

## FRENCH ONION SOUP, GRATINÉED

BY GEORGEANNE BRENNAN

*A couple of years ago I found myself on a wet, rainy December Sunday in a near-deserted market in Nice. I'd done what shopping I could, and when I saw a chalkboard announcing Soupe à l'Oignon as the special of the day, I went right in and set aside my dripping umbrella. Happy to be seated, I watched the world go by, sipping my wine. When the soup arrived, piping hot, the fresh bread on top was properly oozing with golden cheese, and the soup beneath was richly browned and thick with soft onions. It is the perfect meal, along with a green salad, and Chignard's Fleurie makes a perfect accompaniment.*

### SOUP

6 tablespoons unsalted butter  
1 tablespoon extra-virgin olive oil  
2 pounds yellow onions, thinly sliced  
½ teaspoon sugar  
1½ teaspoons sea salt  
1½ teaspoons all-purpose flour  
10 cups beef broth  
1 cup dry white wine  
1 teaspoon ground black pepper

### TOPPING

12–16 slices batard, or other coarse  
country bread, about ½ inch thick  
2 cloves garlic, halved  
5 tablespoons extra-virgin olive oil  
2 cups shredded Gruyère or  
Emmentaler cheese  
3 tablespoons unsalted butter,  
cut into small pieces

In a heavy-bottomed large pot, over medium heat, melt the butter with the olive oil. When warm, stir in the onions and sauté until translucent, 4 to 5 minutes. Reduce the heat to low, cover, and cook until the onions are lightly golden, about 15 minutes. Uncover and sprinkle with the sugar and ½ teaspoon of the salt. Raise the heat to medium and cook uncovered, stirring often until the onions are golden brown, 30 to 40 minutes.

Sprinkle the flour over the onions and cook, stirring, until the flour is browned and the onions are deeply golden, 3 to 6 minutes. Stirring constantly, gradually pour in the broth and bring to a boil. Stir in the wine, remaining salt, and pepper, cover, and reduce the heat to low. Cook until the onions fall apart, about 45 minutes.

Meanwhile, make the topping. Preheat the broiler. Arrange the bread slices in a single layer on a baking sheet. Toast the bread, turning once, until dried out, but not browned, 6 to 8 minutes total. Remove the pan from the oven. Rub both sides of the bread with the garlic halves and brush both sides with the olive oil. Return to the oven, turning once, until golden, 4 to 6 minutes. Remove and set aside.

Preheat the oven to 450°F. Place 6 to 8 ovenproof bowls on a rimmed baking sheet. Ladle the soup into the bowls, filling them to within ½ inch of the rim. Top each with a toasted bread piece. Sprinkle evenly with the cheese, and dot with the butter. Place in the oven and bake until a golden crust forms and the soup bubbles around the edge, 10 to 12 minutes. Serve at once, accompanied by the extra toast.

*Serves 6–8*



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at [www.georgeannebrennan.com](http://www.georgeannebrennan.com).

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# ADVENTURES





## 2023 CUSTOZA “GREOTO” • CORTE GARDONI

**If you ever needed** proof that Kermit has long prized France and Italy’s best values as much as the grandest wines, look no further than this Custoza from Corte Gardoni. Rather than a majestic Barolo, rustic Chi-anti Classico, or stately Brunello di Montalcino, this charming, versatile, and off-the-beaten-path *bianco* is the longest-running Italian wine in our portfolio! It’s easy to understand Kermit’s decades-long affection for it—with notes of ripe apple and citrus zest, it’s an effortless and delicious sipper at *aperitivo* or alongside simple dishes. Then there’s the Piccoli family’s infectious devotion to their region’s local grape varieties like the Garganega, Trebbiano, Trebbianello, Cortese, and Manzoni Bianco that go into this luscious white blend. The Piccolis are revered in their region between Lake Garda and Verona for their fierce championing of these grapes, and this distinctive white is a delightful testament to the potential of the region’s traditional varieties. —TOM WOLF

**\$16.00 per bottle    \$172.80 per case**







Pairs well with baked cod  
or grilled shrimp.



## 2022 FLEURIE “LES MORIERS” • DOMAINE CHIGNARD

**With its growing concentration** of elite domaines taking first-rate terroirs to new heights, the cru of Fleurie has given Morgon a run for its money in recent years. But Kermit took an early interest in Fleurie in the late ’70s when he kept hearing about a special vineyard there called “Les Moriers.” Near Fleurie’s border with neighboring Moulin-à-Vent, Les Moriers had been reputed since the nineteenth century for producing wines with a rare mingling of both crus’ best qualities. At their best, these reds are floral and elegant (Fleurie) while retaining a deep, stony foundation (Moulin-à-Vent). “And there, right at the top of this famous piece of earth,” Kermit says, “famous at least in the Beaujolais region, stood the house of Michel Chignard, and below the modest home, his winery. And in his winery, exceptional wines.” Today, the Chignard family represents not only our original source of Fleurie, but also our longest-running relationship in the Beaujolais. Showcasing a unique range for Gamay with its notes of brambly fruit, violets, stones, and smoke, there’s so much to love in their classic bottling of Les Moriers. —TOM WOLF

**\$29.00 per bottle    \$313.20 per case**

					
2023 Custoza “Greoto” Corte Gardoni	40% Garganega, 25% Trebbiano, 10% Trebbianello, 10% Cortese, 15% Other	15- to 50-year- old vines Moraine	Serve <i>cold</i> 48–52°F Do not decant	Ripe apple, citrus zest, bitter almond Charming, refreshing, versatile	Drink now
2022 Fleurie “Les Moriers” Domaine Chignard	Gamay	65-year-old vines Granite	Serve <i>slightly</i> <i>cool</i> 56–60°F Decant optional	Blackberries, blueberries, violets Floral, elegant, deep	Drink now through 2028

LEFT Harvest time. © Corte Gardoni COVER Cédric Chignard. © Gail Skoff

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