
POULET À LA CRÈME

BY GEORGEANNE BRENNAN

This dish, accompanied by pomme purée, was the special at an out-of-the-way bistro in Paris where I was eating alone on a rainy night. It sounded cozy and homey, and I ordered it. The chef-owner, short and smartly dressed in chef's whites, came out from the kitchen and suggested I have a glass of Beaujolais blanc, compliments of the house. That lovely gesture brightened my evening. The wine was crisp and light, yet rich, partnering with the creamy chicken, neither overwhelming nor arguing with it.

1 chicken, about 3 pounds, cut into serving pieces	½ cup dry white wine
1 teaspoon kosher or sea salt	¼ cup water or chicken broth
6 tablespoons unsalted butter	2 tablespoons all-purpose flour
½ teaspoon ground black pepper	¾ cup heavy cream
	2 tablespoons minced tarragon

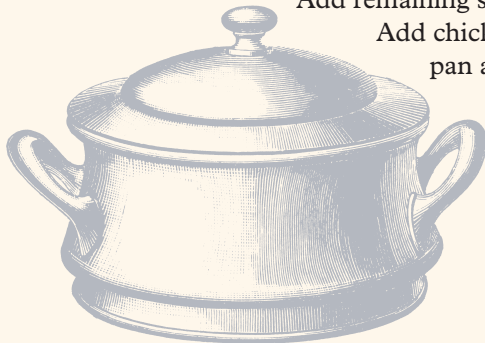
Season chicken with half the salt. In a large sauté pan or skillet, over medium heat, warm 4 tablespoons of the butter. When it foams, increase heat to medium-high and add chicken pieces. Sauté until golden, about 10 minutes, turning several times. Sprinkle with most of the pepper. Add wine and stir to loosen any clinging bits, and then add water. Cover, reduce heat to low, and simmer until chicken is tender, about another 30 minutes. Remove chicken to a bowl and cover lightly with foil. Increase pan heat to high, add cream, and stir well. Reduce heat to medium.

In a small bowl, using a fork, mix together remaining 2 tablespoons butter and flour to make a thick paste. Add this mixture to the creamy pan juices and stir until sauce is thick enough to coat the back of a spoon, 5–7 minutes. If it is too thick, add a little more cream. If still thin, increase heat to thicken it.

Add remaining salt and pepper. Taste and adjust as necessary.

Add chicken and any collected juices back into the pan and spoon sauce over chicken. Simmer 5 minutes, and then place chicken pieces on a serving platter and pour cream sauce over them. Sprinkle with tarragon and serve immediately.

Serves 4–6



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 BEAUJOLAIS *BLANC*
DOMAINE DUPEUBLE**

When you consider Champagne in the north and Beaujolais in the south, it's staggering to think that France offers Chardonnay great terroirs pretty much from Paris to Lyon. While this grape may not be as widely planted as Gamay in the Beaujolais, it nevertheless has an old and storied history in the region, dating back over five hundred years, when Anne de Beaujeu petitioned the dukes of Burgundy to keep Beaujolais *blanc* distinct from Bourgogne *blanc*. These days, Stéphane and his sister Ghislaine treat the rare pockets of limestone-rich soil they're able to get their hands on—which yield the best Chardonnay—like gold. (This soil in southern Beaujolais just so happens to shine with a golden hue in the sun.) Letting the terroir speak for itself, they apply a very light touch to their Chardonnay, pressing it gently and fermenting it at low temperatures. In the glass, this treatment translates to a fresh and refined *blanc* that evokes orchard fruits and faint minerality and can be paired with anything from raw oysters to your favorite soufflé. Don't miss Georgeanne's Poulet à la Crème this month for a particularly inspired late-winter feast! —TOM WOLF

\$22.00 per bottle \$237.60 per case

					
2023 Beaujolais Blanc Domaine Dupeuble	Chardonnay	25- to 50-year-old vines Clay, limestone	Serve <i>cold</i> 48–52°F Do not decant	Citrus, orchard fruit, delicate minerality Refined, fresh, charming	Drink now
2024 Dolcetto di Diano d'Alba "Söri Cristina" Il Palazzotto	Dolcetto	Vines planted in 1985 Limestone	Serve <i>slightly cool</i> 58–62°F Decant optional	Blackberries, dried cherries, a hint of herbs Aromatic, fruit-driven, supple	Drink now through 2029

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**2024 DOLCETTO DI DIANO D'ALBA "SÖRÌ CRISTINA"
IL PALAZZOTTO**

One of the most striking things about driving through Piemonte is looking up at the magnificent hills every ten minutes or so and noticing a different grapevine or crop. You might see Nebbiolo or Dolcetto vines, hazelnut trees, forests where the elusive white truffles are hunted, or, in the valleys below, rice fields. This region thrives in its diversity. Even just within grape growing, this is true. Piemonte is home to Nebbiolo, Barbera, Arneis, Moscato, Favorita, Freisa, Erbaluce, Grignolino, Croatina, and Dolcetto, among others. The hilltop village of Diano d'Alba specializes in the last of these, so much so that it commissioned a terroir study in 1974 to help illuminate its various sites and boundaries.

Pairs well with roast chicken, eggplant Parmesan, and arancini.

A limestone-rich, high-elevation vineyard, Söri Cristina produces a Dolcetto that is at once supple and dark-fruited with just enough bite to stand up to stews and grilled meats.

—TOM WOLF

\$18.00 per bottle

\$194.40 per case



COVER Stéphane Dupeuble. © Gail Skoff
LEFT The Olivero family of Il Palazzotto.
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