

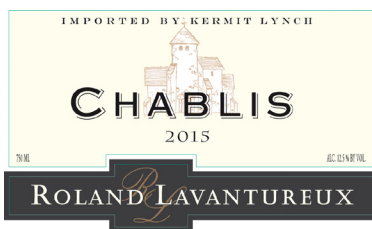
ADVENTURES CLUB

by Anthony Lynch • MAY 2017

2015 CHABLIS

DOMAINE ROLAND LAVANTUREUX

Things are changing at Domaine Lavantureux: founder Roland's sons, Arnaud and David, have joined the family business, and they have begun to implement a number of changes, yielding notable results in improving their already stellar lineup of Chablis. Diligent in their work ethic and full of ambition, the Lavantureux sons have begun working with new vineyard sites, made adjustments in winemaking, and improved the packaging of the domaine's wines for a slightly classier presentation. While they have already earned numerous awards and accolades for their work, the real results can be tasted in the bottle. As you'll see, the wine is a crystal-clear translation of the Kimmeridgian limestone of Chablis—Chardonnay the way it can only taste from these soils. In addition to its crisp, saline finish, you'll find rich, layered fruit and impressive length on the palate. Make way for the new generation!



\$26.00 PER BOTTLE

\$280.80 PER CASE

2014 LANGUEDOC ROUGE "LOU MASET"

DOMAINE D'AUPILHAC

Over the course of his career, Sylvain Fadat of Domaine d'Aupilhac has established himself as one of the foremost ambassadors for the great *terroirs* of the Languedoc. A champion of organic and biodynamic farming in this arid Mediterranean climate, he has proven over the years that the region is capable of producing wines of great complexity, finesse, and longevity. While his numerous old-vine bottlings showcase the potential for deep, concentrated reds here, he also crafts Lou Maset, an entry-level cuvée consisting of young-vine fruit from primarily Grenache, Cinsault, and Carignan. The light vinification and use of only stainless steel for aging is meant to preserve fresh, juicy fruit characteristics without giving too much tannic structure, with the goal of making a well-priced everyday red that still tastes like where it's from. In this 2014, you'll find notes of black cherry, spices, and *garrigue* herbs—a rustic, yet quaffable red perfect for a *casse-croûte* among friends.

\$17.00 PER BOTTLE

\$183.60 PER CASE

KERMIT LYNCH WINE MERCHANT

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FISH BAKED IN PARCHMENT

by Christopher Lee

Fish cooked on the bone are always delicious and a delight at the table. When opened, each puffed-up little paper packet releases its delicate cloud of fragrance: freshest fish, aromatic vegetables, lemon zest, and bright herbs. The trick to success is creating a tight paper seal—it isn't as hard a task as you think! You'll need a full-size sheet of unwaxed baking or parchment paper to accommodate the fish. I prefer wild sea bream, black sea bass, or small flatfish (sole or sand dabs). Shellfish are also great cooked in this manner, so experiment with clams, pink scallops in the shell, and mussels (rinse well first). Failing all else, a simple fish fillet works well, too.

- One 1-pound fish, gutted, gilled, scaled, fins removed
- 1 teaspoon olive oil
- 1 teaspoon sea salt (if using shellfish, reduce amount)
- 2 sprigs tarragon, leaves coarsely chopped, stems saved
- ½ small fennel bulb, thinly sliced
- 2 shallots, peeled, halved, thinly sliced
- 2 scallions, outer leaves removed, cut on an angle into 2-inch lengths
- One 1-inch strip lemon zest, cut with vegetable peeler
- 2 tablespoons unsalted butter, cut into ½-inch cubes
- Pinch cayenne pepper
- 2 tablespoons white wine

Fold the paper in half width-wise, creating more or less a square. Rub fish with olive oil, and season inside and out with salt. Place tarragon stems in the fish's cavity. Mix fennel, shallots, scallions, and lemon zest. Fill the cavity with ⅓ of the vegetable mixture, and add 2 butter cubes.

Place the remaining vegetables in a shallow pile in the center of one side of the folded paper; sprinkle with cayenne pepper. Place the fish on top of the vegetables, pour wine around the fish, and dot with butter. Close the paper envelope, aligning the edges of the paper. Seal the envelope by making continuous ½-inch overlapping folds around the fish from one side of the sheet to the other, leaving a 3-inch clearance around the fish. Twist off the end, and place the packet on a baking sheet.

Bake for 25 minutes at 400° F. With a wide spatula, transfer the envelope to a warm platter, and open with sharp scissors.

Serves 1