



CLUB ROUGE *by Anthony Lynch*

MAY 2016

2014 MOULIN-À-VENT • DOMAINE DIOCHON

While Beaujolais is known for light, easy-drinking wines, its ten *crus* are easily capable of delivering reds with depth and heft, and none more so than Moulin-à-Vent. This Gamay can be chewed, pondered, even cellared; its masculine structure makes it a far cry from your average Beaujolais. Named for the iconic old windmill that overlooks the vineyards, this *terroir* is unique in the unusual composition of its soils: though it shares the decomposed granite common to the area, it also boasts high concentrations of manganese. One theory speculates that this metal is mildly toxic to the vine, thus reducing yields and giving more concentrated, tannic wines. Nonetheless, Bernard Diochon, founder of this historic estate, always strived to craft a wine of finesse to mitigate its inherent power. Aging it in enormous old *foudres* ensures a genuine expression of Moulin-à-Vent's distinctive *terroir*: delicate and floral yet dense and earthy, this *grand cru* Beaujolais can be enjoyed now or later.

\$23.00 PER BOTTLE **\$248.40 PER CASE**

2013 CHÂTEAUNEUF-DU-PAPE "TÉLÉGRAMME" DOMAINE DU VIEUX TÉLÉGRAPHE

Fruit-driven pleasure and immediate accessibility are not typical attributes of Châteauneuf-du-Pape, the regal red known for its structure and aging potential. The Bruniers of Châteauneuf, longtime ambassadors of the southern Rhône's great *terroirs*, have in this sense created something rather unusual in the Télégramme. The idea first came about during the peculiar 2002 vintage, when torrential downpours before harvest all but annihilated any vigneron's hopes of crafting a big, concentrated wine. The Bruniers, not comfortable releasing the significantly lighter, softer red under their first label, instead bottled it earlier than usual under a different name. Télégramme enjoyed significant success, prompting the Bruniers to bottle it every year thereafter from the youngest vines of the prestigious stony plateau of La Crau. Full of luscious fruit and silky tannins without losing the aromas of *réglisse* and *garigue* typical of this *terroir*, this is a Châteauneuf you can dive into right away.

\$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 winedclub@kermitylynch.com.

ABOVE *The galets roulés of La Crau*



PAN-FRIED LAMB SHOULDER CHOPS WITH TAPENADE

by Christopher Lee

Lamb shoulder chops are immensely underrated. They may or may not contain a portion of the bone. Ask the butcher to remove it, if you like. Spring lamb, a term you see on labels nowadays, designates lamb that is usually four to six months, but most lamb is in that age range. Mutton is largely a thing of the past. Good lamb is available year-round. For the best quality, look for fresh, grass-fed lamb from a local grower. I would discourage you from using a food processor for the tapenade, as some do in our modern times. It gives the tapenade the wrong texture. This dish is perfect for the delicious Diochon Moulin-à-Vent.

TAPENADE

Scant 1 cup Niçoise olives, pitted, coarsely chopped
1 small clove garlic, finely chopped
¼ cup salt-packed capers, soaked for 20 minutes in lukewarm water,
coarsely chopped
½ teaspoon orange zest, finely grated
¼ cup good olive oil
½ teaspoon finely chopped anchovy or anchovy paste

Place ingredients in a bowl and mix until well blended; you probably won't need to add any salt.

LAMB CHOPS

1 teaspoon sea salt
1 teaspoon coarsely crushed fennel seed
1½ teaspoons chili flakes
4 lamb shoulder chops, about ½ pound each, trimmed of heavy fat
1 tablespoon olive oil
Freshly ground coarse black pepper

Mix sea salt, fennel seed, and chili flakes together. Season chops evenly with mixture. Add oil to a hot pan, and wait 8 to 10 seconds for oil to heat. When it shimmers, add lamb chops side by side. Fry for 4 to 5 minutes each side, until slightly pink in the center and crusty on the outside. Medium is a nice temperature for lamb. Place chops on a warm platter and sprinkle tapenade over lamb chops.

Serves 4