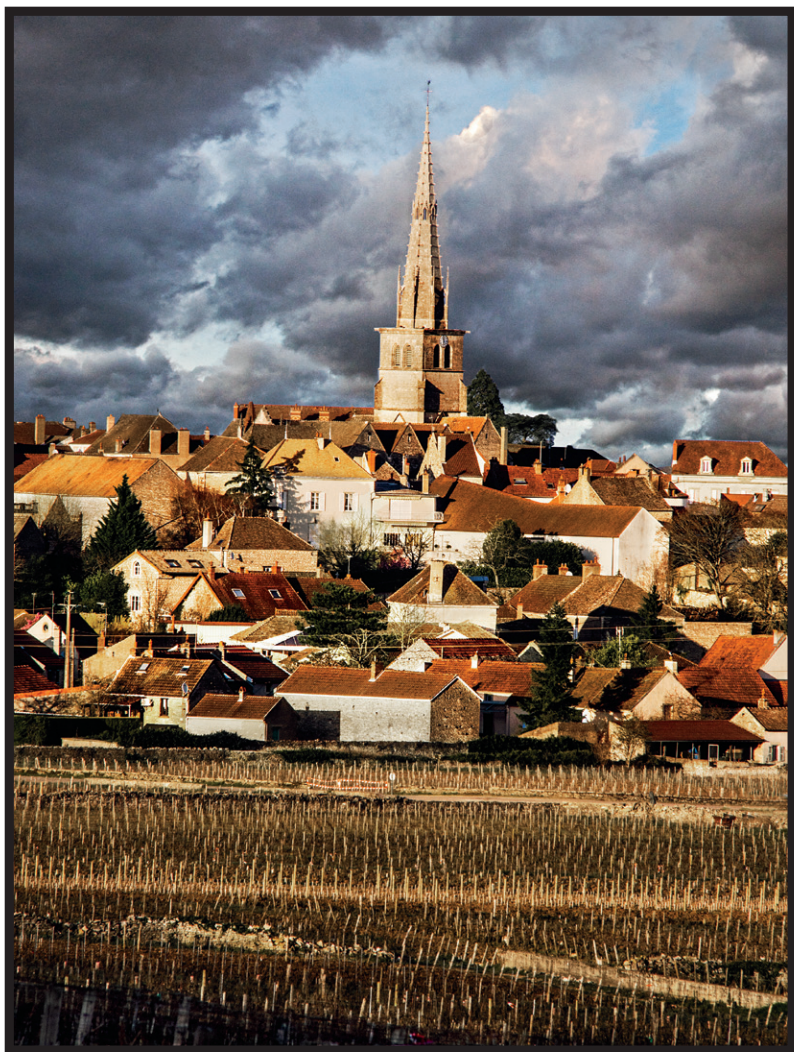


KERMIT LYNCH
WINE MERCHANT
APRIL 2016



© Gail Skoff

PRE-ARRIVAL 2014 CHÉRISEY & BOILLOT
NEW ARRIVALS FROM BURGUNDY, JURA, PIEDMONT
VENETIAN SAMPLER ■ JEAN FOILLARD

SAINT-AUBIN

by Kermit Lynch

LONG-TIMERS MIGHT REMEMBER how from the start I looked in all the nooks and crannies for bargain white Burgundies. I needed them for myself and for some of you. The Montagny from Jean Vachet was a huge success, for example. I was also struck by the potential at Saint-Aubin. I visited several domaines over the years—something kept clicking for me and bringing me back—yet never found a source that inspired my confidence. Pity. When Saint-Aubin succeeds, it makes one of white Burgundy's most charming wines.

About five years ago I wrote to Antoine Jobard and Coche-Dury urging them to look for Saint-Aubin vines to purchase. Damned if Jobard didn't do it! Try his someday (if ever one is left in stock).

In a Paris restaurant last year, I ordered a Saint-Aubin from Domaine Larue. There it was—my idea of what a Saint-Aubin should act like and what it should cost. I hope you are as charmed by their delicious Saint-Aubins as I am.

DOMAINE LARUE

by Dixon Brooke

2014 SAINT-AUBIN 1^{ER} CRU “LES COMBES”

The *climat* of Les Combes sits at the edge of Chassagne-Montrachet, in its cooler, very stony northeastern sector, where you'll find some of our favorite Chassagnes like Les Chaumées and Les Vergers. Bright and chiseled, this beauty rides a razor's edge of crushed limestone.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2014 SAINT-AUBIN 1^{ER} CRU “LES CORTONS”



This *climat* sits next to Saint-Aubin's En Remilly on its northern side, facing west. Compared to Les Combes, it is fatter and more generous, with a beautiful finish of fossilized stone. This is textbook Saint-Aubin and a classic rendering of the Larue house style.

