



2016 BANDOL ROSÉ Domaine de Terrebrune <i>Provence</i>	50% Mourvèdre, 25% Grenache, 25% Cinsault	10 year-old vines Clay, limestone	Serve <i>cold</i> 46–52° F	Grapefruit, peach, thyme; crisp, elegant, saline	Drink now through 2030
2015 RIVIERA LIGURE DI PONENTE VERMENTINO “VIGNETO ISASCO” Punta Crena <i>Liguria</i>	Vermentino	Vines planted in 1950, 1990, 1996, 2016 Red clay, gravel	Serve <i>cold</i> 46–52° F	Lemon, flowers, sea breeze; delicate, charming, bright	Drink now
2015 CASSIS “BEL-ARME” Clos Ste. Magdeleine <i>Provence</i>	65% Marsanne, 15% Clairette, 15% Ugni Blanc, 5% Bourboulenc	40 year-old vines Clay, limestone	Serve <i>cold</i> 46–52° F	Anise, pine nut, herbs, flowers; fleshy, fruity, precise, stony	Drink now through 2020
2015 FITOU “CHASSE-FILOU” Domaine Les Mille Vignes <i>Languedoc</i>	Grenache Noir	Vines over 50 years old Clay, limestone	Serve <i>slightly cool</i> 60–64° F Decant optional	Cherry, blackberry, <i>garrigue</i> ; round, supple, finessed	Drink now through 2020
2013 CHIANTI CLASSICO RISERVA Podere Campriano <i>Tuscany</i>	Sangiovese	14 year-old vines Galestro (clay and schist)	Serve <i>slightly cool</i> 60–64° F Decant 1–2 hrs	Forest floor, damp earth, mushrooms; firm, fresh, wild	Drink now through 2030
2012 BANDOL ROUGE “SAINT FERREOL” Domaine de la Tour du Bon <i>Provence</i>	90% Mourvèdre, 10% Carignan	38 year-old vines Clay, limestone, silt, sandstone	Serve <i>slightly cool</i> 60–64° F Decant 1–2 hrs	Blackberry, game, funky spice; chewy, thick, rustic, earthy	Drink now through 2035



GRAND AÏOLI

by Richard Olney, Lulu’s Provençal Table

Aïoli—garlic-oil—is two things. First of all, it is the more or less mild or powerful garlic mayonnaise that Lulu serves with any number of individual preparations—cold roasts, poached fish, boiled vegetables, fritters, etc. Secondly, it is an abundant meal, a traditional cornucopia of products of the earth and the sea, accompanied by an aïoli sauce. The traditional meal, or Grand Aïoli, at the Peyraud table, is a mad, joyous circus. Lulu rarely prepares a Grand Aïoli for fewer than 15 or 20 people, and there are always three mortars of aïoli sauce at table: one, relatively mild, for *les estrangers* (Parisians, Americans, etc.); one, generously dosed with garlic, for the Provençaux; and one, overpowering, for Lucien, who likes a “bite” in his aïoli (the Parisians and the Americans invariably end up wiping Lucien’s mortar clean). As with the bouillabaisse, vin rosé is always present, but it is cool, young red that flows most freely.

While taking notes for the following recipe, I was puzzled when Lulu called for “3 or 4 cloves of garlic.” I asked if that was enough. She said, “Well, you know, Richard, that I always use at least a head—a lot more for Lucien—but I was thinking of your American readers.”

LULU’S AÏOLI SAUCE

1 LARGE PINCH OF COARSE SEA SALT

1 HEAD (*more or less to taste*) GARLIC, CLOVES SEPARATED, CRUSHED, AND PEELED

2 EGG YOLKS, AT ROOM TEMPERATURE

2 CUPS OLIVE OIL, AT ROOM TEMPERATURE

1 TO 2 TEASPOONS WATER, AT ROOM TEMPERATURE

In a marble mortar with a wooden pestle, pound the salt and garlic to a smooth, liquid paste. Add the egg yolks and stir briskly with the pestle until they lighten in color. Begin to add the oil in a tiny trickle, to the side of the mortar so that the oil flows gradually into the yolk and garlic mixture, while turning constantly with the pestle. As the mixture begins to thicken, the flow of oil can be increased to a thick thread, always to the side of the mortar. Never stop turning the pestle, with a rapid, beating motion. When the aïoli is quite thick, add a teaspoon or two of water to loosen it, while turning, and continue adding oil until you have obtained the desired quantity and consistency. Cover and refrigerate until serving. Makes about 2 cups.



CLUB CHEVALIER

SEPTEMBER 2017

WINES

of the

MEDITERRANEAN

The title may be a bit redundant—isn’t wine, at its foundation, a Mediterranean phenomenon? Cultivation of the vine is thought to have originated in the south Caucasus, between the Black and Caspian Seas, before spreading south into Mesopotamia and to Egypt via the Fertile Crescent. Archaeological records point to a subsequent northward migration into Greece, before the Greeks did us the enormous favor of introducing *vitis vinifera* to Italy, and ultimately France, via the port of Massalia (Marseille) in the 6th century BC.

