

KERMIT LYNCH WINE MERCHANT

MAY 2017



© Gail Skoff

2015 LES PALLIÈRES PRE-ARRIVAL
A TRIBUTE TO JIM HARRISON • SOUTHERN ROSÉS
CONNECTIONS SAMPLER • AROMATIC ITALIAN REDS

— PRE-ARRIVAL OFFER —

2015 DOMAINE LES PALLIÈRES

by Anthony Lynch

EVEN BEFORE you pull the cork, you'll notice the new (and hopefully improved) labels adorning our beloved bottles of Gigondas. Some dusty stationery from the early 1900s, long hidden away in the office of the old Pallières farmhouse, inspired the design—a fitting homage to the property's long history of fine wine production. In fact, viticulture in Gigondas dates back to Roman times, and records of grape-growing on these very slopes, nestled beneath the Dentelles de Montmirail, take us back to at least the year 1500. These "new" labels represent a nod to the past at Pallières, acknowledging the more than five hundred years of history consecrated to crafting what have long been considered some of the appellation's most elegant, nuanced wines.

The sunny 2015 vintage truly allowed the relatively cool *terroir* at Pallières to shine. Facing north at high elevation, these vineyards enjoy a freshness that is welcome relief in hotter years. You'll taste it in Terrasse du Diable: full of wild energy with whiffs of *garrigue* and spice, this mass of wine balances on a taut wire of saline limestone minerality. Racines, in contrast, epitomizes the warm embrace of Provençal sunshine; this velvet cushion of fragrant black cherry and *réglisse* offers the satisfying richness that only ancient, organically farmed Grenache can provide.

PER CASE

2015 GIGONDAS "RACINES"	\$480.00
2015 GIGONDAS "TERRASSE DU DIABLE"	480.00

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





YOU ARE INVITED

Please join Kermit Lynch Wine Merchant for our

BOTANICAL GARDEN SPRING TASTING

In the stunning setting of Julia Morgan Hall in
the UC Botanical Garden at Berkeley,
taste spring selections, new arrivals, and a few very
special bottlings from our French and Italian portfolios.

FRIDAY, MAY 19, 2017

6:30–8:30 P.M.

\$50

UC Berkeley Botanical Garden

200 Centennial Drive

Berkeley

*To purchase tickets, please call the store at (510) 524-1524.
Limited space available.*

*For your convenience, a parking lot directly
across the street from the event will be available.*



TUSCAN REDS

by Anthony Lynch

2014 ROSSO DI MONTALCINO • COLLEONI

Marino Colleoni is a man of interesting contrasts: he meticulously crafts tiny quantities of world-class Brunello from vineyards the size of a modest garden, but when it's time for lunch, he instead opts for a jug of funky white wine made by a friend, apparently his pairing of choice for a selection of artisanal cheeses and chain-smoked cigarettes. I perplexedly partook in sipping the curiously cloudy solution, eager to live like the locals but admittedly a bit confused as to why one of Marino's majestic reds wasn't swirling around in my glass instead. As you'll see with his Rosso from the high-elevation, north-facing slopes of Montalcino, this man means business when it comes to making old-fashioned Sangiovese. Grown organically and aged in Slavonian oak *botti*, this one is loaded with elegant bright cherry fruit highlighted by floral nuances and subtle gamey undertones. I'll take that over his buddy's dubious home brew any day.



\$46.00 PER BOTTLE

\$496.80 PER CASE

2013 TOSCANA ROSSO “SALITA” • CASTAGNOLI

The Castagnoli vineyards are a sight to behold: towering over a boundless panorama of rolling hills and saturated with scents of wild herbs and flowers, this is Tuscan paradise. Among the steep, terraced rows of *alberello*-trained Sangiovese vines, outcrops of layered blue *galestro* stone peek out from beneath the soil and litter flaky debris all about. And yet the vines seem quite happy growing out of almost pure rock, perhaps thanks to the biodynamic preparations intended to fertilize the land and boost the plant's immune function. In the cellar, the most basic “technology”—open-top fermentation bins and used barrels—suffices to usher the transformation of grape to wine.



