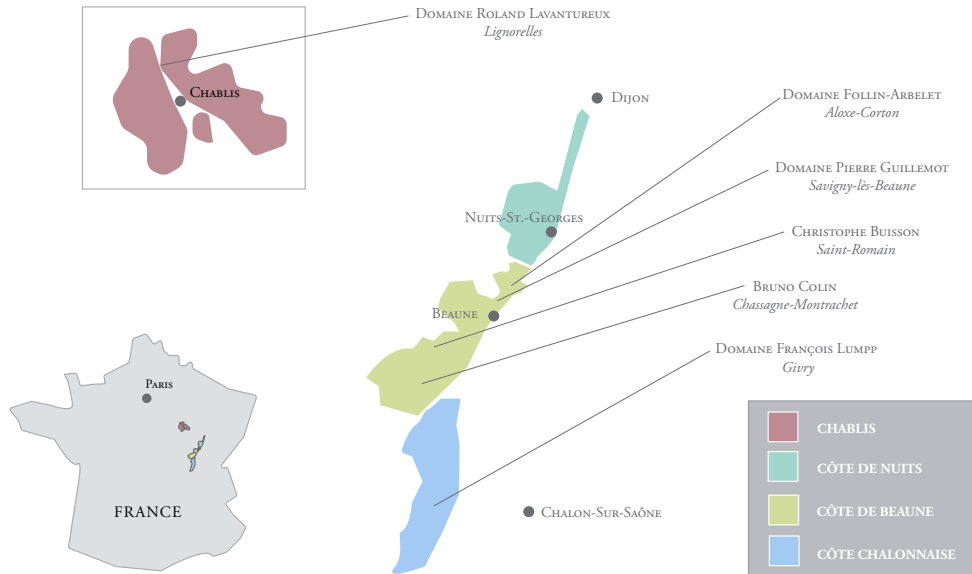


CLUB CHEVALIER

NOVEMBER 2016



BURGUNDY

*Chablis, Côte de Nuits, Côte de Beaune,
& Côte Chalonnaise*

BŒUF BOURGUIGNON

de la Famille Guillemot

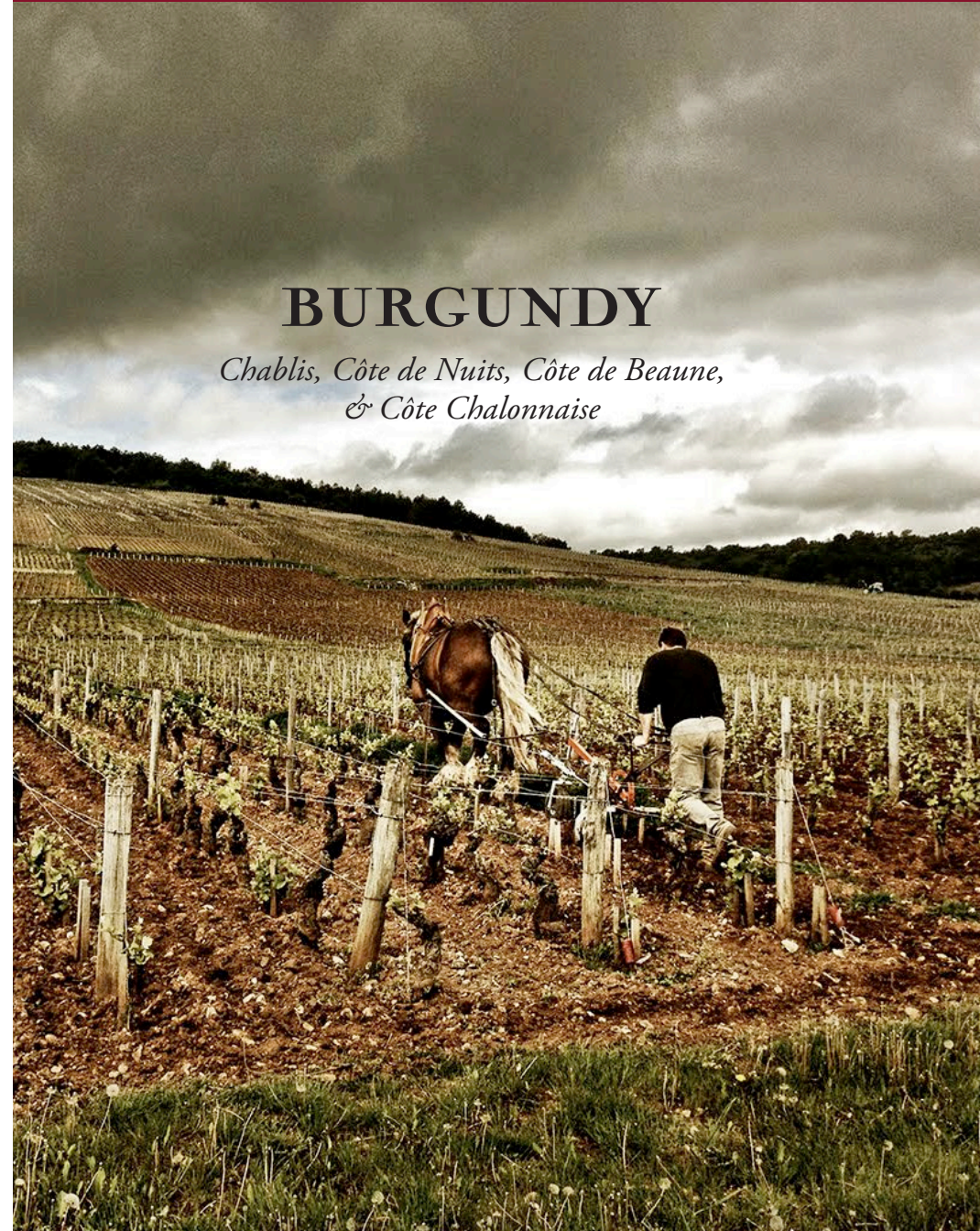
INGREDIENTS:

- 3½ tbsp butter
- 12 pieces of beef (2 per person)
- ½ cup thickly sliced, diced bacon
- 1 large onion
- 2 shallots
- ⅔ cup flour
- 4 cups red wine
- 2 cloves of garlic
- 1 bouquet garni

PREPARATION:

In a dutch oven, brown the pieces of beef, bacon, onions, and shallots. When everything turns golden brown, make a roux with the flour and add it to the pot along with the red wine. Simmer for two hours with garlic and a bouquet garni. Serve very hot.

Serves 6 people



All roads lead to Burgundy,” as the saying goes—or at least, all roads traveled by those with a discerning palate. Burgundy undoubtedly represents a sort of Mecca for wine drinkers around the world, its prized nectars having stolen the hearts of Thomas Jefferson, Napoleon, Alexandre Dumas, Hemingway, and countless others fortunate enough to have tasted a drop of the divine Burgundian elixir. Kermit himself, as a budding young wine merchant in the wild 1970s, deemed it appropriate to devote a lion’s share of his time and energy chasing after the world’s finest Pinots and Chardonnays, so it is only natural, then, that the very first edition of Club Chevalier should shine a light on the revered *terroirs* of *la Bourgogne*.

Thought to have originated in the Fertile Crescent and known to thrive in Mediterranean climates across the globe, the grapevine is not exactly in its preferred environment in the cold, bleak, decidedly northerly land of Burgundy. Ripeness is never a given, and a number of additional climactic factors constantly threaten its ability to produce juicy clusters of plump, healthy grapes: hail, frost, and excessive humidity make each vintage a real challenge for the vines, not to mention the dedicated farmers whose livelihood depends on these unpredictable elements. Perhaps this perpetual incertitude is what makes Burgundy’s wines so magical, as the wines hauntingly express the distinctive character one would expect from a place that is the very fringe of the grapevine’s natural habitat.