\$42.00 PER BOTTLE

\$453.60 PER CASE

2014 SAINT-AUBIN 1^{ER} CRU “EN REMILLY”

The tiny *climat* of Chassagne-Montrachet *premier cru* En Remilly borders Chevalier-Montrachet. The vineyard expands and continues as it crosses over into the appellation of Saint-Aubin, all the while maintaining the same exposition and soil type. Here, we sense a significant step up in appellation hierarchy: gorgeous noble nose, ample body, great grain and structure, erect and forthright. Both this and the wine below are eight- to ten-year candidates for your cellar.

\$52.00 PER BOTTLE

\$561.60 PER CASE

2014 SAINT-AUBIN 1^{ER} CRU “MURGERS DES DENTS DE CHIEN”

The most prized *terroir* of Saint-Aubin, Les Murgers sits above En Remilly and curves south to southeast, sharing the same exposition and altitude as Puligny-Montrachet *premier cru* Les Champs Gains. It sits between twenty and sixty meters directly above Chevalier-Montrachet. Picture a brighter, higher-altitude version of this storied *grand cru*! A firm nose leads to a beautiful richness on the palate, then a finish with a persistent and mighty stony grip. The longest ager of the Larue stable, this is a real thoroughbred that you should classify along with the great *premiers crus* of Chassagne, Puligny, and Meursault.

\$52.00 PER BOTTLE

\$561.60 PER CASE



Didier Larue, vigneron

© Adriel Taquechel

SPRING POP-UP
with
DANIEL BRUNIER
OF VIEUX TÉLÉGRAPHE
and
ANGÉLINE TEMPLIER
OF J. LASSALLE



It is our pleasure to announce another Pop-Up in the Kermit Lynch parking lot! Please join us on Saturday, April 23, from 12 to 4 p.m., for a special visit from two of our favorite winemakers—Daniel Brunier of Domaine du Vieux Télégraphe and Angéline Templier of Champagne J. Lassalle. Bartavelle Coffee & Wine Bar will serve an assortment of Daniel and Angéline's wines, we'll have Chris Lee's Old-Fashioned Butcher take-home sausages for sale, and chef Curt Clingman will grill sausage sandwiches to order. Acme Bread will be open for regular business hours as well.

We will close off the parking lot, but seating is limited. Come and imbibe some very tasty wines—the winemakers will be on hand to answer all your questions!

Saturday, April 23 • 12:00–4:00 P.M.

Event presented by Bartavelle Coffee & Wine Bar

— **NEW ARRIVALS** —
ANGÉLINE TEMPLIER
AND DANIEL BRUNIER

by Anthony Lynch

NV BRUT ROSÉ 1ER CRU • J. LASSALLE

The Lassalle women—three consecutive generations to run the estate, with a fourth toddling around the *cuvée*—craft a pale, elegant rosé Champagne, all about delicacy and lovely, plush fruit. Completing its malolactic fermentation

and aged extensively *sur latte* before disgorgement, this soft, round rosé maintains a great balance of richness and refreshing acidity. It will provide utter satisfaction sipped as an apéritif, or all throughout a meal.

\$64.00 PER BOTTLE

\$691.20 PER CASE

**2009 BRUT 1^{ER} CRU “CUVÉE ANGÉLINE”
J. LASSALLE**

The latest release of the Lassalles’ *tête de cuvée* marries the power and drive of the vintage with a velvety texture acquired from a seven-year *élevage*. This blend of Pinot Noir and Chardonnay is a Champagne of luxury, from its decadent golden tinge to the fine, persistent bead that playfully caresses the palate. Uncorking this euphoric elixir will guarantee a ceremoniously delicious occasion.

\$89.00 PER BOTTLE

\$961.20 PER CASE

**2014 VAUCLUSE ROUGE “LE PIGEOULET”
F. & D. BRUNIER**

Le Pigeoulet is a lovely everyday red for even the most modest of circumstances, providing authentic Provençal flavors and straightforward pleasure at excellent value. The blend is mostly Grenache, sourced from around Châteauneuf-du-Pape and then aged in a combination of cement tanks and oak *foudres*. Le Pigeoulet emphasizes fruit and freshness over concentration, qualities the cool growing season accentuated: this year, we have something especially buoyant, refreshing, and dangerously easy to swallow. A total quaffer with aromas of cherry, raspberry, and *réglisse*, this could be your new house red.

