

ADVENTURES

September
2019









2018 MUSCADET SÈVRE ET MAINE SUR LIE DOMAINE MICHEL BRÉGEON

In the vanguard of progressive agriculture in AOC Muscadet, Domaine Brégeon has the added fortune of being located in the commune and *cru* of Gorges. With its *gabbro* soils, this site is arguably the best *terroir* for Muscadet. *Gabbro*, a blue-green volcanic rock formed by magma eruptions under the ocean floor, is rarely found in vineyard land. It is in large part responsible for this crisp *blanc*'s complexity and core of stony, zesty citrus. In addition to its *terroir*, the domaine's farming and vinification practices help explain the appellation-defining quality you find in their wines. From the entry-level Muscadet Sèvre et Maine Sur Lie to its *grand cru* sibling—Brégeon's "Gorges" bottling—vigneron Frédéric Lailler goes above and beyond what is required by the appellation, with his hand harvesting, low yields, and (perhaps most important) organic farming. A native of Gorges, Fred returned to take over the domaine from André-Michel Brégeon because he is devoted to this often overlooked part of the Loire Valley as well as to the potential of the Melon de Bourgogne grape. His Muscadet Sèvre et Maine Sur Lie—a match made in heaven for all matter of shellfish and light seafood dishes—shows Fred's zeal for high-quality Muscadet. —TOM WOLF



\$20.00 per bottle

\$216.00 per case

					
2018 Muscadet Sèvre et Maine Sur Lie <i>Domaine Michel Brégeon</i>	Melon de Bourgogne	40-year-old vines, on average <i>Gabbro</i>	Serve <i>cold</i> 46–52° F Do not decant	Stones, lime, peach Light, crisp, mineral	Drink now
2017 Beaujolais- Villages <i>Jean Foillard</i>	Gamay	20- to 55- year-old vines Granite	Serve <i>slightly cool</i> 58–62° F Do not decant	Rose petals, cherries, blueberries Silky, classy, juicy	Drink now

KERMIT LYNCH WINE MERCHANT

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2017 BEAUJOLAIS-VILLAGES JEAN FOILLARD

Jean Foillard made his name crafting world-class, age-worthy bottlings from tiny, prestigious sites within the Beaujolais *cru* of Morgon. In the last few years, however, he has also added a bottling of Beaujolais-Villages to his small lineup. What inspired this expansion? Jean had been making Beaujolais Nouveau that he would rush to us each November to meet the deadline of the worldwide Nouveau celebration. Eventually, he decided he didn't want to rush anymore. Jean thought the grapes he was using were of high enough quality to make a cuvée with more complexity and a little more longevity, so he proposed taking his time to produce a Beaujolais-Villages instead of a Beaujolais Nouveau. Featuring grapes from high-elevation, granite-heavy *terroirs* barely outside the region's *crus*, this wine is silky and seductive, with notes of rose petals, red berries, and stones. With just the right amount of tannin and acidity, and lots of class, it is perfect for all occasions. —TOM WOLF

\$25.00 *per bottle*

\$270.00 *per case*



ABOVE Jean Foillard. © Gail Skoff

COVER Frédéric Lailler, of Domaine Brégeon. © Gail Skoff

SUMMER FISH AND SHELLFISH STEW WITH SHELL BEANS AND GREEN BEANS

BY CHRISTOPHER LEE

The delights of summer in a wonderful bowl of soup, to accompany Foillard's delicious Beaujolais-Villages, lightly chilled, or Brégeon's Muscadet, full of flavor.

SOUP

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| 1 pound rockfish or other firm white fish,
cut into 1½-ounce pieces | ¼ teaspoon fennel seed, crushed |
| 5 ounces extra-virgin olive oil | ¼ teaspoon coriander seed, crushed |
| 1 teaspoon sea salt | Pinch of cayenne pepper |
| Pinch of saffron | 3 ounces white wine |
| 2 cups fresh shell beans | 3½ cups water |
| (from 2 pounds beans in the shell) | 6 ounces fresh romano or other |
| 1 medium onion, peeled and finely chopped | green beans, tips trimmed from |
| 2 large ripe red tomatoes, peeled, halved,
seeded, or one 14-ounce can Italian | each end, cut into 1½-inch pieces |
| plum tomatoes, drained and chopped | 1 pound mussels, rinsed in |
| (save juice for another recipe) | cool water, drained |
| | 1 pound small clams, rinsed in |
| | cool water, drained |

Season fish with 2 ounces olive oil, ½ teaspoon salt, and saffron. Place shell beans in a saucepan with 4 cups cold water. Simmer shell beans until soft, 25–30 minutes. Stir in remaining ½ teaspoon salt. Cool beans to room temperature and set aside. In a wide soup pot, sauté onion on low heat in remaining 3 ounces olive oil until soft. Add chopped tomatoes, fennel seed, coriander seed, and cayenne. Sauté over low heat to concentrate tomatoes, 6–8 minutes, stirring occasionally. Add wine and cook for 3 minutes, until wine is absorbed. Add water and bring to a simmer. Add shell beans and green beans, reduce heat, and simmer for 5–6 minutes. Add fish and cook covered over medium heat for 5 minutes. Uncover, add shellfish, and cook 3 minutes more, until mussels and clams have opened. Serve with toasted country bread and a dollop of aioli.

Makes 6 servings

AIOLI

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| 1 clove garlic | Using a mortar and pestle, mash garlic and salt to a smooth |
| ¼ teaspoon sea salt | paste. Place yolks in a stainless-steel bowl set inside a heavy |
| 2 egg yolks | pot lined with a damp cloth. Add garlic paste. Whisking |
| ½ cup olive oil mixed | steadily, slowly add olive oil to yolks until a thick sauce is |
| with ½ cup grapeseed | formed. Never add more than a tablespoon of oil at a time. |
| or canola oil | <i>Makes 1 cup</i> |