

# KERMIT LYNCH WINE MERCHANT

APRIL 2017



*Fresco at Villa di Geggiano*

© Gail Skoff

---

45TH ANNIVERSARY PARTY!

ARTISANAL OLIVE OIL ■ 2015 LUCIEN BOILLOT P-A

THREE WINES, THREE RECIPES: LOIRE REDS

— 45TH ANNIVERSARY PARTY —

# OYSTERS! SAUSAGES! WINE!

## WITH SOME ASTONISHMENT,

I learn that my wine business is forty-five years old. I'm not sure what to say about that. "Glad to have made it this long" won't generate much excitement. Glad I am, however. I almost didn't have the chance to even imagine opening a wine shop—if the Berkeley post office back then hadn't refused my desperate application for employment, I would probably be a retired postman possessing not nearly the wine cellar I do now.

I'd also like to say, let's get together and celebrate for some reason or another—oh yeah, the little matter of KLWM's 45th anniversary! Let's close the parking lot to cars like we used to, fire up the grill, uncork some fun wines, and toast what human-kind has so far been kind enough to leave for us of this beautiful little planet.

Our parking lot parties are my idea of fun. The aroma of cooking and smoke fills the air, and people begin settling in with plates of food and glasses of wine. The noise level of group chatter grows louder and happier as lunch continues and is music to my ears. People having fun is a beautiful sound. That's one reason I hate loud music in restaurants—I like the noise dining and drinking inspire. And one more toast:

*Here's to you, wine.*

*You've opened a lot of doors for me and saved me  
from a possibly bleak, uncertain future.*

Hope to see you soon.

**SATURDAY, APRIL 29**

**11 A.M. TO 4 P.M.**

*Event presented by Curt Clingman  
and Bartavelle Coffee & Wine Bar*



---

— PRE-ARRIVAL OFFER —

## 2015 LUCIEN BOILLOT & FILS

by Anthony Lynch

BURGUNDY'S PROBLEMS—a string of tiny harvests, correspondingly high prices, and increasing pressure from outside investors threatening the livelihood of long-established vigneron families—can be all but forgotten once one steps down into the cool, quiet Boillot cellars in downtown Gevrey-Chambertin. In this world of utter tranquility, the gracious and soft-spoken Pierre and his wife, Sophie, offer an all-out *terroir* journey through the most esteemed Pinot Noir-growing villages on the planet.

Tasting with the Boillots is an educational and often transcendental experience. Burgundy lovers will rejoice at the opportunity to taste firsthand the nuances between Volnay, Pommard, Gevrey, and Nuits and then delve deeper into the subtleties of various *climats* within each village. Pierre and Sophie are there to expound the fine details of each individual parcel, allowing the taster to draw the connection between the character of a *lieu-dit* and the wine it produces.

The perfume of the wines fills the air—sometimes sneaky and elegant, other times firm and brash, expressing a range of personalities from a delicate finesse to virile bravado. This is traditionalist red Burgundy at its best, and 2015 is one for the ages: the noble Pinot attains a grandiose, even regal expression from these exalted soils, offering profoundly rich, pure fruit that envelops the palate with an exquisite balance of fresh acidity and fine-grained tannins. Generous and forthright, these wines will drink well young, while there is no shortage of underlying structure to carry them through the years with ease.

Things may be unsettled in Burgundy, but fear not—the deep-rooted traditions that have spawned wines like these are still very much alive.

