

## NEW POTATOES WITH SAUCE GRIBICHE

by Jennifer Oakes

*Even though we can get “fresh” herbs all year long, it’s only in the spring when you can tell they’re literally springier—robust and full of exuberance. Why not just mix them raw with tart capers and zippy mustard and coat some tiny, thin-skinned young potatoes that taste of earth with this shock of green freshness? Really, why not? These potatoes will pair well with both wines, but they are especially good with the equally springy, exuberant Beaujolais-Villages from Alex Foillard.*

- 1 pound baby new potatoes, the smaller the better, halved lengthwise
- 1 tablespoon olive oil
- 1 teaspoon kosher salt

### SAUCE

- ½ teaspoon kosher salt
- 1 tablespoon Dijon mustard
- 1 tablespoon white wine vinegar
- 3 tablespoons olive oil
- 1 tablespoon capers
- 2 cornichons, finely chopped
- 1 hard-boiled egg, finely chopped
- Freshly ground pepper
- 1 tablespoon Italian parsley, chopped
- 1 tablespoon tarragon, chopped
- 1 tablespoon chives, finely minced

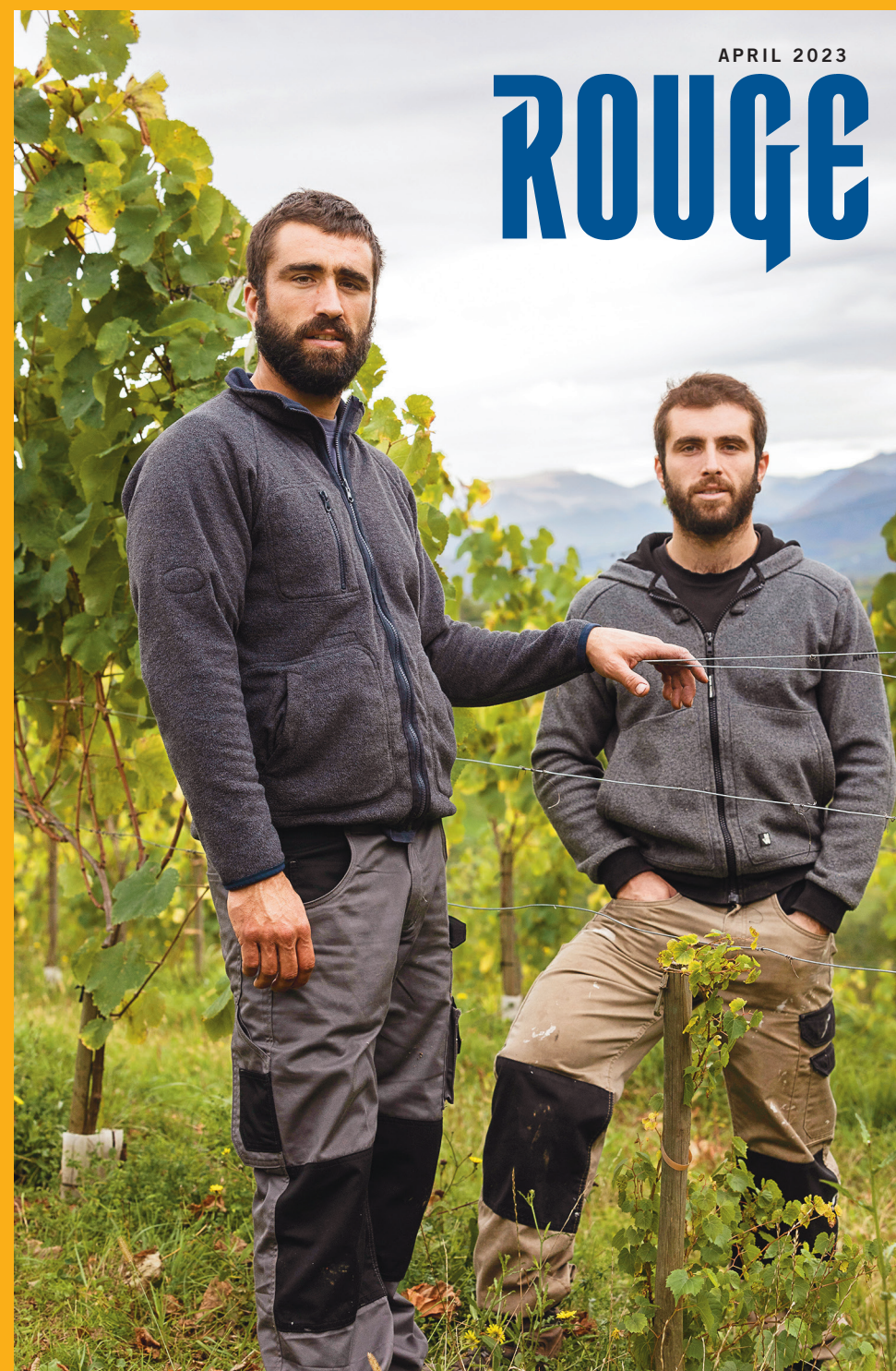
Heat oven to 450° F. In a bowl, toss potatoes to coat with olive oil and salt. Place onto a baking sheet, cut side down. Roast until just tender but not mushy, about 20–30 minutes, and golden brown and crispy on the cut edge. Let cool until no longer piping hot and remove to a serving platter. In another bowl, mix all sauce ingredients. Spoon sauce over potatoes and serve.

