



JANUARY 2025

# CHEVALIER

RESPLENDENT  
WITH ROASTS





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**O**n a cold night, when dark has set in early, it's comforting to have a roast in the oven, warming your kitchen and wafting mouthwatering aromas. After hours of low and slow cooking, the exterior skin and fat will be crispy yet juicy, caramelized by the heat, seasoned by the salt and pepper you've added. You won't be able to resist pulling off a bit to take in that first burst of flavor—along with a sip of the wine you've chosen to pair it with. When you're ready to plate it, you slide your knife through the rest of the tender meat and arrange each slice on a warm platter before pouring the collected juices or a quick pan sauce over them. As perfect as this platter is on its own, it's not truly complete without the wine. —GEORGEANNE BRENNAN

For this month's club, we asked friend and James Beard Award–winning food writer Georgeanne Brennan to lend us her expertise in providing roast-able pairing inspirations, and she did not disappoint! Georgeanne offers two fresh and adventurous Italian-inspired preparations to pair with two of the country's most traditional red grape varieties. Starting up north, she puts an American spin on the classic Piedmontese dish *vitello tonnato* to complement Silvio Giamello's outstanding Langhe Nebbiolo. And heading south to Tuscany, she suggests Chianti Classico alongside a bone-warming preparation of the Italian winter squash Chioggia.

Getting back to the classics, a bottle of Perrusset's sunny, old-vine Mâcon-Villages is hard to beat beside herb-crusted roast chicken; or, with a game bird like quail, a red Burgundy such as Bouvier's from the northern edge of the Côte de Nuits makes for an ideal pairing. For your next pork roast, she says, add some apples and onions and pair it with an exquisite Alsatian Pinot Gris, or, in what may be the most memorable pairing of this club, roast a leg of lamb atop a bed of potatoes and open a bottle of Châteauneuf-du-Pape from the illustrious Domaine du Vieux Télégraphe. You won't ever forget it. —TOM WOLF



## 2023 MÂCON-VILLAGES “TERROIR DE FARGES VIEILLES VIGNES”

◆ HENRI PERRUSSET \$27

In the heart of the Mâconnais lies the hilltop village of Chardonnay, self-professed birthplace of the world-famous variety of the same name. True or not, they do have a strong argument going for them given their namesake. At the base of the hill, in the shadow of Chardonnay, is the tiny village of Farges-lès-Mâcon, which is much less famous yet is a wonderful terroir for textbook, perfectly opulent, floral Mâconnais.

### ROAST CHICKEN WITH FRESH THYME

Few dishes surpass a fine chicken stuffed and seasoned with fresh thyme, reminiscent of the wild thyme of Provence, plenty of butter tucked under the skin, and a generous amount of salt and pepper. From the crispy wings to the succulent breast and thighs, every bite exudes pleasure. This Mâcon-Villages from Henri Perrusset completes the experience. Rub the chicken well with a mix of sea salt, freshly ground pepper, and a handful of fresh thyme and then tuck the thyme into the chicken cavity. Gently separate the skin from the meat of the breast and tuck in some butter and some of the seasoning mix. Dot the chicken with butter and roast at 350°F until a thermometer registers 165°F when inserted into the thickest part. —GB

## 2022 PINOT GRIS ◆ ALBERT BOXLER \$49

One of the most wonderful things about drinking Alsatian wine in the winter is how well it pairs with seasonal root vegetables and hearty tubers: rutabaga and parsnip, roasted turnips and sweet carrots, caramelized onions and fennel. In this Pinot Gris, sweet spices conceal an edgy undercurrent, making it both versatile and alluring. You'll note an undeniable whiff of something savory, but bright orchard fruit and steely minerality stand out here.

### PORK ROAST WITH ONIONS AND APPLES

My friend Darrell Corti encouraged me to try a particularly succulent cut of pork rib roast he had in the front of the meat counter at Corti Brothers grocers in Sacramento. “Add some apples and onions, along with a little butter,” he said. He didn't recommend a wine that day, but if he had, I suspect it might have been a Pinot Gris like this one. A pork loin rib roast is a good choice here. Give it a healthy rub of salt and pepper and then sear it before putting it in a 350°F oven. Add one or two sliced onions, an equal amount of sliced apples, plus a tablespoon or two of butter, and roast until a thermometer registers 145°F when inserted into the thickest part. —GB

## 2022 BOURGOGNE PINOT NOIR ♦ RENÉ BOUVIER \$35

Bouvier's Bourgogne Pinot Noir, made from his vineyards in the northern Côte de Nuits near Marsannay-la-Côte, has been a longtime staple of the KLWM portfolio. He releases it to us earlier than all his other reds, as it receives a shorter *élevage*, which emphasizes the fresh, fruit-driven, immediately enjoyable side of this enchanting grape. Bouvier aims to please, and this bottling has always provided great value as well—an old reliable that doesn't disappoint.

