

GRATIN OF POTATOES, BACON, AND TRIPLE CREAM CHEESE

BY GEORGEANNE BRENNAN

In the Alpine regions of France and neighboring Italy, potatoes slathered with cream, packed with onions and lardons or pancetta, topped with gooey cheese, and gratinéed are standard fare, especially during the chilly winter. Once, both regions were part of the Duchy of Savoy, and the wines of Savoy, now part of France, are a natural companion to the creamy mountain dish. This version—a take on the French tartiflette—emphasizes the potatoes as a carrier for the cream and cheese, bringing a sharp, intense focus to the 2022 Savoie blanc Les Abymes, while the wine, in its turn, embraces the sweet richness of the food. Serve this gratin with a green salad to make a meal or as a hearty side dish to roast meat or fowl.

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| 1 pound waxy potatoes, such as Yukon Gold or Butterball | ¼ cup chopped onion |
| 3 teaspoons sea salt | ¼ teaspoon freshly ground black pepper |
| 1 clove garlic | ⅓ cup heavy cream |
| 1 teaspoon butter | 8 ounces La Tur Italian cheese or other creamy cheese, such as French Camembert or Reblochon |
| 3 slices thick bacon, cut into ½-inch-wide pieces | |

Preheat oven to 350°F. Cut potatoes into 2-inch chunks if large, in half if small. Place in a saucepan, cover with cold water, and bring to a boil over medium-high heat. Add 2 teaspoons salt, reduce heat to medium, and cook until just tender when pierced with a fork, about 20 minutes. Remove to a colander until cool enough to handle. In the meantime, rub a 9×9-inch baking dish with garlic, and then grease with butter. Set aside.

In a frying pan over medium-high heat, cook bacon until the edges begin to curl but bacon is not crisp. Remove. Pour off all but a teaspoon or so of the bacon fat and sauté onions until translucent, but not browned, about 5 minutes. Set aside.

Peel potatoes and put in the prepared baking dish, stacking as needed. Sprinkle with half the remaining salt and the pepper. Scatter onions over the top. Add bacon, tucking pieces among the potato chunks. Pour cream over all and sprinkle with remaining salt. Slice cheese horizontally to make 4 or 5 rounds, and arrange in a single layer on top of the potatoes. Bake until the cream is bubbling and the cheese has melted and is just beginning to brown, 20 to 25 minutes. Serve hot.

Serves 4 as a main dish



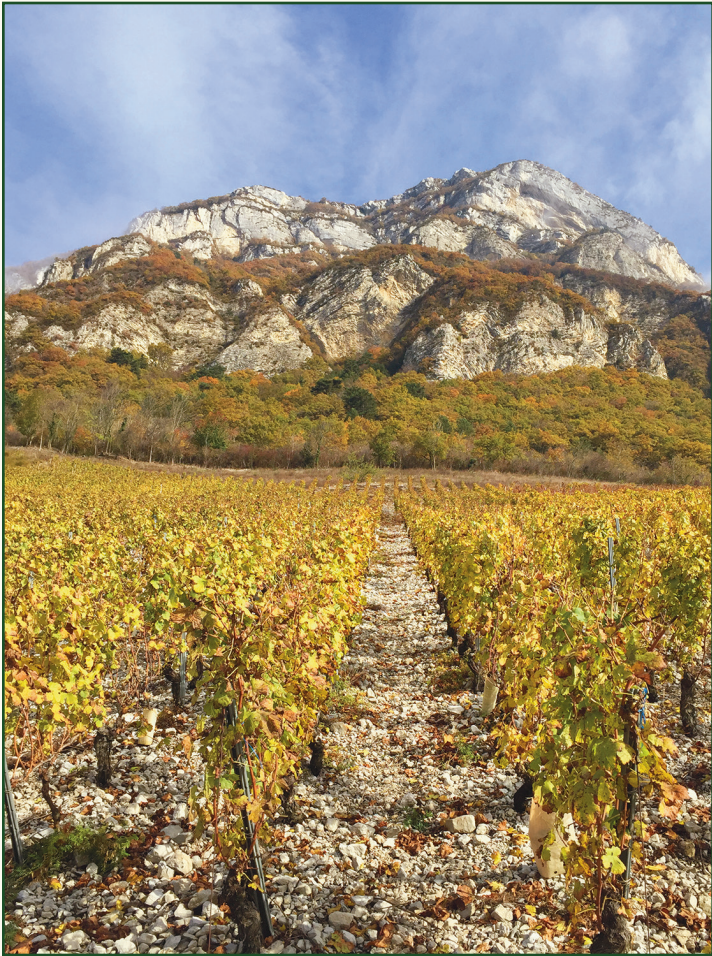
The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more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

