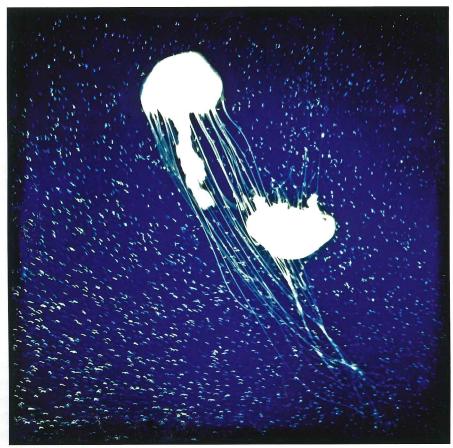
# KERMIT LYNCH WINE MERCHANT

JULY 2014



© Gail Skoff

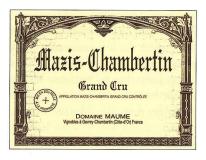
STAFF SELECTIONS

DOMAINE TEMPIER PRE-ARRIVAL

NEW ARRIVALS FROM CORSICA

### —Jennifer Oakes—

#### 2011 MAZIS-CHAMBERTIN GRAND CRU DOMAINE MAUME



Despite the diminutive size of the cellar at Domaine Maume, under the direction of Bertrand Maume we've come to expect very powerful and significant wines. Once known for their rough and animalistic style, in the last couple decades their edges have slowly softened. With the *grand cru* Mazis-Chambertin, there is an innate King-of-the-Jungle grandeur, boldly hearty and earthy, but tempered by silky fruit, with accessible

and controlled tannins. This garnet-hued stunner is rich with umami and a warm spiciness that conveys a sense of mystery, like a bearded adventurer—a liquid Hemingway, if you will. Despite the long aging potential of Maume's wines, this 2011 Mazis is great for medium-term drinking while waiting for lower-yielding vintages to mature. On that note, we do have some library releases of older vintages to delve into should you want to explore further. If interested, ask for me when you come in, or just give me a call.

**\$185.00** PER BOTTLE

\$1,998.00 PER CASE

#### 2012 BOUZERON "ALIGOTÉ" A. & P. DE VILLAINE

The Aligoté grape is the "other" white Burgundy, with only a tiny amount planted, but with the Bouzeron from A. & P. de Villaine, you might not miss your Chardonnay. From arguably one of the greatest winemakers in the world, Aubert de Villaine, wine director at Domaine de la Romanée-Conti, this is his personal project with his American-born wife, Pamela—hence the A. and P. in the domaine name. As elegant and charming as its maker, it is golden straw-colored, almost saline, and perfumed with lime blossoms, aniseed, vanilla, and citrus. With its crispness and light mineral acidity, it is absolutely one of my top choices for summer (and any other season) enjoyment. While drinking extremely well right now, with a few years in bottle it will ripen into a plump, spicy gem. When your automatic seafood go-to would have been Chablis or Muscadet, consider Bouzeron to take to your next oyster fest and see what you think.

\$30.00 PER BOTTLE

**\$324.00** PER CASE

out even the fanciest of Sancerres. Here a

- 1. Refreshment: the Unique is so crisp ar chance. Parched throats, beware.
- 2. Influence on mood: it may be the brig Unique always livens me up. This Sauway that provokes exuberant gulping. pretty good straight from the bottle...
- 3. Value: it doesn't cost much, and don't bottles might not be enough.

The only downside is the bottles—they seems to have a hole in the bottom.

\$14.95 PER BOTTLE

#### 2012 TERRASSES DI LES VIGNES

The Languedoc is a geographically diver region, extending from the sun-bake plains bordering the Mediterranean to the lush, green Cévennes Mountains that les into France's Massif Central. Jean-Baptis Granier is an ambitious twenty-nine-yea old who is passionate about vinifying seeral organically farmed parcels of old-vir Grenache, Syrah, Carignan, and Cinsau nestled up against this impressive mountain range. The Terrasses du Larzac he bottl is certainly a Southern wine—the influence of garrigue and meridional sunshine are of his vineyards lends a cool-climate sens beautifully illustrates what this little-know muscular core is highlighted by bright fla ceptionally drinkable. Grab some for nov rest of the world finds out about Jean-Bay

\$32.00 PER BOTTLE

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## 2005 BRUT *PREMIER CRU* "CUVÉE SPÉCIALE" • J. LASSALLE

by Katya Karagadayeva

A FEW THINGS IN LIFE guarantee instant happiness. A chilled glass filled with a brilliant golden liquid—tiny, yet forceful bubbles emerging with a promise of pleasure—always does the trick for me. Perfectly crafted Champagne. Created, surely, for gods, but inherited by mortals by some fortunate mistake.

French law states that vintage Champagne must be aged for a minimum of four years before it can be sold. The Lassalle vintage Cuvée Spéciale ages for at least seven, until it is ready.

Fortunately for us, the 2005 Cuvée Spéciale, my new favorite, has been released and is available in the shop. A blend of equal parts of Pinot Noir and Chardonnay, it's a serious Champagne with great depth and intensity. The palate is exquisite with notes of ripe fruit, rich toast, a touch of nuttiness, and citrusy freshness.

Instant happiness? Guaranteed.

**\$89.00** PER BOTTLE

**\$961.20** PER CASE