



CLUB ROUGE *by Anthony Lynch*

FEBRUARY 2015

2012 GIGONDAS “LES RACINES” DOMAINE LES PALLIÈRES

Les Pallières sits nestled under the towering Dentelles de Montmirail, in the heart of Provence’s peaceful rustic countryside. Surrounding the winery are the vineyards that produce the cuvée “Les Racines,” a blend of Grenache (80%) with Syrah, Cinsault, and Clairette. The vines, which average almost 70 years of age, yield less fruit with each passing harvest; compounded with a poor bud break, only half the usual quantity remained in 2012. In spite of these setbacks, the vintage gave a wine of impressive concentration, dominated by profound velvety black fruit with a twist of *réglisse* and herbs of the *garrigue*. With its chewy tannins, it will reward patient cellaring, though the sumptuous fruit beckons immediate consumption. Whenever you may choose to pull the cork, you’ll find unmatched finesse in this bottling—a trademark of the Pallières *terroir*.

\$49.00 PER BOTTLE \$529.20 PER CASE

2011 HAUT-MÉDOC • CHÂTEAU ANEY

Sandwiched between the illustrious appellations of Saint-Julien and Margaux, Château Aney’s vineyards grow in the same well-drained, gravelly soils as those of their prestigious neighbors. Over the years, Aney has repeatedly earned *Cru Bourgeois* status—a ranking that reflects the artisanship and quality-oriented winemaking of the Raimond family, who has run the château since 1972. While the last few decades have seen powerful trends sweep through the wine world, especially Bordeaux, the Raimonds have remained strong in their commitment to producing classic Left Bank wines from their holdings of 65% Cabernet Sauvignon, 25% Merlot, 7% Cabernet Franc, and 3% Petit Verdot. Vintage after vintage, this red shows the firm structure typical of the region’s wines along with the flavors unique to this combination of grape and *terroir*. While it is certainly drinkable now, the notable balance and complexity give Aney’s 2011 the ability to mature over many years, making this value Bordeaux an excellent cellar choice as well.

\$24.00 PER BOTTLE \$259.20 PER CASE

KERMIT LYNCH WINE MERCHANT

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VEAL BREAST STUFFED WITH OLIVES, CAPERS, AND SARDINIAN PECORINO

by Christopher Lee

I love the bold flavors of this dish. A chef friend prepares a salad with some of the same ingredients, and I order it every time I eat in his downtown New York restaurant. For me, it's about the tangy, salty, ruddy cheese, which in his dish is Ubriaco Tramonto Rosso, a Friulian cow's milk cheese rubbed with red grape must. Recently, my local cheese shop didn't have it in stock, and I substituted with a cheese called Pecorino Ubriaco al Prosecco, which is rubbed with Prosecco must. Its sheep's-milk flavor is funkier than that of the cow's milk, and it has aged longer, which made it even more to my taste. I combined the cheese with olives, capers, a stroke of pounded garlic, a few currants, and olive oil to moisten. I snuck in a few coarsely crushed walnuts. Wow! It had everything. Coax your local butcher into cutting you a piece of veal breast, about 3 or 4 pounds, and cleaning it of its sinuous silver skin, but don't worry too much about it, as the breast braises a long time and those otherwise tough bits cook to a lovely moistening gelatin. The dish works well with lamb breast or leg, as well.

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| 1 piece veal breast, 3–4 pounds | 2 teaspoons freshly cracked |
| 1 clove garlic, crushed to a paste | black pepper |
| Sea salt | Leaves of one 3-inch sprig |
| 1 cup oil-cured black olives, rinsed,
coarsely chopped | fresh rosemary |
| 3 ounces pecorino ubriaco al prosecco,
grated as coarsely as you can | 1 ounce currants |
| 2½ ounces salt-packed capers, soaked
30 minutes in tepid water | 1 ounce walnut halves, smashed
into pieces |
| Coarsely grated peel of 1 lemon | 3 ounces fruity olive oil |
| | ½ cup white wine |
| | ½ cup chicken or veal stock |

Lay veal on table. Brush top side with garlic, and season lightly with sea salt. Mix all other ingredients (except for wine and stock) together well. Spread evenly onto veal. Roll into a log shape and tie with kitchen twine. Place veal in a casserole dish with wine and stock. Cover and braise at 350°F for 2½ hours. Remove cover, raise oven to 425°F, and brown for 20 minutes. Rest for 10 minutes before serving. When serving, drizzle with pan juices.

Serves 5–6