



CLUB ROUGE *by Anthony Lynch* SEPTEMBER 2014

2012 MARSANNAY ROUGE “CLOS DU ROY” RÉGIS BOUVIER

Marsannay is the northernmost village in Burgundy’s Côte de Nuits, located just outside the region’s capital, Dijon. While Régis Bouvier makes two unique whites and a fabulous crisp rosé from Pinot Noir—a specialty of Marsannay—his classic, elegant reds often steal the show, showcasing this vigneron’s talent and shining a spotlight on the *premier cru*—worthy *terroirs* of his hometown. The vineyard that produced this wine is in fact pending promotion to *premier cru* status, quite understandably when one considers the depth and rugged beauty of this bottling. Like all of Régis’ wines, it is quite approachable right now, thanks to a beautiful layer of dark fruit that emanates handsomely from the glass. But don’t underestimate the “vineyard of the king”: its gamey complexity and earthy, tannic core will allow it to improve for a decade with no problem.

\$33.00 PER BOTTLE **\$356.40 PER CASE**

2010 BANDOL ROUGE • DOMAINE DU GROS ’NORÉ

At Domaine du Gros ’Noré, proprietor Alain Pascal typically greets his guests with a hot platter of fresh mussels, naturally complemented by a cool glass of Gros ’Noré *blanc* or rosé. Appetizers finished, the time comes to be seated and indulge in Alain’s latest prey—when he is not in his vines or cellar, he is an avid hunter. Common menu items include wild rabbit, boar, *bécasse* (woodcock), and *perdreau* (partridge), served under the watchful (and jealous) eyes of his loyal hunting dogs. A young Bandol *rouge* like this 2010 is kept nearby in an ice bucket, while older vintages are gradually retrieved from the cellar to accompany Alain’s choice of locally crafted cheeses. The 2010 growing year produced exceptionally balanced wines that reveal the Mourvèdre grape’s robust structure, giving a Bandol that can be appreciated in its youth just as well as it will reward patient cellaring.

\$38.00 PER BOTTLE **\$410.40 PER CASE**

KERMIT LYNCH WINE MERCHANT

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SUMMER TIAN

by Christopher Lee

It's often hard to show restraint at this time in summer with ripe tomatoes, beautiful speckled eggplants, colorful, twisted squashes, and wild herbs at every market and in our gardens. To celebrate, here's a recipe for a vegetable dish served often at Chez Panisse and one you see all over the south of France this time of year, especially with lamb, but even cold on its own. It takes its name from the vessel it's prepared in—a traditional, rectangular ceramic baking dish from Provence called a tian. It may seem odd to cook such lovely, fresh vegetables, but the marriage that results is spectacular.

- 2 medium onions, peeled, sliced $\frac{1}{4}$ inch thick
- 3 cloves garlic, thinly sliced
- $\frac{1}{2}$ cup olive oil
- Sea salt
- 4–5 ripe tomatoes, sliced crosswise
- 3–4 round summer squashes, such as pattypan or ronde de Nice, sliced $\frac{1}{2}$ inch thick
- 2 small eggplants, 3 inches in diameter, sliced $\frac{1}{2}$ inch thick
- 3 or 4 sprigs of thyme, leaves only
- 1 cup white bread crumbs, lightly oiled and toasted to golden

Heat $\frac{1}{4}$ cup oil in a medium sauté pan and cook onions until soft and translucent. Stir garlic into onions and season lightly with sea salt. Spread onions in bottom of tian. Place one layer of tomatoes on top of tian at a low angle, so the slices stand up slightly and overlap each other by $\frac{1}{2}$ inch. Salt lightly. Repeat with each vegetable in rows in the same manner, salting each row lightly. Sprinkle in the thyme leaves as you lay down the vegetables. Drizzle the vegetables with oil as you build the rows. Bake in 375°F oven for 35 minutes. If needed, baste periodically with juices from tian and a little extra oil to assist browning. After tian is lightly browned and juices have concentrated in pan, sprinkle with bread crumbs and bake until crumbs have browned, about 7 or 8 minutes.

Serves 6