



## CLUB ROUGE *by Anthony Lynch*

JANUARY 2014

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### 2012 MORGON • GUY BRETON

Jules Chauvet, the legendary Beaujolais producer and biochemist who initiated what is now known as the “natural wine movement,” encouraged his fellow vignerons to “make a wine that is low in alcohol with a pretty perfume.” Local boy Guy Breton, in conjunction with his three fellow “Gang of Four” winemakers, is following in Chauvet’s footsteps to consistently produce wines that are fresh, brightly perfumed, and reflective of their stony granite *terroir*. In spite of their ethereal weightlessness on the palate, Breton’s wines are always structured in a way that conveys a certain rusticity, giving them the potential to age superbly while retaining the freshness that makes them so gulpable in their youth. In 2012, sticking to the principles advocated by Chauvet, Breton abstained from using any chemicals or filtering his wines. As a result, his Morgon shows several dimensions of flavor with intense depth of fruit and a firm mineral backbone.

**\$33.00** PER BOTTLE

**\$356.40** PER CASE

### 2010 ROSSO DI MONTALCINO • SESTI

The Sesti estate, regally sitting atop a hill in the heart of Tuscany’s most prized wine area, is like heaven on Earth. The ruins of the Castello di Argiano dominate this scenic landscape of vineyards and woodland, where Giuseppe Sesti, his wife, Sarah, and their daughter Elisa have created a real oasis of generosity and well-being. Cypress and olive trees surround their home, providing shade and slowing the wind just enough to allow a fresh breeze to temper the heat of a hot summer day. When they are not enjoying a delightful meal from fresh ingredients grown in their garden, the Sestis are hard at work overseeing their nine hectares of vineyards, all hillside plots primarily devoted to Sangiovese. This Rosso is a more approachable version of their supreme Brunello di Montalcino, characterized by complexity, elegance, and the profound, earthy flavors that go hand-in-hand with Tuscany’s fabulous cuisine.

**\$39.00** PER BOTTLE

**\$421.20** PER CASE

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## KERMIT LYNCH WINE MERCHANT

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ABOVE *The Sesti estate*



## RAGÙ DI CONIGLIO

by Christopher Lee

*Sesti's Rosso di Montalcino delivered me right back to Italy. I was bowled over by its depth and splendor—what a lovely wine! It seems fitting to serve a traditional Tuscan pasta with it, and the classic ragù di coniglio came to mind. While it may seem a daunting recipe, it's actually quite easy to prepare. One doesn't often see a proper rabbit ragù outside of Tuscany these days, so here's your chance!*

*You'll need a good rabbit; ask your butcher to cut it up for you. Picking the bones is a bit of work, but nothing too difficult. The combined chopped vegetables gently fried in oil are called a soffritto, and are the foundation of many Italian sauces. You can make your own papardelle if you're game (no pun intended!), or you can buy a sturdy dried pasta such as penne rigate, rigatoni, or my favorite, paccheri. Any of them would be perfect for this ragù. Buon appetito!*

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|---|------------------------------|
| 2 red onions, peeled, chopped finely,<br>or in food processor | ½ teaspoon black peppercorns |
| 2 carrots, peeled, chopped finely, or in<br>food processor    | ¼ teaspoon juniper berries   |
| 2 stalks celery, chopped finely, or in<br>food processor      | ¼ teaspoon allspice          |
| 3 cloves fresh garlic, chopped fine as<br>sand by hand        | 2 spikes of cloves           |
| 1½ cups olive oil   | 1 small piece cinnamon stick |
| 1 rabbit, cut into pieces                                     | 1 small strip of orange peel |
| 2 ounces diced pancetta                                       | ½ bay leaf                   |
| 1½ cups white wine  | ¼ cup tomato paste           |
|   | 1 small piece Parmesan rind  |
|   | 1 cup chicken stock          |
|   | 1 cup whole milk             |

Slowly cook chopped vegetables in olive oil over low heat until golden brown; add chopped garlic at end and stir for 1 minute; drain vegetables in sieve; reserve oil. Brown rabbit in *soffritto* oil; discard oil when finished. Toss pancetta into pan and brown. Add wine and scrape bottom of pan clean with wooden spoon.

Return rabbit to pan; braise in the pancetta and wine mixture for 1 hour, until meat can be pulled from bones. Remove all meat from bones, reserve meat, and discard bones. Tie spices, bay leaf, and orange peel in muslin sachet. Combine cooked meat, *soffritto*, spice sachet, tomato paste, Parmesan rind, and chicken stock in pot and bring to simmer. Simmer gently for approximately 2 hours; add milk 2 ounces at a time, as stock reduces and each amount of milk is absorbed. Cook rabbit until tender and liquid is completely reduced and saucy. Serve with noodles and lots of Parmigiano cheese.