
PASTA WITH FRESH CLAMS

BY GEORGEANNE BRENNAN

For me, spooning up bites of plump clams and swirls of pasta nestled in a briny sauce, accompanied by glasses of crisp, pure Les Pierres Plates brings a sense of calm that all is well with the world. When I make this dish, no matter what time of year, it is always with a nod to a late summer day in Provence when a friend made it for my last lunch before I returned to California. Three of us shared it at a table set under the heavy shade of the mulberry tree off their kitchen. The wine was chilled, the conversation light, each of us lost in the moment. I like to use twice the usual amount of clams, a pound per person, which makes for an extremely satisfying dish. When served with a baguette or country loaf and a green salad, it makes a full meal.

2 pounds (about 40) Manila clams	$\frac{1}{2}$ – $\frac{3}{4}$ cup reserved clam juice
3 tablespoons sea salt	$\frac{1}{4}$ teaspoon black pepper
$\frac{1}{2}$ cup extra-virgin olive oil	1 tablespoon unsalted butter
2 cloves garlic, minced	$\frac{1}{2}$ pound spaghetti or linguine
$\frac{1}{2}$ cup dry white wine	$\frac{1}{4}$ cup minced flat-leaf Italian parsley

Put clams in a large bowl and cover with cold water, adding sea salt. Let stand for at least an hour and up to three hours to remove any sand from the clams. Drain clams, discarding any broken or open ones, and place in a saucepan over medium heat to steam, adding nothing else. They will release their liquid as they steam. Cover and reduce the heat to low. After 5 minutes, increase the heat to medium-high, shake, and cook another 2 to 3 minutes, just until the clams open. Drain liquid through a cheesecloth-lined strainer to remove any chance of sand or grit. You will have 1 cup or more of liquid. Set clams and liquid aside.

Bring a pot of water to a boil for the pasta.

In a large frying pan, heat olive oil over medium heat. When it is warm, add garlic. Gently sauté, being careful not to brown. Add wine and $\frac{1}{2}$ cup of the reserved liquid, increase the heat to medium-high, and cook for 1 or 2 minutes. Reduce heat to medium-low and simmer until slightly reduced, about 10 minutes. Add pepper, butter, and all but a tablespoon of the parsley. Continue to simmer until sauce has thickened slightly and reduced to about 1 cup.

Cook pasta to al dente in the boiling water, drain well, and add to sauce. Remove about half the clams from their shells (some will have already dropped out), leaving the rest intact. Add all to the pasta. Stir, warming the clams, and add about $\frac{1}{4}$ cup of the remaining clam juice. Continue to cook another 2 or 3 minutes until clams are warmed through. Remove to a serving bowl and garnish with the remaining tablespoon of parsley.

Serves 2



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.

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ADVENTURES



2023 REUILLY *BLANC* “LES PIERRES PLATES” DOMAINE DE REUILLY

When was the last time you explored a landlocked area and found ancient, fossilized seashells scattered in the soil? In Reuilly—as in Chablis and other appellations that stretch across France’s terroirs made up of Kimmeridgian limestone—you could fill a bucket with 150-million-year-old shells in just a few vine rows if you look closely enough. As exhilarating as it is to find them, this feeling is compounded when you take a sip of wine made here and taste something marine, evoking that ancient time when these lands were covered by ocean. In Les Pierres Plates, Sauvignon Blanc is the medium to this terroir’s message, and what a medium it proves to be! Underlying the grape’s trademark herbaceous and tropical notes are the soil’s chalky, stony, and

slightly saline imprints. Serve Les Pierres Plates with anything from the ocean, especially raw oysters, grilled white fish atop a bed of sautéed winter greens, or Georgeanne Brennan’s pasta with clams, which she told me was her “favorite dish of the whole holiday season.”

—TOM WOLF

\$26.00 per bottle

\$280.80 per case

LEFT *Joseph de Maistre of Domaine de Reuilly.* © Jimmy Hayes

COVER *Fossilized seashells from Domaine de Reuilly’s vineyards.*

© Joanie Bonfiglio



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2023 COTEAUX DU LOIR *ROUGE* “CUVÉE DU ROSIER” PASCAL JANVIER

Roughly thirty miles north of where the Loire River runs through Tours, Pascal Janvier’s domaine falls outside of the region’s mainstream in more ways than one. For instance, Pascal did not go to enology school but trained rather as a butcher, and it wasn’t until he turned thirty that he pivoted to try his hand as a vigneron. And for his lone red cuvée, he doesn’t turn to the broader region’s best-known red grape, Cabernet Franc, but to the local champion of his small Sarthe subregion, Pineau d’Aunis. Having once produced widely beloved “clairets”—and supposedly King Henry III’s favorite wines—Pineau d’Aunis became increasingly less common in the aftermath of phylloxera and throughout the twentieth century. Today, it is only permitted to play a supporting role in the Loire’s great red wine appellations, but in the more off-the-beaten-path villages of the Sarthe, it continues to keep a devoted following of growers who prize its finesse and quaffability. Take a sip or two of his Cuvée du Rosier, and you’ll be grateful for growers like Pascal who have continued to carry the torch for Pineau d’Aunis. Elegant and light on its feet, it has brambly and peppery notes that make it equally well suited to seafood, vegetarian, and lighter meat dishes. —TOM WOLF

\$23.00 per bottle

248.40 per case

Pairs well with seared tuna, mushroom tartine, and beef tartare.

					
2023 Reuilly “Les Pierres Plates” <i>Domaine de Reuilly</i>	Sauvignon Blanc	23-year-old vines, on average Clay, Kimmeridgian limestone	Serve <i>cold</i> 46–52°F Do not decant	Herbaceous, tropical, chalky Crisp, mineral, mouthwatering	Drink now
2023 Coteaux du Loir Rouge “Cuvée du Rosier” <i>Pascal Janvier</i>	Pineau d’Aunis	25-year-old vines Clay, sand	Serve <i>cool</i> 54–58°F Do not decant	Strawberry, sour cherry, cracked pepper Elegant, spicy, lively	Drink now