Salita is a declassified Chianti Classico from the estate's most prized parcel, a sun-drenched incline that yields a full-throttle Sangiovese loaded with the flavors of its *terroir*. It is proof that Chianti's top sites, when worked the right way, can still make food-friendly, cellar-worthy wines among the world's finest.

\$60.00 PER BOTTLE

\$648.00 PER CASE



Marino Colleoni's vines

© Lorenzo Rui

THE ROSÉ BLOOM

by Dustin Soiseth

FROM CELESTIAL MOVEMENTS to liturgical calendars to the seasons of our favorite sports, we measure each year by many methods. Here in the shop, wine arrivals are part of our yearly rhythm. Reds from Provence and Châteauneuf-du-Pape usually arrive in late summer, followed by Burgundies in the fall and winter. Right now, in spring, it's the rosés. And while rosé in spring is a natural fit, don't limit yourself to only one season of enjoyment: some rosés don't reach their peak until the fall or even into the winter months.

2016 LANGUEDOC ROSÉ "GARRIGUE" CHÂTEAU DE LASCAUX

With its hearty imperviousness to dryness and drought, Cinsault is a staple of the Languedoc vineyard. It's used in small amounts as a blending grape throughout the region but is most prized for the freshness and aromatics it brings to rosés. On the delicate side, the Lascaux rosé has a coolness that evokes the first tentative days of spring.

\$17.00 PER BOTTLE

\$183.60 PER CASE

2016 LANGUEDOC CABRIÈRES ROSÉ "PRÉMICES" • CHÂTEAU DES DEUX ROCS

Like the Lascaux rosé, the Deux Rocs is also mostly Cinsault, along with Syrah and Grenache. Crisp, dry, with a pleasingly bitter blood orange note and the freshness that comes from some of the highest vineyards in the Languedoc, it's like a sunny day at the beach, where the sun is hot but the cool sea breeze can still raise goose bumps.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2016 TAVEL ROSÉ CHÂTEAU DE TRINQUEVEDEL

Since the domaine lies just across the river from Châteauneuf-du-Pape, it makes sense that Grenache is the main grape in Tavel rosé, with a bit of Mourvèdre for color and body. This substantial rosé can easily replace red at your summer table, and if you stash a few bottles—and you should—it will also serve you well at the feasts and gatherings of autumn.

\$18.95 PER BOTTLE

\$204.66 PER CASE

CONNECTIONS SAMPLER

WITH SEASONAL RECIPES

by Jennifer Oakes

OUR WORLD is getting smaller and smaller—our ubiquitous electronic umbilical cords never let us forget that something on the opposite side of the earth can have a great impact on our lives and local communities. But our culinary horizons are also widening, especially when it comes to the vast universe of new foods and beverages that we can access now. Home cooks don't necessarily stick to the old family classics anymore but search out new and different flavors from many cultures to experiment with, a practice I am completely on board with. I subscribed early on to the travel/cooking/culture magazine *Saveur*, and had I known that Anthony Bourdain's job was a possibility, I think my cultural anthropology degree would have made more career sense.

Here at KLWM we have always been advocates of cross-cultural exploration and love to pass on stories of our food-and-drink-filled visits to producers, the minutia of wine pairing with the cuisines of other cultures (for example, did you know Viognier goes great with Moroccan food?), and in which tiny specialty shop to find Indonesian long pepper.

Food and wine should bring us all together, literally and metaphorically, so why not use this sampler to help set our global table?

PER BOTTLE

2015 REUILLY PINOT GRIS • DOMAINE DE REUILLY	\$20.00
2016 LANGUEDOC <i>BLANC</i> "GARRIGUE" • CHÂTEAU DE LASCAUX	17.00
2015 COTEAUX DU LOIR <i>BLANC</i> • PASCAL JANVIER	18.00
2015 JURANÇON SEC • DOMAINE BRU-BACHÉ	18.00
2015 LUMASSINA • PUNTA CRENA	19.95
2015 PETIT CHABLIS • ROLAND LAVANTUREUX	22.00
2015 LANGUEDOC CABRIÈRES <i>ROUGE</i> "PRÉMICES"	
CHÂTEAU DES DEUX ROCES	16.00
2015 DOLCETTO DI DIANO D'ALBA "SÖRÌ SANTA LUCIA"	
IL PALAZZOTTO	19.00
2015 CHINON "LES GRANGES" • BERNARD BAUDRY	20.00
2015 FLEURIE "LES MORIERS" • DOMAINE CHIGNARD	26.00
2014 CAIRANNE • CATHERINE LE GOEUIL	26.00
2008 LUSSAC SAINT-ÉMILION • CHÂTEAU DE BELLEVUE	26.00

