

ADVENTURES

May 2021



2018 MÂCON-VILLAGES HENRI PERRUSSET

his outstanding Mâcon-Villages from Henri Perrusset is time travel in a bottle, ferrying you back to the days when you could pop the cork on white Burgundy without thinking twice, when you didn't have to turn to less-trodden regions for weeknight, terroir-driven Chardonnay. The down-to-earth nature of this cuvée is fitting given Kermit's first encounter with its maker, Henri, more than three decades ago. The two met not in one of Burgundy's ancient, hallowed cellars but instead in a sort of truck-stop restaurant in Fleurie. At the communal table, Kermit struck up a conversation with the young Henri, who turned out to be a vigneron awaiting his first harvest after years of his family selling its grapes to the local *cave coopérative*. Kermit took note of his address and visited the following year. The rest is history. Henri's Mâcon *blancs* have been staff and client favorites since the beginning thanks to their class, versatility, and unbelievable value. The 2018 offers generous, mouth-coating notes of citrus and orchard fruit, propped up by an impressive spine of minerality. —TOM WOLF

\$19.95 per bottle \$215.46 per case



ABOVE *Henri Perrusset*







COVER *Villa di Geggiano*. © Dixon Brooke

2019 TOSCANA ROSSO “BANDINELLO” VILLA DI GEGGIANO

Is it possible for a country quaffer to originate under a grand Renaissance villa? This Tuscan red certainly offers evidence in favor of that paradox. The backbone of this *rosso* is Sangiovese grown in the Chianti Classico zone, just north of Siena. Combine that position in the warmer southern end of the region with Villa di Geggiano’s south-facing vines, which soak up an abundance of sunlight, and you get some powerful, concentrated Sangiovese. To balance that robust character in this bottling—meant more for festive imbibing—the Bandinelli brothers add a generous splash of Ciliegiolo, a Tuscan variety that lends the *rosso* juicy exuberance. They also blend in some Syrah, which gives the wine a little savoriness and hint of pepper. The result is a Tuscan red that is immensely joyous and approachable in its youth. —TOM WOLF



\$25.00 per bottle \$270.00 per case

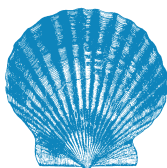
					
2018 Mâcon-Villages <i>Henri Perrusset</i>	Chardonnay	16- to 34-year-old vines Eocene marl, sandstone	Serve <i>cold</i> 46–52° F Do not decant	Apple, citrus, pear Mineral, generous, versatile	Drink now
2019 Toscana Rosso “Bandinello” <i>Villa di Geggiano</i>	60% Sangiovese, 20% Syrah, 20% Ciliegiolo	4- to 20-year-old vines Clay, silt, sand, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Brambly fruit, cherries, black pepper Exuberant, classy, festive	Drink now through 2025

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SCALLOPS WITH GARLIC PARSLEY BUTTER

BY CHRISTOPHER LEE



Finding a dish that complements both Adventures wines for May was tricky. The Perrusset Mâcon-Villages is a more obvious pairing, yet the 2019 Toscana rosso from Geggiano, with its bright youth, worked extraordinarily well. Buy the freshest scallops you can locate. Look for “dry-packed” scallops, generally untreated with preservatives and of higher quality than “wet scallops.” If you see “diver” or “day boat” scallops, choose those—they can be spectacular. Pink scallops in the shell are another, less frequently available, choice. You will need to steam the scallops first and then loosen and return them to their shells before saucing.

1–1¼ pounds scallops, depending on size	3 ounces white wine
1½ teaspoons sea salt	6 ounces unsalted butter, cut in
¼ teaspoon freshly cracked black pepper,	1-tablespoon pieces, well chilled
preferably Tellicherry	2 tablespoons freshly squeezed
2 tablespoons grapeseed oil or clarified butter	lemon juice
2 tablespoons chopped shallots	2 tablespoons flat-leaf parsley,
1 tablespoon garlic, chopped fine as sand	finely chopped

Remove scallops from shell with a small knife and discard the “foot.” Season scallops with sea salt and cracked black pepper. Add oil or clarified butter to a medium-hot fry pan and sauté scallops on both flat sides, turning once to brown evenly. Don’t crowd the pan; maintain a little space between the scallops so they cook evenly. When scallops are nearly cooked, transfer them to a warm, flat dish while you make the sauce.

Add shallots and garlic to the pan and stir over low heat for 30 seconds to soften. Add wine, raise heat to medium-high, and scrape browned bits from bottom of pan. Reduce wine to 2 tablespoons. Lower heat and, starting with two cubes of butter, swirl pan to emulsify butter with wine. Add butter to pan two pieces at a time as previous cubes melt. When last pieces of butter are added, add lemon juice and continue to swirl until sauce is finished. Swirl chopped parsley into sauce. Serve scallops on warm plates napped with sauce, along with a fresh baguette to sop up the sauce.

Serves 4