\$18.00 PER BOTTLE

\$194.40 PER CASE

**2013 CHÂTEAUNEUF-DU-PAPE “PIEDLONG”
F. & D. BRUNIER**

In a region where raw power usually trumps finesse, we are fortunate that vignerons like the Bruniers are tirelessly striving to bring out the nuance inherent in some of the southern Rhône’s great *terroirs*. Their Piedlong bottling is an effort to deliver classic, stony Châteauneuf that is accessible both in price and in its early stages of life. It consists of old-vine fruit grown mainly in *galets roulés*, resulting in a mineral tension highlighted by the relative coolness of the 2013 vintage. Sleek and suave on the palate, the Piedlong culminates in a noble tannin that will remind you of the southern Rhône’s potential for wines of real finesse.

\$58.00 PER BOTTLE

\$626.40 PER CASE



VENETIAN SAMPLER

by Anthony Lynch

IDISTANTLY RECALL a childhood trip to Venice, when I was too young to revel in the wonders of art, fine cuisine, and wine. Days I would have gladly spent drifting along the city's canals on a sweetly swaying gondola were instead filled with interminable treks to tedious museums and traumatizing assaults from the hostile mob of pigeons patrolling Piazza San Marco. Today, I would give anything to return to Venice and savor its architecture, music, and prosperous food and wine scene.

Once a thriving trade hub providing a commercial gateway to the East, Venice also enjoys a strategic geographical location for the abundance of vineyards within its reaches. The nearby Alpine foothills, tempered by warm breezes from the Adriatic, create an ideal climate for viticulture across a large band of north-eastern Italy. Prosecco, ubiquitous in Venetian bars, is only the tip of the iceberg: the Veneto produces the most DOC wine of any region in Italy, and nearby Friuli-Venezia-Giulia is home to a wealth of its own traditions.

This sampler offers an introduction to the various styles produced around lovely Venezia. So get some polenta started, turn on Vivaldi, and pour yourself a glass of Venetian refreshment while you dream of a *gondoliere* rhythmically rowing you off into the sunset.

PER BOTTLE

PROSECCO SUPERIORE BRUT • SOMMARIVA	\$14.95
2014 BARDOLINO CHIARETTO • CORTE GARDONI.	14.00
2014 FRIULI COLLI ORIENTALI PINOT GRIGIO • LA VIARTE	19.95
2012 VENEZIA GIULIA MALVASIA ISTRIANA • KANTE.	35.00
2013 BARDOLINO SUPERIORE "PRÀDICÀ" • CORTE GARDONI	18.95
2009 VENEZIA GIULIA TERRANO • KANTE.	25.00

Normally \$127.85

SPECIAL SAMPLER PRICE

\$102 (a 20% discount)



© Gail Skoff

— PRE-ARRIVAL OFFER —

2014 COMTESSE DE CHÉRISEY

LAURENT AND HÉLÈNE MARTELET

by Dixon Brooke

WHEN I LAST TASTED the 2014 de Chérisey wines, I likened the experience to plunging underwater: I found myself immediately transported into another universe—in this case, one below the soil. I was in direct contact with the earth and the stones, and I felt like I was suspended underneath the ground, if only for a brief moment, before I resurfaced. Vigneron Laurent Martelet must also have this feeling from time to time: when he recently dug out a new cellar in the Hameau de Blagny, his twelfth-century Cistercian monk outpost at the top of the Côte de Beaune, he insisted on keeping a vertical wall of his underworld exposed for all to see.

In my book, there is no better compliment to the vigneron than being able to honestly say that each wine reflects its *terroir* faithfully and distinctly. A great vintage to me is one in which the stamp of the vintage does not outweigh or overpower the signature of each site or *climat*. The Martelels have fashioned another compelling range of classic and seductive white Burgundies that will transport you not simply to Burgundy, but into the depths of the land that makes Burgundy so special. Take the plunge.



