

KERMIT LYNCH WINE MERCHANT

FEBRUARY 2017



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VERDICCHIO AT ITS FINEST ■ 2015 COLINS PRE-ARRIVAL
INTRODUCING LUIGI GREGOLETTO
ARTISAN VIGNERONS

ARTISAN VIGNERONS

IN DEFENSE OF PRICES

by Anthony Lynch

WE TAKE PRIDE in the bargains in our portfolio, but from time to time we cannot resist buying wines that some people would deem expensive. Our intention is not to gouge or cheat; in fact, we regret that something like wine, a product of the earth whose purpose is to unify and provide indiscriminate pleasure to all regardless of creed, color, and class, can be inaccessible by virtue of price or rarity. But rest assured that in most cases, the vigneron in question is not living a glamorous lifestyle with fancy cars and diamond rings.

Certain wines, like *grand cru* Burgundies and classified Bordeaux growths, are expected to demand a very high price—after all, these have long been considered to be among the most prestigious bottles in the world. Given that vineyard land for *grand cru* Burgundy sells for almost \$2 million per acre, the price tag on these wines might begin to make sense. But what is the justification for the steep cost of wines from places where the cost of land is more humane, such as the Languedoc, Veneto, or Corsica? Or even Bandol, where a prized *terroir* is selling for about \$65,000 per acre?

In rural areas of France and Italy, many vigneron live entirely off of a very modestly sized plot of land—some as little as two hectares (five acres). Those with whom we have chosen to collaborate are fully committed to crafting the best wine possible, which comes with its share of economic sacrifices. They eschew chemical products in the vineyard in favor of full-time salaried workers. A hired team picks grapes over the course of weeks instead of the violent, albeit speedy, job of a mechanical harvester. The search for complexity and concentration often results in very low yields—sometimes from ancient, unproductive vines—so while the cost of land may not be as high as in Burgundy, the resulting volumes produced are barely sufficient to support a family.

Working such small plots of land completely by hand entails high costs of production, so artisanal vigneron must charge what they need in order to get by. These micro-productions represent their entire livelihood, and you can bet they are not living large: many resort to canning their own food and curing meats for cost-effective (and delicious) solutions to supporting their family through a given year. While it pains us to know that the shelf price of such wines makes them out of reach for numerous consumers, we take comfort in knowing a dedicated and honest farmer is subsisting off his or her labor. Just as we have come to expect to pay more for top-quality organic farmers' market produce, these hand-crafted, sustainably farmed wines from small-scale artisans also demand a premium. We hope you keep this in mind the next time you are browsing our store shelves.



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— PRE-ARRIVAL OFFER —

MICHEL AND BRUNO COLIN

by Dixon Brooke

VINTAGE 2015 IS A HISTORIC ONE for this Colin family in Chassagne, as Michel has announced his retirement and the fact that this will be the last vintage sold under the Colin-Deléger label. Bruno sure seems ready to step in where Michel is leaving off, judging from the single greatest tasting of young Colin wines I have ever experienced: Bruno's 2015s, which in early December were assembled, tuned up, and set to be bottled.

The vintage is a breathtaking one for white Burgundy. The reds have received a lot of merited pre-release hype, but the whites were the big question for me—now I have a definitive response. It is truly a complete vintage *chez* Colin, with the concentration of a warmer vintage allied to incredible *terroir* transparency and striking energy and nerve. There isn't the slightest lack of freshness. It is as complete a vintage as we are likely to see this decade. Bruno's lineup, a who's who tour of Chassagne's greatest *crus*, was a highlight of my trip to Burgundy. I, for one, am looking forward to enjoying these wines over many years.

BRUNO COLIN

PER BOTTLE

2015 CHASSAGNE-MONTRACHET	\$70.00
2015 CHASSAGNE-MONTRACHET 1ER CRU "LA BOUDRIOTTE"	105.00
2015 CHASSAGNE-MONTRACHET 1ER CRU "LES CHENEVOTTES"	105.00
2015 CHASSAGNE-MONTRACHET 1ER CRU "LES CHAUMÉES"	105.00
2015 CHASSAGNE-MONTRACHET 1ER CRU "LA MALTROIE"	105.00
2015 CHASSAGNE-MONTRACHET 1ER CRU "EN REMILLY"	119.00
2015 CHASSAGNE-MONTRACHET 1ER CRU "LES VERGERS"	105.00
2015 CHASSAGNE-MONTRACHET 1ER CRU "MORGEOTS"	105.00
2015 CHASSAGNE-MONTRACHET 1ER CRU "BLANCHOT DESSUS"	133.00
2015 PULIGNY-MONTRACHET 1ER CRU "LA TRUFFIÈRE"	160.00

DOMAINE COLIN-DELÉGER

2015 CHASSAGNE-MONTRACHET 1ER CRU "EN REMILLY"	\$116.00
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Pre-arrival terms: Half-payment due with order; balance due upon arrival.