Normally \$247.95

SPECIAL SAMPLER PRICE **\$186**

(a 25% discount)

NORTHERN RHÔNE CLASSICS

by Kermit Lynch

AT THIS MOMENT in the world of fine wine, I cannot think of a better place to put your money than in Louis Barruol's 2015s. The artistry is masterful, and nowhere is the 2015 vintage greater than in the northern Rhône. Here are three of our memorable 2015 Barruol/Lynch selections.



2015 CROZES HERMITAGE "TIERCEROLLES"

Back in the seventies, Gérard Chave showed me some Crozes vineyards in the hills behind Hermitage that he thought surpassed others in the appellation. This wine is from those Hermitage-like sites. It has a *grand cru* aroma, a sumptuous, structured palate, and a long, deep, flavorful aftertaste. The 2015 Tiercerolles is above and beyond anything I have previously tasted from Crozes Hermitage—and let's face it, folks, this is KLWM's 45th anniversary, so I have tasted tons of Crozes over the past 45 years. Here's the best.

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

2015 HERMITAGE BLANC "LA PIERRELLE"

Lower your sniffer into your glass and revel in luxury—rarely does a wine reveal itself with such clarity. Breathe it in and all of it is right there for you. I'm a big fan of Hermitage *blancs*, and when I encounter them, I'm demanding. I know how magnificent they can be. My advice: don't let this one get by. Marsanne lovers, here's the *terroir* and the winemaker you've been waiting for.

\$77.00 PER BOTTLE **\$831.60** PER CASE

2015 CÔTE RÔTIE "NÈVE"

Nève is a vineyard parcel in the Côte Brune. If you don't know what that means to Rhône fanatics, you have to taste one so you will know what the Côte Brune can do to Syrah grapes, especially when they've passed through Louis Barruol's hands. This 2015 is perfectly structured, lively, and delicious. Tasting Côte Rôtie this good is an event. It could mark you and become the Côte Rôtie to which you end up comparing the others.

\$79.00 PER BOTTLE **\$853.20** PER CASE

LES FRÈRES ARENA

by Dixon Brooke

2015 “BIANCHI” • ANTOINE-MARIE ARENA

Antoine-Marie was named after both of his parents. His father Antoine adds joviality and generosity to the mix, his mother Marie charm and rigor. So Antoine-Marie is a pretty good blend, and so is his latest creation, Bianchi. As far as I know, this playful and delicious blend of Vermentinu, Biancu Gentile, and Muscat is a Corsican first. The aromatic, dry, stylish white is emblematic of Antoine-Marie’s flair for understated elegance.

\$34.00 PER BOTTLE \$367.20 PER CASE

2015 “HAUTS DE CARCO” *BLANC* ANTOINE-MARIE ARENA

Hauts de Carco is, as any respectable Arena fan knows, the pinnacle of viticultural achievement in the family. Planted high on the slope of Patrimonio’s has-to-be-seen-to-be-believed signature landmark—a sheer limestone outcropping that rises from the island like a giant wave—this vineyard delivers a wine of extreme flavor and character. As Kermit has aptly described on these pages before, it is like Corsican Chablis: pure Vermentinu planted in seashell-encrusted limestone. It also won’t come as a surprise to Arena fans that Antoine-Marie is talking about trying to plant even higher up the impossibly steep and rocky fin. But for the moment, until Hauts Hauts de Carco is born, this is still the highest.

\$44.00 PER BOTTLE \$475.20 PER CASE

2015 PATRIMONIO ROUGE “GROTTE DI SOLE” JEAN-BAPTISTE ARENA

Grotte di Sole was always Antoine’s favorite parcel, and it would seem that his other son, Jean-Baptiste, feels the same way, judging by the ease with which he and his brother decided which parcels they would work. As the name implies, the vineyard is part of a large series of southerly exposed grottoes that capture the sun’s rays fully throughout most of the day. The site has produced many of the family’s finest Nielluccius. Jean-Baptiste’s 2015 effort is a serious wine of deep structure and intensity. Think classic, spirited Sangiovese with a wilder, slightly darker-fruited, herb-singed character from the ancient seaside maquis-studded limestone. This bottling will be good for many years to come.

