

April 2019

KLWM

2017 BORDEAUX BLANC CHÂTEAU DUCASSE

Routheast of Bordeaux, in the land of Sauternes, the modest, meticulous, and apparently ageless Hervé Dubourdieu makes both desert and dry whites that have been among our best values for decades. This Bordeaux *blanc* is made from old Sémillon, Sauvignon Blanc, and Muscadelle vines planted in







complex soils of clay and limestone on fissured rock. The wine is bone-dry, even if your first whiff of sunny, slightly tropical fruit leads you to expect otherwise. On the palate, it is luscious and mouth-coating with generous passion fruit and lychee, and yet it is racy at the same time—constructed along a sturdy spine of chalk and acidity, it bears the classic Sauvignon Blanc notes of lime and grass. This *blanc* is astoundingly versatile at table. Exquisite with seafood, it is also perfect on its own. Value of the year? No. Value of the century!

—TOM WOLF

\$17.00 per bottle

\$183.60 per case



					
2017 Bordeaux Blanc Château Ducasse	60% Sémillon, 35% Sauvignon Blanc, 5% Muscadelle	45–48-year-old vines Clay and limestone on fissured rock	Serve <i>cold</i> 46–52° F Do not decant	Passion fruit, lime, grass Racy, chalky, versatile	Drink now
2017 Barbera d'Alba Superiore A. & G. Fantino	Barbera	60-year-old vines Sandy clay	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Cherries, strawberries, iron Brambly, wild, soulful	Drink now through 2025

KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermityllynch.com.

2017 BARBERA D'ALBA SUPERIORE

A. & G. FANTINO

Across Europe, the summer of 2017 was a hot one. By August, the heat wave, which reached 109 degrees Fahrenheit in some regions, had earned an appropriate name: Lucifer. This Barbera, made by the humble but masterful Fantino brothers, bears marks of that dry heat. Unlike in cooler years, when the wine is luscious and exuberant, the 2017 Barbera d'Alba Superiore has a strong tannin and the fruit is feral, suggesting that you have found Italy's Bandol *rouge*. Notes of cherries, strawberries, raspberries, iron, and balsamic vinegar are all tightly coiled in a soulful, untamed package. Because the Fantinos are so talented, the wine has finesse despite the heat of the vintage. The acidity is as mouthwatering as ever, the alcohol level remains balanced, and the fruit is preserved. Barbera's bright acidity makes it a champion at table. Open it alongside a wide range of cuisines, from hearty pastas to grilled meats and roasted vegetables. Try it with a chanterelle risotto for a match made in heaven—Lucifer not allowed!



BARBERA D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE
2017 - CASCINA DARDI - BUSSIA

—TOM WOLF

\$23.00 per bottle **\$248.40** per case



Alessandro Fantino
© Dixon Brooke

HERB GRILLED CHEESE SANDWICH

BY CHRISTOPHER LEE

Ten years ago, I discovered a delicious grilled cheese sandwich at the Neal's Yard Dairy stall in London's Borough Market. I've made it ever since. You can vary the herbs to taste, and I've found that the more delicate herbs—parsley, chervil, chives, and tarragon—are the best choice, rather than stronger-flavored herbs such as rosemary, thyme, and sage. The cheeses are important, too. I like to combine a forthright cheese, sharp English or Vermont Cheddar, with one that's very melty—Gruyère, Emmentaler, or young Comté. Pain de mie is the classic sandwich bread in France, and its square profile and mild taste make it a good choice. I've also created the sandwich with sourdough loaves both white and wheat, and even with pain au levain, which feel more substantial than pain de mie. The sandwich is perfect for lunch accompanied by a butter lettuce salad with mustardy walnut dressing, or by a bowl of creamy tomato soup. It's yummy with both the Fantino Barbera and the Châteaux Ducasse Bordeaux blanc.

4 slices bread—pain de mie
or sourdough loaf,
cut about ½ inch thick
2 ounces unsalted butter, melted
2½ ounces Gruyère cheese,
coarsely grated
2½ ounces sharp Cheddar,
coarsely grated
¼ teaspoon salt
4 tablespoons spring onions or
scallions (3–4 onions, mostly
white part), halved, thinly sliced
1 tablespoon green garlic
(2 stalks, white part only),
halved, thinly sliced
2 tablespoons shallots, halved
and thinly sliced
2 tablespoons parsley,
finely chopped
2 tablespoons chives, thinly sliced

Assemble sandwiches on a baking sheet lined with parchment paper. Brush bread on both sides with melted butter. Mix cheeses, salt, onions, and herbs in a bowl. Mound ½ the cheese, onion, and herb mixture on two slices of bread. Place a second slice on top of each and press down gently. Heat a cast-iron skillet over low heat. While pan is heating, wrap the bottom of a smaller pan with aluminum foil. When cast-iron skillet is hot, drizzle butter on it and place sandwiches in skillet. Place wrapped pan on top of sandwiches to press sandwiches down. Toast for 2 minutes. With a spatula, rotate sandwiches 180 degrees for even cooking. After 2 more minutes, turn sandwiches over, replace pan on top, and repeat process. Bread will crisp and nicely brown. Serve with butter lettuce in mustardy dressing, with cornichons, olives, or radishes.

Makes 2 sandwiches