
SOLE AU BEURRE BLANC

BY CHRISTOPHER LEE

Beurre blanc is a classic sauce said to have first been made by accident. An unlikely story, but a fortuitous mistake, if so. Traditionally paired with pike from the Loire River, today it is served with many species of fish: sole, flounder, salmon, halibut, branzino, or even shellfish—all are appropriate. The sauce can be made with red wine as well, a bolder elaboration for stronger fish such as tuna or swordfish. Beurre blanc is also commonly served with the very expensive Dover sole, at table side. At Chez Panisse, we often whisked beurre blanc together, building upon Champagne or rosé wine to create a more elegant sauce. If you wish, strain the sauce, though I prefer not to. A secret enhancement is to brighten the flavor by adding a dash of fresh wine at the finish. Since it is one of my favorite sauces, I would travel a considerable distance to taste one of repute. The moment I tasted Salvard's Sauvignon Blanc, it was clear that sole au beurre blanc was the right recipe to pair with this wine. Bon appétit!

½ cup dry white wine	Pinch of white pepper
¼ cup white wine vinegar	Two or three 5-ounce fillets
3 tablespoons finely minced shallots	of sole, cooked in your
½ pound unsalted butter cut into	preferred method
1 tablespoon pats, kept well chilled	

Combine white wine, vinegar, and shallots in a medium-weight, nonreactive saucepan over moderate heat and reduce to 2 ounces. Off heat, whisk in 2 pats of butter. Over medium heat, whisk in rest of butter 2 pats at a time, keeping sauce warm to the touch; if it's hot to the touch, your heat is too high—the slightest puff of steam should rise from the sauce. Move pan off and back on the heat to regulate the sauce's temperature as you continue to whisk in the butter. You can also control the heat with the amount of butter added at a time; use the butter to cool down the sauce. When all the butter has been added, whisk in white pepper. Finally, give the sauce a splash of fresh wine to brighten and lighten it. When holding the sauce for more than 5 minutes, set your pan in a warm spot or keep the sauce in a double boiler over the lowest heat. Spoon the sauce generously over the fish.

Makes 1 cup sauce, enough for 2 or 3 servings



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.




2019 VAL DE LOIRE SAUVIGNON BLANC “UNIQUE” DOMAINE DU SALVARD

While you may know Loire Valley Sauvignon Blanc best through bottlings from the eastern part of the region—where Sancerre lies—you can certainly find outstanding wines made from this grape in other areas of the valley, which stretches from the Atlantic Ocean to Auvergne. This is a huge swath of France, so, as you might imagine, it provides Sauvignon Blanc with nearly infinite *terroir* possibilities. This 100% Sauvignon Blanc cuvée comes from Domaine du Salvard, a Cheverny-based property beloved by our clients for decades because of all the flavor and liveliness they pack into bottles that won’t break the bank.

Not many of the Loire Valley’s Sauvignon Blancs can match the exuberant, fruit-forward, quaffable charm of this Unique, a product of sandy soils, a continental climate with oceanic influences, and a couple of very affable vigneron, Thierry and Emmanuel Delaille. This wine is pleasingly mineral with zesty acidity, and will therefore serve you extremely well *à table*. Pair it with raw oysters or some nice *chèvres* to start your night the right way. —TOM WOLF

\$16.00 per bottle \$172.80 per case



					
2019 Val de Loire Sauvignon Blanc “Unique” <i>Domaine du Salvard</i>	Sauvignon Blanc	22-year-old vines Clay, sand	Serve cold 46–52° F Do not decant	Guava, citrus, minerals Floral, crisp, refreshing	Drink now
2019 Fleurie “Les Moriers” <i>Domaine Chignard</i>	Gamay	65-year-old vines, on average Granite	Serve slightly cool 56–60° F Decant optional	Blackberries, blueberries, violets Pretty, lithe, versatile	Drink now through 2025

2019 FLEURIE “LES MORIERS” DOMAINE CHIGNARD

Fiven the similarity in sound, it might seem cliché or contrived to describe reds from Fleurie as among the most floral of Beaujolais, but they truly are! This is one of the Fleurie’s signatures, a main way its wines stand out from those of Beaujolais’s nine other *crus*. Cédric Chignard’s Les Moriers cuvée is not just irresistibly floral, though. Despite being light on its feet, it bears a *souçon* of savory smoke as well as a spine of minerality and staying power more commonly associated with Moulin-à-Vent, Fleurie’s neighbor. That makes sense in this bottling, since the Moriers parcel—a historic *lieu-dit* that ranked as a first growth in an 1874 classification of the region’s vineyards—is directly next door to Moulin-à-Vent. A bottle of Beaujolais that bears mesmerizing finesse, depth, stamp of *terroir*, and also

happens to stand tall as one of the region’s great values? Put me down for a case! —TOM WOLF

\$27.00 per bottle

\$291.60 per case



LEFT Cédric Chignard
COVER Emmanuel and Thierry Delaille of Domaine du Salvard. © Gail Skoff

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