\$45.00 PER BOTTLE \$486.00 PER CASE

AROMATIC ITALIAN REDS

by Anthony Lynch

2015 VENEZIA GIULIA SCHIOPPETTINO “LA DULINE” • VIGNAI DA DULINE

Friuli boasts a fascinating tradition of cultivating characterful local varieties, such as Schioppettino. In the hands of Lorenzo Mocchiutti and Federica Magrini of Vignai da Duline, it reaches heavenly refinement—imagine a cross between the silky sensuality of Foillard’s Fleurie and the spicy, perky white pepper accents of a grape like Pineau d’Aunis. Lively, supple, and pure, it pairs with cuisines from all around the world, but for a simple pleasure, serve it with creamy polenta covered in shaved *parmigiano* and sprinkled with cracked pepper.

\$49.00 PER BOTTLE

\$529.20 PER CASE

2014 ALTO ADIGE LAGREIN RISERVA FERRUCCIO CARLOTTO

Lagrein is not an easy grape to vinify: naturally high in acidity and densely packed with grippy tannins, it has a tendency to exhibit a rustic personality that can leave the palate in tatters. Michela Carlotto realized years ago that winemaking adjustments would be crucial to bringing out a more elegant side to this Alto Adige specialty, so she lightened her treatment of the wine in the cellar, seeking to minimize extraction of harsh tannins for a more suave and aromatic expression of the grape. The result is this inky red, precise yet velvety, that offers a rich mouthful of black fruits—a sophisticated beast.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2009 VENEZIA GIULIA ROSSO • KANTE

Edi Kante’s scattered vineyard holdings on the Carso plateau total over thirty small parcels along the Italy–Slovenia border. While most are planted to white, Kante also grows a bit of Terrano, Merlot, and Cabernet Sauvignon destined for this quirky and delicious *rosso*. It receives near-identical treatment to his whites: native yeast fermentation, aging in neutral barrels, and unfiltered bottling. Tasting the Carso’s limestone through red-tinted glasses is fascinating: just like Kante’s whites, it is lean, bright, and salty, with surprising aging potential.

\$19.00 PER BOTTLE

\$205.20 PER CASE



CHABLIS

by Emily Spillmann

2015 CHABLIS PREMIER CRU “FOURCHAUME” ROLAND LAVANTUREUX

Summertime and the living is easy. The soaring temperatures in Burgundy make it seem we’ve bypassed spring altogether. All of a sudden, the vines are becoming green, the perfume of wisteria is omnipresent, and people are out and about with uncharacteristically sunburnt noses. It’s the kind of weather that makes you want to drink something young and vibrant, and for that I am happy to say we are all in luck. The 2015s from Chablis are remarkable in their youth, thanks to a combination of climactic factors in addition to the winemakers’ savoir-faire. Heat made for rich, ripe grapes, and intermittent dry spells concentrated their juice. The 2015 Chablis *premier cru* Fourchaume has a roundness that gives it a Côte de Beaune quality while maintaining the elegance and finesse that David Lavantureux attributes to its opportunely west-facing vineyard. It’s a big wine, but with a freshness and zing you’ll recognize after the initial mouth-filling gulp.

\$42.00 PER BOTTLE

\$453.60 PER CASE

2015 CHABLIS “VIEILLES VIGNES” DOMAINE SAVARY

Olivier Savary is almost bashful when asked how he guaranteed his wine’s surprising vivacity during this hot vintage. “We keep the temperatures low to prolong the fermentations,” he says, referring to something not necessarily out of the ordinary for the domaine. Then, searching a bit, he proposes, “We age the wine in 25% neutral oak, the rest in stainless steel”—also typical Savary protocol for this wine. After another pause, and as if realizing it for the first time, Olivier sighs, “We didn’t really do anything too differently.” That’s what I love about our producers. They’re humble, down-to-earth people who underestimate their own magic. The Savarys “didn’t really do anything” unusual and *voilà*, an extraordinary result. This wine has astonishing tension and wet stone minerality to balance all the sumptuous sunshine of the 2015 vintage.

