

## GRILLED GAME HENS WITH OLIVE TAPENADE

by Christopher Lee

*Tapenade is a delicious condiment for chicken or for birds of any kind. Roast a whole chicken if you like, though I prefer the smaller birds called Cornish game hens, or poussins (in fancier circles). The deeply briny olives, heady garlic, and perfumed citrus draw upon the earthiness of the bird's caramelized skin in a seriously appetizing way, making a perfect marriage of flavors. Tapenade is the right sauce for both Thivin's Brouilly and Engelvin's Gard Rouge.*

### Game Hens

Four 1-pound Cornish game hens,  
or one 3–4-pound chicken,  
spatchcocked  
2 ounces extra-virgin olive oil  
1½ tablespoons kosher salt  
½ teaspoon black pepper, preferably  
Tellicherry, freshly ground  
1 lemon, cut into 8 strips  
6 sprigs fresh thyme



### Tapenade

1 cup Niçoise olives, pitted, chopped to  
medium coarseness  
1 small clove garlic, chopped fine as sand  
¼ cup salt-packed capers, soaked for  
20 minutes in lukewarm water,  
coarsely chopped  
½ teaspoon orange zest, finely grated  
¼ cup extra-virgin olive oil  
¼ teaspoon fresh thyme, finely chopped  
½ teaspoon finely chopped anchovy or  
anchovy paste

Place ingredients in a bowl and mix  
well. Do not refrigerate.

Drizzle birds with 2 ounces olive oil. Season with 1 teaspoon kosher salt and a few grinds of black pepper. Lay lemon strips and thyme sprigs under and on top of both sides of birds. Cover and marinate for 1 hour. If preparing ahead of time, refrigerate until needed and remove from refrigerator an hour before cooking.

Remove lemon strips from birds. Season lightly once more with salt. Lay birds skin side down on grill over medium coals. Place a weight on top of birds (a medium-size cast-iron pan wrapped in aluminum works well). Grill birds without turning for about 25 minutes. You should not have flames. Check underside of birds after 10 minutes to avoid burning. If meat begins to darken too much, turn birds over or move them to a cooler spot on the grill. Continue grilling under weight on both sides until birds are well browned and fully cooked, to 160° F internal temperature. Split birds in half and drizzle with tapenade. Serve additional tapenade on the side.

