

ADVENTURES

November 2021



2019 MUSCADET SÈVRE ET MAINE SUR LIE DOMAINE MICHEL BRÉGEON

If 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

When 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

					
2019 Muscadet Sèvre et Maine Sur Lie <i>Domaine Michel Brégeon</i>	Muscadet	4- to 65-year-old vines Gabbro	Serve <i>cold</i> 48–52° F Do not decant	Brine, citrus, orchard fruit Mineral, chalky, focused	Drink now through 2025
2018 Toscana Rosso “Monteleccio” <i>Sesti</i>	Sangiovese	15-year-old vines Oceanic sediment	Serve <i>slightly cool</i> 58–62° F Decant recommended	Black cherry, rhubarb, forest Deep, fresh, charming	Drink now through 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 2½- to 3-pound crab yields more than ½ pound crab meat. Enjoy this lovely—and lively—dish with the fresh, delicate Muscadet from Brégon.

⅔ pound/300 g cleaned
Dungeness crab meat

¼ pound/120 g celeriac,
shredded on a grater
or cut into slivers

⅜ cup/90 g crème fraîche

¼ cup/60 g sour cream

1 tablespoon/15 g Dijon mustard

½ teaspoon/2 g lemon zest,
finely grated

3 tablespoons/15 g chives,
finely chopped

8 rectangular slices *pain de mie*,
about 2½ by 1½ inches,
or lettuce or Belgian endive leaves

4 tablespoons/60 g unsalted
European-style butter

1 teaspoon/1 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