

# ADVENTURES CLUB

by Anthony Lynch • AUGUST 2016

## 2015 CABRIÈRES ROSÉ “PRÉMICES” CHÂTEAU DES DEUX ROCS

The hills around the village of Cabrières in France’s Languedoc offer enormous potential for fine wine and have earned a reputation in particular for their lovely rosés. The key lies in the area’s stony vineyards, dominated by dark, flaky schist that combines with the high elevation to give wine of uncommon freshness for this southern latitude. This Cinsault-based rosé from Château des Deux Rocs is a relatively new addition to our portfolio, but longtime customers may recognize the name of winemaker Jean-Claude Zabalia, formerly of Château Saint Martin de la Garrigue. Deux Rocs is Jean-Claude’s new project, and his goal is to valorize the stunning *terroir* of Cabrières to produce wines of great typicity at bargain prices. The Prémices rosé, with its juicy grapefruit and wild strawberry notes along with hints of Mediterranean herbs, is the perfect summer quaffer. In the event of a one-bottle night, however, its food-pairing possibilities and ability to provide elemental pleasure make it a great choice year-round.

**\$14.95** PER BOTTLE      **\$161.46** PER CASE

## 2014 FLEURIE “LES MORIERS” DOMAINE CHIGNARD

In the heart of Beaujolais, Cédric Chignard is carrying on a tradition of crafting delicious, authentic Fleurie from the family’s holdings. The fifth generation of Chignards to make wine here, Cédric continues to produce *terroir*-driven gems, as did his father, Michel, whose Fleurie first caught Kermit’s attention in the late 1970s. Their flagship bottling, Les Moriers, comes from a sloping granite *clos* that borders Moulin-à-Vent, giving an unusually structured Fleurie that retains the appellation’s characteristic delicacy of fruit. The very traditional vinification consists of a carbonic maceration followed by aging in enormous old *foudres*—nothing fancy, but a time-tested way of working that is best adapted to the local *terroir* and grape variety. The combination of bright, juicy fruit and deeper earthy tones makes this Fleurie utterly drinkable today and versatile at table with many styles of cuisine.



**\$26.00** PER BOTTLE      **\$280.80** PER CASE

## KERMIT LYNCH WINE MERCHANT

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).

# DUTCH BABY, baby

by Christopher Lee

*I've always loved this simple treat. We'd make them for brunch off and on, and I returned to it recently when thinking again about yummy brunch dishes. Dutch Babies can be sweet or savory—the simplest version is with lemon zest and juice, dusted fragrantly with powdered sugar. Fresh blueberries, or even better, blackberries, sugared to death, are an absolute delight on top, but these days I love savory ones, sprinkled with Gruyère, Parmesan, and fresh herbs. A Dutch Baby couldn't be much simpler to make, taking only a few minutes to put together. They look great, too, but be sure to rush them to the table, as they deflate very quickly, much like an unstable soufflé. You'll need a cast-iron pan to do it right.*

1 cup all-purpose flour  
A pinch of salt  
1 tablespoon granulated sugar  
A pinch of cayenne pepper  
6 ounces milk  
6 whole eggs  
Zest of one lemon  
2 tablespoons butter,  
cold from fridge

1 tablespoon grated Gruyère  
cheese  
½ lemon  
1 tablespoon grated Parmesan  
1 teaspoon chopped chives,  
thyme, parsley, or chervil

Heat oven to 425°F. Mix flour, salt, sugar, and cayenne pepper in a bowl. Combine milk and eggs. Whisk wet ingredients into dry until well blended. Add lemon zest to mixture. Place an 8-inch cast-iron frying pan inside oven to heat. When hot, add cold butter to pan and swirl gently to coat pan evenly. When butter just begins to brown, add 6 ounces (one-third) of egg mixture to pan and swirl to distribute eggs evenly in pan. (Save the rest of mixture to make two more Dutch babies.) Place pan on upper rack of oven and bake 6–7 minutes. Open oven and sprinkle eggs evenly with Gruyère cheese. Eggs will be puffed up and brown on the edges. When done, remove pan from oven, squeeze a few drops of lemon on the Dutch baby, and sprinkle Parmesan and chopped herbs inside. Serve Dutch baby in the cast-iron pan on a trivet on the table. Drink rosé!

Serves 2