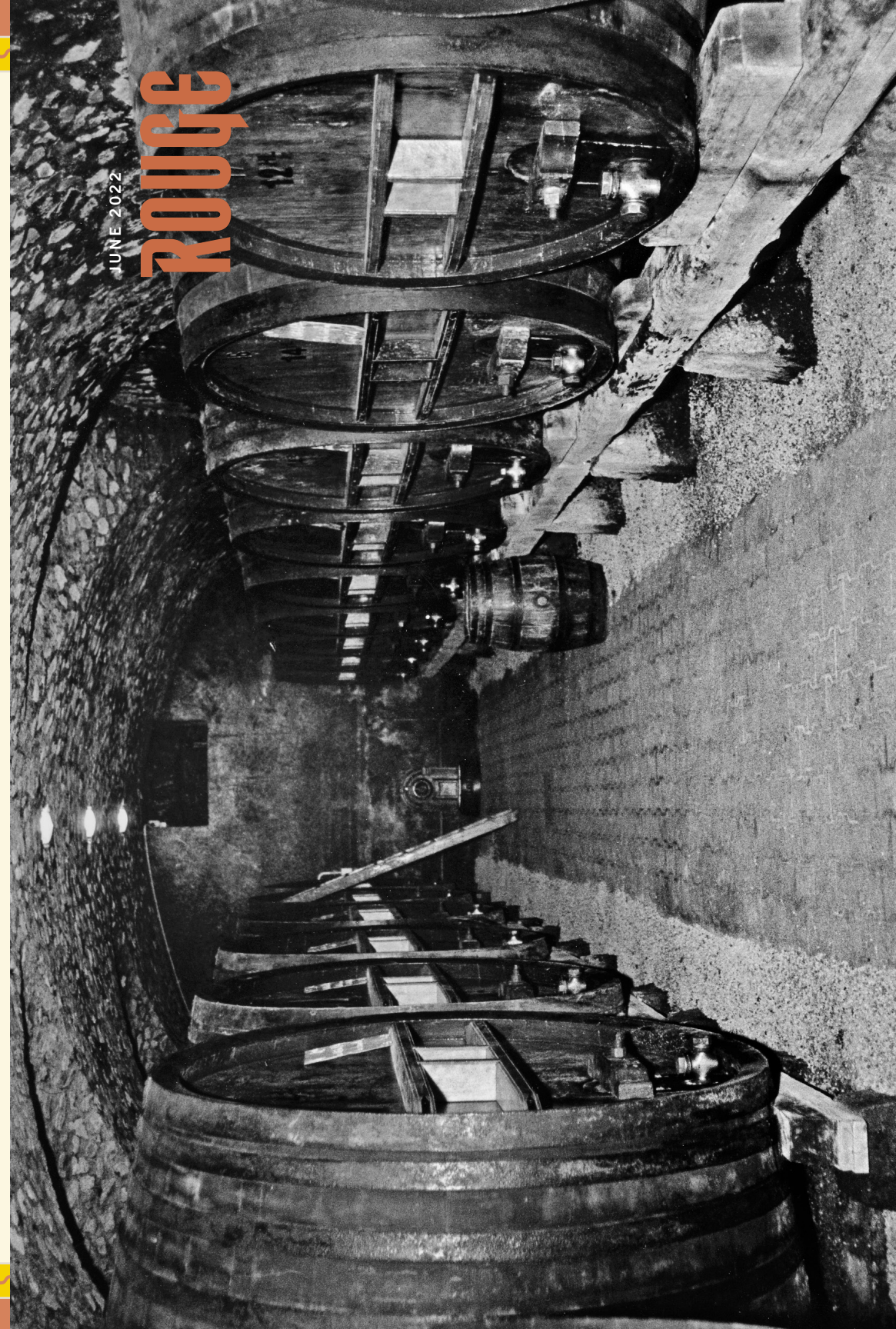
*Serves 4*



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](http://oldfashionedbutcher.com).

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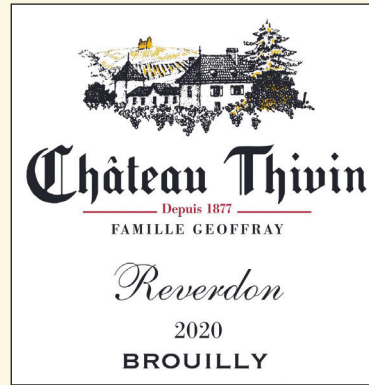
ROUGE





2020 BROUILLY “REVERDON”  
CHÂTEAU THIVIN

LOOK AT A MAP OF BEAUJOLAIS, and you will notice that the region’s ten *crus* more or less stack up north to south with the exception of the southernmost two: Brouilly and Côte de Brouilly. Brouilly isn’t above or below Côte de Brouilly—it completely encircles it, like a bull’s-eye. In general, the steep Côte at the center is home to more serious, complex, and age-worthy reds than those of AOC Brouilly. But Château Thivin, the preeminent specialist of these two *crus* and the oldest estate on Mont Brouilly, farms many of the best sites across both appellations, including the hillside Reverdon parcel in Brouilly. Hailing from soils of pink granite, which tend to yield Gamay of remarkable finesse and crystalline minerality, this wine stands out as the domaine’s most immediately hedonistic *rouge* with its gorgeous notes of ripe red fruit and black tea. Fresh, fragrant, and plush, this classy Brouilly will serve you incredibly well now or over the next five to ten years. —Tom Wolf



\$29.00 PER BOTTLE \$313.20 PER CASE

2019 GARD ROUGE “CLAUSUS”  
LUDOVIC ENGELVIN

LUDOVIC ENGELVIN’S DOMAINE is situated in the Gard, an hour west of the southern Rhône’s great *crus*, where Grenache is king. Grenache also reigns in this cuvée, but the expression Ludovic yields tastes nothing like the stony, earthy, structured personas of our favorite, classic Châteauneuf-du-Papes, Vacqueyras, or Gigondas. Rather, his Clausus—Latin for *clos*, or enclosure—is supple and sensuous, centered around beautiful aromas and flavors of perfectly ripe fruit. What accounts for this rarely seen side of Grenache from the south of France? First, there’s Ludovic’s gentle, holistic approach in the vines, whereby he cares for his vines with essential oils and herbal *tisanes* instead of synthetic treatments. He also refrains from tilling his land, instead allowing natural vegetation to thrive and aerate the soils while his small flock of sheep contributes fertilizer during the winter. Then, moving to the cellar, Ludovic prefers infusion to extraction, as his aim is to achieve delicacy, freshness, and finesse. The result is an extraordinarily silky, smooth, and fruit-forward Grenache that will pair beautifully with Chris Lee’s grilled chicken with tapenade. —Tom Wolf



\$48.00 PER BOTTLE \$518.40 PER CASE

2020 Brouilly “Reverdon” <i>Château Thivin</i>	Gamay	45-year-old vines Pink granite, sand	Serve <i>slightly cool</i> 58–62° F Decant optional	Cherry, blueberry, black tea Fresh, aromatic, plush	Drink now through 2030
2019 Gard Rouge “Clausus” <i>Ludovic Engelvin</i>	Grenache	20- to 30-year-old vines Gray marl, clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherry, blackberry, spices Elegant, supple, lithe	Drink now through 2025

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LEFT  
Ludovic Engelvin.  
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COVER  
Cellar at  
Château Thivin.  
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