Please inquire about availability of magnums.

SOUTHWEST

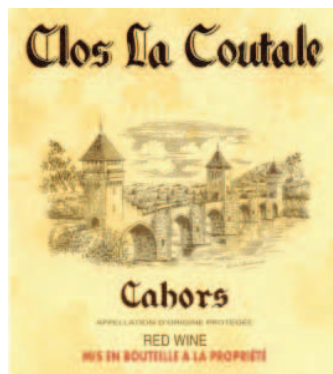
by Anthony Lynch

2014 CAHORS • CLOS LA COUTALE

A stronghold of ancient Rome, the town of Cahors consequently has a long history of viticulture, dating back to around 50 BC. Over the centuries, its notoriously inky red wine enjoyed significant success, thanks to its ability to withstand long shipping journeys to distant markets across Europe. We're pleased to announce the 2014 from La Coutale has just completed its journey and is now available in our store! The new vintage is remarkably plush, pretty, and easy to swallow—Malbec is indeed capable of elegance over jamminess. No wonder the locals and their loyal clients across the globe have been drinking the stuff for more than two millennia!

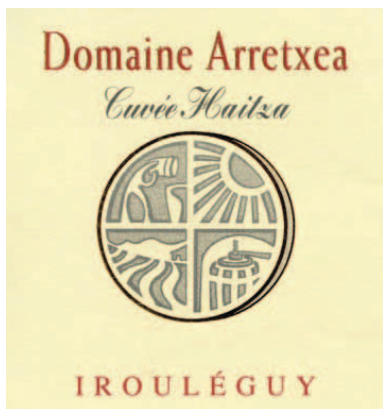
\$14.95 PER BOTTLE

\$161.46 PER CASE



2006 IROULÉGUY ROUGE "CUVÉE HAITZA" DOMAINE ARRETXEА

For years we've been nagging you to lay down some of Arretxea's Irouléguй, and finally we have the liquid proof that these singular Basque wines deserve a place in your cellar. This 2006 Haitza has aged at a glacial pace: still black in color and saturated with wild fruit and grippy tannins, it has many years of life ahead. With some time in a decanter, a different beast emerges, its perfume suggestive of elderberry, wildflowers, pink peppercorn, and espelette, while the mouthfeel reaches a heavenly velveteen apex. Structurally speaking, we are in the realm of old-school Cornas, while the caliber of craftsmanship at play is on par with greats like Clape and Verset.



\$49.00 PER BOTTLE

\$529.20 PER CASE

INTRODUCING LA MARCA DI SAN MICHELE

VERDICCHIO FROM LE MARCHE AT ITS FINEST

by Dixon Brooke

THE LITTLE VILLAGE OF CUPRAMONTANA, perched high in the hills of Italy's Le Marche region, within view of the Adriatic Sea to the east and the Apennine Mountains to the west, is the birthplace of this young, exciting estate. Founded by the children of an old winemaking family who struck out independently to create organic wines of great character and integrity, La Marca is the alliance of this region's strong and proud history with the best possible vision for its future. In the right hands, the Verdicchio grape is capable of making one of Italy's finest white wines—the hands of this family have just the right touch.



2015 VERDICCHIO DEI CASTELLI DI JESI “CAPOVOLTO”

Capovolto is aged exclusively in stainless steel and is the estate's younger-release Verdicchio that is aromatic, fruit-driven, and ready to enjoy immediately. It is medium-bodied and versatile at table, with fresh citrus, spring flowers, stimulating acidity, and succulent pit fruits.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2014 VERDICCHIO DEI CASTELLI DI JESI RISERVA “PASSOLENTO”

This wine takes its time throughout every stage of the production process. Picked carefully, fermented slowly with wild yeasts (including full malolactic fermentation), aged in large Slavonian oak *botti*, and bottled unfiltered, Passolento deserves to be decanted and savored with fine cuisine, and it has development potential in your cellar.