	PER CASE
2015 GEVREY-CHAMBERTIN . . . . .	\$708.00
2015 GEVREY-CHAMBERTIN “LES EVOCELLES” . . . . .	840.00
2015 GEVREY-CHAMBERTIN IER CRU “LES CORBEAUX” . . . . .	1,044.00
2015 GEVREY-CHAMBERTIN IER CRU “LA PERRIÈRE” . . . . .	1,044.00
2015 GEVREY-CHAMBERTIN IER CRU “LES CHERBAUDES” . . . . .	1,224.00
2015 NUITS-SAINT-GEORGES IER CRU “LES PRÛLIERS” . . . . .	1,224.00
2015 VOLNAY IER CRU “LES BROUILLARDS” . . . . .	876.00
2015 VOLNAY IER CRU “CLOS DES ANGLES” . . . . .	924.00
2015 VOLNAY IER CRU “LES CAILLERETS” . . . . .	1,140.00
2015 POMMARD IER CRU “LES FREMIERS” . . . . .	1,044.00
2015 POMMARD IER CRU “LES CROIX NOIRES” . . . . .	1,044.00

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

---

---

# BRILLIANT 2015 LOIRE WHITES

by Anthony Lynch

**T**HE 2015 VINTAGE in the Loire Valley was nothing short of ideal. Thanks to a near-perfect growing season, the resulting wines flaunt pure, generous, palate-coating fruit along with a lovely acidity that provides a crisp, refreshing balance. Here are four of my favorites.

## 2015 SANCERRE “CÔTE DES EMBOUFFANTS” ROGER NEVEU

Expect a wave of bright, citrusy fruit to gently roll over your palate until a taut, chalky finish reminds you: this is Sauvignon Blanc viewed through a limestone lens. A guaranteed mouth-waterer.

**\$24.00** PER BOTTLE

**\$259.20** PER CASE

## 2015 VOUVRAY • CHAMPALOU

Ever dreamt of sinking into a puffy cloud of Chenin Blanc? Supple, fine, and seductively perfumed with sweet golden plums, the 2015 Champalou *sec* is as tender and comforting as a fluffy Vouvray pillow. It does not smell woolly, but it may well make you feel warm and fuzzy inside.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE

## 2015 SAVENNIÈRES • CHÂTEAU D’EPIRÉ

The sunny conditions in 2015 gave Epiré’s *blanc* the chance to come out of its shell and offer its charms to all. Normally defined by a firm, stony austerity, this Pineau de la Loire in 2015 is a bit more joyful and expressive in its demeanor. *Terroirists* out there, don’t worry: you’ll still get your dose of edgy Savennières slate, with acidity and flesh to match—a whole lotta wine for the price.

**\$21.00** PER BOTTLE

**\$226.80** PER CASE

## 2015 MUSCADET SÈVRE ET MAINE “SUR LIE” DOMAINE MICHEL BRÉGEON

“This goes down just like water, only it tastes much better!” exclaimed a friend, upon tasting the new Brégeon Muscadet. “If all water tasted like this, I would stay much more hydrated,” added another. It is Muscadet as it was meant to be: bracingly crisp, clean, faintly salty, and enriched with a subtle hint of sunshine.

**\$18.95** PER BOTTLE

**\$204.66** PER CASE

---





© Gail Skoff

---

---

# ITALIAN WHITES, FRESH FROM THE FARM

*by Dixon Brooke*

## 2015 FRIULANO “LA DULINE” VIGNAI DA DULINE

If you really want to experience the heart and soul of the native Friulian varieties, you must get to know Duline. The viticulture is impeccably thought out and executed; there is no artifice in the cellar; and, importantly, their *terroirs* are both world-class and have been organically farmed for decades. So you get the fruit and the stones in all of their wines. This Friulano is such a great case in point—to me it begs for a paper-thin, bright pink slice of prosciutto di San Daniele. Apricots and nuts on the nose, unctuous texture, bone dry, long, stony, salivating finish.

**\$45.00** PER BOTTLE

**\$486.00** PER CASE

## 2015 PIGATO “CÀ DA RENA” • PUNTA CRENA

Punta Crena has come to be one of the most reliable names in white wine here at KLWM. Every single year, whatever the challenges Mother Nature comes up with, we can count on the Ruffino family to deliver crisp, refreshing, delicious white wines from their stony terraces clinging to the cliffs above the Mediterranean along the Ligurian coast. There are few places more beautiful on earth, and this shines through in the glass. Our friends at Punta Crena have truly figured out how to bottle happiness.

