

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

DECEMBER 2010

2009 BOURGOGNE VÉZELAY *BLANC* DOMAINE DE LA CADETTE

In the village of Saint-Père, along a little creek to the south-east of Vézelay in Burgundy, a quiet, peaceful revolution is taking place. Domaine de la Cadette was founded in 1987 by Jean and Catherine Montanet, with the help of friends and family. They farm thirteen hectares of vineyards today, and have been organic since 1999. This is a particularly bold decision in an area where most wine is sold in bulk. That the wines from Vézelay have gone largely unnoticed until now can be attributed to an overproduction of forgettable wines. However, Domaine de la Cadette stands proudly as a beacon of change, representing the most sincere expression of their *terroirs* with grace and integrity. This is Chardonnay as one rarely tastes—light, bright, with obvious, stony minerals. A perfect pre-dinner quaffer, or an easy accompaniment to fish or shellfish.

Domaine de la Cadette



La Châteleine

\$22.00 per bottle

\$237.60 per case

2009 BEAUMES DE VENISE *ROUGE* DOMAINE DE DURBAN

To walk through the high-altitude vineyards at Domaine de Durban is to walk through an astounding span of history. On the site of a former Roman healing springs destination, a mere handful of soil reveals well-preserved, ancient Roman roof tiles and medieval pot shards. The domaine and its vineyards sit atop a picturesque plateau in the Vaucluse, sheltered by the Dentelles de Montmirail, just above of the village of Beaumes-de-Venise. The scenic views put one at pause considering the timelessness—wine has been a part of the culture here for millennia. During the Middle Ages, it was a fortified farm, operating on and off since 1159. Jacques Leydier bought the property in the 1960s when the farm had fallen into disrepair. Today, his grandsons, Henri and Philippe, are running the domaine. This magical spot enjoys incredibly generous soils and a balanced climate allowing for great ripeness and fresh acidity. The Leydiers credit all of these elements to the incredible consistency their wines enjoy year after year. While they undeniably make the most celebrated Muscat in the entire appellation, this Beaumes-de-Venise *Rouge* is rich, spicy, earthy and luscious...an iron fist in a velvet glove.

\$19.95 per bottle

\$215.46 per case

To re-order any of your Wine Club selections, please call 510.524.1524 to speak to a salesperson or send us an email at wineclub@kermitlynch.com.

LAPIN À LA MOUTARDE

By Christopher Lee

Though it belongs ultimately to French grands-mères, you'll find this dish in almost any Lyonnaise bistro and many Parisian ones, too. Its richness is counterbalanced by the sharpness of Dijon mustard and the acidity of crème fraîche. It is delicious with lightly buttered fresh noodles tossed off the heat at the last second with sautéed chanterelles, a twist of fresh black pepper, chopped parsley, and minced garlic.

Find a rabbit from a good source. If you have the liver and kidneys (leave the kidney fat on!), sauté both in butter, chop with thyme, garlic, and chives, and serve as an appetizer on a warm toast. The dish is excellent with the La Cadette Blanc, but is sublime with the Durban rouge.

serves 6

One fresh rabbit, cut into 8 pieces
(the loin cross-cut into two pieces)
sea salt
About 1/2 c Dijon mustard
4 ounces unsalted butter

6 shallots
(peeled and diced, or just coarsely chopped)
1/2 c dry white wine
5 ounces crème fraîche
chopped parsley

Salt the rabbit. Using a spoon or spatula, coat with the mustard, saving 2 good tablespoons for the sauce later. Gently heat 3 ounces butter over low heat in a shallow skillet until butter starts to sizzle. Add the rabbit pieces and brown lightly. The butter should color only very slightly, and the rabbit should be golden. Remove the rabbit from the pan. Tip out a little of the butter, add the shallots, and cook them slowly without browning until translucent, tossing the pan a few times. Pour in the white wine, scrape the bits loose from the bottom of the pan, and cook for 5 minutes, until the liquid is reduced by half. Add the crème fraîche and the rabbit to the pan, cover and cook for 20-25 minutes with the lid ajar until the sauce is thickened. Remove the rabbit to a warm platter. Stir the last tablespoon of butter into the sauce and the remaining 2 tablespoons of mustard. Cook for 1 minute more, and pour over the rabbit. Sprinkle with chopped parsley.

Christopher Lee is the former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.



Mont Ventoux from Domaine de Durban