\$32.00 PER BOTTLE

\$345.60 PER CASE

WHITE BEFORE RED

DOMAINE DE LA CADETTE

by Emily Spillmann

"Pleasure in the job puts perfection in the work." —ARISTOTLE

2015 BOURGOGNE VÉZELAY "LA CHÂTELAINE"

Taking pleasure not only in the finished wines but also in the hard work that goes into making them so good is a common thread among our producers. No one better exemplifies that than Valentin Montanet, the fun-loving, down-to-earth—and freakishly intelligent—vigneron from Vézelay. He's the kind of guy you feel you've known for years, probably because he skips small talk in favor of candid winegrowing observations. Like him, his wines have too much to say to bother with chitchat. Take the 2015 Bourgogne Vézelay, for starters. (Actually, it would be perfect *with* starters.) The nose is so fresh, the palate so pure, and the finish so clean that one sip leads effortlessly to another, and another until you'll be eager to open a red of equal promise.

\$28.00 PER BOTTLE

\$302.40 PER CASE

2015 BOURGOGNE ROUGE "CHAMPS CADET"

As luck would have it, Valentin has just the thing, although you need to act quickly because there won't be much of it in the coming months. Northwest Burgundy, like the Côte d'Or, was hit hard by frost and hail last year, making this 2015 Champs Cadet the last of our stock from a normal-sized harvest. (Eternally optimistic and with typical craftiness, Valentin responded to nature's blow by expanding his *négoce* project, La Soeur Cadette—but more on that in a future newsletter.) Partially whole-cluster-fermented, aged in neutral oak, and bottled unfiltered, this expressive, fruit-forward Bourgogne *rouge* is quite simply flawless: a true testament to the pleasure Valentin derives from his work.

\$32.00 PER BOTTLE

\$345.60 PER CASE



AMBITIOUS LOIRE WHITES

by Dixon Brooke

2013 MUSCADET SÈVRE ET MAINE “GORGES” DOMAINE MICHEL BRÉGEON

This bottling represents the realization of Michel Brégeon’s lifelong dream to elevate the wine of Muscadet to a loftier status than a simple oyster sipper. He was blessed with the appellation’s greatest *terroir*, the metamorphic ocean bed-rock known locally as *gabbro*, and has consistently observed over time a remarkable aging potential in his wines that rivals any other white from France. Now,



finally, as the appellations are being created to valorize the region’s best *terroirs* (in this case, Gorges), Michel is able to sell a tiny proportion of his production in the best years at its true worth. This wine can be decanted and enjoyed now or aged for ten years or more in bottle for a truly exceptional Melon de Bourgogne experience.

\$40.00 PER BOTTLE

\$432.00 PER CASE

2013 VOUVRAY “LE PORTAIL” • CHAMPALOU

I boldly declare this wine to be one of the grandest Vouvrais in production today, and (as follows) one of the world’s best dry Chenin Blancs. Portail is a tiny vineyard planted on pure chalk on the main plateau above the town of Vouvray. The vineyard’s roots burrow all the way down into the ceiling of the Champalou cellars below. Fermented and aged in 500-liter *tonneaux*, Portail after several years in bottle blossoms into a racy, classy, exuberant, complex dry white that has its place at table alongside the greats from Burgundy and Alsace.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2014 SANCERRE “LES CRIS” • SIMON CHOTARD

Simon Chotard from Sancerre has his own ideas about producing white wine that can rival the best from the other top appellations of France. His process is simple: take older-vine Sauvignon Blanc planted on a superb slope of chalky limestone, crop it at a reasonably low level, age it in acacia *demi-muids*, and—*voilà*—a mind-bending effort that redefines what this standard-bearer appellation for French white wine is capable of. Simply gorgeous, the Cris is sublimely perfumed, generous on the palate, and long and saline on the elegant finish.

