



CLUB ROUGE *by Anthony Lynch*

AUGUST 2017

2013 CORSE CALVI ROUGE “E PROVE” DOMAINE MAESTRACCI

Just inland from the lovely port town of Calvi, the alleged birthplace of Christopher Columbus, vines cover vast granite expanses in the shadow of the towering Monte Grosso. This interplay of maritime and mountain influences provides cool nights to contrast with the hot days in Corsica’s dry and windy hills—perfect conditions for growing concentrated grapes saturated with flavor. On the E Prove plateau, Camille-Anaïs Raoust of Domaine Maestracci farms Niellucciu, Grenache, Sciaccarellu, and Syrah for this robust red that seems infused with the local aromas of maquis herbs and wild fruit. Aged for two years—including one in barrels—before release, this red has a smoky, spicy element that makes it an ideal match for richly flavored Mediterranean cuisine. Grilled lamb chops, ratatouille, or a vegetable tagine would certainly do the trick.

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

2013 BOURGUEIL “LES PERRIÈRES” • C. & P. BRETON

Pierre Breton comes from a family of vigneron in the Loire Valley—Cabernet Franc therefore runs through his veins in more ways than one. The family cellar is full of ancient bottles, a testament to the longevity of the great reds from Bourgueil and Chinon sourced from top vineyard sites and produced according to traditional methods. Les Perrières, Pierre’s greatest red, is from a sloping plot of clay and stones over *tuffeau* chalk, soils known to give the appellation’s most structured, complex, and long-lived wines. Biodynamic practices in the vineyard include plowing the soils instead of using herbicides, and administering herbal extracts to boost the vine’s immune function. In the cellar, Pierre opts for spontaneous fermentations, long aging in neutral oak, and bottling without filtration and minimal sulfur. This philosophy results in one of France’s great *terroir*-driven reds: deep, rich, and earthy, Breton’s Perrières represents Loire Cabernet at its finest.

\$49.00 PER BOTTLE **\$529.20 PER CASE**

KERMIT LYNCH WINE MERCHANT

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CHICKEN LIVERS AND BREADCRUMB SALSA

by Christopher Lee

This is a delicious breadcrumb salsa that can serve as a sauce or accompaniment to roasted or grilled chicken, poussin, pork chops, or sausages. It's wonderful with red wine.

1 pound chicken livers, cleaned
Sea salt
Freshly ground black pepper
3 ounces extra-virgin olive oil
1 small red onion, peeled, diced
1 clove garlic, peeled, thinly sliced
2 anchovy fillets, chopped
1½ tablespoons salted packed capers, soaked for 30 minutes, drained, coarsely chopped

2 ounces red wine vinegar
2 tablespoons Italian parsley, chopped
2 teaspoons sage, chopped
1 teaspoon rosemary, chopped
1 teaspoon coarsely cracked black pepper
1½ cups coarsely torn sourdough breadcrumbs, lightly oiled and toasted golden brown

Season livers with salt and black pepper. Sauté livers in frying pan with 2 ounces of olive oil over high heat until browned outside and medium rare. Remove livers from frying pan and roughly chop. Add onion to frying pan and sauté over low heat for one minute. Add garlic to frying pan and sauté until soft. Add anchovies and capers and stir for a few seconds. Add red wine vinegar to pan, scraping bits from bottom of pan, until vinegar is reduced to one ounce. Add remaining olive oil to pan. Combine livers, onion mixture, chopped herbs, and breadcrumbs, and mix well. Adjust salt if needed. Let rest for 1 hour before using.

Makes 1 quart



Christopher Lee is a former head chef of Chez Panisse and Ecolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.