

# ADVENTURES CLUB

by Anthony Lynch • OCTOBER 2015

## 2014 VOUVRAY SEC • CHAMPALOU

Since launching their domaine in 1983, Catherine and Didier Champalou have achieved admirable quality and consistency in their wines. What's more impressive is their total mastery of Vouvray: be it still, sparkling, dry, off-dry, or decadently sweet, the Champalous are experts at growing and vinifying Chenin Blanc from this storied part of the Loire Valley. While it may seem clichéd, it is hard to resist drawing comparisons between the family (Catherine and Didier are now joined by their daughter, Céline) and their wines. This Vouvray *sec*, for example, seamlessly reflects the gentleness and warmth that characterizes the Champalous' personalities—a welcoming generosity expressed with elegance and grace. This cuvée sees a native yeast fermentation and lees aging in stainless steel tanks, allowing Chenin's delicate aromas to shine without sparing any freshness. The discreet hint of residual sugar—a style known as *sec tendre*—allows for many delightful and unexpected matches at table.

**\$19.95** PER BOTTLE      **\$215.46** PER CASE

## 2013 CABRIÈRES ROUGE “LES CROZES” CHÂTEAU DES DEUX ROCS

This wine represents the latest release from Jean-Claude Zabalía, the seasoned vigneron who built his reputation producing delicious bargain country wines at Château Saint Martin de la Garrigue. With Deux Rocs, his new endeavor, Jean-Claude continues to unleash the rustic charm of the Languedoc, this time focusing on the Cabrières sub-zone and its notorious schist soils. While Cabrières is better known for its delicate, ethereal rosés, the growing conditions are also ideally suited to producing reds of great finesse and minerality. At 400 meters altitude, cool nighttime temperatures allow for focus and fresh acidity in this dark, concentrated blend of Syrah and Grenache. The wine is aged in a combination of large *foudres* and smaller *barriques*, giving it soft edges without compromising the tannic backbone that confers its intense structure. Les Crozes is true to Jean-Claude's trademark style: approachable, affordable, and loaded with spicy *garrigue*, dusty earth, and ripe flavors of the South.

**\$22.00** PER BOTTLE      **\$237.60** PER CASE

## KERMIT LYNCH WINE MERCHANT

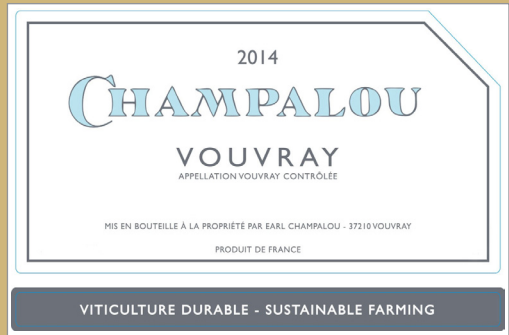
To re-order any of our Wine Club selections, please give us a call at 510.524.1524  
to speak to a salesperson or send us an email at [wineclub@kermitylynch.com](mailto:wineclub@kermitylynch.com).

# SARDINES GRILLED IN FIG LEAVES

by Christopher Lee

Summer brings all kinds of lovely little fish to the table. As the waters warm, the fish surge toward shore, searching for food. One of my favorites is the beautiful, local Monterey Bay sardine. Nothing could be better than wrapping the sardines in fig leaves and grilling them out in the garden while you drink a cool glass of Vouvray. Sardines

go equally well with light reds such as Beaujolais, served slightly chilled. If you can't find fresh sardines, substitute mackerel or big fat anchovies, or use any fish you especially like. Fresh fig leaves give the fish a wonderful, exotic perfume. Grape leaves are also an excellent option, if you have them at hand. I usually take a simple approach—douse them with good olive oil and a squirt of fresh lemon—that lets the fish shine, but you can also serve them with aioli or salsa verde, when grilled. Be sure your fish are fresh as can be.



12 fresh sardines, mackerel, or large anchovies,

scaled, gilled, and gutted

Good extra-virgin olive oil

Sea salt

12 small fig or grape leaves, stems cut away

Rinse fish in lightly salted ice water for 5 minutes to remove any blood. Dry the fish, rub with olive oil, and sprinkle with sea salt inside and out. Wrap fish in fig leaves, leaving head and tail exposed. Lay fish on the grill and cook about 4 to 6 minutes on each side, depending on size, until leaves are charred and fish is cooked through. To peek, cut flesh with a small knife. Serve fish on a large platter with wedges of lemon. Let your guests pry open the leaves and inhale the wonderful aroma of the grilled fish.

*Makes 5 or 6 servings*

Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.