\$30.00 PER BOTTLE

\$324.00 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.

LANGUEDOC

by Chris Santini

2014 SAINT-CHINIAN ROUGE “CLOS DE LA SIMONETTE” • MAS CHAMPART

It's hard to believe that the Champarts set up shop back in 1976. They still seem as young and enthusiastic as ever, and they must have a good laugh when they think of all the banks that refused to follow their endeavor, telling them there was no future in their little corner of the Languedoc. Not only did they make quite a future out of it, they became *the* hands-down benchmark of Saint-Chinian by which all others are judged. A single swirl and sniff of this Mourvèdre-majority masterpiece is all it takes to see what forty-one years of experience can bring to the table. “That’s the ticket!!!” read my notes. Lots of pleasure and even more soul.



Isabelle Champart

© Gail Skoff

\$36.00 PER BOTTLE

\$388.80 PER CASE

2014 PIC SAINT LOUP ROUGE “CUPA NUMISMAE” • CHÂTEAU LA ROQUE

This is perhaps the hardest-to-pronounce cuvée name in our entire portfolio; you can get it simply by asking us for the *Cupa*. And ask for it you should. Château La Roque does everything right, from certified biodynamics to horse plowing to natural winemaking, all done without making any noise about it. The *Cupa* is the estate's top wine, its cream-of-the-crop, limited-production Syrah and Mourvèdre blend from vines on Roman-built terraces. It's dense, noble, with grip and grit, the kind of cuvée that could generate a lot of awe and attention . . . and also a much higher price tag. That's not, however, La Roque's style; it's about the wine, not the marketing. You'll be glad to find this beauty in your glass. Enjoy.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2015 TERRASSES DU LARZAC ROUGE

LES VIGNES OUBLIÉES

The Terrasses du Larzac appellation refers to the slopes that descend from the Larzac plateau in the Massif Central mountains to the Languedoc region far below. On these sparsely populated slopes live a handful of farmers who hold small family plots—on average, just a couple acres—handed down generation to generation. For years these farmers sold the grapes from these low-yielding old vines at a loss to local cooperatives, who couldn't afford to pay a proper price for quality grapes. To rectify the situation, a collective of these growers, *Les Vignes Oubliées*, was formed nearly a decade ago, with organic certification in the vineyards, natural winemaking in the cellar, and barrel aging in an abandoned, high-altitude grotto on the *terrasses* as pillars of the project. Now, not only do the farmers involved no longer sell at a loss, they are all part-owners of the collective and share its labor and benefits. The wine is exceptionally balanced for a southern wine, with soft tannins and a fresh bouquet, best enjoyed young and cool in the spring and summer months that lie ahead.

\$29.00 PER BOTTLE

\$313.20 PER CASE



The cellar at Vignes Oubliées

© Gail Skoff

THOUGHTS ON A REALLY BIG LUNCH

by Michael Butler

WE ARE HAPPY to be offering copies of the delightful new book of essays by my literary hero Jim Harrison, many of which were originally published in this newsletter. I had the great pleasure of being Jim's salesman here at Kermit Lynch Wine Merchant and working as liaison between him and Kermit for the newsletter. Our wines became characters in his stories, and he became friends with our producers. Jim wrote about visits to Christine Campadieu at Domaine La Tour Vieille and Lulu Peyraud at Domaine Tempier as well as about food and drink and the natural world.

Jim and I had a mutual passion for wine, birds, and fly-fishing, and I was lucky enough to share a number of memorable meals with him here in the Bay Area, at his *casita* in Arizona, and at his place up in Montana. Jim was a lifelong hunter and fisherman and enjoyed the fruits of those labors.

Many of the essays in *A Really Big Lunch* describe Michelin-starred extravaganzas, but I believe Jim's appetites were actually more suited to the copious yet simple meals he and his beloved Linda made at home.

One meal in Patagonia, Arizona, began with us sitting in Jim and Linda's backyard, watching birds visit the many feeders they maintained along Sonoita Creek while drinking Domaine Tempier's Bandol Rosé and plucking the Montezuma quail Jim had shot the day before. Dinner started with those delicious quail—which had been browsing on upland sage and wood sorrel only the day before—grilled to perfection and paired with a youngish Les Pallières Gigondas.