PER CASE

2014 PULIGNY-MONTRACHET 1ER CRU “LA GARENNE”	\$960.00
2014 PULIGNY-MONTRACHET 1ER CRU “HAMEAU DE BLAGNY”	960.00
2014 PULIGNY-MONTRACHET 1ER CRU “LES CHALUMAUX”	960.00
2014 MEURSAULT-BLAGNY 1ER CRU “LA GENELOTTE”	960.00
2014 BLAGNY ROUGE 1ER CRU “LA GENELOTTE”	660.00

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

— PRE-ARRIVAL OFFER —

2014 LUCIEN BOILLOT & FILS

by Dixon Brooke

I LOVE THE COMBINATION of offering these two domaines together: white before red, as we like to say. The “looking-glass” *terroir* analogy with de Chérissey is certainly apropos here as well. Pierre Boillot eschews new oak and any modern techniques in his cellar that might get in the way of the authentic expression of his fine fruit; fruit that he spends each year skillfully coaxing from his old vines across an enviable palate of *climats* both north and south of Beaune. The Boillot style is one of restraint, of class, of authenticity. It is a *valeur sûre*, meaning consistently reliable for lovers of pure Burgundian Pinot.

This vintage will provide a lot more pleasure out of the gate than is typical at Boillot. For those who remember the Maume wines in Bernard’s day: there was really no sense in opening them in their first five to seven years of life, ten years minimum for the *grands crus*. Boillot isn’t this extreme, but his wines are certainly built to age, and you can count on them to do so. One night recently, a 1996 Cherbaudes showed youthful vigor at twenty years of age and provided healthy competition to all the other great Burgundies on the table. With these polished, poised 2014s, you can start to get into everything within the first few years except for Cherbaudes, Prûliers, Caillerets, and Croix Noires. At these sites, *terroir* and vine age dictate a minimum wait time, vintage be damned!



	PER CASE
2014 GEVREY-CHAMBERTIN	\$636.00
2014 GEVREY-CHAMBERTIN <i>1ER CRU</i> “LES EVOCELLES”	768.00
2014 GEVREY-CHAMBERTIN <i>1ER CRU</i> “LES CORBEAUX”	936.00
2014 GEVREY-CHAMBERTIN <i>1ER CRU</i> “LA PERRIÈRE”	936.00
2014 GEVREY-CHAMBERTIN <i>1ER CRU</i> “LES CHERBAUDES”	1,104.00
2014 NUITS-SAINT-GEORGES <i>1ER CRU</i> “LES PRÛLIERS”	1,104.00
2014 VOLNAY <i>1ER CRU</i> “LES BROUILLARDS”	792.00
2014 VOLNAY <i>1ER CRU</i> “LES ANGLES”	828.00
2014 VOLNAY <i>1ER CRU</i> “LES CAILLERETS”	960.00
2014 POMMARD <i>1ER CRU</i> “LES PREMIERS”	936.00
2014 POMMARD <i>1ER CRU</i> “LES CROIX NOIRES”	936.00

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

VALUES OF THE MONTH

by Julia Issleib

IT SEEMS that the common understanding of a “value” means something is “cheap”—as if paying a bit less were an excuse for mediocrity. Here at Kermit Lynch Wine Merchant we don’t believe in selling anything mediocre, and we would certainly not put our name on a wine we didn’t believe in. So our values are just that, wines that are full of value and quality.

2015 CORBIÈRES ROSÉ “GRIS DE GRIS” DOMAINE DE FONTSAINTE

If you’re a loyal Kermit customer, this wine probably needs no introduction. It’s one of our biggest success stories and best-selling wines and has been for decades.

It’s fresh and delicious, and it smells of apricots, grapefruit, small red berries, and sunshine. It tastes like crushed raspberries and a day on the beach. The bottles somehow seem smaller than other 750s—the wine is gone in no time. Maybe we should put a two-bottle minimum purchase in place, just to help customers avoid disappointment when they reach that last drop and can’t believe there’s no more. All of that at this price . . .

\$14.95 PER BOTTLE **\$161.46** PER CASE

2014 BOURGOGNE EPINEUIL FRANCINE ET OLIVIER SAVARY

In this cuvée, the only thing that’s “less” is the price. Everything else is “more”—the perfumes, the expression of *terroir*, and the specificity of the wine.

Bourgogne Epineuil comes from northern Burgundy, the Chablis region, not far from the Loire. So alongside its classic Burgundy Pinot Noir characteristics, the wine brings a certain northwestern character to the table: peppery aromas of peonies and roses, a certain herbal taste that makes this a racy red Burgundy that definitely does not forget where it’s from.

Terroir—Pinot Noir at this price—some thought it was no longer possible. We’re happy to prove them wrong.

