



CLUB ROUGE *by Anthony Lynch* DECEMBER 2014

2011 PATRIMONIO ROUGE “MORTA MAIO” ANTOINE ARENA

After much debate, ampelographers have determined a strong genetic link between the Niellucciu grape of Corsica and Tuscany’s Sangiovese. The grape, purportedly brought to the island by the Genovese around the 14th century, thrives in the clay and limestone soils of Patrimonio, where it produces sturdy reds scented with the wild maquis—an exotic twist that differentiates it from its Tuscan counterpart, proving the role of *terroir* in creating unique wines. Antoine Arena, a pioneer of Corsican winemaking who has brought Patrimonio well-deserved glory with his single-vineyard bottlings, makes this wine from young, organically farmed Niellucciu. It expresses the best of Patrimonio with its rustic earthy tones and dusty, chewy tannin. Yet Morta Maio remains remarkably light and dangerously easy to swallow, making it the perfect bottle for laid-back Mediterranean meals.

\$45.00 PER BOTTLE **\$486.00 PER CASE**

2004 LUSSAC ST.-EMILION CHÂTEAU DE BELLEVUE

André Chatenoud has long defied norms at Château de Bellevue. This small, family-run estate is a rarity in the Bordelais, where wealthy corporate investors manage many highly ranked châteaux and star winemakers are hired like NFL quarterbacks. André’s decision to go organic in 2002 also marks him as an outlier in the region, while his consistently low prices make it a privilege to represent this hidden jewel of the Right Bank. His twelve hectares sit in clay over a bed of pure limestone, a rock whose virtues go far beyond a special affinity with Lussac’s Merlot: the château is built of quarried stone from the vineyards, and its fascinating cellars just beneath are tunneled out of the very same material. André’s 2004 comes to your table directly from these *caves*, and with its still-vibrant fruit and stony core, it is a perfect example of the age-worthy reds made by this under-the-radar artisan.

\$28.00 PER BOTTLE **\$302.40 PER CASE**

KERMIT LYNCH WINE MERCHANT

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LAMB WITH GREEN OLIVES

by Christopher Lee

It's Fergus Henderson's fault. His "Nose to Tail" cooking at his East London restaurant, St. John, started it. And he was right on! We are now eating so many tasty bits and pieces of animals, I can barely name them all in one breath. These are cuts many folks didn't think about or hadn't known how to cook or had tossed away, cuts now prized (along with all kinds of offal, or off-fall) and sought in an unprecedented way. "Off-cuts" sometimes command steak prices, and butchers run out of them, if they even make it off the special-order list.

Lamb is revered in Corsica, perhaps because it is but a half-step away from wild, normally still grazing on the maquis (the native hillside scrub), as it has for centuries. Lamb neck is one of those cherished second-tier meats and almost seems to be recently discovered, as if it didn't exist until a few years ago. Now, lamb neck sells out quickly, and cooks clamor to secure a few pounds.

This simple preparation is typical of the Corsican table and goes especially well with the Patrimonio rouge.

- 4 pounds boneless lamb neck, cut into 2-inch cubes
- 1 tablespoon unsalted butter
- 2 ounces light olive oil
- 8 whole cloves garlic, peeled, and sprout removed (if needed)
- 2 teaspoons all-purpose flour
- 1 cup white wine
- ½ pound dry-farmed tomatoes, peeled, seeded,
and crushed with your hands
- ½ pound brined, unpitted green olives, such as Castelvetrano
- 2 cups chicken broth or water
- ½ teaspoon dried wild mint

Brown lamb in butter and olive oil. Lower heat, add garlic cloves, and cook for 2 minutes to lightly brown and soften garlic. Sprinkle with flour and toss to coat. Deglaze with white wine and cook until nearly dry. Add tomatoes and olives and cook 2 minutes. Add stock (broth or water). Bring to boil, cover, and simmer for 2 hours, until sauce is reduced and rich. In last 10 minutes, stir in mint. Serve with roasted potatoes and dandelion salad.

Serves 4