**\$27.00** PER BOTTLE

**\$291.60** PER CASE

## 2015 VALLE D'AOSTA PETITE ARVINE CHÂTEAU FEUILLET

The Valle d'Aosta's steep granite slopes near Monte Bianco are among the world's most impressive vineyards in the context of man vs. nature. Germany's Mosel and France's Haute-Savoie come to mind, as well. These vines are literally clinging to mountainsides. A Swiss variety, Petite Arvine, found a home here, and delivers a wonderfully aromatic white with pleasant fleshiness to go along with the bracing, saline finish that cleanses the palate like a gurgling mountain stream.

**\$29.00** PER BOTTLE

**\$313.20** PER CASE

---

---

# RHÔNE, FROM NORTH TO SOUTH

by Chris Santini

## 2014 CÔTE-RÔTIE “LA BOISSELEE” BARRUOL / LYNCH

Hard to believe, but by the 1960s most of the Côte-Rôtie was abandoned to wild brush. One could earn far more money growing apricots along the Rhône than one could growing grapes on the slopes above. What was once celebrated the world over had quietly slid into oblivion. Thankfully, a few growers weren't fazed and carried on, earning neither fame nor fortune in return. Even the French had forgotten about Côte-Rôtie, the only remaining clients being local industrial workers who paid pennies for the privilege. Kermit and a fortunate few found their way here in the 1970s, tasted what was then largely a floral, earthy, complex, and sometimes gamey style, and had the foresight to bring it back to market. Slowly the jewel was rediscovered. Soon, though, everyone wanted to make Côte-Rôtie “great” again, which many interpreted as powerful, strong, sucker-punch wines. The old, rustic style began to fade away.

Along came Louis Barruol, with a near-fanatical obsession for the Côte, its *terroirs*, and its lore. Louis channels the Côte-Rôtie of yore in his vinifications, with a few seemingly simple yet essential guidelines: select grapes from the greatest *terroirs* (there is indeed a hierarchy, much like in Burgundy, although not codified here), use only Petite Serine (an older, heirloom type of Syrah), whole-cluster bunches (the stems are essential), short macerations, and indigenous yeasts. The result here has some meaty “roast” and concentration (which its name implies) and a rustic side (the stems?), all within a soft velvet glove.

**\$79.00 PER BOTTLE**

**\$853.20 PER CASE**

## 2014 CHÂTEAUNEUF-DU-PAPE ROUGE “PIEDLONG” • FAMILLE BRUNIER

Speaking of great *terroirs* . . . Piedlong, the highest parcel of Châteauneuf-du-Pape, may be the best there is for Grenache. This cuvée is really a showcase for Grenache at its finest: while there's plenty of the brawn and masculinity one would expect, with this *terroir* it's “on the rocks,” so to speak, cool, drinkable, bright, and lively. There's also a splash of Mourvèdre in there, from the neighboring Pignan parcel, which contributes what I've heard referred to as the “venison touch.”

**\$58.00 PER BOTTLE**

**\$626.40 PER CASE**

---

---

# THREE WINES, THREE RECIPES: LOIRE REDS

by Emily Spillmann

## 2012 CHINON “SAINT LOUANS” CATHERINE & PIERRE BRETON

*Côte de Veau Forestière à la Catherine Breton*

A big wine calls for big flavors, so Catherine Breton recommends preparing veal and mushrooms (ideally morels) with the domaine’s Chinon Saint Louans. This wine has a huge potential to age, and the 2012 is at a sweet spot right now, with an intense stewed-fruit palate that contrasts with the pepper and earthy notes in this dish. Sauté two veal chops over medium-high heat for five minutes.

Turn the chops, add salt and pepper to taste, and sauté another five minutes until medium rare. Remove to a plate. Add mushrooms to the skillet and sprinkle with flour. Add ½ cup of chicken broth and simmer until thickened. A bit of cream, nutmeg, and salt and pepper will seal the deal. Remove from heat and spoon the sauce over the chops.



