



ROUGE

DECEMBER 2021

2019 ÎLE DE BEAUTÉ ROUGE YVES LECCIA



YVES LECCIA has said that if he had to choose another region in which to make wine, other than his native island of Corsica, he might pick the Rhône Valley. Featuring mostly Grenache—with a splash of the indigenous Niellucciu—

this cuvée is evidence that he would excel in the southern Rhône, where Grenache is king. As well as Yves handles this grape variety, however, this *rouge* is no Rhône copy. Incredible freshness is on display here, largely thanks to the Leccias' organic approach and the proximity of the vines to the Gulf of Saint-Florent, notched into the island's northern coast. The 20% Niellucciu also infuses this bottle with a distinctly Corsican spirit, balancing its soaring aromatics and vivacious character with just the right amount of muscle. Overall, the finesse and structure are exquisite, and the flavors of red fruit, licorice, and herbs will make for an ideal accompaniment at table alongside Chris Lee's mushroom tart. —Tom Wolf



\$32.00 PER BOTTLE \$345.60 PER CASE

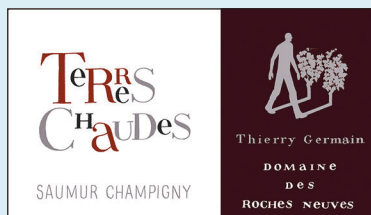


ABOVE Yves Leccia. © Yves Leccia







COVER Thierry Germain. © Gail Skoff

2018 SAUMUR CHAMPIGNY “TERRES CHAUDES” • THIERRY GERMAIN

MY GRANDFATHER always said, ‘A good wine must be good its entire life.’ In other words, the wine must be good on the vine, in the winery, the day it’s bottled, five years later, and fifteen years later, etcetera.” Thierry Germain recently shared this recollection, and if you were to hear this before tasting any of his wines, you might reasonably think it’s a lofty sentiment whose execution is highly unlikely. Even the best wines, after all, often need time to grow into their greatness. Upon tasting any of Thierry’s Saumur Champigny cuvées, however, you realize he has not merely remembered this lesson from his grandfather, but fully incorporated it into his stunning range of Cabernet Francs. Through his devotion to biodynamic principles and extreme precision in the cellar, he has crafted serious and age-worthy reds that are utterly gorgeous right out of the gate. His Terres Chaudes cuvée comes from forty-five-year-old vines in a special parcel called Les Poyeux, which routinely turns out supple and spicy, black-fruited Cabernet Francs. In a word, sublime. —Tom Wolf



\$46.00 PER BOTTLE **\$496.80** PER CASE

					
2019 Île de Beauté Rouge <i>Yves Leccia</i>	80% Grenache, 20% Niellucciu	Vines planted in 1994 Clay, limestone, schist	Serve <i>slightly cool</i> 58–62° F Decant recommended	Red fruit, licorice, herbs Fragrant, chiseled, vivacious	Drink now through 2030
2018 Saumur Champigny “Terres Chaudes” <i>Thierry Germain</i>	Cabernet Franc	45-year-old vines Clay, <i>tuffeau</i> limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Blackberries, spices, graphite Fresh, supple, vibrant	Drink now through 2030

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MUSHROOM AND RED WINE PUFF PASTRY TART

by Christopher Lee



This wonderful cold-weather tart is quite easy to make. You can prepare your own pastry—either puff dough, which is a project of its own, or short pastry, which is easier to make but less dramatic than puff pastry. The simpler solution is to buy frozen puff pastry dough. The boldness of the wine in the filling matches that of the two herby, earthy reds featured in this month's Club Rouge.

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| 2½ pounds brown mushrooms
or cremini, sliced ¼ inch thick | 1 teaspoon fresh thyme leaves, chopped |
| 4 ounces butter | 4 ounces half-and-half |
| 2 teaspoons kosher salt | 4 ounces crème fraîche |
| 2 cups leeks, thinly sliced | ¼ cup Parmigiano or Grana Padano |
| 1 cup red wine | ½ teaspoon black pepper,
preferably Tellicherry, freshly ground |
| ½ cup chicken stock | 10 ounces puff pastry in sheets
⅛ inch thick |
| 5 tablespoons all-purpose flour | Egg glaze—1 whole egg whisked
with 1 teaspoon milk |
| ½ teaspoon garlic, peeled,
finely chopped | |

In a large sauté pan, brown mushrooms over medium-high heat in butter. If your pan is small and mushrooms form too deep a layer to brown, divide mushrooms and butter in half and sauté in two batches. Season with ½ teaspoon salt. Add leeks and cook over medium heat until soft, about 2 minutes. Add red wine and chicken stock. Reduce liquid over medium heat until a few ounces of liquid remain in the pan. Sprinkle flour over mushrooms and stir for 30 seconds. Add garlic and thyme, half-and-half, crème fraîche, Parmigiano, and ground pepper. Mix and taste for seasoning; adjust as desired. Simmer over low heat until filling is thick. Cool to room temperature.

Line a buttered 8-inch casserole or individual pie molds with a circle of puff pastry, leaving a slight overhang. Chill for 30 minutes. Stir filling to mix well. Fill pastry and cover with a round piece of dough to form a lid. Crimp edges of pastry and chill for 1 hour. With a paring knife, cut a vent or small hole into the lid. Brush pastry with egg glaze and bake at 400° F for 40–45 minutes, until pastry is browned and crisp. Reduce oven heat to 350° F and bake 15 minutes longer, until filling is bubbling. Rest tart pan on a cooling rack for 15 minutes before unmolding and serving. *Serves 6*

