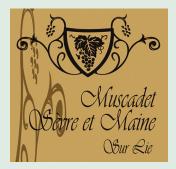


# 2019 MUSCADET SÈVRE ET MAINE SUR LIE DOMAINE MICHEL BRÉGEON

**f** the Loire Valley's most famous white grape —Sauvignon Blanc—produces wines that tend to be fruit-forward, Muscadet offers a refreshing counterpart from the opposite end of the region. You'll find notes of citrus and orchard fruit woven throughout, but this *blanc*'s charm comes predominantly from its briny, flinty core. Domaine Michel Brégeon sits about an hour east of France's Atlantic coast, and one sip will



take you directly to the breezy shoreline, the cooling spray of ocean mist saturating your senses. The fact that the fruit notes stand in the background, however, does not make for an austere wine. Extended aging on the lees gives this thirst-quenching *blanc* impressive body, texture, and depth. This generous, ample Muscadet is perfect for both raw shellfish and meatier, grilled or baked seafood. –TOM WOLF

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



ABOVE Fred Lailler. © Domaine Michel Brégeon COVER The Castello di Argiano amid Sesti's vineyards. © Gail Skoff

### 2018 TOSCANA ROSSO "MONTELECCIO" SESTI

hen it comes to legendary wine regions like Brunello di Montalcino, you can often glean the potential of a producer's range, in terms of quality and value, by first tasting their entry-level cuvée. With Sesti, this is certainly true—the stellar Monteleccio offers a tantalizing taste of the family's world-class Brunello. The reason for the elegance and deliciousness of this



bottling is no mystery: Elisa Sesti uses Brunello-quality Sangiovese to make the Monteleccio. Across her lineup, she pampers the grapes similarly, using the same organic and biodynamic approaches. She also uses the same, massive 30-hectoliter oak *botti* to age all of the wines. What's the difference between the family's Brunello and Monteleccio, then? It's primarily a question of character, as Elisa bottles the Monteleccio after one year of aging rather than the three for Brunello in order to capture the young, fresh charm of Sangiovese. Serve it slightly chilled, with roast chicken or a wild mushroom polenta, for a perfect meal. –TOM WOLF

**\$27.00** per bottle **\$291.60** per case

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|--|------------|---|---|--|---------------------------------|
| 2019 Muscadet Sèvre<br>et Maine Sur Lie<br>Domaine Michel<br>Brégeon | Muscadet   |   | Serve <i>cold</i><br>48–52° F<br>Do not decant              | Brine, citrus,<br>orchard fruit<br>Mineral, chalky,<br>focused | Drink<br>now<br>through<br>2025 |
| 2018 Toscana <i>Rosso</i><br>"Monteleccio"<br><i>Sesti</i>           | Sangiovese | 15-year-old<br>vines<br>Oceanic<br>sediment | Serve<br>slightly cool<br>58–62° F<br>Decant<br>recommended | Black cherry,<br>rhubarb, forest<br>Deep, fresh,<br>charming   | Drink<br>now<br>through<br>2025 |

## KERMIT LYNCH WINE MERCHANT

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#### **CRAB AND CELERIAC ON WARM TOAST**

#### BY CHRISTOPHER LEE

Cooks and crabbers always greatly anticipate the California Dungeness crab season. I like this recipe's combination of sweet, flaky crab meat and crisp and crunchy celeriac, or celery root, an earthy root vegetable related to the more familiar stalk celery. Clean and cook your own crabs if you're game—wrestling frisky live crabs into a pot of boiling water can be a challenge—but if you decide to do it, your reward of perfect, freshly picked crab meat is enormous. Keep it cold on ice as you work. Many fish markets carry cleaned crab, with the tedious work already done for you. One 2<sup>1</sup>/<sub>2</sub>- to 3-pound crab yields more than <sup>1</sup>/<sub>2</sub> pound crab meat. Enjoy this lovely—and lively—dish with the fresh, delicate Muscadet from Brégeon.

<sup>2</sup>/<sub>3</sub> pound/300 g cleaned Dungeness crab meat <sup>1</sup>/<sub>4</sub> pound/120 g celeriac, shredded on a grater or cut into slivers 3/8 cup/90 g crème fraîche <sup>1</sup>/<sub>4</sub> cup/60 g sour cream 1 tablespoon/15 g Dijon mustard  $\frac{1}{2}$  teaspoon/2 g lemon zest, finely grated 3 tablespoons/15 g chives, finely chopped 8 rectangular slices pain de mie, about  $2^{1/2}$  by  $1^{1/2}$  inches, or lettuce or Belgian endive leaves 4 tablespoons/60 g unsalted

European-style butter

I teaspoon/I g sweet paprika

With a small spatula or your fingers, gently mix crab and celeriac together, taking care to break crab as little as

possible. In the same manner, mix in the crème fraîche, sour cream, mustard, lemon zest, and chives. Chill crab mixture for 30 minutes while you make toasts. Toast bread on a baking sheet for 8–9 minutes at 400° F until golden around the edges. While toast is still slightly warm, butter each slice with ½ tablespoon butter—you want the butter to stay a bit firm and not melted entirely into the toast. Top with crab mixture. If using lettuce or endive, spoon crab mixture into leaves. Sprinkle with paprika and serve immediately.

Makes about 2 cups or appetizers for 4



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.