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



ROSSI PIEMONTESE

by Anthony Lynch

2014 DOLCETTO D'ALBA "LA COSTA" BENEVELLI PIERO

Few things rival a good Dolcetto when we want a delicious, unassuming glass of red wine. Away with all pretension: there are no secrets to enjoying it; simply pull the cork and pour yourself a glass. It helps when it's made by a talented young *vignaiolo* with a strong attachment to local tradition. Benevelli's 2014 does exactly what it's supposed to do: refresh, soothe, and provide a satisfying foil to all sorts of cuisine. Serve this bargain everyday *rosso* anytime, anywhere.

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

2004 BARBERA DEL MONFERRATO SUPERIORE "VALPANE" • CANTINE VALPANE

The Monferrato hills are an agrarian paradise, home to a number of modestly priced gems. Barbera reigns here, and the local climate favors a rich, juicy expression. Valpane winemaker Pietro Arditì is keen to honor the estate's past by crafting Barbera the traditional way—farming naturally, fermenting with native yeasts, and aging in neutral vessels such as concrete tanks and large oak *tonneaux*. This 2004, now at age twelve, has reached optimal maturity: plump and smooth with hints of earth and spices, it is the perfect accompaniment to roasted meats and savory ragùs.

\$24.95 PER BOTTLE **\$269.46** PER CASE

2012 BARBARESCO "VICENZIANA" SILVIO GIAMELLO

Silvio Giamello's cellar in the town of Barbaresco is like a temple of fine Nebbiolo: quiet, dark, and saturated with a mystical energy that permeates the air while divine vinous scents waft up from the glass he has ceremoniously filled with a sample of the latest vintage. Silvio crafts utterly pure, transparent Barbaresco capable of wooing the senses and stirring up deep emotion in the lucky few who taste his modest production. His newly arrived 2012 is a tightly coiled treasure already emanating an ethereal perfume of ripe Nebbiolo fruit over a backdrop of bright earthiness. Don't miss this latest release from a Barbaresco maestro.

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

A PAINTER'S PALATE

EXPLORING NUANCE IN THE JURA

by Jane Berg

THE NEW CUVÉES from our beloved Jura producer François Rousset-Martin have just hit the shores of the West Coast, and we couldn't be more excited to share what he's been up to. The Jura has earned a reputation as France's greatest untapped *vignoble*, and we're thrilled to have François's wines to guide us through the region. Originally from Burgundy, François today quietly pursues his quest for *terroir* on the rugged slopes that rise up from the banks of the Jura's Seille River. Having a visual helps when getting acquainted with these wines, so try to picture the medieval village of Château Chalon off in the distance, lush pastures peppered with lazy French dairy cows, and perhaps the most charming sight to be seen—crystal-clear waterfalls trickling through the breaks in the area's craggy limestone cliffs. In this vast and diverse ecosystem, no wonder François sees infinite possibilities to express *terroir*, be it in a barrel, a cellar (of which he has four), a grape variety, or a specific parcel; he combines them in unique ways to paint as accurate a portrait as he can of this corner of the earth. All wines are organic, unfined, unfiltered, and with minimal doses (if any) of sulfur.

2014 CÔTES DU JURA "MÉMÉE MARIE"

Named after Grandmother Marie, this blend of youthful, floral Chardonnay contains just a splash of exotic *sous-voile* Savagnin. It's a great segue for the uninitiated palate into the wild world of Jura aromatics.

\$37.00 PER BOTTLE

\$399.60 PER CASE

2014 CÔTES DU JURA CHARDONNAY "GRAVIÈRES"

A glass of Gravières provides a beguiling example of the similarities between the Côte d'Or and the Côtes du Jura. Vinified from deeply burrowed, old-vine Chardonnay from limestone soil, and barrel-raised on fine lees, this wine is a reminder of François's Burgundian heritage.

\$39.00 PER BOTTLE

\$421.20 PER CASE



2014 CÔTES DU JURA SAVAGNIN “CLOS DE TRUS”

François isolates a selection of eighty-year-old Savagnin vines from this *lieu-dit* due south of Château Chalon in Nevy-sur-Seille and from its concentrated juice creates something of a hybrid wine. It begins the aging process beneath a fine veil, then lives out the rest of its days in barrel with regular topping off. This combination of the old and new schools of Jura winemaking has produced a compelling and complex creation that will treat your senses and your intellect.

