



Kermit Lynch *Wine Merchant*

Back in the early 1970's, Kermit Lynch founded a retail wine store in Berkeley, California, and shortly after that began importing wine to America and selling it all over the country. In the past 35 years or so, he has become and remained America's finest importer of French wines; he lives in Provence for a good part of the year and has been among the trendsetters that have taught us the virtues of French wines and foods.

The wines should be delivered to you around July 14th, Bastille Day. So when choosing these wines, I thought if I were in a Paris *bistro* or *brasserie*, just off of the Champs-Élysées after the parade, what would I choose to drink? Instantly, Kermit Lynch emerged as the source, as he has set himself apart from all other importers of French wines. When choosing French wines, Lynch is our guy with wines that are truly great and wines that are truly great values. These two wines are distinctly French, and also very food friendly, just the types of wine to enjoy with food...a summer picnic... dinner with friends...easy wines to like.

Matt J. Del G.



You have until the 30th of July, 2008 to order solid cases of either (or both) wine(s) at the special price of \$183.49 (shipping and handling included).

Better Get Them Before They're All Gone!

It is my sincerest wish that you derive as much pleasure from the consumption of these wines as Table & Vine's staff did from their discovery. I genuinely hope that you are sufficiently pleased with the selections, that your word-of-mouth endorsement of them to your friends and family helps spread the news of the exciting benefits of membership in our **Connoisseurs' Wine Club**.

The next series of selections will be on its way to your home or office on the 15th of September 2008.

To Order Either Selection by the Case...

Name _____

Shipping Address _____

City _____

State _____ Zip _____

Daytime Phone _____

Email _____

Preferred Customer Card # _____

Yes, please send me:

__ case(s) of Catherine Le Goeuil Cairanne
"Cuvée Lea Felsch" 2005

__ case(s) of Château d'Épire Savennières
"Cuvée Spéciale" 2006

**Fill out this form and return it to
Table & Vine • 1119 Riverdale Street
West Springfield, MA 01089**



Catherine Le Goeuil Cairanne "Cuvée Lea Felsch" 2005

Nestled in the heart of the Rhône Valley at the base of Mont Ventoux, this estate is located in the *appellation* of Cairanne. Just 15 miles north of Châteauneuf-du-Pape, this village has the rights to the more prestigious Côtes-du-Rhône-Villages *appellation*. These are a handful of villages in the Rhône Valley recognized by the government for producing Rhône wines of distinction and quality. Cairanne was one of the original villages elevated to the C-d-R-V *appellation*, and has continued to produce wines at a high standard.

The wines here have long represented great value in Rhône wines. We have continuously sold many wines from Cairanne, and I can't imagine that changing. The wines here are as good as many Gigondas or Vacqueyras, perhaps in a touch more elegant style—wines of balance and harmony that lend themselves to the table, especially if the table was preceded by the grill!

The **Domaine Le Goeuil** is a 42-acre estate that is farmed organically, even biodynamically in some parcels. Most vines are at least 40 years old, with some parcels close to 100 years old. Yields are kept tight to concentrate the flavors. I visited the *domaine* in February of 2002 with a different importer who was selling one wine from Catherine. Now Kermit Lynch is the exclusive importer of her wines, snapping them up as he could. Every wine was a hit that day, and I thought we would be a consistent source for these wines. Well we hadn't seen any in some time when Bruce Neyers, Lynch's National Sales Manager, came by for a visit with a sample of this **Lea Felsch**. I knew instantly that it would be a great tandem to the **Savennières** and had to make this the pair for our Bastille Day feature.

Cuvée Lea Felsch is a blend of Grenache, Syrah, Carignane, Cinsault, Mourvèdre and Cunoise, bottled unfiltered. It is rich and generous in the mouth with smoky, spicy flavors complemented by red and black fruits. This fragrant blend finishes long and clean. This is a wonderful wine, and more wine than the price charged! It is delicious now, but should be a pleasure to drink anytime in the next ten years.

Château d'Épire Savennières "Cuvée Spéciale" 2006

With all due respect to the famous (and expensive) *appellations* that produce white Burgundy, Savennières might be the best white wine *appellation* in France. It is here on the north bank of the Loire River that the great and under-appreciated Chenin Blanc reaches its greatest expression. Sure Vouvray is more famous—those mainly off-dry examples are delicious, fun and there are a handful of truly great wines. But here in Savennières, the wines are made in a more full-bodied and dry style. This is Austria to Vouvray's Germany, if you will allow me to interpret. Among the growers of fame here are Baumard, Closel, and Nicolas Joly. Joly's Clos de Coulée de Serrant is in such a class by itself that this wine was granted its own *appellation* within the town of Savennières! **Château d'Épire** is also one of those elite growers in this town.

The **Château d'Épire** was established in the Middle Ages by the Bizard family and has never changed hands. The winery's cellar is located in a 12th Century building which was originally the village church. The **Cuvée Spéciale** we have here comes from 20 acres of 40+ year old vines atop schist/sandstone soils, this is **d'Épire's** best parcel; these old vines lie next to the Clos de Coulée de Serrant. Not arguably the best *terroir* of the *appellation*, this microclimate is defined by the protecting hillsides, and the best hilltop vineyards are exposed to high winds that keep the grapes cool and free of rot. **Château d'Épire** works the vines vigorously—strict pruning leads to low yields and excellent concentrated juice. Hand harvested, the grapes are then fermented and raised in large, previously used 125 gallon barrels, and bottled unfiltered. The vines are rigorously pruned to keep the yields low. It doesn't acquire a vanilla new-oak taste that would compete with the restrained Chenin fruit. This is a completely dry wine that presents an incredibly lacy mix of beeswax, roasted almonds, and quince and apricot flavors with a lengthy slate/mineral finish.

In February of 2007, I was in the Loire Valley at a wine trade fair of Loire producers and a friend insisted that I taste the wines at the **d'Épire** booth. I found the wines fascinating; my experiences with Savennières had pretty much been limited to Baumard, and his high-acid, stainless steel, modern style. These were completely different, still beautifully dry and minerally, but in that old-style way, the way that makes you realize these folks have been making really good wines the same way for a long time. So why change? The **Cuvée Spéciale** is made from one parcel in relatively tiny quantities (375 cases per year, maximum). The balance goes into the regular *cuvée* to improve it! Kermit Lynch imports only this gem, so we are pleased and honored not just to feature it in our Connoisseur's Club, but to have scooped up 25 cases! This **2006** is magical, spicy and full of a honeyed beeswax texture that makes it hard to resist now. The acidity is there, but integrated. There is real harmony here, for a wine that I have no doubt will age for multiple decades!

While tasting with them, the Bizard's produced a bottle of 1996 **Cuvée Spéciale** from under the counter that was joyous. Spicier, with a limestone and spearmint flavor buoyed by terrific acidity, this wine was maturing but not a bit tired or limp. It was fresh and drinking very well. This is a unique wine that comes from one place, one family and one grape variety, all coming together to give us a very extraordinary experience.