If the Mediterranean Sea and its early merchants proved crucial for propagation of the grapevine, the plant’s adaptability has allowed it to thrive even in non-Mediterranean environments. Thanks to the commercially savvy and perpetually thirsty Romans, viticulture reached places as distant from its roots as Burgundy and modern-day Germany—and that is without delving into more recent episodes of migration that brought winemaking to California, New York, Chile, or New Zealand.

Widespread as it may be, the vine seems particularly well-adapted to the Mediterranean basin, where warm, arid conditions and bearably mild winters allow the plant to prosper and a healthy crop to ripen on a regular basis. Wine is a staple of these regions, an integral part of the cultures that have developed in these areas flanking the sea. It goes hand-in-hand with other local products like olive oil, bountiful fresh produce, and cuisine seasoned with herbs from the pervasive shrubland that has invaded the windswept, rocky hillsides.

Mediterranean wines seem to reflect the warmth and generosity of the people who call these areas home—perhaps an effect of sunny climate on ripening fruit as well as the human psyche. They express a certain joyfulness; a *joie de vivre* that is often absent from the more austere wines of northern regions. While this tour of Mediterranean *terroirs*



covers only a portion of the vast cultural richness to be found along this stunning coastline, you can nevertheless be sure the voyage—from the Languedoc to Tuscany, passing through Provence and Liguria—will be chock-full of sunshine, sea, beautiful scenery, and lovable characters. —Anthony Lynch

2016 BANDOL ROSÉ • DOMAINE DE TERREBRUNE \$33

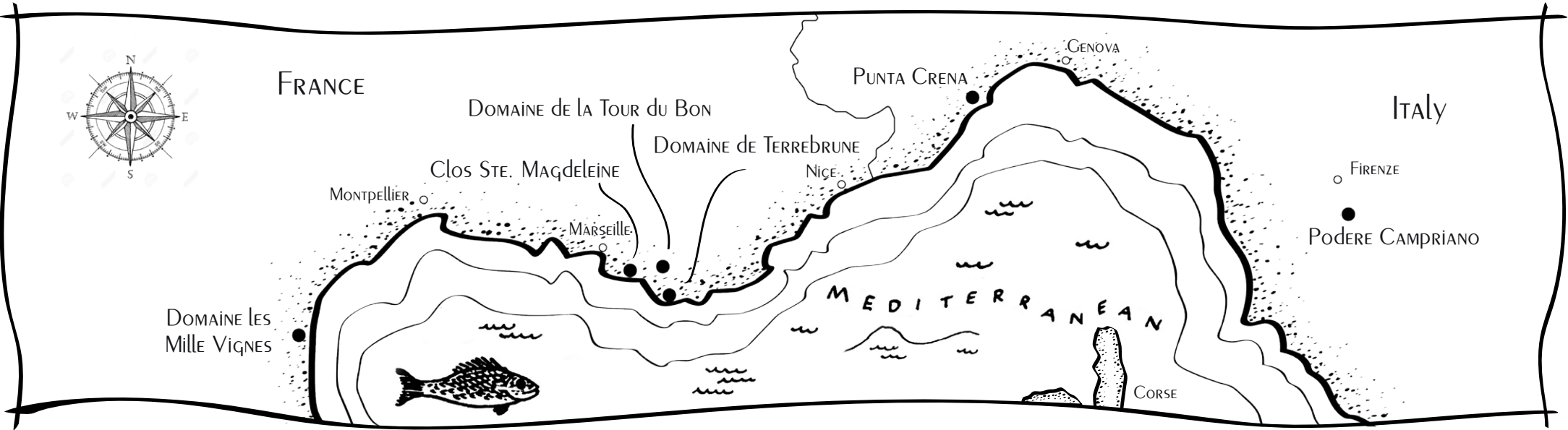
It’s no coincidence that Terrebrune’s elegant, lively rosé has earned the domaine countless new converts, many of whom will not hesitate to call it the best Bandol rosé on the market—a hotly debated topic with the arrival of each new vintage. Terrebrune’s key to success is its location: just minutes from the Mediterranean, the vines benefit from cool sea breezes that contribute lovely subtlety and finesse. Accordingly, this 2016 is characterized by zesty, salty minerals underlying beautiful citrus and herbal notes. Could this be your favorite rosé?

✿ *Terrebrune’s is one of the rare rosés capable of significant aging. In its crisp, lively youth, quaff it with oysters, boiled vegetables dipped in aioli (see recipe on back), or a bright, citrusy salad. Should you wait several months, you may appreciate the softer edges and increased complexity with a dish like grilled loup de mer (sea bass) and baked potatoes. If you’re really patient, let it age ten more years, then appreciate its distinctive evolution with a simple plate of pasta and shaved truffles.*

2015 RIVIERA LIGURE DI PONENTE VERMENTINO “VIGNETO ISASCO” • PUNTA CRENA \$27

The Isasco vineyard sits on a plateau high up in the coastal mountains of Liguria, overlooking the small town of Varigotti and the expansive Mediterranean below. Thanks to the altitude, the vines benefit from cool nights that allow for slow ripening all the way until harvest in early October. The Vermentino grape thrives in this maritime setting. Sipping it evokes a fresh sea breeze, as if a current of air had picked up the Mediterranean’s brine, swept away the delicate aroma of white wildflowers, and brought these elements to the grape. The result is crisp with local charm and true Ligurian character.

