



CLUB ROUGE *by Anthony Lynch*

APRIL 2018

2016 JULIÉNAS • LA SŒUR CADETTE

Vézelay, a small Chardonnay appellation in northern Burgundy, has a marginal climate that can give growers serious headaches. The spring of 2016 epitomized these challenges, as an unusually warm period led to early bud break, leaving vignerons in fear that another cold spell would bring frost. Sure enough, nighttime temperatures in late April dipped below freezing and severely affected the harvest to come: Valentin Montanet of La Sœur Cadette reported losses up to 80%—truly catastrophic for a small-scale producer. With Burgundy ravaged by frost, Valentin looked to the south to purchase grapes in order to supplement his production and make up some of the lost profit. This decision also gave him a chance to vinify Beaujolais, an idea he had long entertained. Sourced from an organically farmed vineyard on granite soil, this Julié纳斯 is textbook *cru* Beaujolais: very aromatic with loads of fresh Gamay fruit, it flows over the palate with a juicy buoyancy that makes it hard to resist.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2014 CHINON “LA CROIX BOISSÉE” • BERNARD BAUDRY

Bernard Baudry, now joined by his son Matthieu, is a master of *terroir*-driven wine-making in the Loire Valley. Cabernet Franc is the common denominator here, but the Baudry vineyards span a range of soil types—sand, gravel, clay, limestone, chalk—yielding fascinatingly diverse expressions of the same grape. La Croix Boissée is among the domaine’s deepest, most complex, and longest-aging reds: sourced from a south-facing slope of clay over white *tuffeau* limestone, this cuvée demonstrates the grandeur and finesse Cabernet Franc is capable of achieving in the right site. Aged for two years in oak and bottled unfiltered, this high-caliber red could humiliate many a Bordeaux sold for ten times the price. Its trademark is a rich aroma of ripe black fruits, a mouthwatering acidity, and dense, chalky tannins that provide a clean, pure, refreshing finish. An excellent cellar candidate if you have ten or twenty years to spare, this Chinon can also be enjoyed today with rustic, earthy cuisine.

\$48.00 PER BOTTLE

\$518.40 PER CASE

KERMIT LYNCH WINE MERCHANT

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ABOVE Bernard and Matthieu Baudry Photo © Domaine Bernard Baudry



CHICKEN WITH 40 CLOVES OF GARLIC

by Christopher Lee

Like many dishes that were once an essential part of the French country cooking repertoire, Richard Olney's classic "Chicken with 40 Cloves of Garlic" is seldom seen anymore. The recipe wound its way from Olney's definitive 1974 cookbook, Simple French Food, through James Beard and Julia Child (celery, onion, vermouth, and nutmeg got added along the way), down to present-day food personalities who have put their own modern spins on the dish. The chicken is not browned either before or after cooking, as some contemporary recipes suggest. Olney's classic was done in closed casserole: it creates a heavenly sauce in the vessel's steamy environment during its hour-and-a-half in the oven. Olney says to seal the lid with a band of salt dough and then, in a dramatic flourish, crack it open at the table. The sweet, melted garlic, squeezed onto warm toast and drizzled with a spoon of the juices, is enchantingly good. You can cheat and use a lidded pot and simply remove the lid in front of your guests, but you must resist peeking inside the pot during cooking; just shake it now and again. Or go by the book and seal it with a ribbon of dough. Superb with the Chinon.

One 3½-pound chicken cut into 8 pieces: thigh, leg,
breasts in four pieces, first and second wing joints left on
⅔ cup olive oil
1 tablespoon salt
1 tablespoon cracked black peppercorns
3–4 heads garlic broken apart, unpeeled,
outer papery skins removed, yielding 40 cloves
Bouquet garni: 2 leek outer green leaves, 2 sprigs parsley, sprig each of
thyme and summer savory, bay leaf bundled together with twine
8 small pieces country bread, toasted at service

In a mixing bowl, combine all ingredients except bouquet garni and toasted bread. Toss everything else together to coat with oil and distribute seasonings. Transfer to a casserole and place the bouquet in the center. Press the garlic cloves into the interstices. Cover, sealing if desired, and cook on the stovetop or in a 350° F oven for 90 minutes. Open at table.

Serves 4

Christopher Lee is a former head chef of Chez Panisse and Ecolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.