**\$49.00 PER BOTTLE      \$529.20 PER CASE**

## 2014 SANCERRE ROUGE “LE CHANT DE L’ARCHER” • DANIEL CHOTARD

*Mexican-Style Spare Ribs (!) à la Juliette Chotard*

At first I thought the Chotards had come up with an American recipe to charm our readers, but Daniel’s wife, Juliette, assured me this is a dish she makes every year during harvest to share with their team. “Chant de l’Archer is a convivial wine that calls for a convivial recipe,” she said. Rub the ribs with a mix of smoked paprika, cumin, coriander, oregano, brown sugar, cayenne, and lime zest and marinate overnight. The next day, bake for two hours before firing up the grill and cooking until golden brown. Brush with chipotle barbecue sauce and serve with lime wedges. The Sancerre *rouge*’s acidity and red cherry notes complement the sweet and spicy ribs to perfection.

**\$35.00 PER BOTTLE      \$378.00 PER CASE**

---



---

## 2015 SAUMUR CHAMPIGNY “TERRES CHAUDES” • THIERRY GERMAIN

*Parmentier d'Agneau (Shepherd's Pie) à la Thierry Germain*

A shining star of the biodynamic wine scene in the Loire, Thierry Germain proposes a spring lamb shepherd's pie to accompany the peppery, cinnamon spice elements of his Terres Chaudes cuvée. Chop the roasted shoulder meat finely and sauté with carrots, onions, and celery, plus some lamb fat and herbs to create a confit. Mash several potatoes, season them to perfection, and don't go light on the butter and good-quality Comté cheese. Distribute the lamb confit in cocottes, top with potatoes, and pop them in the oven at 325°F for 20 minutes. At table, the deep ruby Cabernet Franc reveals a discreetly floral nose followed by a pleasant ripe fruit palate and a hint of eucalyptus.



**\$40.00** PER BOTTLE

**\$432.00** PER CASE



*Thierry Germain plowing his vines*

© Domaine des Roches Neuves

---

---

# ARTISANAL OLIVE OIL

FRESH FROM FRANCE, ITALY & CORSICA!

by Dixon Brooke

**F**OR YEARS we have imported the olive oils produced by our talented wine growers on their family farms. It finally occurred to me that I should be alerting all our customers as soon as the boat arrived so that you could have the oil at its very freshest. All of these are extra virgin, cold-pressed oils, and each is a faithful representation of its local *terroir*.

## 2016 HUILE D'OLIVE VIERGE EXTRA "LA PROVENCE" • VIEUX TÉLÉGRAPHE



The essence of Provence, Vieux Télégraphe's brand-new olive oil is an exercise in elegance and finesse, much like their flagship red and white Châteauneufs from La Crau. This restraint is wrapped in a core of warm, bountiful, Provençal sun and generosity, and there is a peppery kick to boot. The Brunier family's favorite use for it right now is to pour it over their delicious little fresh goat cheeses from their own *chèvres* at Les Pallières in Gigondas. I wish we could import those as well . . .

**\$40.00** PER 500-ML BOTTLE

**\$432.00** PER CASE

## 2016 EXTRA VIRGIN OLIVE OIL • SESTI



Sesti's oil pours out a bright, deep green, bursting with the fruit and flavor of their sustainably farmed Correggiolo, Leccino, and Moraiolo olives from their farm south of Montalcino. You won't believe the vibrancy and pure deliciousness of this Tuscan beauty. The Sestis find its flavors resemble artichokes, almonds, pepper, and celery. You will be happy that you have a full-size bottle and you will want to pour it all over everything in sight: it is as essential to your kitchen as wine.