\$39.00 PER BOTTLE

\$421.20 PER CASE

RED APPELLATIONS OF THE LOIRE

by Anthony Lynch

2015 BOURGUEIL “TRINCH!” • C. & P. BRETON

This is the most ethereal and quaffable of Catherine and Pierre Breton’s reds, and the name says it all. For those of you unfamiliar with antiquated German beer hall idioms, it means *Cheers!*, and the word was famously popularized by the sixteenth-century French scholar Rabelais, who shouted the term *ad nauseum* with his drinking buddies. This supple, peppery Cabernet Franc is designed to slide down your gullet with such ease you may not even notice. Give it a light chill before you quaff away.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2015 CHINON “BEAUMONT” • C. & P. BRETON

The clay and limestone soils of Beaumont confer this Chinon with good structure and extremely fine tannins, a combination that allows immediate access as well as the potential for further development in bottle. Today you can expect a silken mouthful of earthy forest berries, smoke, and spice, followed by a gentle finish that leaves the senses charmed. This cuvée epitomizes the Bretons’ *terroir*-specific approach to winemaking and highlights the couple’s mastery of viticulture and vinification.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2015 SAUMUR CHAMPIGNY “LES ROCHES” THIERRY GERMAIN

I recall my first-ever sip of one of Thierry Germain’s wines, in a hip Paris restaurant not too long ago. Thunderstruck, my dining partner and I locked eyes. I don’t know about her, but I began to salivate uncontrollably, while my head filled with existential questions about life, love, wine, and my lifelong love of wine. As you’ll see with this Cabernet Franc, Thierry’s cuvées provide the rare combination of intellectual stimulation with unbridled sensory gratification—they are hard not to like, no matter how much you choose to nerd out. This red, with its perfect balance of crisply defined red fruit, fresh acidity, and silky tannins, makes for a great introduction to the domaine.

\$27.00 PER BOTTLE

\$291.60 PER CASE

FOLLIN-ARBELET PREMIERS CRUS



by Dixon Brooke

FRANCK FOLLIN-ARBELET is one of our most exciting and talented growers in Burgundy. He simply does everything right, and I mean everything. A true artist, he is the type of grower you can seek for years without finding: exactly what we look for here at KLWM. I couldn't feel luckier, or prouder, to represent him in the United States.

2014 PERNAND-VERGELESSES 1ER CRU "LES FICHOTS"

Franck is soon to expand his production of Pernand *blanc*, including a *premier cru* site, which I am awaiting with great impatience. He has worked this Pinot Noir vineyard since I have known him, and it always produces his most seductive, forward, and immediately pleasurable cuvée. It is a gratifying foil to his very serious Aloxe Cortons.

\$56.00 PER BOTTLE **\$604.80** PER CASE

2014 ALOXE-CORTON 1ER CRU "CLOS DU CHAPITRE"

Only a few growers work this holy *terroir*, a small *clos* in front of the Aloxe church in the center of town. Franck's style brings out its charms and presence faithfully. Delicacy, grand finesse, sneaky depth, noble tannin, class and more class—Follin's wines are *le vrai Pinot*, one of the holy grails for wine lovers, Pinot as it can only be produced here in Burgundy.

\$76.00 PER BOTTLE **\$820.80** PER CASE

2014 ALOXE-CORTON 1ER CRU "LES VERCOTS"

Vercots is Franck's *premier cru* with *grand cru*-like aging potential. Always showing a more pronounced tannic structure than its two brethren above, Vercots demands a minimum of five years in a good cellar and is at its best after ten. Ask us about older vintages, as we've thought to put a few aside. This is classic red Burgundy at its finest.

\$76.00 PER BOTTLE **\$820.80** PER CASE

*Please inquire about Follin's grands crus from Corton,
Corton-Charlemagne, and Romanée Saint Vivant.*

PIEMONTE

by Anthony Lynch

2015 ROSSO DEI DARDI • A. & G. FANTINO

The Fantino brothers of Monforte d'Alba bottle this young-vine, tank-aged Nebbiolo as a way to capture all the variety's alluring aromatics without the hefty structure and price tag of a Barolo. The 2015 edition is chock-full of flowers and ripe, juicy Nebbiolo fruit, inviting you in with its lively perfume and kindly asking to be casually gulped down for the simple sake of deliciousness. Drink it cool.