### FIG- AND ONION-STUFFED QUAIL

At a wedding feast I attended, platters stacked with roasted quail were served on French-linen-cloaked tables, along with fresh baguette. I discovered the quail was plumped with a savory stuffing. The wine poured was a Pinot Noir. Unforgettable. An easy savory stuffing is a mix of sautéed onions, soft, torn baguette (no crusts), some salt, pepper, fresh thyme, and chopped dried figs, moistened with a little chicken stock. Tuck some stuffing into the quail cavities, rub the quail with olive oil, salt, and pepper, and roast at 400°F until the skin is crispy and the internal temperature registers 165°F. —GB

## 2023 LANGHE NEBBIOLO "VILLA GENTIANA"

### ♦ SILVIO GIAMELLO \$23

With only two hectares of vines to his name, Silvio epitomizes the family-run, traditionalist grower, going about his work in the vineyards and cellar the way he learned from his father. As the Langhe Nebbiolo is a selection from Vicenziana, the same parcel that produces the estate's Barbaresco, the wines share a beautiful finesse on the palate. While Silvio may be too humble to say so himself, there's no question that he crafts wines of purity and structure with authentic Piemontese aromas—the real deal, not to be missed.

### BEEF TENDERLOIN TONNATO

Vitello Tonnato, a cold dish of thin slices of roast veal topped with a mild, yet complexly flavored tuna sauce, is a Piemontese specialty. Luckily, since good veal is difficult to come by where I live, the dish is equally good made with roast beef, and thus a perfect pairing with Nebbiolo. Paul Bertolli has an excellent recipe for tonnato sauce in his book *Cooking by Hand*. For the ultimate experience, choose beef loin, season simply with sea salt and pepper, and roast at 400 to 500°F until a temperature of 125°F is reached for rare, 130°F for medium rare, and 140°F for medium, according to your tastes. Let the roast cool, and then thinly slice it and drizzle with the tonnato sauce. —GB



## 2020 CHIANTI CLASSICO ♦ VILLA DI GEGGIANO \$35

Villa di Geggiano, a majestic fourteenth-century home situated among sprawling gardens and vineyards, is the centerpiece of a picture-perfect Tuscan estate. By contrast, the Bandinelli brothers, who produce wine at the Villa, could not be more humble, down-to-earth champions of organic and soulful small-production Chianti Classico. Located at the southern end of the region, near Siena, their vines soak up an abundance of Tuscan sun, producing perfectly ripe Sangiovese juice that ages for eighteen months in the ancient stone cellar beneath the property.



### ROASTED MARINA DI CHIOGGIA WITH BLUE CHEESE

This lumpy, grey-green winter squash is named after Chioggia, a port and fishing city on the Adriatic near Venice. Its firm, dry flesh, once roasted, is valued for making gnocchi and for ravioli, but I've found that the squash, roasted whole and then served in wedges with butter and blue cheese, is equally remarkable. When served with a green salad, a little warm bread, and a Chianti Classico like this one from Villa di Geggiano, it makes a full meal. To roast a whole squash, preheat the oven to 350°F, and pierce the squash all over with a sharp knife about eight times. For a five-pound squash, allow about an hour, until a sharp knife easily slides through the flesh. —GB

## 2021 CHÂTEAUNEUF-DU-PAPE "LA CRAU"

### ♦ DOMAINE DU VIEUX TÉLÉGRAPHE \$129



Full of finesse and alluring notes of black cherry, eucalyptus, mint, and *garrigue*, this is one of the most charming young La Craus in recent memory. Of course, it's still Grenache grown under a southern sun and in a soil packed full of rounded river stones radiating the sun's warmth, so there's plenty of structure, flavor, and succulence. But if you welcome a soulful country *rouge* with a little more elegance and poise than usual, you're in for a treat.