**\$36.00** PER 750-ML BOTTLE

**\$388.80** PER CASE

---

---

**2016 HUILE D'OLIVE VIERGE EXTRA**  
**"FRUITÉE DOUCE"**  
**DOMAINE DE MARQUILIANI**

Anne Amalric of Domaine Marquiliani in Aghione, Corsica, is actually an olive farmer first and foremost! You wouldn't know it from the fame of her incredible rosé that has taken Corsica and the United States by storm. Anne, however, is just as passionate about her oil, and rightly so. It is all pressed at an ancient mill on her property in the foothills of eastern Corsica. This blended oil is smooth and soft, as the name implies. It works wonders with salads and fish.

**\$35.00 PER 500-ML BOTTLE**

**\$378.00 PER CASE**

**2016 HUILE D'OLIVE VIERGE EXTRA**  
**"FRUITÉ SAUVAGE"**  
**DOMAINE DE MARQUILIANI**

The *sauvage* oil, on the other hand, is made uniquely from an ancient Corsican variety of olive called Sabine that is now largely extinct. It is boldly herbaceous and floral, loaded with the aromas and flavors of the wild maquis growing all over Corsica. This is Corsica's truest olive oil, and a fitting tribute to this beautifully savage island. The best restaurants of Corsica hog most of it.

**\$40.00 PER 500-ML BOTTLE**

**\$432.00 PER CASE**



*Anne Amalric*

© Domaine de Marquiliani

---



## DOMAINE LARUE, SAINT-AUBIN

*by Dixon Brooke*

### **2015 SAINT-AUBIN *PREMIER CRU* “LES CORTONS”**

Didier Larue and family live in the small hamlet of Gamay, in the hills behind Chassagne-Montrachet, surrounded by an amphitheater of steep, stony, hillside vineyards. This is prime Saint-Aubin country. These hillsides produce taut, mineral-laden Chardonnays that, in the right hands, can challenge the wines of nearby Puligny and Chassagne-Montrachet. Case in point: this wiry *premier cru* sculpted from Burgundian limestone.

**\$45.00** PER BOTTLE

**\$486.00** PER CASE

### **2015 SAINT-AUBIN *PREMIER CRU* “LES COMBES”**

Les Combes has the opposite exposure from Les Cortons and faces the rising rather than the setting sun (think cooler *terroir*). Its lower elevation brings some initial charm and density on the palate, yet it finishes with a Chablis-like after-taste: oyster-shell city! Pull the cork and bring on the mollusks!

**\$40.00** PER BOTTLE

**\$432.00** PER CASE

### **2015 SAINT-AUBIN *PREMIER CRU* “MURGERS DES DENTS DE CHIEN”**

From Saint-Aubin's greatest *cru*, Les Murgers sits at the highest point of the appellation on a solid limestone plateau with an impregnable view of the Côte d'Or below. Hike the trail above Chevalier-Montrachet to arrive at its heights. These are also the Larue family's oldest vines. The intensity and concentration seem kicked up a substantial notch here.

**\$54.00** PER BOTTLE

**\$583.20** PER CASE

---

---

# WHITE BEFORE RED

## BORDEAUX EDITION

*by Anthony Lynch*

### 2015 SAUVIGNON GRIS CHÂTEAU DE BELLEVUE



Sauvignon Gris is a pink-tinged cousin of Sauvignon Blanc that was once widely planted in the Bordelais before falling out of favor because of its low yields and the increasing commercial viability of Sauvignon Blanc. Luckily, André Chatenoud still has some Gris growing in the chalk at Château de Bellevue, giving us a taste of what Bordeaux whites might have tasted like in an era past. It is just as lively and stimulating on the palate as a fine Sauvignon Blanc, but the flavors are a bit more exotic and there is no overtly grassy note. Miner-

als, honey, flowers, and a peppery, spicy element make this rare white a truly singular wine capable of providing many thrills as an apéritif or at table.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

### 2012 LALANDE DE POMEROL CHÂTEAU BELLES-GRAVES

Château Belles-Graves, just outside Pomerol, is named for the abundant gravel found in its vineyards. In addition to providing good drainage, the gravel effectively retains heat, boosting the Merlot (plus a dash of old-vine Cabernet Franc) in its ripening and giving consistently plump, elegant wines with attractively supple tannins. Soft and refined, it can be appreciated in its youth, while the powerful structure lurking beneath promises a bright future in your cellar. For those wondering, the voluptuous fruit you taste today has a tendency to veer toward freshly foraged black truffles as the wine ages.



