

# ADVENTURES CLUB

— by Anthony Lynch • JUNE 2018 —

## 2017 TAVEL ROSÉ • CHÂTEAU DE TRINQUEVEDEL

Surrounded by storied red wine districts like Châteauneuf-du-Pape, Vacqueyras, and Lirac, Tavel is the only AOC in the southern Rhône dedicated entirely to rosé production. And what a rosé it is! Famously lauded by Ernest Hemingway, who declared it his favorite wine, and a staple on the table of at least two French kings, Tavel takes its pink wine seriously. Unlike many rosés, which use second-class fruit not deemed suitable for reds, the raw material here is picked exclusively for the purpose of creating a top-class rosé. Guillaume Demoulin, a fourth-generation vignerons, crafts Trinquedvel's Tavel—a blend dominated by Grenache—by way of a skin maceration at cold temperature lasting up to two days, depending on the vintage. This process draws out aromatics of wild strawberry and thyme, while achieving a seductive deep pink color. Delightful with a bowl of olives in the summer, this no-nonsense rosé also has the structure to stand up to anything off the barbecue.

**\$18.95** PER BOTTLE

**\$204.66** PER CASE

## 2015 PIC SAINT LOUP “MOURVÈDRE” CHÂTEAU LA ROQUE

The Languedoc is a vast wine region encompassing a tremendous diversity of *terroirs*, and Pic Saint Loup is undoubtedly one of its top sites. Around the imposing vertical escarpment for which the district is named, conditions are ideal for producing nuanced and characterful wines: abundant limestone litters the vineyard floor, balmy *garrigue* fragrances waft through the dry Mediterranean air, and the nearby mountains bring cool breezes that temper the at times stifling meridional heat. It is no wonder Pic Saint Loup finally earned official AOC status (effective as of the 2017 vintage); its wines offer complex flavors of the south and can even improve with bottle age. Château La Roque is a benchmark producer here, and this old-vine Mourvèdre is consistently one of the finest values we import. Rugged as the landscape from which it is born, this chewy red offers aromas of ripe black cherry and wild brush that beg for something hearty, grilled, and smothered with garlic and herbs.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE



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ABOVE Château La Roque

# MOULES MARINIÈRES

by Christopher Lee

*This simple, delicious recipe is cooked all over France and Belgium. In Belgium, it is served with French fries as moules frites, a classic found in almost any bistro. In France, you typically find it served with toasted baguette. The seemingly easy dish to execute requires a few minutes of attention to get just right so as not to overcook the quick-cooking mussels. The freshness of the mussels is of utmost importance, to ensure their creamy sweetness. Drink the Tavel rosé with it. You can even substitute it for the white wine in the recipe.*

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|---------------------------------|----------------------------------|
| 3 pounds mussels                | ¼ teaspoon sea salt              |
| 2 ounces extra-virgin olive oil | 4 ounces unsalted butter, cut in |
| ¼ cup chopped shallots          | ½-inch cubes, well chilled       |
| 1 tablespoon sliced garlic      | 2 ounces parsley, finely chopped |
| 2 sprigs fresh thyme            | 4 pieces toasted bread,          |
| ½ cup dry white wine            | 2 by 4 inches each               |

Place mussels in a colander or strainer and rinse in several changes of cold water until water remains clear. Drain mussels thoroughly. Heat a large sauté pan to medium and add olive oil. Add shallots, garlic, and thyme and gently sizzle them for a few seconds. Add white wine and a pinch of sea salt. When wine begins to boil, add mussels. Cover and steam mussels over high heat for 2 minutes, shaking pan, until all mussels are opened. With a slotted spoon, evenly distribute mussels among 4 warm, wide bowls, leaving cooking liquor in pan. Raise heat to medium-high, add butter cubes, and reduce while shaking pan, until butter is melted and sauce is emulsified and thick. Taste for salt and adjust if needed. Add chopped parsley to pan and swirl to distribute. Pour sauce over mussels and insert a warm toast into each bowl.

*Makes 4 servings*



*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).*