### LEG OF LAMB À LA BOULANGÈRE

(Recipe on back)



2023 Mâcon-Villages "Terroir de Farges Vieilles Vignes" <i>Henri Perrusset</i> <b>BURGUNDY</b>	Chardonnay	50- to 65-year-old vines Clay, limestone	Serve <i>cold</i> 48–52°F Decant optional	Citrus blossom, wet stone, pear Opulent, floral, lively	Drink now through 2028
2022 Pinot Gris <i>Albert Boxler</i> <b>ALSACE</b>	Pinot Gris	30-year-old vines Granite, limestone	Serve <i>cool</i> 50–54°F Decant optional	Orchard fruit, lantana, honey Aromatic, palate-coating, savory	Drink now through 2030
2022 Bourgogne Pinot Noir <i>René Bouvier</i> <b>BURGUNDY</b>	Pinot Noir	25- to 40-year-old vines Clay, limestone	Serve <i>cool</i> 56–60°F Decant optional	Raspberry, forest floor, cedar Delicate, fruit-driven, elegant	Drink now through 2030
2023 Langhe Nebbiolo "Villa Gentiana" <i>Silvio Giamello</i> <b>PIEDMONT</b>	Nebbiolo	40- to 50-year-old vines Clay with lime-rich marl	Serve <i>slightly cool</i> 58–62°F Decant optional	Roses, black cherry, tar, spice Fresh, bright, versatile at table	Drink now through 2030
2020 Chianti Classico <i>Villa di Geggiano</i> <b>TUSCANY</b>	Sangiovese	15- to 20-year-old vines Clay, silt, sand, limestone	Serve <i>slightly cool</i> 58–62°F Decant recommended	Currant, blood orange, leather Hearty, structured, pure	Drink now through 2030
2021 Châteauneuf-du-Pape "La Crau" <i>Domaine du Vieux Télégraphe</i> <b>SOUTHERN RHÔNE</b>	65% Grenache, 15% Mourvèdre, 15% Syrah, 5% Cinsault, Clairette, others	20- to 60-year-old vines Clay, molasse, <i>galets roulés</i> (rounded riverbed stones)	Serve <i>slightly cool</i> 58–62°F Decant recommended	Black cherry, eucalyptus, mint, <i>garrigue</i> Rich, deep, complex, age-worthy	Drink now through 2040

All pairing recommendations by Georgeanne Brennan

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inner panel, right: Dinner at the Bruniers. © JIMMY HAYES

near left, top: Winemaker Alessandro Boscu Bianchi Bandinelli.

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# LEG OF LAMB À LA BOULANGÈRE

BY GEORGEANNE BRENNAN

*This splendid yet rustic dish originated, so the story goes, when village women layered potatoes beneath a well-seasoned leg of lamb, all in a sturdy baking dish, and took it to the baker's oven on Sunday morning to be roasted. The juice-soaked potatoes, crispy at the edges, and the tender, garlicky lamb are made to be paired with Vieux Télégraphe's "La Crau." Just when you think the wine couldn't be more balanced, more ethereal, take a bite of lamb and potatoes.*

1 leg of lamb, 4 to 4½ pounds  
3 sprigs fresh rosemary  
1 tablespoon extra-virgin olive oil  
1½ teaspoons sea salt  
1 teaspoon freshly ground black pepper  
4 garlic cloves

3 pounds Yukon Gold or similar potatoes  
1 large onion  
3 cups homemade beef broth or 1½ cups low-sodium beef broth and 1½ cups water  
2 tablespoons unsalted butter

Remove lamb from refrigerator 1 hour before cooking. Rub it with half the rosemary, the olive oil, 1 teaspoon salt, and ½ teaspoon pepper. Peel and slice 3 garlic cloves into thin slivers. With a sharp knife, make a dozen deep slits in the meat. Insert a sliver of garlic into each. Set aside.

Preheat oven to 350°F.

Crush remaining garlic clove and use it to rub the bottom and sides of a large, 4-to-5-quart, oven-to-table baking dish. Mince the garlic and set aside.

Using a mandoline, slice potatoes into very thin rounds. Do the same with the onions. Cover bottom of baking dish with a concentric layer of potatoes; add a layer of about one-third of the sliced onion; and sprinkle with a few bits of garlic and a little of the remaining salt and pepper. Add 1-inch sprig of rosemary. Repeat for 3 or 4 layers, ending with potatoes.

In a saucepan over medium-high heat, combine beef broth and butter and bring to a boil. Carefully pour mixture over potatoes and center leg of lamb on top. Cover exposed potatoes with aluminum foil.

Place baking dish in preheated oven and roast until thermometer inserted into thickest piece of the leg, avoiding the bone, reads 130 to 135°F for medium rare, about 1½ hours. For medium, 150°F, about 1 hour 50 minutes. Remove foil during last 15–20 minutes of roasting.

Remove from oven and transfer lamb to a cutting board to rest for 10 minutes. Reduce oven heat to 200°F and return potatoes to oven, uncovered, to keep warm. Carve lamb into thin slices and place atop the potatoes. Serve directly from hot roasting dish.

Serves 6–8