The six wines in your first shipment of Club Chevalier represent only a small sampling of the diversity of wines produced in Burgundy. Spanning from Chablis, the region’s northern extreme, down south through the Côte d’Or and on to the oft-forgotten slopes of the Côte Chalonnaise, they nonetheless afford a broad view into the world of Burgundy’s fascinating *terroirs*. It is our wish that they provide you with a warm welcome to Club Chevalier, and perhaps upon pulling a cork or two you’ll be inspired by these fine Burgundies just as so many others have before. —Anthony Lynch

2014 BOURGOGNE “CHARDONNAY” • BRUNO COLIN \$34

Fourth-generation vigneron Bruno Colin is privileged to work some of the most prestigious sites in his home village of Chassagne-Montrachet. The house style could be described as a classical expression of these great *climats*, offering loads of Burgundian *terroir* with lovely texture, class, and precision. His generic Bourgogne *blanc* is anything but generic: aged in barrels alongside his top growths, it delivers a blast of clean, pure, chalky Chardonnay fruit with plenty of complexity. It makes for a wonderfully approachable introduction to the great whites of the Côte de Beaune. —Anthony Lynch

☞ *Refreshing enough for your apéritif, this white has the structure to stand up to richer dishes like lobster, chicken, or mushrooms.*

2013 CHABLIS GRAND CRU “VAUDÉSIR” • DOMAINE ROLAND LAVANTUREUX \$75

How about a *grand cru* you can dive into right away? This young Chablis will offer loads of pleasure should you choose to indulge tonight. Immerse yourself in its unctuous Chardonnay fruit, fleshy, mouth-filling texture, and long finish suggestive of sweet butter and sea salt. It is a rich Chablis with an alluring lavishness, which I expect will slim down to show its mineral bones as the years go by. —Anthony Lynch

2014 BOURGOGNE “PINOT NOIR” • CHRISTOPHE BUISSON \$26

Just as a Picasso doodle on a napkin is a true work of art, just as the greatest rock albums can have you air drumming along on the filler songs, a talented vigneron should be able to shine and outperform on even the simplest cuvée. Christophe may be celebrated for his mineral and complex Saint Romain, but his Bourgogne *rouge* should never be overlooked as “just” a Bourgogne. It’s warm, earthy, and inviting, with excellent and pronounced Morello cherry fruit. —Chris Santini

2014 SAVIGNY-LÈS-BEAUNE “VIEILLES VIGNES” • DOMAINE PIERRE GUILLEMOT \$36

In its first vintage of existence, this cuvée is an instant classic! Sourced from three different plots, averaging fifty-five years of age, it is very “Guillemot”—showcasing bright acidity and red fruit; savory with hints of undergrowth. The wine is youthful and energetic, an exciting addition to the domaine’s masterful lineup. —Julia Issleib

☞ *Enjoy with the Guillemots’ Bœuf Bourguignon! (recipe on back)*

2014 GIVRY ROUGE 1ER CRU “LA BRULÉE” • DOMAINE FRANÇOIS LUMPP \$50

Remember Henri Jayer’s Vosne-Romanée Brûlées? Lumpp has his own Brûlée at Givry. This *terroir* is composed of the red clay that is very typical in Givry, with plenty of limestone underneath. A textbook example of velvety, finessed Pinot Noir, it glides and dances across the palate effortlessly. As versatile at table as great *cru* Beaujolais but with the type of sophistication that only Burgundian Pinot Noir can deliver. —Dixon Brooke

2013 ALOXE-CORTON • DOMAINE FOLLIN-ARBELET \$62

Domaine Follin-Arbelet’s wines are a revelation. This red’s vibrant acidity gives it an edge of bright freshness, while the beautiful Pinot Noir fruit is sensationally smooth and graceful. Burgundy enthusiasts will appreciate the total purity and finesse in this translation of Aloxe’s *terroir*. It can certainly be cellared for a few years, though I appear to have appended to my tasting notes, in awe, “Drinkable now—very much so!” —Anthony Lynch