

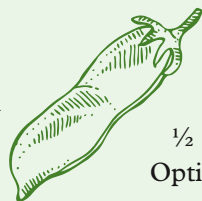
LONG-COOKED ROMANO BEANS WITH SAGE AND GARLIC

BY CHRISTOPHER LEE

Romano beans are my favorite green beans, hands down. There are several types: green, yellow, and purple, and they are collectively called snap beans. Other snap beans, such as Dragon Tongue, sometimes resemble Romanos. Romano beans can be prepared in many ways: blanched for salads, crudité, or for an aioli platter; pickled or canned; Grandma-style in stews and soups; or the way I prefer them, cooked long and slow with herbs and whole garlic cloves. The method is simple, but it must be followed precisely, or the dish will burn down into a sad mess. Done properly, the Romanos turn out darkly colored and deeply flavored, underscored by the earthy sage and sweet, soft garlic cloves. The beans go especially well with grilled meats and poultry, or they can be served as their own dish. My choice for wine would be the wonderful Languedoc Cabrières rouge selected by Kermit Lynch.



¼ cup extra virgin olive oil
1½ pounds fresh Romano
beans (substitute any fresh
snap beans you have)
1 teaspoon kosher salt



½ cup loosely packed sage
leaves, stems snapped off
3–4 whole garlic cloves
½ teaspoon sea salt
Optional: Sherry or Banyuls vinegar

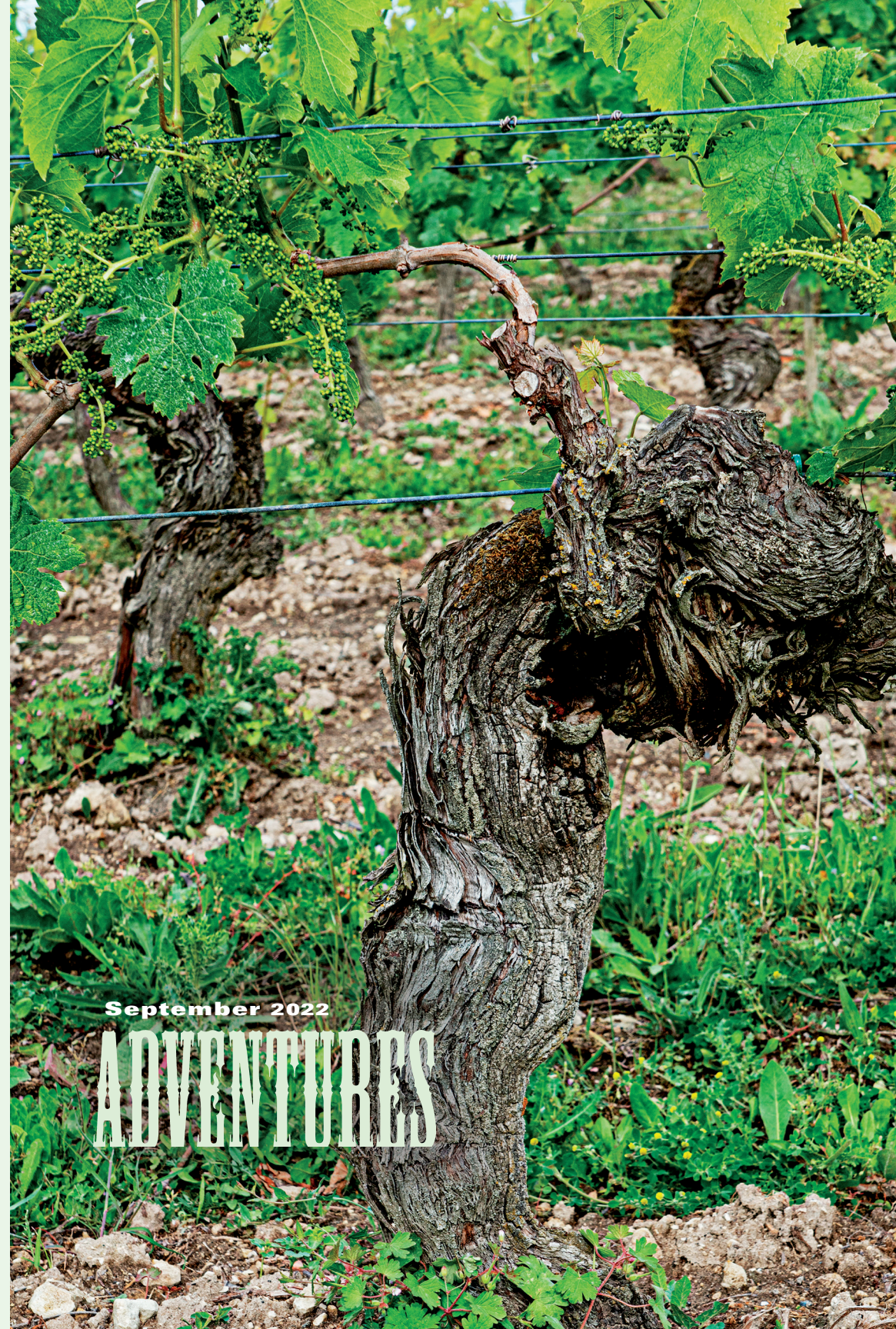
Heat a heavy-bottomed pan (I prefer cast iron) over low heat. When hot, add olive oil, Romanos, sage leaves, and garlic. Season with salt. Cook beans slowly over lowest heat, stirring often with a wooden spoon until beans collapse and sage wilts, 30–35 minutes. The garlic will soften and brown gently. If you wish, you can add a drop of Sherry or Banyuls vinegar at the end, to brighten the dish. I prefer the sweetness of the Banyuls vinegar. Taste and adjust the salt before serving. Add a few drops more of olive oil, if desired.



