

BREAD SOUP WITH GARLIC AND KALE

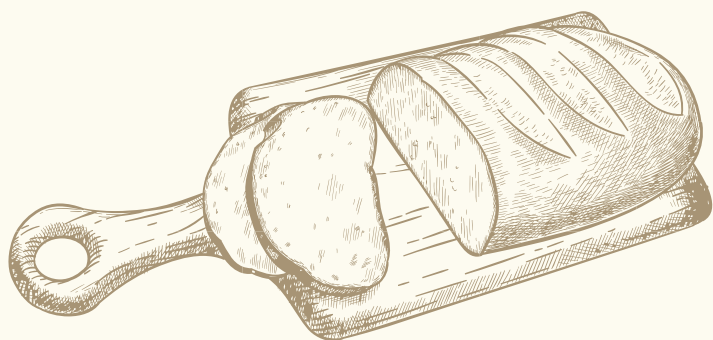
by Jennifer Oakes

This soup is a cross between Spanish sopa de ajo and Italian ribollita. It evolved over time because I am a recipe fiddler and try to cram greens into everything I make. I work right next door to a bakery, so I often have leftover delicious bread to use up. The dish takes just a short time to prepare and contains eggs, one of my “desert-island foods”—foods I couldn’t live without. I prefer local pastured farm eggs, but I’ve also been known to use duck eggs, which are so rich you only need one per person. Both the Régnie and the Rossese would make perfect pairings with this soup.

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| 2 tablespoons olive oil | 1 bunch <i>cavalo nero</i> (Tuscan kale) |
| 2 cloves garlic, thinly sliced | 3 cups toasted country bread torn into walnut-sized pieces |
| 1 tablespoon smoked paprika | 8 chicken eggs or 4 duck eggs |
| 4 cups chicken stock | ¼ cup freshly grated Parmesan cheese |
| Salt and pepper to taste | |

In a medium saucepan over medium heat, gently fry garlic slices in olive oil until they start to color. Add smoked paprika and let sizzle for a moment to release its fragrance. Add chicken stock, salt and pepper, and kale and simmer for as long as you can wait—the kale should soften in about 10 minutes. Add bread chunks and let them sink into broth, getting soaked. Crack eggs into broth, spacing them as evenly as possible so they don’t sit on top of one another. Lower heat, cover, and cook about 5 minutes, checking occasionally; whites should be set but yolks should still be runny. When eggs are just cooked, transfer two chicken eggs (or one duck egg) to each serving bowl. Then ladle out bread, kale, and broth. Top each bowl with a sprinkle of Parmesan cheese.

Serves 4



ROUGE

FEBRUARY 2023



2021 RÉGNIÉ “EN VOITURE SIMONE” JEAN-PAUL ET CHARLY THÉVENET

WHILE CHARLY THÉVENET no doubt grew up tasting many Morgons made by his father, “Gang of Four” vigneron Jean-Paul Thévenet, Charly is arguably better versed today in the *cru* of Régnié, where he’s made his own wines for over a decade. Flanking Morgon to the southwest, Régnié is the youngest of the Beaujolais’ ten *crus*, its granite hillsides promoted from Beaujolais-Villages to *cru* status in 1988. It may seem crazy to meditate on factors as ponderous as terroir when you taste a wine this ambrosial and hedonistic. But this new cuvée—from a parcel planted in sandy granite soils—is so distinct from Charly’s other Régnié bottling (planted directly on granite bedrock) that the terroir is impossible not to bring up! En Voiture Simone is the prettier, more perfumed of the two thanks to the sandier, more decomposed nature of the granite. Elegant and floral,



this cuvée is all about raspberries, peonies, and a faint note of tangerine. It would pair beautifully with a wide range of dishes, particularly seared tuna or grilled chicken. —Tom Wolf

\$35.00 PER BOTTLE
\$378.00 PER CASE

LEFT Jean-Paul Thévenet in the cellar.
© Gail Skoff

COVER Punta Crena’s seaside vineyards.
© Gail Skoff



KERMIT LYNCH WINE MERCHANT

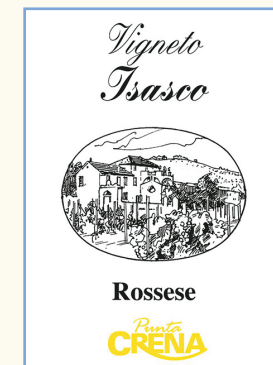
To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermityllynch.com.






2021 RIVIERA LIGURE DI PONENTE ROSSESE “VIGNETO ISASCO” • PUNTA CRENA

IF YOU TRACE France’s entire Mediterranean coast, tasting each region’s red wine offerings, you experience mostly robust or inky wines reflecting the Mediterranean sunshine in all its glory. But when you cross the Italian border into Liguria, you leave behind the hearty blends of Grenache and Mourvèdre, and enter the land of ethereal reds like this one from the jovial Ruffino family at Punta Crena. Made from Liguria’s most distinctive and locally beloved red grape, Rossese, this bottling has much more in common with the exuberant reds of Beaujolais and the Loire than it does with those of neighboring Provence.

Tucked in a clearing high in Liguria’s coastal mountains, encircled by fragrant *macchia* and dense pine forest patrolled by wild boars, the Ruffinos’ Rossese vines illustrate how humble *aziende* like Punta Crena—founded in 1500—have been working for centuries. The backbreaking work they do year-round to care for the vines, maintain the dry stone terraces that always seem to be crumbling, and eke out a diverse and delicious lineup of wines from an extreme setting easily qualifies as heroic viticulture. Bright and light on its feet, this *rosso* features notes of crunchy red fruit, faint herbs, and salinity that make it—like the Régnié—an ideal red for fish. Try baking rockfish or branzino with olive oil, herbs, and Taggiasca olives for a regionally inspired pairing. —Tom Wolf

\$34.00 PER BOTTLE \$367.20 PER CASE



					
2021 Régnié “En Voiture Simone” Jean-Paul et Charly Thévenet	Gamay	50- to 60-year-old vines Sandy granite	Serve <i>cool</i> 56–60° F Decant optional	Raspberries, peonies, a faint note of tangerine Ambrosial, hedonistic, elegant	Drink now
2021 Riviera Ligure di Ponente Rossese “Vigneto Isasco” Punta Crena	Rossese	Vines planted in 1984 and 1999 Red clay	Serve <i>cool</i> 56–60° F Decant optional	Bright red fruit, herbs, pepper Ethereal, juicy, lighthearted	Drink now