

# ADVENTURES CLUB

— by Anthony Lynch • AUGUST 2018 —

## 2017 CHIGNIN “VIEILLES VIGNES” • A. & M. QUENARD

Savoie is an excellent region to consider when looking for crisp summer whites: its Alpine vineyards, hugging imposing mountain façades along the France-Switzerland border, are home to local grapes like Jacquère that deliver unparalleled refreshment with low alcohol content. The village of Chignin represents one of the top sites for Jacquère, which takes on an intensely mineral expression in these “soils” of limestone scree—rocks that have broken off the mountain over millions of years of erosion. This is particularly true for this cuvée from seventy-year-old vines that have set their roots deep into this stony pile of rubble. The nose is delightfully fruity with nectarine, peach, and citrus, along with a talc-like dusting of minerals. On the palate, you’ll find the same succulent fruit backed by bright acidity and a cool-climate snappiness as pure as melted snow. Few things are more satisfying as an apéritif as a chilled glass of this Alpine elixir.



**\$20.00 PER BOTTLE      \$216.00 PER CASE**

## 2015 CHINON “LES PETITES ROCHES” CHARLES JOGUET

Tasting through the lineup of Chinon reds from Domaine Joguet is a perfect introduction to the many virtues of the Cabernet Franc grape. Sourced from various parcels along the banks of the Vienne, a tributary to the Loire, these wines offer a fascinating array of floral, fruity, and spicy aromas to stimulate the palate. Les Petites Roches—a nod to the gravelly parcels chosen for this cuvée—shows off Cabernet in its most delicate, charming form, rife with aromas of roses and little red berries along with a gentle tannin holding it all together. Loire reds are often criticized for having a vegetal, bell pepper-like flavor, but in the best wines this trait is only a subtle nuance that contributes complexity; it is even less pronounced in warm vintages like 2015. This Chinon takes well to a slight chill and shines with summery dishes such as chicken salad, grilled salmon, or a picnic-style assortment of various cured meats and cheeses.

**\$24.00 PER BOTTLE      \$259.20 PER CASE**

## KERMIT LYNCH WINE MERCHANT

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# NEW POTATO SALAD WITH BEAUFORT TOAST

by Christopher Lee

*Beautiful new potatoes are everywhere in farmers' markets right now. We have many delicious varieties, all slightly different from one another: German Butterballs, Red Creamers, Yellow Finns, Fingerlings, Lauras, and so on. New potatoes are best cooked with their skins on—which is really the purpose and definition of new potatoes. Start them in cold water with a little salt, and simmer until they are soft enough to pierce with a skewer or small knife. Beaufort is a creamy-textured, firm, Alpine cow's milk cheese from Savoie, where the delicately flavored Chignin is produced. The salad is especially nice served at room temperature rather than chilled. If you can't find Beaufort, an aged Comté, from the Franche-Comté region just to the north of Savoie, is a good substitute.*

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| 1½ pounds new potatoes,<br>each about 1½ inches<br>in diameter | ¼ cup grapeseed, rapeseed,<br>or other mild oil                                |
| ½ tablespoon + ½ teaspoon<br>sea salt                          | ¼ cup walnut oil   |
| 1 small garlic clove   | 1 tablespoon tarragon,<br>finely chopped                                       |
| 1 tablespoon chopped shallots                                  | 4 ounces Beaufort cheese,<br>aged 12–15 months                                 |
| 1 tablespoon Dijon mustard                                     | 4 thin slices, 2 by 4 inches<br>each, country bread from<br>baguette or levain |
| ¼ teaspoon cracked black<br>pepper                             | 2 tablespoons chopped chives   |
| 2 tablespoons tarragon vinegar                                 |  |

Starting in cold water with ½ tablespoon sea salt, cook potatoes at a simmer until soft, about 20 minutes. In a mortar and pestle, pound garlic and shallots with the remaining ½ teaspoon salt to a smooth paste. Scrape paste into a ceramic bowl. Add Dijon mustard, cracked black pepper, and tarragon vinegar. In a thin, steady stream, whisk oils into vinegar until emulsified. Stir in chopped tarragon. Halve potatoes and toss with enough dressing to coat them.

In a 375° F oven, toast bread on a baking sheet until golden brown. Grate cheese generously over toasts while warm and bake again until cheese starts to melt, about 1 minute. Keep toasts warm while you place dressed potatoes on four plates. Sprinkle chives over potatoes. Place a warm cheese toast on the side of each plate. Drizzle potatoes with a little more dressing, if needed. *Bon appétit!*

*Makes 4 appetizer portions*

*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).*