



DUCK BREAST WITH ROASTED WINE GRAPES

by Christopher Lee

The subtle sweetness of wine grapes marries perfectly with both of November's Club Rouge wines. I especially like this dish with the Burgundy, which picks up the duck's delicate meatiness. It can be made with sweet table grapes (Muscat, if you can) or even other fruits—dried prunes, cherries, or figs work well. Quince is a good choice, too.

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| 4 half-breasts of duck, skin on | Pinch of cloves, ground |
| 1 teaspoon kosher salt | 1 pound wine grapes on the stem,
or other fall fruit |
| ½ teaspoon sugar | ½ cup sweet dessert wine,
such as Muscat, Tokaji, Sauternes,
or Banyuls |
| ½ teaspoon cracked black pepper,
preferably Tellicherry | 2 cups rich duck or chicken stock |
| ½ teaspoon juniper berries, crushed | |
| ¼ teaspoon allspice, ground | |

Score the fat on the duck breasts in a ½-inch cross-hatch pattern. A few hours or the night before cooking, mix the salt, sugar, and spices together in a bowl. Rub the breasts with the mixture. Bring to room temperature ahead of cooking by leaving covered on the counter.

Trim grapes into small clusters. Place grapes in a ceramic dish and sprinkle with sweet wine. Roast grapes at 425° F for 18–20 minutes, until well blistered. Set aside in a warm spot, reserving wine. (If using other fruit, roast until soft.)

Heat a cast-iron pan to medium heat and turn the heat to low. Place breasts skin side down on hot pan without oil and cook on low heat. (The fat will render to produce enough fat for cooking.) Cook breasts most of the way on the skin side to a deep mahogany color, moving breasts in pan for even cooking. Cook the fat slowly to render it all the way through. When fully browned, turn breast over and a minute or so to RARE. Remove breasts from pan, place on a plate, cover lightly with foil, and hold in a warm spot. They'll rest to medium rare quickly. Do not hold breasts in the oven—they'll overcook in seconds. Wipe the excess fat from the cast-iron pan and pour in the reserved juices from the grapes. Reduce to 1 tablespoon and add stock. Reduce stock to 4 ounces. Slice breasts ½ inch thick and place on a warm serving platter. Place grapes on sliced duck and pour sauce over the top. *Serves 4*



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



NOVEMBER 2020

ROUGE

2016 CAIRANNE
CATHERINE LE GŒUIL

YOU WOULD BE FORGIVEN for not being able to place Cairanne on a map. Twenty miles north of Châteauneuf-du-Pape, this village is among the least well-known of the southern Rhône, and it didn't receive AOC status until the 2016 vintage! And what a vintage to commemorate: 2016 is widely regarded as an incredible year in the Rhône Valley. Daniel Brunier of Vieux Télégraphe told us, "I would never use this word lightly, but 2016 is the absolute best vintage I've ever seen here since 1978." Now, even though it was only validated recently by the authorities, that doesn't mean Cairanne hadn't been producing excellent wines for years before that. Kermit began to import the reds of Catherine Le Gœuil (luh-GOY) in 2005. Ever since, they have represented his ethos: "If you are looking for great values, look where no one else is looking." Made from impeccable Grenache, Syrah, Mourvèdre, Carignan, and Cunoise grapes—organically farmed and kept dry by the mistral—grown in sandy molasse, clay, and limestone, this Cairanne bears all of the southern Rhône notes we love: black cherries, *garrigue*, olives, and stones. It will pair magically with braised oxtails or some other kind of hearty stew. —Tom Wolf

\$32.00 PER BOTTLE \$345.60 PER CASE









2017 BOURGOGNE PINOT NOIR
BRUNO COLIN

OSTENSIBLY, BOURGOGNE ROUGE is the foundational classification in Burgundy, carrying the least strict geographical requirements. Producers of wines labeled thus may source their grapes from all over the region to bottle a red that can be representative of Burgundy as a whole rather than a specific village or parcel. By contrast, Bruno Colin crafts his Bourgogne rouge from Pinot Noir grapes grown in the neighboring villages of Chassagne-Montrachet and Santenay, so while this bottling could theoretically represent a blend of Burgundy from top to bottom, the wine is very much of the southern Côte de Beaune. And you can taste the subregional qualities, with the extra earthiness and spiciness found in reds from Chassagne and Santenay. Nevertheless, despite its pedigree, this is not ponderous, but festive red Burgundy! It's the wine Bruno and his team would open to celebrate the end of harvest. Enjoy with a mushroom risotto or Chris Lee's duck breast recipe. —Tom Wolf

\$39.00 PER BOTTLE \$421.20 PER CASE



						
2016 Cairanne Catherine Le Gœuil	50% Grenache, 18% Syrah, 18% Mourvèdre, 7% Carignan, 7% Cunoise	Approximately 50-year-old vines Sandy molasse, limestone, clay	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, olives, <i>garrigue</i> Deep, stony, souful	Drink now through 2025	
2017 Bourgogne Pinot Noir Bruno Colin	Pinot Noir	32-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Cherries, earth, spice Classic, festive, bright	Drink now through 2025	



LEFT Bruno Colin (right) and his export assistant, Antoine © Gail Skoff
COVER Bruno Colin's cellar

KERMIT LYNCH WINE MERCHANT

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