad-scientist-like personality that came alive between the walls of his Gevrey-Chambertin *cave* all combined to give us here at KLWM many great memories of some of the most unique Pinot Noir ever made. We stockpiled library vintages in addition to the 2011, Bertrand Maume's final vintage, but precious little is left. Buy a bottle of Burgundian history that you can drink with pheasant.



\$175.00 PER BOTTLE \$1,890.00 PER CASE

LOIRE ALL DAY LONG

by Julia Issleib

BREAKFAST, LUNCH, AND DINNER. That's what these three wines make me think of—one to wake you up, one to give you lasting energy, one for relaxing after a long day. Come spend an imaginary day in the Loire with us! You can even fit it into a single dinner.

2014 MUSCADET SÈVRE ET MAINE “SUR LIE” DOMAINE MICHEL BRÉGEON

It's a great comfort to work with a vigneron you can rely on to make a wine that embodies exactly what you want out of a grape variety, a *terroir*, and an appellation. Frédéric Lailler of Domaine Brégeon does just that, year after year. So it is no surprise that this Muscadet has an energetic bouquet of lemon, wet stones, and linden tree. A pleasantly slightly bitter finish makes your mouth water and wish for an oyster—and a second glass.

\$18.95 PER BOTTLE

\$204.66 PER CASE

2014 BOURGUEIL “CUVÉE ALOUETTES” DOMAINE DE LA CHANTELEUSERIE

Cuvée Alouettes manages to combine two seemingly contradictory expressions of Cabernet Franc into a balanced whole. The nose starts out enchantingly fruity and floral—deep, dark, and ripe—but quickly gives room to a more typical expression of Cab Franc: autumn leaves, green peppers, earthiness. On the palate, too, the seductive and stern elements complement each other, making this wine exceptionally versatile. Lean, yet with good structure, it can accompany simple grilled vegetables as well as a hearty game stew.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2014 VOUVRAY “LES FONDRAUX” CHAMPALOU

At the end of a long, draining day, you deserve to relax with a glass of this silky nectar, full of lovely notes of pear, melon, and pineapple. Les Fondraux is elegant and forthcoming, just like the Champalou family, who put all their craftsmanship into making it. Slightly off-dry and very aromatic, it will partner up nicely with spicy Thai food. If you want to stay more traditional, try it with dry goat cheese, or even some *bleu*, as the wine will balance with the saltiness of the cheese.

\$23.00 PER BOTTLE

\$248.40 PER CASE

NORTHWEST ITALY

by Anthony Lynch

2014 PETTIROSSO ALLEGRO PUNTA CRENA

It makes more sense to describe this charming, lightly fizzy dry rosé from Liguria not in terms of its singular aromas, but in terms of how effortless it is to consume. So here goes: downable, drainable, drinkable, sluggable, slurpable, slam-mable, crushable, quaffable, gulpable, guzzleable . . . you get the point. But don't forget to taste it as it rockets down your gullet—you wouldn't want to miss out on its lovely flavors.



\$19.95 PER BOTTLE

\$215.46 PER CASE

2014 VALLE D'AOSTA TORRETTE SUPÉRIEUR CHÂTEAU FEUILLET



The Torrette denomination designates reds made primarily from the Petit Rouge grape, grown high in the mountains of Valle d'Aosta in the shadow of Monte Bianco. Typically, these wines are light, floral, and teeming with energy, but here we have a slightly different creature. To create this Torrette Supérieur, the grapes are dried for several days after harvest, then pressed and aged in barrel to give an equally lively red with a bit more guts and bass notes. Feuillet's rendition features whiffs of cracked pepper, bursting wild forest berries, and crunchy mountain minerals. There is nothing else quite like it.

\$32.00 PER BOTTLE

\$345.60 PER CASE



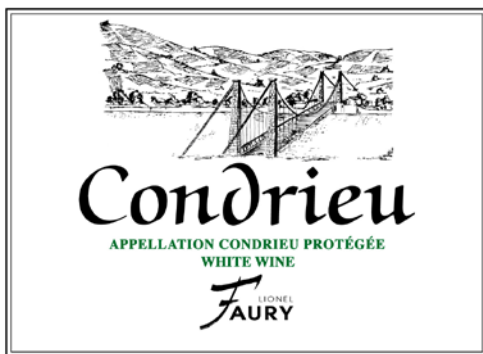
Lionel Faury

© Gail Skoff

CONDRIEU

by Dixon Brooke

FOR MANY YEARS Condrieu was considered one of the great white wines of France. It is the birthplace of the beguiling Viognier grape and the home of its greatest expression. Lately, in my opinion, the appellation has suffered greatly from global warming, coupled with a trend toward more new wood and a general preference for riper, more obvious wines. The result has been an increasingly one-dimensional wine in Condrieu—decadent and unctuous but lacking in delineation, balance, and refreshment. The Condrieus of André Perret in Verlieu turn this unfortunate trend completely on its head. So does the humble and authentic Condrieu produced by Lionel Faury in Chavanay. Lionel and I share the same taste (I'd like to think good taste), and he is one hell of a vigneron and winemaker. Vintage after vintage, he produces highly perfumed, well-balanced, utterly delicious Condrieu that we are very proud to sell.