**\$32.00** PER BOTTLE

**\$345.60** PER CASE

---





*Clos Ste. Magdeleine, Cassis*

© Jonathan Sack

#### 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.*

---

# UNFILTERED PROVENCE

by Anthony Lynch

## 2015 CASSIS “BEL-ARME” CLOS STE. MAGDELEINE

This fourth year of production for the cuvée Bel-Arme definitively establishes Cassis among the most exciting white wines in production across the Mediterranean basin. It is composed primarily of old-vine Marsanne, growing on steep terraces towering over the sea and fermented and aged in concrete eggs. The aroma is what the French would call *gourmand*: open, forward, giving; irresistibly floral and fruity. The dry, crisp finish tautly conveys chalk and sea salt—unsurprising, given the vines’ stony seaside habitat.

**\$49.00** PER BOTTLE

**\$529.20** PER CASE

## 2014 CÔTES DE PROVENCE ROUGE “CLOS DE LA PROCURE” • DUPÉRÉ BARRERA

This AOC lies in the heart of rural Provence, where pine forest and aromatic *garrigue* thrive amid a hilly landscape punctuated by scraggy limestone outcroppings. Sadly, this sun-baked *terroir*’s undeniable potential is rarely ever fully realized: technological winemaking reigns in these parts, and many fine vineyard sites are wasted to the production of ultra-pale, insipid rosés bound for consumption by unsuspecting tourists on the nearby Côte d’Azur. This red, then, represents a delicious exception: old vines of organically farmed Mourvèdre, Grenache, Syrah, Carignan, and Cinsault are foot-stomped and naturally vinified without any pumping or filtration. Bandol might want to look over its shoulder.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE

## 2009 LES BAUX DE PROVENCE ROUGE “CORNALINE” • DOMAINE HAUVETTE

Happily situated at the foot of the limestone Alpilles mountain range, Les Baux de Provence represents a real haven for organic agriculture. For more than thirty years now, Dominique Hauvette has been taking advantage of the warm, dry climate here to craft lively, clean, and *terroir*-driven natural wines. Cornaline is her top of the line: Grenache, Syrah, and Cabernet Sauvignon raised in *foudres* and built for the long haul. You’ll find a fresh energy and tension in this red, with herbaceous nuances and a slightly wild side that will have you dreaming of grilling lamb chops over vine cuttings on a warm Provençal evening.

**\$47.00** PER BOTTLE

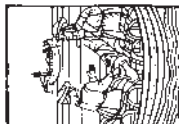
**\$507.60** PER CASE

---

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

RETURN SERVICE REQUESTED

KERMIT LYNCH  
WINE MERCHANT  
1605 SAN PABLO AVENUE  
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](http://SHOP.KERMITLYNCH.COM)

## THE ALPINIST

*by Dustin Soiseth*

### 2015 CHIGNIN-BERGERON “LES TERRASSES” ANDRÉ ET MICHEL QUENARD



Have you ever been high up in the mountains and experienced a day that was both warm and cold at the same time? Maybe you're out hiking under a brilliant, cloudless sky. You're sweating, down to your shirtsleeves, and then suddenly a breeze comes down off the peaks and chills you to the bone. Grown in the French Alps on some of the steepest vineyards anywhere, Quenard's Les Terrasses embodies this Alpine paradox. There's the ripe pear and peach fruit you associate with Roussanne, the grape here, but with a mineral streak running through like a rushing stream of ice-cold, crystalline snowmelt.

**\$33.00** PER BOTTLE

**\$356.40** PER CASE