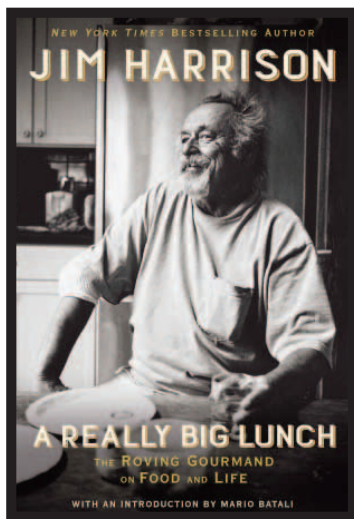
The main course was pan-fried elk that a friend of Jim's had shot up near Flagstaff and FedExed down, accompanied by polenta and sautéed chard and a couple of bottles of 1988 Domaine Tempier Bandol La Tourtine. I got to sit back and listen to the great man speak, reciting entire poems and passages by favorite authors . . . Jim, I hear your voice in every essay in this book.

A REALLY BIG LUNCH

THE ROVING GOURMAND
ON FOOD AND LIFE

BY JIM HARRISON

\$26.00



SPRING SPARKLING

by Anthony Lynch

2015 COLLINE SAVONESI LUMASSINA FRIZZANTE • PUNTA CRENA

This is the wine typically served to accompany antipasti as guests gather at Punta Crena, a winery overlooking the Mediterranean on the northern Italian coast. Small platters of marinated anchovies, salt-cured anchovies topped with butter (I kid you not), frittata of local herbs, oily focaccia, and cured olives from the family's very own thousand-year-old Taggiasca trees make their way around the table—you shoulda been there—as this *frizzante* charmer from the indigenous Lumassina grape flows freely. Few things are quite as uplifting as this ethereal, floral, lemony quaffer.

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

VOUVRAY BRUT • CHAMPALOU

Didier Champalou often likes to surprise guests by serving aged vintages of his sparkling Vouvray from the family cellar. Golden and honeyed, the wine maintains a lively freshness and exudes breathtaking aromatic complexity. Should you choose to indulge today, you can expect a racy, bone-dry, mineral sparkler with a fine bead and deep, focused structure. This is yet another compelling testament to the Chenin Blanc grape's versatility and the Champalou family's mastery of Chenin in all styles—you simply can't go wrong.

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

BUGEY-CERDON "LA CUEILLE" PATRICK BOTTEX

Enologically speaking, this is a blend of Poulsard and Gamay from the Cerdon *cru* of the Bugey, a pocket of hilly natural beauty situated roughly between Savoie, the Jura, and the city of Lyon. In accordance with the so-called "ancestral method," the wine has been bottled partway through fermentation, refermented in bottle until reaching the desired sweetness and bubblyness, then racked off its lees and recorked to avoid further fermentation (and exploding glass).

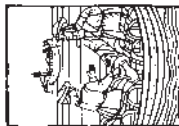
Hedonistically speaking, La Cueille is the liquid, fizzy, deep pink incarnation of roses, wild strawberries, and stone. Fragrant, low in alcohol, and irresistibly crisp, it is a beverage for every occasion.

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

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VALUE OF THE MONTH

by Clark Z. Terry

2015 LANGUEDOC ROUGE SELECTED BY KERMIT LYNCH

Many of you loyal customers have probably kicked back a few bottles of our Kermit Lynch Côtes du Rhône over the years, but have you tried Kermit's new Languedoc blend? It's made by Jean-Claude Zabalia, a venerable vigneron whose wines we have imported for nearly three decades.

Like our Côtes du Rhône, this Languedoc red seems simple on the surface, but in fact, the combination of high-elevation, stony *terroirs*, thirty-year-old vines, and the savoir-faire of Jean-Claude and Kermit create a wine with depth and character. Brambly fruit, a brush of tannins, and an underlying earthiness make this wine versatile. It paired perfectly with grilled pork tenderloin on a recent Tuesday night in Berkeley.

\$12.00 PER BOTTLE

\$129.60 PER CASE
