CLUB ROUGE *by Anthony Lynch* DECEMBER 2016

2015 CHIGNIN MONDEUSE "VIEILLES VIGNES"
A. & M. QUENARD

Scaling the western flank of the French Alps, the Savoie region is off the beaten path for most travelers. Yet those who do visit this mountainous haven will be thrilled to discover stunning scenery, delicious local cuisine, and a thriving Alpine wine culture based on a variety of indigenous grapes. This Chignin bottling from the Quenard family, a local winemaking authority boasting several generations' worth of experience, spotlights seventy-year-old Mondeuse vines clinging to steep, high-altitude limestone rubble—an extreme *terroir* that requires serious determination and physical endurance to farm. While Mondeuse can tend toward the rustic, this one is refined for a year in wood *foudres* before bottling. It has often been likened to a cross between Pinot Noir and Syrah: bright, elegant, and floral, with suggestions of wild fruit, blood, and minerals.

$29.00 PER BOTTLE   **$313.20** PER CASE

2014 BANDOL *ROUGE* • DOMAINE TEMPIER

Few wines have come to define an entire region the way that Domaine Tempier's timeless Bandols have come to define Provence. The Peyraud family's iconic liba-tions undoubtedly represent the liquid translation of the area in all its glory. While certain things have changed with the passing of the years—late founder Lucien Peyraud passed on winemaking duties to his two sons, who entrusted Daniel Ravier with the keys to the cellar upon retiring in 2000—Tempier wines continue to breathe the essence of Provence, absorbing its unique scents through the soil and the air before exhaling them in a glass of hearty Mourvèdre-based *rouge*. The 2014, a fine vintage that favors freshness and smooth, earthy tannins over brute power, is already drinking superbly, exuding the wild landscape covered with pine forest and *garrigue*, with subtle gamey overtones. A natural companion to Mediterranean fare, this red can also be cellared for at least two decades.

$46.00 PER BOTTLE   **$496.80** 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@kermitlynch.com.*

ABOVE *Tempier heaven* Photo © Gail Skoff

OXTAILS BRAISED IN VIN SANTO

by Christopher Lee

This recipe brings together the rich complexity of braised oxtails turned into silky voluptuousness from long, slow cooking in sweet wine.

8 pounds center-cut oxtails
Sea salt
6 ounces unsalted butter cut into 1-ounce cubes
2 medium yellow onions, diced
8 garlic cloves, peeled, thickly sliced
1 cup Muscat de Beaumes-de-Venise
1 cup young white wine
2 bay leaves
1 small sprig rosemary
1 very small piece of orange zest, preferably dried
8 black peppercorns
6 juniper berries
1 cup lightly toasted bread crumbs from a country loaf,
    first moistened with melted butter
1 bunch parsley, finely chopped
Small piece of horseradish

Lightly salt oxtails and chill in refrigerator overnight. Next day, slowly brown oxtails on all sides in 4 cubes butter in a fry pan over low heat. Remove oxtails and set aside. Lower heat, and cook onions and garlic in oil until golden brown. Transfer to casserole and place oxtails in casserole. Add both wines, bay, rosemary, orange zest, peppercorns, and juniper berries. Cover with parchment and seal with foil. Braise in oven at 330°F for 4 hours, until meat is very tender. Carefully skim fat from surface of sauce, then reduce further over low heat if needed to make a flavorful sauce. Whisk remaining cubes of butter into sauce. Remove oxtails from sauce and return to pan to heat. Place oxtails on warm plates and pour sauce over. Mix bread crumbs and parsley and sprinkle over oxtails. Grate horseradish over oxtails.

Makes 6 servings