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ADVENTURES

2022 SAVOIE BLANC “LES ABYMES” • ANDRÉ & MICHEL QUENARD

Very few domaines can make their most joyous, weightless, and thirst-quenching cuvée from sixty-year-old vines. The Quenards have earned this remarkable privilege over many decades of producing beautiful, complex, and refreshing bottles in a region whose wines have often taken a back seat to Savoie’s reputation as a winter paradise for snow-sports and melted-cheese enthusiasts. André Quenard’s father believed in the region’s vinous possibilities early on, buying vines and selling wine in bulk in the 1930s. Then, in 1960, André began to bottle wines under the family label, and in 1976, his son Michel joined the domaine after cutting his teeth in



Beaune. Today, Michel’s son Guillaume runs the domaine, working mostly with local grape varieties like Jacquère, which yields this racy, mouthwatering, and slightly effervescent blanc. The old vines draw out the wine’s minerality, texture, and elegance. Evoking citrus, almond, and jasmine, this blanc is perfect at apéro hour and alongside fresh cheeses or seafood.

—TOM WOLF

\$21.00 per bottle

\$226.80 per case

ABOVE The Quenards’ vines, planted on impossibly steep slopes of the pre-Alps. © Peter Hunken

COVER Savoie, France. © André & Michel Quenard





2020 CHINON “CUVÉE TERROIR” • CHARLES JOGUET

It’s hard to pin down what the Joguet domaine is best at because everything they produce is so good, from their round and elegant rosé to their world-class, single-vineyard cuvées, which Charles pioneered in the Loire Valley more than fifty years ago. Even the domaine’s relatively newer whites are exceptional, thanks in large part to Joguet vigneron Kevin Fontaine’s marriage to—and guidance from—Vouvray star Céline Champalou. But there’s an argument that this blend is the domaine’s greatest achievement, as it sets the benchmark—year in and year out—for Chinon. If you want to introduce a friend to the village and appellation, you can’t do any better than handing them a bottle of Joguet’s Cuvée Terroir. Blending the fruit from a parcel from Beaumont-en-Véron, on the left bank of the Vienne River, with press wine from all the other domaine’s cuvées, this rouge delivers a harmonious snapshot of the town’s many terroirs. With notes of blackberries, leather, and graphite and just enough structure and tannin, this would pair wonderfully with a lentil shepherd’s pie or your favorite cut of steak. —TOM WOLF

Pairs well with shepherd’s pie, a mushroom tart, and your favorite cut of steak.

\$31.00 per bottle

\$334.80 per case

					
2022 Savoie Blanc “Les Abymes” André & Michel Quenard	Jacquère	60-year-old vines Marl, limestone scree	Serve cold 46–50° F Do not decant	Citrus, almond, jasmine Crystalline purity, cooling minerality, elegance	Drink now
2020 Chinon “Cuvée Terroir” Charles Joguet	Cabernet Franc	30-year-old vines, on average Siliceous alluvial sand	Serve cool 56–60° F Decant optional	Blackberries, leather, graphite Subtle structure, harmonious, food-friendly	Drink now through 2026

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