

## BRAISED PORK SHOULDER WITH MUSTARD AND CAPERS

BY GEORGEANNE BRENNAN

*On a cold winter night in Orange, France, I once had a porc à la moutarde violette at a small family bistro, the only one I could find that was open. Fascinated by the idea of violet mustard, I couldn't resist. My meal arrived in two parts: a small bowl of pork stew alongside a plate of pommes purée, accompanied by a smaller bowl of capers. A basket of crunchy fresh bread was already on the table, and I ordered a local red wine. I learned later that "violet" refers not to the flower but to the mustard's color, which comes from grape must. Here is my version of the stew I had that night. I don't remember what wine I ordered, but the Côtes du Rhône Villages perfectly recreates the memory of the dish and the taste of the wine.*

- |   |  |
|---|--|
| 2½ pounds boneless pork butt,<br>cut into 2–2½-inch cubes | ½ bottle dry red wine  |
| 1½ teaspoons coarse sea salt                              | 2 fresh bay leaves or 1 dried  |
| 1 tablespoon unsalted butter                              | 1 tablespoon minced fresh rosemary   |
| 1 tablespoon extra-virgin olive oil                       | ½ teaspoon freshly ground black pepper                                     |
| ½ large yellow onion, chopped,<br>about ½ cup             | 1 heaping tablespoon Moutarde<br>Violette or Dijon Fines Herbes<br>mustard |
| 1 leek, white and pale greens,<br>chopped, about ¾ cup    | ⅓ cup capers, drained  |

Preheat the oven to 325°F.

Sprinkle the cubed pork with about half the salt.

Heat the butter and olive oil together in a Dutch oven over medium-high heat. When foaming, add about one-third of the seasoned pork, but don't overcrowd. Sauté the pieces until golden brown, turning once or twice, about 4 minutes. Remove to a bowl. Repeat until all the pork has been browned.

To the same pot, add the chopped onions and leeks, along with a sprinkle of the remaining salt, and stir, continuing until the edges of the vegetables are beginning to brown, 3 to 4 minutes. Add about ½ cup of the wine to the pot, and cook, scraping any sticking bits. Return the pork and any collected juices to the pot, and add the remaining wine and bay leaves, along with half the minced rosemary and a little of the pepper. Bring to a simmer.

Cover the pot and place it in the preheated oven and cook until the pork can easily be cut with a fork, about 2 to 2½ hours. Halfway through the cooking, check the amount of liquid, adding a little water or beef broth if needed to keep the meat nearly immersed.

When done, the sauce will have darkened and thickened. Just before serving, add the remaining salt and pepper, the remaining rosemary, and the mustard. Stir and taste for seasoning, adjusting as desired.

Serve accompanied by the capers, mashed potatoes, and a baguette or country loaf.



*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](http://www.georgeannebrennan.com).

# ADVENTURES

October 2024






## 2022 QUINCY • DOMAINE TROTTEREAU

A recent tasting of Domaine Trottereau's Quincy alongside a bottle of Sancerre served as a striking reminder of Sauvignon Blanc's impressive range and ability to convey different terroirs. Whereas the Sancerre tasted crisp and chiseled, Trottereau's Quincy showed a more extroverted, luscious, and sunny side of the grape, highlighting the distinctive climate and soil of that tiny Loire Valley village. An hour west of Sancerre and Pouilly-Fumé, Quincy borders not the Loire River but the smaller Cher—the same river that runs under the Château de Chenonceau, an hour farther west. When you combine the climate, which tends to be slightly warmer in this part of the valley, with Quincy's notably sandy soil, you get vines that fully ripen earlier and a *blanc* whose succulence and weight are balanced out by vigneron Augustin Ponroy's quest for as much minerality, zest, and crisp refreshment as possible. —TOM WOLF

\$26.00 per bottle    \$280.80 per case

Pairs well with gnocchi and brussels sprouts, baked cod, or roast chicken.

|  |  |  |  |  |                        |
|---|---|---|---|--|------------------------|
| 2022 Quincy<br><i>Domaine Trottereau</i>  | Sauvignon Blanc   | Vines planted between 1985 and 2008<br><br>Sandy, silex, pink limestone           | Serve <i>cold</i><br>46–52°F<br><br>Decant optional                               | Lychee, tangerine, quince<br><br>Luscious, sunny, extroverted                      | Drink now              |
| 2023 Côtes du Rhône Villages Rouge<br><br><i>Selected by Kermit Lynch</i>         | 58% Grenache, 32% Syrah, 3% Carignan, 3% Cinsault, 2% Mourvèdre, 2% Counoise      | 40-year-old vines, on average<br><br>Alluvial with <i>galets roulés</i>           | Serve <i>slightly cool</i><br>58–62°F<br><br>Decant optional                      | Wild herbs, violets, black cherries<br><br>Juicy, supple, hedonistic               | Drink now through 2028 |

## KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at [wineclub@kermitlynch.com](mailto:wineclub@kermitlynch.com).

## 2023 CÔTES DU RHÔNE VILLAGES ROUGE SELECTED BY KERMIT LYNCH

While the vast majority of growers we work with throughout France and Italy run small family domaines, in two rare circumstances we have partnered with singular *caves coopératives*—winemaking co-ops that collaborate with families who grow grapes on their behalf. The most recent is Les Vignerons d'Estézargues, located between Avignon and the Pont du Gard and introduced to us by Valentin Montanet of the Burgundy Domaine de la Cadette. Founded in 1965, Estézargues has, remarkably, pursued progressive farming and winemaking for much of its history, working closely with its partner growers to emphasize organic viticulture before ushering the pristine fruit through low-intervention practices in the cellar.

The impressive *galets roulés*—ridden terroir, older vine age, and utter deliciousness of this *rouge* make the price nearly unfathomable. Add to these qualities the lovely label designed by one of France's great wine artists, Michel Tolmer, and you have a house *rouge* that charms on every front. —TOM WOLF

\$18.00 per bottle

\$194.40 per case



LEFT Our first taste of the 2023 Côtes du Rhône Villages.

© Joanie Bonfiglio

COVER Château de Quincy.

© Jimmy Hayes