\$19.95 PER BOTTLE

\$215.46 PER CASE

2015 BARBERA D'ALBA "BRICCO RAVERA" BENEVELLI PIERO

Typically in Piemonte, the top sites are reserved for Nebbiolo, but in Massimo Benevelli's vineyard, Barbera enjoys a privileged position alongside his prized Nebbiolo rows in the upper portion of the south-facing Ravera *cru*. Massimo describes the 2015 as "a great year, rich and full, well-structured but at the same time soft and velvety." In other words, just the balance we look for in fine Piemonte reds! It gets along nicely with red sauces and pretty much any meat; don't forget to stash away a few bottles for a very pleasant surprise five or so years from now.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2012 BAROLO "LAZZAIRASCO" GUIDO PORRO

Guido Porro may be the best Barolo producer you've never heard of. A quiet fellow most content to work away in his steep Serralunga d'Alba parcels, Guido rarely goes on tour with his wines, and his website has been "under construction" for at least the last five years. There is no secret formula that makes his wines taste so good; Guido is simply a hardworking traditionalist who makes Barolo the old-fashioned way. Lazzairasco is a sun-soaked amphitheater that gives correspondingly rich, lush, powerful Baroli, loaded with sumptuous ripe fruit and streaked with notes of tar and tea. It drinks well young, but there is certainly no hurry to uncork this big, bad beauty.

\$47.00 PER BOTTLE

\$507.60 PER CASE

LUIGI GREGOLETTO

WINEMAKER OF THE YEAR

by Kermit Lynch

IN VENICE LAST WINTER, Gail and I began dinner with a bottle of Prosecco. I liked it so much I wanted to import it and have some at hand. Now I learn from a Slow Food press release that our new Prosecco maker won the prestigious FIVI Winemaker of the Year Award.

He follows organic principles and makes Prosecco from an antiquated family recipe. No one else in the Prosecco zone does it his way. That is only one reason to try his—to learn what Prosecco used to taste like, before technology.

I like Prosecco, and I like the idea of Prosecco—a light sparkling wine, a fun wine, sort of like a cheerful *divertimento*. You're smiling, suddenly, even though nothing is funny.

If Quintarelli made Prosecco, he'd make it like Gregoletto! I say that because Valpolicella can be great fun, but when you uncork a Quintarelli Valpolicella, your fun becomes a profound experience. Deep fun, anyone? The *antico* style? Sign me up. The wisdom of our ancestors was obviously not all solemn. Levity, frivolity, and Prosecco's sparkle had a place in olden times, too.

When he won the award, the press release stated, "Luigi Gregoletto represents the type of winemaker that aims to be the guardian, not the ruler, of his land. He represents the people that are ambassadors of a territory, wealthy in knowledge and passion, an example of the past, and a guiding light for the winemakers of the future."

The family domaine was founded in 1600, and Luigi himself so far has vinified half a century of vintages.



2015 PROSECCO TREVISO "SUI LIEVITI"

Indigenous yeasts, bottled *sur lie*. Yes, it's alive and kickin', so every bottle will be different—all in the family, but each sparkling and evolving at its own pace. If the bottle has sediment:

1. Decant it, but you lose some sparkle.
2. Luigi pours the final gulp into his risotto pot.
3. It won't hurt at all. It nourishes the wine, maybe you, too.
4. My son gently turns the bottle over once or twice because he likes the flavor of the sediment in each pour. It must be in his DNA.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2015 COLLI TREVIGIANI VERDISO

This is Luigi's still white—a staff favorite at the moment. Nope, no bubbles this time. It is the closest thing to Quintarelli's fabulous dry white that I have found. Prosecco is a starter, the opener, while his Verdiso is a table wine, sorta fleshy, sorta sassy.

\$18.00 PER BOTTLE

\$194.40 PER CASE



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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 VALUES

by Clark Z. Terry

2016 CORBIÈRES ROSÉ “GRIS DE GRIS” DOMAINE DE FONTSAINTE

Two whole months. That’s how long we’ve been sold out of the Fontsaïnte Gris de Gris rosé—nearly an eternity for some of our clients. But wine is not a widget. It’s a finely crafted agricultural product, and supply is dependent on the whims of nature. Though we’d like to have this wine available year-round, its selling out is a useful reminder that even our most widely available wines are hand-crafted and limited in production.

The 2016 Gris de Gris is delicate and lively, featuring light strawberry fruit and just a touch of Languedoc *garrigue*—refreshment restored, once again.

