



CLUB ROUGE

by Anthony Lynch

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2014 VALLE D'AOSTA TORRETTE CHÂTEAU FEUILLET

Growing grapes at Château Feuillet, in northwest Italy's Valle d'Aosta, is not like farming anywhere else. Feuillet's vineyards scale steep mountain slopes in the heart of the Alps—this is extreme viticulture at its finest. At 700 meters above sea level, the high altitude ensures chilly nights throughout the growing season, yet the sheer gradient and perfect southeast exposure allow for adequate direct sunlight that imbues excellent ripeness year after year. These somewhat paradoxical conditions account for the wines' unique balance, where sumptuous fruit mingles with explosive bright acidity to give pristinely refreshing, wildly aromatic Alpine libations. Feuillet lies at the core of the Torrette growing region, where the Petit Rouge grape finds its greatest expression. Here it is blended with a splash of Mayolet, another local variety, and matured in stainless steel. A slight chill will elevate this jubilant red's crunchy minerality and suggestions of mountain wildflowers and fresh berries.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2014 MORGON "MARCEL LAPIERRE" M. & C. LAPIERRE

While the Beaujolais is known for producing easy-drinking wines, the combination of old vines, exceptional *terroir*, and skilled winemaking can yield something truly special—elegant, structured wines capable of maturing for decades, without losing that irresistible early-drinking charm. Marcel Lapierre's children Mathieu and Camille carry on their father's legacy by honoring the principles he famously championed: hand-harvesting ripe, organically farmed grapes, allowing a natural fermentation with no additives, and bottling unfiltered with minimal sulfur, if any. This particular bottling represents a rare *cuvée spéciale* from vines over one hundred years old on Morgon's splendid Côte du Py. The texture here is pure velvet, a Lapierre trademark. Substance, flesh, and serious density are delivered with total finesse and seductiveness. This world-class wine will entice and inspire for many years to come.

\$48.00 PER BOTTLE

\$518.40 PER CASE

KERMIT LYNCH WINE MERCHANT

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to speak to a salesperson or send us an email at winedclub@kermitylynch.com.



COQ AU VIN

by Christopher Lee

The recipe for Coq au Vin—chicken simmered in red wine, garnished with mushrooms, pearl onions, lardons, and butter-fried croutons—is identical to that for Boeuf à la Bourguignon and Matelôte de Poisson. It is best made with a young, fruity red wine, such as Beaujolais. Little white button mushrooms, known in France as champignons de Paris, have garnished every grand-mère’s Coq au Vin in Burgundy. I prefer using shallots to pearl onions, for their superior flavor. French recipes typically marinate the bird in wine and aromatic vegetables overnight, but I prefer not to. But the most important ingredient is a good chicken. A coq in France is an old male bird, retired from the barnyard, whose fate lies in the pot and whose future is on the table. A large stewing hen works well, but if you’re able to find that coq, you’ll be especially pleased with the results. And drink the superb Morgon with it!

- 1 large chicken, about 5 pounds, cut into 8 pieces
- Sea salt
- 6 ounces unsalted butter
- 12 whole peeled shallots, cut in half lengthwise
- 1 pound button mushrooms, white or brown
- 12 pieces bacon lardons, blanched in boiling water for 45 seconds,
or salted pork belly lardons (do not blanch belly)
- 2 tablespoons white flour
- 2 cups red wine
- 1 cup chicken stock
- 3 sprigs fresh thyme
- ¼ cup chopped parsley

Salt chicken the night before—or at least several hours before—cooking. Melt 4 ounces butter in a large skillet and lightly brown chicken over low heat. Remove chicken from pan. Tip off fat and then brown shallots over low heat. Add 1 ounce more butter, mushrooms, and lardons and brown lightly. Sprinkle mushrooms with flour and cook 1 minute over low heat, stirring. Add chicken back to pan. Add wine, stock, and thyme. Bring to simmer and skim. Cover and cook with lid ajar 45–50 minutes, less if bird is small. Remove chicken to a warm serving platter. Remove thyme stems from sauce. Reduce the sauce until thick and velvety. Whisk in remaining 1 ounce cold butter. Pour sauce over chicken and sprinkle with parsley.

Serves 4–6

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.