

ROUGE



DECEMBER 2018







2016 RÉGNIÉ “GRAIN & GRANIT” CHARLY THÉVENET

IN THE TEN YEARS since we started importing Charly Thévenet’s lone cuvée of Régnié, we have watched as Charly (through a steady regime of CrossFit) has gotten bigger, while his wine—excellent from the beginning—has become less brawny and gained finesse. Starting with the 2016 vintage, a classic year in the Beaujolais sandwiched in between the warmer 2015 and 2017, Charly now uses cement alone to age his Régnié, giving it a fresh, graceful, ethereal lift. Flowers, minerals, and bright fruit—blueberries, raspberries, and cherries—waft from the glass and dance on your palate. It’s markedly different from the darker, earthier Morgon made by Jean-Paul Thévenet, Charly’s father and original Gang of Four member, despite Morgon and Régnié being neighbors. This contrast, though, is not due to a disavowal of the previous generation. Charly and Jean-Paul share many philosophies and work together closely on the latter’s Morgon, which Charly will eventually take over. In the meantime, we are immensely grateful for this elegant Régnié.

—Tom Wolf

\$32.00 PER BOTTLE ■ \$345.60 PER CASE



					
2016 Régnié “Grain & Granit” <i>Charly Thévenet</i>	Gamay	Vines planted in 1932 and 1946 Granite	Serve <i>slightly cool</i> 58–62° F Decant optional	Blueberries, cherries, raspberries Floral, graceful, ethereal	Drink now through 2025
2016 Auxey- Duresses <i>Christophe Buisson</i>	Pinot Noir	Vines planted in 1962 Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Cherries, pomegranates, strawberries Bright, polished, extroverted	Drink now through 2022

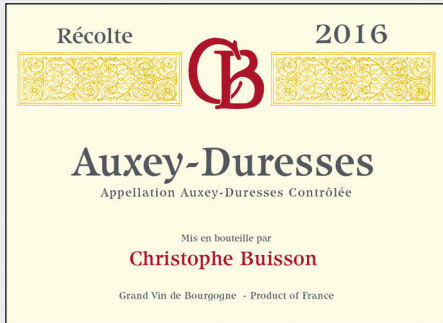
2016 AUXEY-DURESSES CHRISTOPHE BUISSON

JUST WEST OF MEURSAULT and the twin throughways—the D974 and A6—that form Burgundy’s spine lies Auxey-Duresses, one of the less-well-known villages of the Côte de Beaune and home to a population of 350. Christophe Buisson makes a red from this village as well as a red and a white from neighboring Saint-Romain. These wines—and the Auxey-Duresses, in particular—might be the most immediately charming red Burgundies we import. Christophe organically farms his .55 hectare of Auxey-Duresses vines, planted in 1962, and ages the wine in old oak barrels for eighteen months. This red is bright, polished, and extroverted, coating your palate with flavors of cherry, pomegranate, strawberries, and raspberries. A highly versatile wine, it pairs especially well with roast lamb, chicken, duck, beets, or a mushroom risotto. —*Tom Wolf*

\$44.00 PER BOTTLE

\$475.20 PER CASE

Christophe Buisson.
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ROAST LEG OF LAMB WITH LARDONS

by Christopher Lee

Leg of lamb is often associated with the robust cooking of Provence. This recipe, instead, reflects the Burgundian palate: red wine, traditional meats, and a keen interest in wild game—here, lamb prepared in the style of venison, which calls for salting and marinating a couple of days in advance. Marinating time can be shortened to 4 hours

at room temperature, but salting should be overnight, to give the salt time to penetrate. The lamb leg is a delightful surprise for a nontraditional holiday meal, and it's wonderful with the elegant but youthful Auxey-Duresses from Buisson.

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| 1 lamb leg, bone in, 5–6 pounds, top bone (aitch) removed, fat trimmed to ⅛ inch | 2 bay leaves |
| 2 teaspoons sea salt | 3 ounces unsmoked slab bacon or pancetta, cut into lardons |
| 3 cups fruity red wine | 1 by ⅜ by ⅜ inch |
| 1 tablespoon brandy or Cognac | 1 teaspoon freshly ground black pepper |
| 3–4 shallots, peeled and minced | 3½ ounces unsalted butter cut into |
| 2 medium carrots, minced | 1-inch cubes, well chilled |
| 3 thyme sprigs | 3 tablespoons chopped parsley |

Rub leg with salt and refrigerate overnight in a shallow, nonreactive ceramic or glass casserole. Remove leg from fridge. Pour wine and brandy over leg. Sprinkle shallots, carrots, thyme, and bay leaves over leg and return to fridge overnight. Occasionally turn leg in marinade. Next day, remove leg from marinade. Save marinade. Cut small slits about 2 inches apart and 1 inch deep in leg and push a lardon into each slit. You will have more lardons than slits. Sprinkle leg with black pepper. Pour marinade into roasting pan. Place leg on a roasting rack over marinade in the roasting pan. Roast in a 425° F oven for 35 minutes, then turn oven down to 375° F. Roast leg for approximately 1 hour 10 minutes longer to 130° F internal temperature, for medium. Check temperature every 20 minutes to avoid overcooking. Rest leg in a warm spot covered loosely with a piece of foil for 20 minutes while you make the sauce. Pour marinade into a wide saucepan; discard thyme and bay. Reduce marinade over medium heat to ¾ cup. Skim wine while reducing. Off heat, whisk cold butter into wine 2 cubes at a time. Place rested leg on a large, warm platter and pour sauce over leg. Shower with chopped parsley.

Serves 8–10



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