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

2015 PAYS D’OC ROUGE “LES TRAVERSES” CHÂTEAU FONTANÈS

When it comes to wine, Cyriaque Rozier is a serious man. He’s well traveled, his cellar is filled with wines from across France, and he’s the winemaker not only at his own domaine, Château Fontanès, but also at the famed Languedoc winery Château La Roque. He is studious in his craft and incredibly hardworking—a combination that year after year yields stunning results.

The Fontanès Cabernet Sauvignon bottling, from vines planted in the 1970s, is one of those rare “Top that!” wines. No, really—just try to find another Cabernet for under \$15 that will bring you as much pleasure as this wine does.

\$14.00 PER BOTTLE **\$151.20** PER CASE

2015 VENTOUX ROUGE “MÉGAPHONE” FRÉDÉRIC & DANIEL BRUNIER

If beautiful wines come from beautiful places, then the Brunier family’s Méga-phone bottling might top our list of greatest values. The vineyard from which it is sourced is tucked away in a small canyon on the far side of the Dentelles from Gigondas, with contoured hills of vines, cypress trees that provide a bit of shade, and *cigales* chirping away throughout most of the summer. All that beauty translates to the wine—bright ruby fruit, just enough tannic grip, with a dose of black olive and a hint of rosemary.

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

MONTE BIANCO

by Chris Santini

FOR DECADES, Jean-Charles Abbattucci could see from a window of the family home a steep, barren slope. In this remote corner of deep-country Corsica, where the climate may be hot and dry, the rolling hills are nonetheless covered with abundant green shrub and native grasses—so much so that this slope stood out like a sore thumb, a blemish. Not a blade of grass, not a single plant would grow there. Too much granite and too poor a soil? Too much erosion? No one really knew. Over time, the family gave the white, rocky slope the moniker *Monte Bianco*, which in Corsican means “white hill,” and viewed it as a bit of a challenge. Jean-Charles’s father tried in vain to plant various vines on various rootstocks on the slope. Nothing took, not even for a single season. Years later, when Jean-Charles took over, he was eager to prove his capability and promptly planted the hill once again, only to watch his vines shrivel and die, just as his father’s had. The *Monte Bianco* was deemed untamable, and the project was shelved.

Fast-forward fifteen years, during which time Abbattucci has painstakingly implemented and developed biodynamic agriculture to a whole new level on his estate. The methods are applied not only to vines but to all the flora and fauna, every inch and every aspect of the domaine being imbued in the process. Farmers and vigneroni near and far regularly make pilgrimage to Abbattucci to witness all this for themselves.

So to come back to our impossible slope here, Abbattucci decided to give it one last try, this time with full biodynamic accoutrement. Amazingly, it took. It didn’t simply take, it thrived. Within a few years, the “white hill” was awash in vigorous vines, green grass and shrubs between the rows. The *Monte Bianco* had finally found harmony with its surroundings. Jean-Charles insists that this success is the indisputable evidence of the potential and power of biodynamics. I would go one step further and say that it also provides indisputable evidence of the otherworldly taste biodynamic wines can bring. Traditional tasting notes cannot do justice to this wine. There’s something more here than simple tastes or sensations. Never in my life have I tasted a wine so alive, so light to the touch yet able to express so much. The *Monte Bianco* talks without speaking, and screams without raising its voice, as the old song notes. Sciaccarellu has never had so much to say, so take a listen.



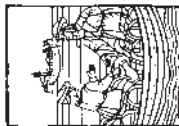
2014 MONTE BIANCO ROUGE
DOMAINE COMTE ABBATUCCI

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NOT FOR THE PURITAN

by Anthony Lynch

2015 RÉGNIÉ “GRAIN & GRANIT” CHARLY THÉVENET

Régnié is undoubtedly one of the most mysterious *crus* of Beaujolais—can anybody even pronounce it? (It goes something like rain-YAY.) In a typical year, it could be considered a Morgon *lite*, borrowing elements from nearby Fleurie and Brouilly to give a bright, aromatic wine with a typically spicy, mineral note. Vintage 2015, however, proves that well-made Régnié like this can compete with the Beaujolais’ top bottlings from its most structured and long-lived *crus*. The weight and luscious fruit on the palate rival great Morgon, while the earthy finish is like chewing on liquid granite. There is also a raunchy, wild side to it—puritans beware.

\$32.00 PER BOTTLE

\$345.60 PER CASE