

# KERMIT LYNCH WINE MERCHANT

## *Wine Club Bulletin*

FEBRUARY 2011

### 2009 VOUVRAY SEC • DOMAINE CHAMPALOU

Catherine and Didier Champalou have been mastering the Chenin Blanc grape in Vouvray since 1983, so you can trust that they know what they are doing. As ubiquitous as the grape is throughout the Loire Valley, small variations in soil and microclimate influence the incredible diversity of its incarnations. Vouvray can be *pétillant* (sparkling), *sec* (dry and crisp), *demi-sec* (off-dry), or in a botrytized state called *moelleux*. Catherine and Didier make all four styles, each one as pleasantly surprising and different as the next. Unlike most dry Vouvrais, they unofficially refer to theirs as a *sec tendre*, due to the slightly rounder mouth-feel they achieve, all the while still vibrant with their characteristic, chiseled limestone backbone. Fresh and rejuvenating hints of apple blossoms and Anjou pears seem to breeze across the palate. If this, their least expensive bottling, is so enjoyable, imagine the bounty that awaits you in their other cuvées!

\$18.95 PER BOTTLE

\$204.66 PER CASE



### 2009 BOURGOGNE ROUGE “EN MONTRE CUL” RÉGIS BOUVIER



The Pinot Noir grape knows no better expression than in its home turf in Burgundy, where warm (not hot) summers with cool nights lend just the right finesse to this delicate grape. Régis Bouvier makes his wine in Marsannay, the northern outpost of the prestigious Côte de Nuits. Régis achieves a rare hat trick in Burgundy, the mastering of all three colors—red, white, and rosé. His rosé is the jewel of the region, his whites are juicy and complex,

his reds are his crowning glory. This Bourgogne *Rouge* just scratches the surface of his extensive talent and instinct; its grapes are sourced from an age-old vineyard, perched on a steep slope with a name referencing those in skirts who must bend to harvest the fruit: *montre cul*, to show one's [ahem] ass. Prime soils lend a village cru pedigree to a traditionally generic appellation. Rich with raspberries and spice, this incredibly diverse red is a perfect fit with anything from seared ahi tuna to *coq au vin* or *boeuf bourguignon*.

\$26.00 PER BOTTLE

\$280.80 PER CASE

To re-order any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson or send us an email at [wineclub@kermitylynch.com](mailto:wineclub@kermitylynch.com).

# COQ AU VIN

By Melissa Fernandez

*Coq au vin has been a rustic staple in French households for many years, although restaurants seem to ignore it these days. The combination of red wine, chicken, bacon or lardons, and mushrooms simmering for hours is a beautiful thing. Served with buttered potatoes and thick garlic toasts, you have an ideal winter dinner.*

*The 2009 Bourgogne Rouge “En Montre Cul” will pair perfectly with this dish. As a first course, try a salad of winter chicories, with apples, walnuts, and a creamy Roquefort dressing with the 2009 Vouvray Sec.*

*Serves 6*

4 lbs chicken legs and thighs  
1 heaping tablespoon all-purpose flour  
(plus more for dusting)  
salt and freshly ground black pepper  
12 oz slab bacon or lardons, cut into 1/2-in dice  
24 white pearl onions, peeled  
4 cloves garlic, sliced  
3/4 lb small cremini mushrooms  
(whole or halved if too big)

3 cups good chicken stock  
3 cups red wine—Burgundy, if you can!  
*Cook the alcohol out of the wine before marinating:  
Bring wine to a boil for two minutes, let wine cool to at  
least to room temp before pouring over chicken legs.*  
2 tablespoons tomato paste  
1/2 cup brandy  
5 sprigs fresh thyme  
3 bay leaves

Place chicken in a large bowl, and add wine. Cover, and refrigerate overnight.

Preheat oven to 325 degrees. Remove chicken from wine, and pat dry; reserve wine.

Season chicken with salt and pepper.

Place reserved wine and chicken stock in separate pot and bring to a simmer.

Cook bacon in a Dutch oven or good heavy bottom pot over medium-low heat until crisp, about 20 minutes. Transfer bacon to a plate, leaving drippings in pot. You will need about 3 tablespoons of fat, remove some bacon fat if necessary.

Raise heat to medium-high. Dust chicken lightly with flour. Working in batches, cook chicken, flipping once, until golden, 4 to 5 minutes per side. Transfer to a plate. Add pearl onions and mushrooms, and cook until brown, 4 to 6 minutes. Transfer with slotted spoon to a plate. Stir in flour and tomato paste, and cook 2 minutes, stir to prevent from burning. Add brandy to deglaze, (be careful of flames from brandy) and cook, stirring, 1 minute.

Return bacon and chicken to pot. Pour in reserved wine, chicken stock, and herbs. Bring to a simmer. Cover, and place in oven for one hour. Then add mushrooms and onions and cook until chicken is almost falling off the bone and vegetables are tender, 1 1/2 to 2 hours. Discard herbs, and skim fat from surface.

*Melissa Fernandez is a former cook at Chez Panisse restaurant, a freelance chef, and now the head chef at Café Fanny in Berkeley, CA. Visit her website at [www.figandmiel.com](http://www.figandmiel.com).*

