
LOBSTER SALAD ON BRIOCHE TOASTS

BY GEORGEANNE BRENNAN

These deceptively simple brioche toasts are topped with layers of flavors, from a hint of brine to the inherent sweetness of lobster, bound together with an herby sauce spiked with green apple. Bites of lobster toast, followed by a few sips of Savennières, go a long way toward a little holiday indulgence.

2 slices brioche bread, each cut
into 4 triangles
1 tablespoon minced chives,
plus extra for garnish
1 tablespoon minced tarragon
2 tablespoons homemade or
purchased mayonnaise
Pinch of sea salt

Pinch of white pepper
1 teaspoon fresh lemon juice
½ Granny Smith apple, peeled,
cored, and finely diced to make
2 tablespoons
1 cup fresh cooked lobster meat,
chopped (1 large tail, or whole
lobster)

Preheat oven to 350°F.

Lay the brioche triangles
on a baking sheet and place in
the oven. Lightly toast, about
5 minutes. No need to turn
them. Remove and set aside.

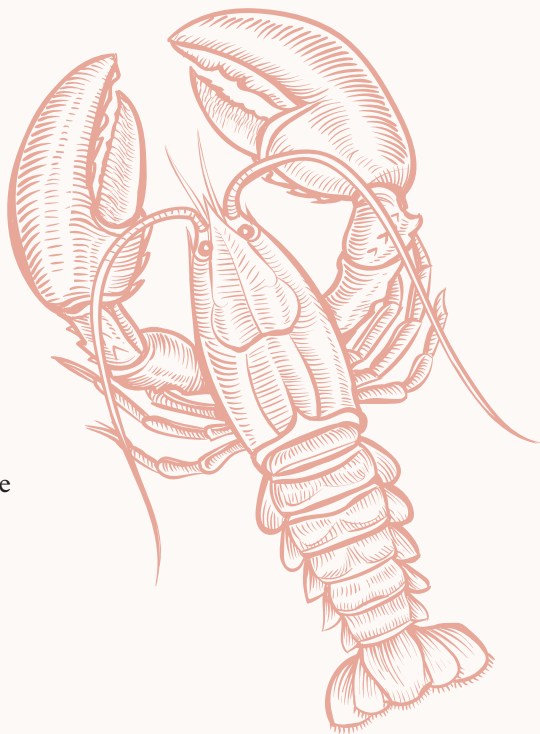
In a bowl mix together
all the salad ingredients except
the lobster and mix well. Gently
fold in the chopped lobster until
well coated.

Heap each triangle of toast
with about a tablespoon of the
lobster salad. Sprinkle a little of the
extra minced chives on to garnish.

Serve immediately.

Makes 8 toasts.

*Serves 4 as an appetizer,
2 as a first course*



The James Beard award-winning cookbook author Georgianne 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.georgiannebrennan.com.



ADVENTURES

December 2023

2022 SAVENNIÈRES • CHÂTEAU D'ÉPIRÉ

he Loire Valley's noblest white grape, Chenin Blanc, finds one of its most sublime expressions in Savennières, particularly at the venerated Château d'Épiré. Located at the highest point in the appellation and looking down on the Loire River, the Bizard family's vines are considered by most locals to be among the *grands crus* of Savennières. This cuvée is a blend of two *lieux-dits*, *Le Parc* and *La Croix Picot*, whose southern exposures bring full ripeness to the grapes, while their proximity to the Loire keeps temperatures moderate. Savennières's distinctive soils of schist, sandstone, and shale, meanwhile, imbue the Chenin with an irresistible tension and chiseled frame. Evoking honey, Meyer lemon, and spring flowers, this *blanc* would pair beautifully with many preparations of seafood. For a festive holiday dish, treat yourself with Georgeanne Brennan's lobster salad on brioche toasts. —TOM WOLF



\$31.00 per bottle \$334.80 per case



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2022 ROSSO PICENO • COLLELEVA

or years, the northwestern Italian region of Piedmont has been the source of our most joyous weeknight Italian red wines, but Le Marche, halfway down Italy's eastern Adriatic coast, is now rivaling Piedmont for that distinction. Even though it is primarily a white-wine region, Le Marche is also home to the red Montepulciano grape as well as a smattering of Sangiovese, thanks to its proximity to Tuscany on the other side of the Apennine Mountains. Situated in the foothills of the Apennines, Colleleva is the thirty-year-old project of Stefano Antonucci, a former banker who left his job to reinvest in the vineyards surrounding his hometown of Barbara and revive interest in the region's indigenous grape varieties. A blend of Montepulciano and Sangiovese, this Rosso Piceno is our most recent addition to the delicious Colleleva lineup. It is blended and aged in stainless steel to preserve as much of its juicy exuberance as possible, with notes of red fruit and spice and seamlessly integrated tannin that make it a wonderful match for a wide variety of dishes, from lasagna to beef stew. —TOM WOLF

Pairs well with lamb kebabs, brisket, or pizza.

\$17.00 per bottle \$183.60 per case

					
2022 Savennières Château d'Épiré	Chenin Blanc	Vines are 35 years old, on average Schist	Serve <i>cold</i> 48–52° F Do not decant	Honey, Meyer lemon, spring flowers Zesty, textured, and chiseled	Drink now through 2028
2022 Rosso Piceno Colleleva	Sangiovese, Montepulciano	20-year-old vines Clay	Serve <i>slightly cool</i> 58–62° F Decant optional	Red berries, soft spice, a hint of smooth tannin Juicy, exuberant, sun-kissed	Drink now

COVER Fifth-generation vigneron Paul Bizard. © Gail Skoff
LEFT ABOVE The village of Savennières. © Château d'Épiré
LEFT BELOW Chenin Blanc vines. © Château d'Épiré