\$48.00 PER BOTTLE

\$518.40 PER CASE



François Rousset-Martin

2013 CÔTES DU JURA SAVAGNIN “VEINE BLEUE DE BACCHUS—CLOS BACCHUS”

The prized parcel of Le Clos Bacchus lies at the crux of a small amphitheater of vines, just below the village of Menétru-le-Vignoble. Most winemakers lucky enough to have a piece of this pie take the traditional route and vinify an oxidative wine, but François couldn't help but see the potential for greatness in a refined, non-oxidative expression that celebrates the marriage of its seasoned Savagnin vines to chalky blue marl. There is nothing else like it.

\$44.00 PER BOTTLE

\$475.20 PER CASE

2005 CÔTES DU JURA SAVAGNIN “SOUS-ROCHE, SOUS-VOILE 10 ANS”

For a grand finale to a great meal, pull the cork on this wine and awaken a gentle giant from its ten-year slumber. This old-vine Savagnin from Château Chalon has been patiently hibernating in one of François's cool, deep cellars, so be prepared for a long tête-à-tête with a living, breathing example of Jurassic *terroir* at its best. Allow it to stretch its legs in the glass and meander into new territory as the conversation does the same. After all these years, it certainly has a lot to say.

\$89.00 PER BOTTLE

\$961.20 PER CASE

A BEAUJOLAIS COUNTRY PRIMER

JEAN FOILLARD

by Katie Dodds

ARRIVING IN THE BEAUJOLAIS is like coming home after a very long and complicated trip to find that what you were so sadly certain was a bygone era is in fact well and waiting for you. All around you is history untouched. The mists are as low and cool as you remember them from your childhood; the worn signposts bear the same inscriptions as the day you learned to drive your great-uncle's *enjambeur* tractor; a daisy chain of Citroëns and Renaults winds up the hill behind you. With bated breath, the whole town still awaits the annual village ball, where lasting marriages start with a caught glance across the town hall.

In this setting, Jean Foillard makes beautiful, welcoming wines, which seems intuitive when you see the man in his natural habitat. Turning into the courtyard of his family home in the Beaujolais countryside, signs of *joie de vivre* are everywhere: scattered leftovers of a *pétanque* game, a couple muddy vans of neighboring winemakers, and cellar hands intensely debating pruning techniques over a glass of unfinished wine. Laughter from the tasting room pulls you inside. There are old friends—often a Thévenet or a Lapierre—and new faces of seasonal interns, passing journalists. Dozens of bottles line the table, and timely as you may be, you're already late to the party (though everyone is sure glad you're there).

Jean's wines, like the Beaujolais itself, have a way of bringing you squarely home. Each *cuvée* is unmistakably from here. The wine smells like the earth right before it rains and tastes like the pine forests high on the hills and the wild fruits in the underbrush. With vines unaltered by herbicides or pesticides, and every grape cluster twisted from the vine by hand, this is pure Beaujolais, and there is nothing better.

2013 FLEURIE

Fresh hay on the nose, wet wheat field and moss. Light and living, charged with herbs, cranberry, and strawberry.

\$49.00 PER BOTTLE

\$529.20 PER CASE

2014 MORGON "CÔTE DU PY"

Serious minerality, with earthy stone and plum notes. Dusty tannins and a long evolution in the glass that keeps you studying.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2013 MORGON “LES CHARMES” EPONYM’

Summery and sprightly: the most ethereal of the cuvées, hinting at violet and thyme or a chilled herbal tea.

\$39.00 PER BOTTLE

\$421.20 PER CASE



Jean Foillard

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.

PRESORTED
FIRST-CLASS MAIL
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

KERMIT LYNCH
WINE MERCHANT
1605 SAN PABLO AVE.
BERKELEY, CA 94702-1317
510 • 524-1524
WWW.KERMITLYNCH.COM



OPEN • TUESDAY–SATURDAY 11 A.M. TO 6 P.M.
SHOP ONLINE • SHOP.KERMITLYNCH.COM

RAIDING THE CELLAR OF NICOLE CHANRION, PART 2

by Anthony Lynch

2004 CÔTE-DE-BROUILLY DOMAINE DE LA VOÛTE DES CROZES

Many of you enjoyed last year's offer of Nicole Chanrion's 2006, so why not repeat the experience? Nicole is a small woman who makes big, manly Beaujolais—wines that age very well notwithstanding their early-drinking charm. This multidimensional red proposes a firm and earthy tannin, with an impression of verticality upholding layers of dark spice, faded flowers, and a whisper of schist-infused Gamay fruit. Try it alongside Nicole's 2014, now in stock, to see the difference ten years makes in traditional *cru* Beaujolais from a consistently great grower.

\$35.00 PER BOTTLE

\$378.00 PER CASE
