



## CLUB ROUGE *by Anthony Lynch*

AUGUST 2015

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### 2013 CÔTE DE NUITS-VILLAGES DOMAINE GACHOT-MONOT

We often advise our clients to shop by producer rather than by vintage or appellation. This advice rings especially true in Burgundy, where talented growers are capable of making superb wines from even the most modest appellations. The value reds of Damien Gachot are a prime example: while the Côte de Nuits-Villages denomination lacks the prestige of neighboring Nuits-Saint-Georges, Damien's intensive work ethic in the vines imbues his wines with exceptional complexity. Vigilant pruning, de-budding, and green harvesting limits yields to ensure the resulting wines are deeply colored and full-flavored with lovely, concentrated aromatics. This Pinot Noir certainly punches above its class, so it's no wonder that Damien's wines have caught the eye—or nose?—of Burgundian all-stars like Aubert de Villaine and Bertrand Chevillon. Enjoy this delightful, approachable red over the next five to seven years and savor the value to be found from this humble *terroir*.

**\$32.00 PER BOTTLE      \$345.60 PER CASE**

### 2010 BANDOL ROUGE • DOMAINE DE TERREBRUNE

This property sits less than two miles from the Mediterranean coast, surrounded by the reddish-brown clay for which it is named. Beneath the thin surface layer of *terre brune* lies blue limestone, which vigneron Reynald Delille holds responsible for the consistent freshness and finesse of Terrebrune's wines. A cross section of soil in Reynald's cellar reveals the many fissures that allow his vines' roots to dig deep into the bedrock, drawing moisture and nutrients crucial to surviving the hot, arid Provençal summers. While this red consists of 85% Mourvèdre, a grape known for aggressive tannins and rustic flavor, the *terroir* here always seems to shine through, giving highly refined wines with a fresh mineral core. This 2010 represents an especially balanced and complete example that is certain to age extremely well. But don't hesitate to pull the cork now: with notes of black fruit over spices and a stony salinity, this Bandol has plenty to offer whenever you may wish to indulge.

**\$38.00 PER BOTTLE      \$410.40 PER CASE**

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## KERMIT LYNCH WINE MERCHANT

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ABOVE *Domaine de Terrebrune*



## ROASTED TOMATOES

by Christopher Lee

*This simple method for preserving tomatoes, not intended for keeping them long, is a great way to have on hand delicious, ready-to-eat tomatoes for summer meals. I buy a couple of pounds of tomatoes at the farmers' market and prepare them right away. Done for days! They have a fantastic, concentrated, juicy flavor and a suave texture. Heirloom tomatoes are nice, but I like to use dry-farmed tomatoes, especially Early Girls, with their deep tomato flavor and firm texture; small cherry types work very well, too. Mix them if you'd like. Choose good oil for the best flavor. Roasted, they're best unrefrigerated and will keep 2 or 3 days at cool room temperatures, or longer in the fridge. Serve with sheep's milk ricotta, lightly salted and baked, or not; with French feta cheese and grilled bread rubbed lightly with garlic; or toss with fettuccine, fresh basil, and grated Ricotta Salata or Pecorino Romano on top. Save any remaining roasting oil for dipping, for drizzling over a piece of cheese, or for cooking other vegetables.*

- 2 pounds small tomatoes, such as dry-farmed  
Early Girls, cherry tomatoes, or heirloom varieties
- 6 cloves garlic, peeled
- 3 or 4 sprigs fresh basil, leaves only, or sprigs of fresh  
thyme or rosemary
- ½ cup extra virgin olive oil, plus ½ cup additional,  
to finish
- 2 teaspoons sea salt
- ½ teaspoon chili flakes (*peperoncino*) or  
Marash pepper

Remove any calyxes from tomatoes with small knife. Leave cherry tomatoes whole; cut larger tomatoes in half horizontally. Place tomatoes, with larger tomatoes cut side up, in shallow casserole dish. Insert garlic cloves around tomatoes. Strew herbs on top. Drizzle with olive oil. Sprinkle with sea salt and chili flakes. Bake in the top of a hot oven at 400°F for 30 to 35 minutes, until tomatoes are charred and soft. Leave in casserole, or transfer to wide-mouth Kilner jar. Add up to ½ cup more olive oil to nearly cover tomatoes. Cover and store in a cool spot.

*Makes about 2 quarts*