2014 CONDRIEU • LIONEL FAURY

A blend of 75% stainless-steel-aged wine and 25% *demi-muid*, Faury's 2014 Condrieu sports a beautifully seductive nose of typical Viognier aromas such as lychee, stone fruit, honeysuckle, and Asian pear. In the mouth it is fine and long, with a solid spine. Creamy yet grainy at the same time, it fills the senses with perfume. Get acquainted with Condrieu. It isn't a wine to drink every day, of course, but you deserve to treat yourself from time to time to the wonders of one of the world's finest white wines. Condrieu is in a league all its own.

\$59.00 PER BOTTLE

\$637.20 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.

SOUTHERN REDS

by Anthony Lynch

2014 GIGONDAS • DOMAINE DE DURBAN

Some of you KLWM old-timers may recall the Gigondas from Château du Trignon, whose former proprietor employed some whole-cluster fermentation to give the wines a blanket of supple, perfumed, fresh berry fruit to envelop a deeper foundation of firm, stony tannins. Henri Leydier of Domaine de Durban has applied a similar approach, with great success: this big, bad red is already rearing to go notwithstanding its tightly coiled inner core. Given that certain Gigondas these days run in the triple digits, consider this a bargain trip to the southern Rhône's bounty of wild blackberries, lavender, and resinous *garrigue*. Those old Trignons have aged beautifully, by the way.

\$28.00 PER BOTTLE

\$302.40 PER CASE

2014 CÔTES DU RHÔNE "LA SAGESSE" DOMAINE GRAMENON

Pioneers of biodynamic viticulture in the Rhône Valley, the folks at Gramenon continue to put out beauties year after year, honing their craft to new levels with each vintage. If you're unfamiliar with the style, imagine old-vine Grenache vinified by the likes of Foillard or Barral—pure, sensuous, sometimes a bit wild, with a velvety polish that helps it go down all too easily. I suggest decanting it to best appreciate its intoxicating perfume and voluptuous texture.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2013 MONTPEYROUX ROUGE "LES COCALIÈRES" DOMAINE D'AUPILHAC

When Sylvain Fadat planted the Cocalières parcel—an onerous process that required three years, loads of dynamite, and unthinkable physical exertion—he envisioned a wine endowed with freshness and elegance, traits so dearly valued in a hot southern climate. Today his vision for this high-altitude, north-facing wonder-vineyard has come to fruition. You'll find suggestions of rich black fruit and cool stone in this complex, ageable red. Delicate yet profound, the 2013 delivers an extraordinarily refined expression of this truly stunning *terroir*.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2013 PIC SAINT LOUP ROUGE
“CUVÉE SAINTE AGNÈS”
ERMITAGE DU PIC SAINT LOUP

If the Languedoc were classified like Burgundy, Pic Saint Loup would be one of its more esteemed villages, perhaps Gevrey, and Sainte Agnès would be its *grand cru*. This outstanding vineyard climbs rocky white limestone toward the summit of the Pic, the majestic outcrop that dominates the region's landscape. Significant altitude and the meager layer of topsoil imbue this cuvée with focus, nerve, and verve—an upper-slope gem rampant with savory, smoky Syrah tones, *garrigue*, and succulent raspberry. For a wine that will age like a *grand cru*, the value is outstanding.

\$25.00 PER BOTTLE \$270.00 PER CASE

2014 LES TRAVERSES DE FONTANÈS
CHÂTEAU FONTANÈS

Cabernet Sauvignon in Pic Saint Loup? Given that the variety is not permitted in the appellation, this unusual red can only call itself a lowly *Vin de Pays*. Not such a bad thing after all, as we can offer it at a great price. You won't find a hint of oak in this mid-weight Cabernet, only delicious varietal fruit, herbaceous nuances, and a dusty tannin reminiscent of sun-baked clay. Les Traverses is *the* quintessential country quaffer.

\$14.00 PER BOTTLE \$151.20 PER CASE

2013 BANDOL ROUGE
DOMAINE DU GROS 'NORÉ

Lovers of Bandol, listen up: Alain Pascal of Gros 'Noré is on a roll right now, each of his recent vintages more compelling than the last. His newly arrived 2013 has all the feral, meaty, animal notes you could ask for in a Bandol, generously seasoned with funky Mourvèdre spices. The palate, by contrast, is a thing of finesse, refreshing and invigorating—*digeste*, the French would say, as though wines lacking balance can make one's stomach turn. Check out Alain's 2013 for a deliciously approachable Bandol with serious pedigree and structure that will keep it drinkin' for a long, long time.

\$40.00 PER BOTTLE \$432.00 PER CASE



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BACK IN STOCK!

by Anthony Lynch

2010 LUSSAC SAINT-ÉMILION CHÂTEAU DE BELLEVUE

Don't miss this organic Bordeaux from the legendary 2010 vintage, back by popular demand. Bellevue occupies a special place in the mosaic of *terroirs* that make up the Bordelais: the vines (Merlot and a smattering of Cabernet Franc) sit atop a stratum of limestone that provides a backbone of fresh, firm, chalky tannins. As a result, this Lussac is savory and mineral-driven, with a dusty earthiness and iron-like sanguinity. It is a Merlot that will challenge even the most vehement Merlot haters—just picture Paul Giamatti in *Sideways* gulping it down animal style with his In-N-Out burger.

\$26.00 PER BOTTLE

\$280.80 PER CASE