



October 2019

KLWM

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## 2018 VÉZELAY “GALERNE” DOMAINE MONTANET-THODEN

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**I**n *Adventures on the Wine Route*, Kermit wrote of Chablis: “The white Burgundy that raises the hair on my back, that arouses passions ranging from teeth-gnashing to outrage to utmost euphoria, is not even from the Côte d’Or. It is Chablis, northernmost Chablis.” South of Chablis, but in the same orbit relative to the Côte d’Or, lies another Burgundian satellite that is similar in ways to its more famous neighbor: Vézelay. An hour and a half northwest of Beaune, this freshly minted AOC is capable of producing distinct, world-class Chardonnay, especially in the hands of a vigneron as talented as Valentin Montanet, whose family domaine began to pioneer organic farming in the region around the turn of the twenty-first century. The climate this far north is relatively cold and is reinforced by the “Galerie,”

a wind that sweeps down from the northwest across the vineyards of Vézelay, helping the grapes to stay dry, cool, and healthy. This climate, a clay-and-limestone



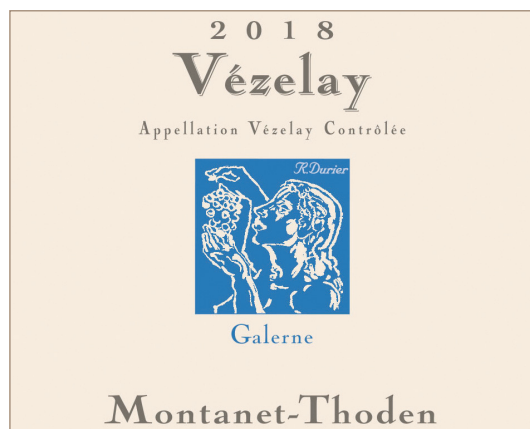
Valentin Montanet. © Aaron Underwood

soil, and stainless-steel vinification are the pillars of Valentin’s *Galerie blanc*, a divine rendition of pure, chiseled Chardonnay, bearing notes of orchard fruit, citrus, and oyster shells. Speaking of which, pair it with food as you would a Chablis: oysters, light seafood, and mild cheeses.

—TOM WOLF

**\$32.00** per bottle

**\$345.60** per case









## 2017 CÔTES DU RHÔNE SELECTED BY KERMIT LYNCH

**I**f you ever want to show someone what a red wine from the southern Rhône tastes like, this is the first bottle you should open. Each year, Kermit and Anthony travel to a *cave cooperative* outside of Avignon to sample two dozen tanks and craft an unfiltered blend that best represents that vintage in the southern Rhône. Packed with flavors of black olives, herbs, and blackberries, this custom bottling—which we have imported for more than three decades—is far more complex and refined than you might expect given the price. Take the tannin, to start. It is here in perfect measure, leaving you with a red that has some grip and spine, but is at the same time supremely approachable. Next, feel the generous acidity on your tongue. The versatility of this acid is, in large part, what makes this bottling such an ideal week-night red. Open it on Tuesday, and it's perfect with some simple pasta. Didn't finish it in one night? Pour it again on Wednesday with a grilled chicken breast or burger. This wine is what the southern Rhône is all about. —TOM WOLF



**\$12.95** per bottle    **\$139.86** per case



					
<b>2018 Vézelay "Galerie"</b> <i>Domaine Montanet-Thoden</i>	Chardonnay	Vines planted mid-1990s, early 2000s Clay, limestone	Serve <i>cold</i> 46–52° F Do not decant	Orchard fruit, citrus, oyster shells Pure, chiseled, crisp	Drink now
<b>2017 Côtes du Rhône</b> <i>Selected by Kermit Lynch</i>	48% Grenache, 35% Syrah, 8% Carignan, 6% Cinsault, 3% Mourvèdre	40-year-old vines, on average Marl, limestone, <i>galets roulés</i>	Serve <i>slightly cool</i> 58–62° F Decant optional	Black olives, herbs, blackberries Grippy, refined, soulful	Drink now

### 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@kermityllynch.com](mailto:wineclub@kermityllynch.com).

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## FISH CRUDO

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BY CHRISTOPHER LEE

*The success of a raw fish appetizer rests primarily on the quality and freshness of the fish. Secondly, it depends on the quality of the olive oil used. Therefore, choose those two items carefully and without compromise. Pairing citrus with wine is a tricky proposition, and the softness of the orange in this recipe combined with the richness of the olive oil helps mitigate any tension between the wine and the acid of the citrus. I find the sweet heat of the guajillo chili seductive, and the aromatic spice of the white pepper enchanting. Though the recipe is meant for the Vézelay, and is counterbalanced by its brightness, the fish can be enjoyed with the delicious Kermit Lynch Côtes du Rhône as well.*

½ pound sea scallops, Alaskan halibut, hamachi, ling cod, or white seabass	2 ounces freshly squeezed orange juice
3 ounces Ligurian extra-virgin olive oil, best quality	1 tablespoon freshly squeezed Meyer lemon juice
Scant teaspoon flaky salt, such as Maldon or Cypress	¼ teaspoon grated orange peel
Pinch of ground white pepper	¼ teaspoon guajillo chili powder, or other mildly spicy chili powder
Pinch of fennel seed, crushed in a mortar and pestle	½ teaspoon wild fennel fronds, finely chopped

Place the scallops or fish in the freezer for 20–25 minutes, to firm the flesh. Slice scallops thinly crosswise or slice fish against the grain and lay on a chilled platter brushed with olive oil. Sprinkle with flaky salt, white pepper, and crushed fennel seed. Cover plate with plastic wrap and place in refrigerator to keep cold until needed. Whisk together orange juice, Meyer lemon juice, and orange peel. Remove seafood from refrigerator and uncover. Drizzle citrus juice over seafood. Drizzle 2 ounces olive oil—or more, if you wish—over seafood. Sprinkle with chili powder and chopped wild fennel fronds.

*Serves 4*