✿ *Given the vines’ proximity to the sea—they breathe salty Mediterranean air—it is only natural to serve fresh local fish with this charmingly aromatic dry white. Paolo Ruffino of Punta Crena suggests anchovies, which the Ligurians have mastered in all forms: fried, stuffed, stuffed then fried, filleted then fried, in pasta, in soup, salt-cured, marinated...you name it. One bottle often does not suffice.*



2015 CASSIS “BEL-ARME” • CLOS STE. MAGDELEINE \$49

This fourth year of production for the cuvée Bel-Arme definitively establishes Cassis among the most exciting white wines in production across the Mediterranean basin. It is composed primarily of old-vine Marsanne, growing on steep terraces towering over the sea and fermented and aged in concrete eggs. The aroma is what the French would call *gourmand*: open, forward, giving; irresistibly floral and fruity. The dry, crisp finish tautly conveys chalk and sea salt—unsurprising, given the vines’ stony seaside habitat.

✿ *An old fishing village turned top tourist destination for its mind-boggling scenery, Cassis boasts a local cuisine based upon simple fish preparations. Lunch on the port, with a view of the towering Cap Canaille in the background, might consist of moules marinières (mussels in garlicky white wine sauce), supions à la plancha (sauteed cuttlefish with garlic and parsley), or grilled sardines with a squeeze of lemon. Washed down with a bottle of Cassis blanc, naturally!*

2015 FITOU “CHASSE-FILOU” • DOMAINE LES MILLE VIGNES \$38

Very old vines, an unbelievably rocky *terroir*, and extreme precision in farming and winemaking make Mille Vignes the source of some delightfully finessed, highly drinkable reds from the Languedoc’s Fitou appellation. Winemaker Valérie Guérin prefers to let the vines and the vineyard site do the talking, so she eschews oak in the cellar and instead carries out all vinifications and aging in tiny fiberglass tanks. Her wines express a shocking purity of fruit: this Grenache is a tender cushion of soft wild cherries and brambly berries, accented by a hint of resinous *garrigue* herbs. It is intended for current consumption—no need to wait!

✿ *While Valérie’s wines have the complexity and classiness to complement fine gastronomy in top dining establishments, lunch in her seaside town of La Palme is a different matter. You can expect simple appetizers like juicy cherry tomatoes fresh off the vine drizzled with local olive oil, followed by meats from the village butcher grilled over hot vine embers. The sweet fruit and delicate spice of this Grenache are the perfect foil for lamb chops or tangy merguez.*

2013 CHIANTI CLASSICO RISERVA • PODERE CAMPRIANO \$42

Campriano’s Riserva is produced from a wild parcel surrounded by forest, hidden in a small valley in the mountains of the Alta Greve. Dipping your nose into the glass is like inhaling deeply during a fall hike through the Tuscan woods: forest floor, damp earth, mushrooms, game. These characteristics work wonders at a Tuscan table and also develop further complexity with time in your cellar.

✿ *One of the highlights of visiting Podere Campriano is tasting the artisanal salumi made by winemaker Elena Lapini’s late father, Valerio. Thin slices of finocchiona, a typical Tuscan salame flavored with fennel seed, and tender prosciutto are always on the table when Elena leads a tasting of her Chiantis. A plate of pappardelle al ragù di cinghiale would certainly be a good pairing, but it is hard to beat the ultra-local marriage of these elegant Sangioveses with the family’s very own cured meats.*

2012 BANDOL ROUGE “SAINT FERRÉOL” • DOMAINE DE LA TOUR DU BON \$66

Agnès Henry is a charming, easygoing woman, but her red Bandols are quite the opposite: these powerful, intensely structured beasts mean serious business. In the tiny village of Le Brûlat, her vineyards lie at the northern extreme of the coastal Bandol appellation, where maritime influence is ever-so-slightly mitigated. Coupled with the heavy red clay soils that make up the area, this gives her wines a correspondingly bigger, brawnier character than in your average big, brawny Bandol. This is especially true for the cuvée Saint Ferréol, which showcases Mourvèdre in its most rustic, gnarly form. Earthy notes of leather, game, and black fruit, along with a fresh, grippy finish, make this chewy red perfect for winter meals and worthy of a place in your cellar.

✿ *A charming port town with its share of small-scale fishermen, Bandol has no shortage of fresh seafood to pair with its rosés and whites. But for potent reds like the Saint Ferréol here, it is best to look toward the pine-covered hills just inland, where wild boar roam in throngs. Try a daube de sanglier, or any rich braise seasoned with Provençal flavors, for an appropriate match to this wine’s gamey flavors and macho structure.*

COVER: Seaside vineyards of Clos Ste. Magdeleine © Clos Ste. Magdeleine

INNER PANEL: Vines at Punta Crena © Gail Skoff | BACK: Garlic strands in Provence, 1985 © Gail Skoff

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