

KERMIT LYNCH WINE MERCHANT

Club Rouge | JUNE 2013

Jean Foillard



2011 MORGON “CUVÉE CORCELETTE” JEAN FOILLARD

If there's one thing I learned from my travels in France last summer, it is that in Beaujolais, they like to party. It's understandable—wouldn't you do the same if you were surrounded by a bounty of fresh, fruit-driven wines? Despite their propensity to throw all-night affairs that feature roast pigs, heavenly cheeses, and barrels of fermented Gamay, the winemakers of Beaujolais still find time to do their jobs. When tasting Jean Foillard's Morgons, the convivial bon-vivant side of Beaujolais is evident, reflected by the wine's seductive perfume of red fruits. Once you bring the glass back to your nose, however, it becomes apparent that there is much more going on than you might expect from such a fun, fruity wine, and you will see that Foillard's Corcelette is really much more than that. There is a savory aspect, a gamey component, and a dark earthiness. Whether you decide to age your Morgon or prefer to immediately soak up its plush Gamay fruit, you are going to vividly experience why the Beaujolais is such a festive place.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2007 CHIANTI CLASSICO RISERVA VILLA DI GEGGIANO

Simply picturing the food of Tuscany is a mouth-watering experience. However, indulging in local specialties such as *bistecca all fiorentina* or *pappardelle* with wild boar *ragù* without a glass of one of Tuscany's world-class reds is hard to imagine. The region is blessed with a rich cultural, gastronomic, and viticultural history, and this heritage has been perfectly preserved at Villa di Geggiano. The interior of the estate looks as if it has not changed since 1527, when the Bandinelli family first acquired the property. The majestic grounds include pristine gardens—with vineyards, of course—and a picturesque view overlooking Siena's medieval skyline. Brothers Andrea and Alessandro manage the winemaking operation, and their Chianti Classico Riserva, a wine produced only in top vintages, reflects not only the class and nobility of the estate but also the rustic beauty of the Chianti *terroir*. Rich with aromas of cherries along with a soulful sanguinity, this bottling also has an earthy intensity that is expressed gracefully through its focused tannins. This 2007 will only improve with age, leaving you plenty of time to discover the synergy created when it is served alongside Tuscan cuisine.

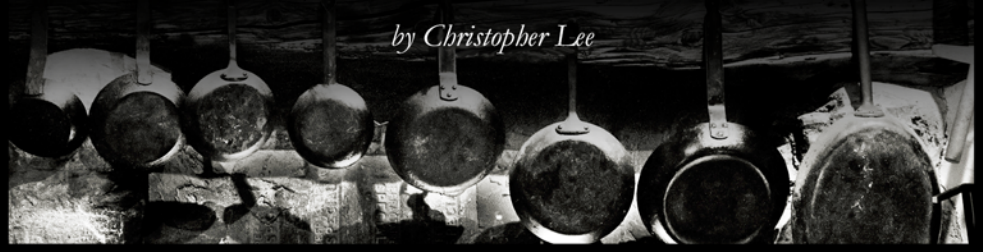
\$32.00 PER BOTTLE

\$345.60 PER CASE

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THE REVELATION OF WINE-CURED MEATS

by Christopher Lee



In our travels, we've all tasted dishes made with red wine. There are plenty of them—often rustic dishes, whose last bites we wash down in a happy moment with a final swill of the night's local red.

You find cheeses that have been washed with red wine, in Tuscany and Piemonte in particular, and they're given names like *pecorino ubriaco* or *pecorino brillo di vino*, referring to their "drunk-ness." In a variation on this, using the intensely flavored but no longer usable detritus from the wine-making process, the cheeses are sometimes caked with grape must or pomace, or they're painted with the lees left behind in the process of racking. Their rugged appearance is dramatic and seductive, and they can be exquisitely good.

This technique of washing with wine or its by-products is used on a few specialized dry-cured meats, some traditional and some improvised. Occasionally pancetta is made in this way, as with *pancetta tesa*, where the belly is marinated in red wine and lots of medieval spices. But the unusual, delicately flavored dry-cured delicacies I recall are spectacular.

Once, in Lyon, I was served a well-aged Burgundian country ham that had been rubbed with the lees of Santenay. I wonder if it's still made, as it was the creation of a Burgundian *charcutier* who supplied this single restaurant. On another trip, I was taken to a tiny *locanda* in the foothills outside of Langhirano, where most of Parma's hams are aged. The Locanda del Sale, the Salt Inn, was located on Via del Sale. Salt everywhere! I had no doubt I was in the right place. I was dining with Nicola Ghersetich, a fourth-generation prosciutto maker whose great-grandfather created *Pio Tosini Prosciuttificio*. Locanda del Sale lies about 35 miles south of Zibello, where *culatello* is made in the cool, humid, and very foggy Po River bottom, where the hams are refreshed with red wine.

Gianpiero, the patron of Locanda del Sale, cures many cuts of meat from all parts of the pig. In Europe, whole-animal butchery is not an ideology; it's simply the way things are done. Gianpiero brought out a huge, rolled pancetta cured from the belly of a 300-kg sow—about 650 pounds, a large mama for sure. Older sows are the most desirable for curing, having firmer, drier, more well-marbled meat than younger animals. His pancetta was 14 inches across and had been aged more than 14 months, being periodically painted with red wine. It was a deep mahogany color. His inspiration came from *culatello*, a stroke of genius. Then he brought a *pancetta piana*, a flat pancetta, done similarly. It was almost 3 inches thick. I was eager for the next piece, the prosciutto, but it wasn't ready. He said that, at 25 kg, it needed more time.

We must create a similar tradition here in the United States.