



February 2022

# ADVENTURES



## 2020 CHEVERNY DOMAINE DU SALVARD

### Immortalized as the model

for the Château de Moulinsart in *The Adventures of Tintin*, Cheverny is one of the Loire Valley's grandest and most famous castles. It is also the name of a nearby appellation that happens to be home to one of the best-value white wines in all of France. When Kermit

introduced this wine in July 1993, he said, "Salvard makes the most drinkable, quaffable Sauvignon Blanc I have ever tasted." Thierry and Emmanuel Delaillle of Domaine du Salvard specialize in crisp, mouthwatering Sauvignon Blanc, but for this cuvée, they add a splash of Chardonnay, which brings complexity, flesh, and notes of Meyer lemon and orchard fruit. The base of Sauvignon Blanc, meanwhile,

provides freshness and liveliness as well as its characteristic flavors of passion fruit and lime zest. The two grape varieties combine for outstanding versatility, such that this bottle will serve you well alongside all kinds of fare. If Kuentz-Bas's Pinot Noir (opposite this page) offers an ideal match for Chris Lee's risotto, this is the perfect apéritif to stimulate your palate while it simmers! –TOM WOLF

**\$19.00 per bottle   \$205.20 per case**



LEFT Emmanuel and  
Thierry Delaillle. © Gail Skoff

COVER Vines at Kuentz-Bas, Husseren-  
les-Châteaux in the distance. © Sarah Hernan







## 2018 PINOT NOIR KUENTZ-BAS

**B**ecause Burgundy has taken Pinot Noir to increasingly lofty heights in recent years, it can sometimes feel as though this grape variety has left the realm of the bistro table or picnic basket, reserved instead for nice tablecloths and special glasses. Olivier Raffin of Kuentz-Bas is here to dispel this notion, delivering a beautiful bottle of

Alsatian Pinot Noir that is refined enough for a filet of fish or roast chicken, but not too precious that you can't pop the cork care-free on a Tuesday night. Sourced from decades-old vines and aged in large *foudres* in the domaine's centuries-old cellar, this is classic old-world, unadorned Pinot Noir at its best: ethereal, but not lightweight; ripe, but not rich or overly extracted. Evoking delicate, crunchy berries, spices, and black tea, this versatile *rouge* is as well suited to a vegetable-forward dish as it is to seared tuna or your favorite roast fowl. —TOM WOLF

**\$22.00** per bottle    **\$237.60** per case



					
<b>2020</b> <b>Cheverny</b> <i>Domaine du Salvard</i>	85% Sauvignon Blanc, 15% Chardonnay	10- to 65-year-old vines Chalk, limestone, sand	Serve <i>cold</i> 48–52° F Do not decant	Meyer lemon, lime, passion fruit Crisp, zesty, fleshy	Drink now
<b>2018 Pinot Noir</b> <i>Kuentz-Bas</i>	Pinot Noir	25- to 35-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Raspberries, spices, black tea Ethereal, balanced, versatile	Drink now

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## RISOTTO OF CHANTERELLES, FRESH COW'S MILK CHEESE, AND BAYONNE HAM

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BY CHRISTOPHER LEE

*There's a lovely elegance to paper-thin slices of the finest dry-cured ham laid over the top of a creamy risotto. The intricate interplay of the buttery rice, nutty cheese, and deeply flavored aged ham is wonderful, a great complement to the lovely Kuentz-Bas Pinot Noir and the minerally Sauvignon Blanc from Domaine du Salvard.*

2 cups chicken stock,  
preferably homemade,  
mixed with 1 cup water

4 tablespoons  
unsalted butter

1 ounce olive oil

½ small yellow onion,  
peeled, finely chopped

8 ounces Carnaroli rice

3 ounces dry white wine

¾ teaspoon kosher salt

6 ounces fresh chanterelles,  
brushed clean, thinly sliced

1 tablespoon chopped shallot

4 ounces Grana Padano or  
Parmigiano, finely grated

3 ounces fresh cow's milk  
cheese, such as crescenza,  
ricotta, or *fromage frais*

Freshly milled black pepper-  
corns, preferably Tellicherry

3–4 slices Jambon de Bayonne  
(traditional Bayonne ham)

Heat stock and hold over lowest heat. In a wide saucepan over low heat, soften onion in 1 tablespoon each unsalted butter and olive oil. Add rice and cook until translucent, about 2 minutes. Deglaze with white wine and cook until wine evaporates. Stir 8 ounces hot stock into rice, to cover rice by ¼ inch. Add salt. Bring rice to a steady simmer. Stir gently and frequently with a wooden spoon to help rice release its starch. Scrape bottom of pan with spoon to keep rice from sticking. When stock drops below surface of rice, add more stock to just cover rice.

While rice is cooking, sauté chanterelles and shallot in 1 tablespoon butter, about 3 or 4 minutes, until cooked through. Add mushrooms to rice.

Continue cooking, stirring, and scraping until rice is tender yet still firm but not crunchy, and surrounding liquid has a creamy, smooth consistency, about 15 minutes. Remove rice from heat, taste for salt, and adjust, if needed. Off heat, stir in remaining 2 tablespoons butter and 1 ounce Grana Padano. Spoon risotto into a mound on a warm platter. Place a dollop of cow's milk cheese in center of risotto. Grind fresh black pepper on top and sprinkle with remaining Grana Padano. Loosely drape slices of Bayonne ham on top of risotto.

*Serves 4–6*