

ROUGE

DECEMBER

2019

2016 FRIULI COLLI ORIENTALI REFOSCO DAL PEDUNCOLO ROSSO “MORUS NIGRA” • VIGNAI DA DULINE

IF YOU LOVE light-to-medium-bodied reds from Burgundy, Beaujolais, or the Loire but want to branch out into something Italian, there is no better place to turn than Vignai da Duline’s “Morus Nigra.” Lorenzo Mocchiutti farms his Refosco dal Peduncolo Rosso grapes, planted in flysch and red clay, following an organic approach. The only *rosso* that he ferments in oak vats—as opposed to stainless steel tanks—the Morus Nigra is silky, with a perfectly integrated tannic structure. The first thing you’re likely to notice is the explosive *frutti di bosco*—brambly fruit—followed by just the right amount of acidity. Lorenzo says that without Refosco’s natural acidity, the wine would be overly jammy. The fruit and acid are here in perfect proportion, leaving you with one of northern Italy’s prettiest *rossi*. In last month’s newsletter, Anthony Lynch mentioned that the 2005 Morus Nigra was one of his favorite wines of the year, so don’t be shy about grabbing a few more bottles for your future pleasure. Recommended pairings: mushroom risotto and roast fowl or lamb. —Tom Wolf

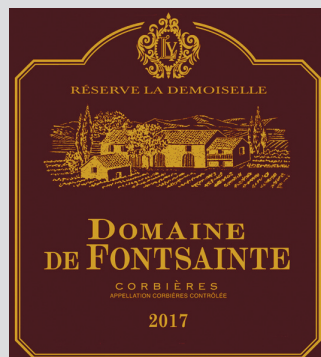
\$60.00 PER BOTTLE ■ **\$648.00** PER CASE



					
2016 Friuli Colli Orientali Refosco dal Peduncolo Rosso “Morus Nigra” <i>Vignai da Duline</i>	Refosco dal Peduncolo Rosso	Vines planted in 1996, 2005 Flysch, red clay	Serve <i>slightly cool</i> 58–62° F Decant optional	Blackberries, black cherries, raspberries Medium-bodied, structured, approachable	Drink now through 2030
2017 Corbières Rouge “Réserve La Demoiselle” <i>Domaine de Fontaine</i>	60% Carignan, 30% Grenache, 10% Mourvèdre	Vines planted in 1904 Silica, clay, limestone (gravelly with large, rounded stones)	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Dark fruit, olives, <i>garrigue</i> Spicy, grippy, stately	Drink now through 2030

2017 CORBIÈRES ROUGE “RÉSERVE LA DEMOISELLE” • DOMAINE DE FONTSAINTE

IT IS HARD NOT TO OPEN the 2017 Corbières Demoiselle, smell the *garrigue*, spices, and notes of dark fruit and olives soar from your glass, and think, “Only from the Languedoc can we drink a wine made from century-old vines with this much class and ageability for the price of two matinée movie tickets.” This grippy *rouge* comes from Domaine de Fontsaïnte’s most famous parcel called “La Demoiselle,” which the Laboucarié family has farmed since the early 1970s. In 2004, the Carignan vines in that vineyard—planted in silica, clay, and limestone, and responsible for the majority of this wine—turned one hundred. In recent years, Carignan has experienced a bit of a resurgence in the Languedoc, largely because of the efforts of producers like Domaine de Fontsaïnte



and Domaine d’Aupilhac. Once celebrated, then spurned because of its potential for high yields, it is now being treated with the respect and analysis it deserves by deft vigneron. Taste this 2017 bottling tonight and then in ten or fifteen years, and you’ll see why Carignan might just be the great grape of the region. In terms of food pairings, you can do no better than Chris Lee’s rib steak with garlic potatoes. —Tom Wolf

\$20.00 PER BOTTLE

\$216.00 PER CASE

*Bruno Laboucarié of
Domaine de Fontsaïnte*

KERMIT LYNCH WINE MERCHANT

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RIB STEAK WITH GARLIC POTATOES COOKED IN DUCK FAT

by Christopher Lee

For Fontaine's delicious Réserve La Demoiselle, I'd choose a thick, juicy steak grilled over fruitwood (apple or cherry), and grapevine cuttings would be a wild dream. In a pinch, a well-heated heavy cast-iron pan will also do the steak justice. Choose a steak with a minimum of three weeks of dry age, 2½ inches thick, 2 to 2½ pounds. Dry aged beef will typically be grain-finished, but I've come to like grass-fed beef, too. However, it has to be of a certain age. Cattle must reach maturity to develop the full flavor and rich fat essential to a good steak. If you're serving grass-fed, ask your butcher for beef from an animal that has been raised to at least twenty-four months. Serve the steak with boiled creamer potatoes cut in half, fried in duck fat, and then—after tipping off the excess duck fat—tossed with garlic, finely chopped parsley, and a small pat of butter. Tuck some spicy watercress dressed with olive oil and red wine vinegar onto the side of the plate.

6–8 sprigs fresh thyme leaves (about 2 tablespoons leaves)	1½ tablespoons sea salt
2–2½-pound boneless rib eye steak	1 whole garlic clove, cut in half
1½ tablespoons grapeseed or mild olive oil	2 ounces unsalted butter
	2 teaspoons freshly ground pepper

With your fingers, strip thyme leaves from stems, leaving leaves whole. Rub steak with oil and thyme leaves. Cover and marinate for several hours, either in or out of the fridge. If grilling steak over wood, let wood burn down to a thick bed of glowing embers, and spread them evenly over the bottom of the grill. Fire should be medium-hot. Position grill about 8 inches above the coals. Let grill heat for 10 minutes before placing meat on grill. If using cast-iron, heat pan to hot before placing steak in pan, then turn down to low-medium.

Turn steak in oil, sprinkle with 2 teaspoons sea salt, and lay in pan. Brown steak on first side, about 4 minutes, and then turn steak every 4 minutes to reach an even doneness throughout the meat and to well-browned on its outside. Total cooking time will be 20–25 minutes. Use a meat thermometer to test for doneness; 120° F internal temperature will yield a medium-rare steak. Take temperature in several places to get an accurate reading. Rub a heated serving plate vigorously with cut garlic clove. Place steak on plate and butter on top of steak. Grind lots of black pepper over steak. Rest 10 minutes and slice ½ inch thick at table.

Serves 4