Serves 3–4



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.



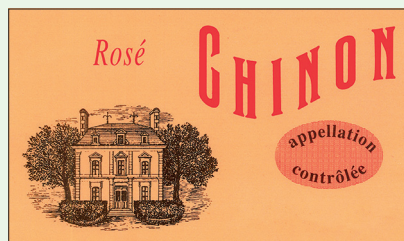
September 2022

ADVENTURES

2021 CHINON ROSÉ CHARLES JOGUET

The second rosé Kermit ever imported—Tempier’s Bandol beat it by a few months back in 1978—this cuvée from Charles Joguet is among the quintessential wines of the KLWM portfolio. Breathing in the beautiful aromas of red fruit and a touch of spice today, you might not believe that Kermit had to pull out every stop for years to convince clients—largely pink-wine skeptics—that top-notch and terroir-driven rosé had as much to offer as their beloved *rouges* and *blancs*. Fortunately, today, we all know this because many more domaines followed in the footsteps of Tempier and Joguet, collectively raising the reputation of high-quality rosé. Year after year, Domaine Joguet’s Kevin Fontaine produces a rosé from Cabernet Franc that is simultaneously delicate and full of flavor. He achieves this impressive balance by harnessing the juice from directly pressed grapes and guiding it slowly through long fermentations at cooler temperatures in stainless steel tanks, which preserve the wine’s freshness and bright berry notes. It is versatile enough to pair beautifully with a light summer salad, fresh goat cheese, or grilled chicken. —TOM WOLF

\$28.00 per bottle \$302.40 per case

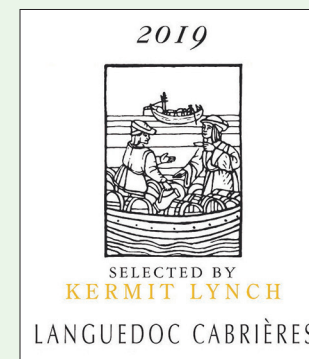





ABOVE *Domaine Joguet’s Kevin Fontaine.* © Gail Skoff
COVER *Vines at Charles Joguet.* © Gail Skoff

2019 LANGUEDOC CABRIÈRES ROUGE SELECTED BY KERMIT LYNCH

In a region full of underrated *crus*, Cabrières might be the Languedoc’s most slept-on commune. Due west of Montpellier, its vineyards and forests climb hundreds of meters above sea level, where vines planted in flaky schist benefit from fresh nights and constant winds that both cool and cleanse. It is here where Jean-Claude Zabalia has been perfecting terroir-driven blends of mostly Syrah and Grenache and splashes of Carignan and Cinsault. You might think I’m crazy for saying this but you can taste Cabrières’ important diurnal shifts in the glass. This *rouge* may carry a certain rusticity and concentration from the Mediterranean sunshine, showing bold notes of black fruit, black olive, and stones, but there is a prevailing freshness and balance that come from the cool nights and breezes that prevent this cuvée from being heavy or overripe. The fact that no one talks about Cabrières leaves us with incredible value, but don’t let the price fool you: this is a classic country *rouge* that sings beautifully of the south of France. Pair it with Chris Lee’s long-cooked Romano beans for an excellent late summer or early fall feast. —TOM WOLF

\$14.00 per bottle \$151.20 per case



					
2021 Chinon Rosé <i>Charles Joguet</i>	Cabernet Franc	30 years average Siliceous alluvial sand	Serve <i>cold</i> 48–52° F Do not decant	Red berries, spice, herbs Delicate, versatile, generous	Drink now
2019 Languedoc Cabrières Rouge <i>Selected by Kermit Lynch</i>	50% Syrah, 35% Grenache, 10% Carignan, 5% Cinsault	30 years average Schist	Serve <i>slightly cool</i> 58–62° F Decant optional	Dark fruit, black olive, stones Rustic, fresh, balanced	Drink now through 2026

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.