Serves 4



APRIL 2023

# ROUGE





## 2021 BEAUJOLAIS-VILLAGES ALEX FOILLARD

**W**ORK WITH DOZENS of domaines today that have been passed down at least once, if not two or three times, within a family since Kermit began importing their wines. While the new generation typically continues to work under their parents' label, Alex Foillard represents a rare case in which the next generation starts their own label with the goal of making wine in their own distinctive style or from an appellation outside of the family's bread and butter. Son of the now-legendary Gang of Four member Jean Foillard, Alex tends to vines around Mont Brouilly rather than Morgon for his *cru* bottlings. And he also makes a Beaujolais-Villages entirely distinct from that of his father (although both are exceptional). For this cuvée, Alex doesn't blend together grapes from different terroirs, as is customary for many regional bottlings—and as Jean does for his own Beaujolais-Villages. Instead, he uses grapes only from a single, east-facing parcel of seventy-year-old Gamay vines situated beneath the *cru* of Régnié, between Morgon and Brouilly, and ages the wine for four to five months in concrete tanks to retain as much of its fresh, sensuous, and floral character as possible. Evoking violets, fresh red fruit, and spice, it is wonderful alongside Jennifer Oakes's new potatoes with sauce gribiche. —Tom Wolf

\$32.00 PER BOTTLE \$345.60 PER CASE



LEFT Harvest in Beaujolais.  
© Hugo Massa

COVER Iban and Teo Riouspeyrous  
of Arretxea. © Jean-Luc Gonzalez



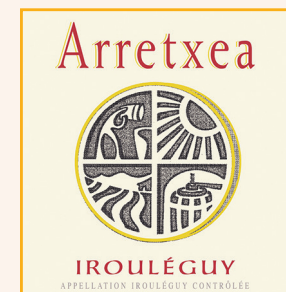
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## 2021 IROULÉGUY ROUGE MAISON ARRETXEА

**T**HREE ESSENTIAL GEOLOGIC AND CULTURAL threads stitch France, at its southwestern corner, with neighboring Spain: the Pyrenees mountain range, the Basque country, and a long history of traveling Christians making their way across the mountain pass to Santiago de Compostela in Spain. Here, along the border, the monks of Roncevaux made wine a thousand years ago to quench the pilgrims' thirst. For much of the millennium since, the region's wine production has gone dormant, and, by the late twentieth century, most of the commune of Irouléguy's vignerons sold their grapes to the local cooperative. In 1989, however, Michel and Thérèse Riouspeyrous decided to start their own domaine with two hectares of rented vines. Michel and Thérèse were considered radicals, not only for bottling their own wine, but also for farming their vines following organic and biodynamic practices. Today, they are highly respected and influential in the French southwest and beyond for their expertise in these methods. A blend of mostly Tannat along with a splash of Cabernet Franc and Cabernet Sauvignon, this *rouge* yields a wonderful expression of this slice of Basque country. Reflecting the region's cool climate, it is lithe and elegant, delivering a gentle tannin and notes of brambly fruit, leather, and earth. You'd be hard-pressed to find a red like this anywhere else. —Tom Wolf

\$37.00 PER BOTTLE \$399.60 PER CASE



					
2021 Beaujolais-Villages Alex Foillard	Gamay	70-year-old vines Limestone, sand	Serve slightly cool 58–62° F Decant optional	Violets, fresh red fruit, spice Sensuous, floral, distinctive	Drink now
2021 Irouléguy Rouge Maison Arretxea	66% Tannat, 17% Cabernet Franc, 17% Cabernet Sauvignon	7- to 15-year-old vines Sandstone	Serve slightly cool 58–62° F Decant optional	Brambly fruit, leather, forest floor Lithe, elegant, gently tannic	Drink now through 2030