







May 2019

KLWM

2015 CÔTES DU VIVARAIS *BLANC* “FÛTS DE CHÊNE” DOMAINE GALLETY

Although we sometimes speak of the Rhône Valley as a monolithic region, it is important to distinguish the wines of the northern Rhône from those of the southern Rhône. In the north, you find cooler climates, dramatically steep slopes, and the renowned appellations of Cornas, Côte Rôtie, Hermitage, Saint-Joseph, and Condrieu. With occasional exceptions, the reds tend to be all Syrah, and the whites all Marsanne or Viognier. The warmer south, where Châteauneuf-du-Pape and Gigondas are situated, is the land of blends: Grenache, Mourvèdre, Syrah, and Cinsault are often combined in the reds, while the whites are mélanges of grapes like Roussanne, Marsanne, and Grenache Blanc. If you had to erect a gate between the northern and southern Rhône, signaling your passage from one to the other, you might situate it at Domaine Gallety. Here, just south of Montélimar, but on the cooler left bank of the river, Alain and David-Alexandre Gallety craft singular reds and whites that exhibit some of the defining characteristics of both the northern and southern Rhône. In addition to the cooler climate, a relatively early harvest leads to this racy white with lip-smacking acidity. Made of Grenache Blanc, Marsanne, and Roussanne, and aged two years in old barrels, it has just the right amount of chiseled richness without sacrificing any freshness. This *blanc* is especially impressive considering that this is the first time the Galletys have made it! —TOM WOLF

\$22.00 per bottle **\$237.60** per case

					
2015 Côtes du Vivarais Blanc “Fûts de Chêne” <i>Domaine Gallety</i>	50% Grenache Blanc, 30% Marsanne, 20% Roussanne	40-year-old vines, on average Clay, limestone	Serve <i>cold</i> 46–52° F Do not decant	Lychee, peach, vanilla Racy, chiseled, fresh	Drink now through 2025
2017 Bourgueil “Trinch!” <i>Catherine & Pierre Breton</i>	Cabernet Franc	30-year-old vines Gravel	Serve <i>slightly cool</i> 58–62° F Do not decant	Blackberries, graphite, earth Pure, classy, hedonistic	Drink now through 2025

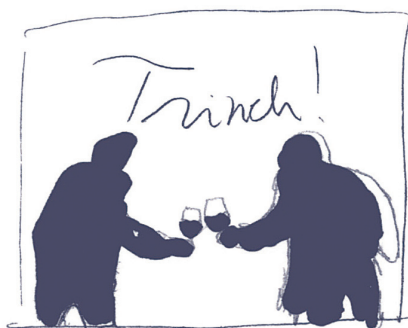
KERMIT LYNCH WINE MERCHANT

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2017 BOURGUEIL “TRINCH!”

CATHERINE & PIERRE BRETON

Winemakers rarely craft *both* hedonistic, accessibly priced wines *and* more serious, structured, age-worthy wines. The Loire Valley, however, is home to several dual-threat producers—particularly in Bourgueil and Chinon, appellations that Paris bistros have long depended on for youthful glass pours, but that also deliver age-worthy Cabernet



Francs that can evolve gracefully for decades. A recently opened 1989 Bourgueil Les Perrières from Catherine and Pierre Breton—their top cuvée—was a testament to this. After thirty years, it had become a stately wine. No less exciting, though, was this 2017 Bourgueil Trinch! I challenge you to find a more pleasurable, complex, and *alive* wine for this price. Following organic and biodynamic practices, Catherine and Pierre craft this red with Cabernet Franc grapes from their younger vines, and they vinify and age it in stainless steel to leave the wine’s freshness and juiciness entirely intact. Exuberant, with classic Loire characteristics of blackberries, graphite, and earth, this is a pure, classy quaffer, brought to you by some of the most talented vignerons in the Loire Valley.

—TOM WOLF

\$27.00 per bottle **\$291.60** per case



Catherine and Pierre Breton

MOREL MUSHROOMS ON TOAST

BY CHRISTOPHER LEE

Morels can be pricey, but you need only a small amount for this recipe. While rinsing mushrooms in water is considered a kitchen sin, I suggest giving morels—which are often gritty—a quick dip to remove the sand and debris trapped inside their caps and outer ridges. Have a bowl of cold water at hand, the morels prepped and in a coarse sieve. Dip them twice, with a change of water. Shake off any remaining water and scatter the mushrooms onto an absorbent cloth or paper towel; toss them around gently to wick away the last of the water. If you can't find morels, chanterelles, black trumpets, and hedgehogs are also good, but do not rinse any of these varieties; instead, brush their caps with a soft cloth. If you can't find any wild mushrooms, cremini are a good alternative (again, with caps brushed clean), cooked in the same way but with a small piece of rehydrated dried porcini tossed in. The toast is lovely with either of this month's Adventures wines.

½ pound morels	A pinch black pepper, freshly ground
4 tablespoons unsalted butter	2 ounces crème fraîche
1 ounce shallots, chopped	1 tablespoon tarragon, finely chopped
1 clove garlic, chopped	8 pieces warm, toasted baguette
1 sprig fresh thyme, leaves chopped	cut on a sharp bias, ½ inch thick
¼ teaspoon sea salt	¼ cup finely grated Parmesan

Trim stems off morels and cut larger caps in half or quarters; leave small ones whole. Melt 2 tablespoons butter in a fry pan over medium heat until butter is bubbling. Add shallots, garlic, and thyme and cook until softened, about 2 minutes. Add morels, season with salt and pepper, and cook uncovered until wilted, about 5 minutes. Add crème fraîche and cook over low heat until crème fraîche is nearly absorbed but some liquid remains. Stir in tarragon. Melt remaining 2 tablespoons butter and brush it on one side of baguette pieces. Toast baguettes at 375° F buttered side up until crisp and center remains soft, about 7 minutes. Spread morels on toasts and sprinkle with Parmesan.

Makes 4 servings