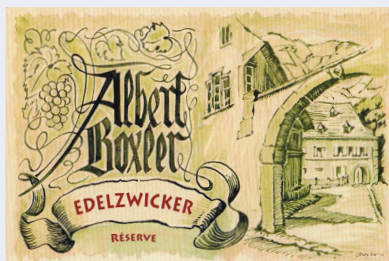




ADVENTURES
December 2021

2018 EDELZWICKER “RÉSERVE” ALBERT BOXLER

Jean Boxler is blessed not only with some of the greatest *grand cru* holdings in Alsace, but also with as much talent and meticulousness as any vigneron in the region. Even though the domaine—named after his grandfather, who began producing his own wine in 1946—made its reputation through its lofty, single-vineyard and single-variety cuvées, this blended bottling is a magical synthesis of what Alsatian *blancs* can achieve. Every vintage, depending on conditions, Jean adjusts the blend of his Edelzwicker Réserve. In 2018, he used Riesling, Pinot Blanc, Pinot Auxerrois, and Muscat. What doesn't change is that he takes pristine,



organically grown fruit, often from his *grand cru* vineyards, to find the perfect balance for this cuvée. As you might expect, the resulting wine shows tremendous class and character. Simultaneously luscious and refined, this *blanc* boasts fragrant floral notes and flavors of Meyer lemon, peach, and stones. It is perfect at apéro hour. —TOM WOLF

\$29.00 per bottle \$313.20 per case



LEFT *Jean Boxler.*

© Steve Waters

COVER *Niedermorschwihr.*

© Luke Kammann

KERMIT LYNCH WINE MERCHANT

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2020 PAYS D'OC CABERNET SAUVIGNON “LES TRAVERSES DE FONTANÈS” • CHÂTEAU FONTANÈS

Cabernet Sauvignon is best known for making suave and courtly wines in Napa and Bordeaux, the best of which are renowned for their class and longevity. However, this red—the only wine we import made from 100% Cabernet—comes not from the left bank of Bordeaux but from Pic Saint-Loup in the Languedoc. Accordingly, it produces a very different bottle of wine, a country quaffer that is so

lithe, pure, and unadorned you'll have finished the bottle before even considering such matters as complexity, ageability, or anything else serious. Cyriaque Rozier, who makes this cuvée from fifty-year-old vines, is perhaps the ultimate expert of the Pic Saint-Loup appellation; he not only runs his own domaine, Château Fontanès, but also manages the nearby Château La Roque. As with his other wines, this *rouge* is a product of the appellation through and through, but because Cabernet is not included in Pic Saint-Loup's authorized grape varieties, this bottle can only be classified as an IGP “Pays d'Oc.” Why does this matter? It does insofar as it lowers the price, leaving us with one of the best values in our entire portfolio and perhaps *the best* Cabernet value in the world. —TOM WOLF



\$17.00 per bottle 183.60 per case

					
2018 Edelzwicker “Réserve” <i>Albert Boxler</i>	Pinot Blanc, Pinot Auxerrois, Muscat, Riesling	Vine age varies Granite, alluvial	Serve <i>cold</i> 48–52° F Do not decant	Meyer lemon, peach, stones Luscious, refined, floral	Drink now through 2025
2020 Pays d'Oc Cabernet Sauvignon “Les Traverses de Fontanès” <i>Château Fontanès</i>	Cabernet Sauvignon	Vines planted in 1970 Clay, limestone, marl	Serve <i>slightly cool</i> 58–62° F Decant optional	Blackberries, smoke, herbs Lithe, pure, unadorned	Drink now

EGGS BAKED IN COCOTTE WITH GRUYÈRE CHEESE

BY CHRISTOPHER LEE

A cocotte is a tall-sided cooking vessel that ranges in capacity from a few ounces to several quarts. Used with or without a lid, it can be made of clay, ceramic, cast iron, or stainless steel. I sometimes use a four-to-five-inch Spanish cazuela, which is quite similar to a cocotte. Success with baked eggs is ensured by heating the cocotte before cracking in the eggs. When timed correctly, an egg will be runny and soft in the center, and, if topped with cheese, the cheese will be melted and gooey. For a meaty dish, line the cocotte with a slice of prosciutto or smoked ham. If you are lucky this holiday season, you might have a truffle on hand—either black Perigord or white Alba—to shave generously over the eggs. To me, the deliciously rich but clean Edelzwicker Réserve from Boxler is a perfect wine for this dish.

3 tablespoons Gruyère cheese, grated
3 teaspoons Parmigiano cheese, grated
2 shallots, peeled, halved, diced
4 tablespoons unsalted butter
½ teaspoon kosher salt
Pinch nutmeg

Pinch black peppercorns, preferably
Tellicherry, freshly ground
1 teaspoon all-purpose flour
4 tablespoons + 4 teaspoons heavy cream
4 large eggs (farm-fresh, if possible)
1 tablespoon chives, slivered

Preheat oven to 425° F.

Combine grated cheeses in a small bowl. Sauté shallots in a fry pan in 2 tablespoons butter over medium heat until soft, about 2 minutes. Season shallots with a pinch each of kosher salt, nutmeg, and black pepper. Sprinkle shallots with flour and stir for 20 seconds to cook flour. Remove shallots from heat. Melt remaining butter. With a pastry brush, coat inside of cocottes with melted butter in two applications, letting applied butter cool in between. Divide shallots evenly between cocottes. Add 1 tablespoon cream and 1 teaspoon cheese mixture to each cocotte. Place cocottes on a baking sheet and heat in oven for 3 minutes. Remove baking sheet from oven. Working quickly, crack an egg into each hot cocotte—be careful not to break the yolk. Drizzle each egg with 1 teaspoon cream and season with a pinch of salt and pepper. Add chives to remaining grated cheese and sprinkle cheese mixture over eggs. Drizzle cheese with a few drops of melted butter. Return cocottes to oven for 5–6 minutes until egg whites are set and cheese is melted. Serve eggs with toast “soldiers”—toasted fingers of crusty bread—on the side.

Makes 4 cocottes