

RED WINE CHICKEN FRICASSÉE

by Tanya Holland

About ten years ago the alumni magazine of the University of Virginia, my alma mater, asked me to imagine a meal that Thomas Jefferson might have eaten. I created a dish based on ingredients his cooks could have easily acquired. Since February is Black History Month and includes a day dedicated to our former presidents, I'll give TJ a mention. As a student, I knew that he was full of controversy and hypocrisy, but also that he brought us some of the best of food and wine from France. As an African American, I see the complications in this man and many others of his time and beyond, yet I recognize a positive contribution or two. Today I'm elated to witness that the narrative at UVA and Monticello is changing, and that the contributions of the people he enslaved are being lauded. He took his chef James Hemmings to France, and Hemmings, in turn, created many of the classic Southern dishes we love.

As for wine, I'm biased toward the Burgundy region, since I went to cooking school there. This month's selection is from the obscure appellation of Irancy, not far from where I studied in Joigny. The wine offers a unique, sunny, and slightly rustic expression of red Burgundy that complements this simple, yet satisfying stew. It's a quick version of the classic coq au vin. Choose your preferred chicken parts; there are no rules here. Sacrifice a little of your drinking wine to cook with. You won't be sorry.

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| 2 pounds chicken parts (thighs, breasts, or a combo; with or without bones, but I prefer bones for flavor) | 2 teaspoons all-purpose flour |
| Sea salt and black pepper | 1 cup red wine (cook with what you're drinking) |
| 3 tablespoons unsalted butter | 1 cup chicken broth |
| 1 cup chopped leeks (white part only) | ½ cup heavy cream |
| 1 teaspoon minced garlic | 1 tablespoon plus 1 teaspoon chopped fresh tarragon |

Cut chicken parts into 2-inch pieces, leaving some meat attached to the bones. Spread chicken pieces on a plate and season with salt and pepper.

In a heavy stainless-steel skillet, melt butter over medium-high heat. Add chicken to the pan and lightly cook on both sides (about 5 minutes on each side) with minimum browning. Add leeks and garlic and stir to the bottom of the skillet with the chicken on top. Cook until tender. Sprinkle in flour and coat mixture. Add wine and chicken broth and bring to a boil. Reduce to a simmer and cook uncovered for 20 minutes. The sauce will thicken and reduce to about half.

Add cream and tarragon and continue to simmer until sauce is blended and chicken is tender, about 10 minutes. (This dish might also be nice with fresh grapes or raisins added in during this last simmer.)

Serve over mashed potatoes or rice.

Serves 4–6



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks.

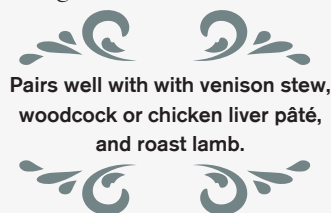
She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France. Holland has had extensive experience tasting and serving wine throughout her career; she personally created the wine lists for all of her restaurants.

FEBRUARY 2024
ROUGE









2020 MONTPEYROUX ROUGE “CUVÉE AUPILHAC” DOMAINE D’AUPILHAC

SYLVAIN FADAT IS such an avid hunter that, if I didn’t know better, I might have guessed he started making wine primarily to pour at home with his exquisite woodcock creations. But it only takes a sip or two of his Montpeyrroux *rouge*—an appellation forty minutes west of Montpellier—to feel something much more ambitious at play. Vivid aromas and flavors of dark berries, iron, and spice are the fruit of Sylvain’s devotion to organic and biodynamic farming, which draw out as much character and liveliness from his Mourvèdre, Carignan, and Syrah as possible. There’s also a seamless intersection of sophistication and rusticity—an incredibly difficult balancing act, which Sylvain has mastered over thirty-five years of honing his craft in the cellar. Forty years ago, you might not have thought twice about Montpeyrroux, but today—largely thanks to Sylvain Fadat—it is the source of some of southern France’s finest wines. —Tom Wolf



\$31.00 PER BOTTLE \$334.80 PER CASE

					
2020 Montpeyrroux Rouge “Cuvée Aupilhac” <i>Domaine d’Aupilhac</i>	30% Mourvèdre, 30% Carignan, 25% Syrah, 10% Grenache, 5% Cinsault	35-year-old vines Clay, limestone scree, blue marl	Serve <i>slightly cool</i> 58–62°F Decant optional	Dark berries, iron, spice Sophisticated, lively, structured	Drink now through 2032
2018 Irancy “La Grande Côte” <i>Benoît Cantin</i>	Pinot Noir	30–40-year-old vines Kimmeridgian limestone	Serve <i>slightly cool</i> 58–62°F Decant optional	Blackcurrant, Morello cherry, turned earth Rustic, vibrant, charming	Drink now through 2030

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2018 IRANCY “LA GRANDE CÔTE” BENOÎT CANTIN

BURGUNDY’S OUTER ORBITS are home to some of the region’s most exciting appellations today. There’s Chablis, of course, but places like Vézelay and Irancy have produced such classy Chardonnay and Pinot Noir in recent years that we can’t help but turn our attention toward this often-overlooked part of Burgundy.

If Chablis is this area’s Chardonnay powerhouse, Irancy—just twenty minutes southwest—is the Pinot Noir counterpart. Unexpectedly steep vineyards with decades-old vines cascade down the Kimmeridgian slopes that rise up on all sides from the sleepy village of Irancy like an amphitheater. Benoît Cantin has parcels in seemingly every corner of these hills, but La Grande Côte comes specifically from one vineyard, of the same name, with ideal southwest exposure and directly facing the Yonne River, which provides a moderating influence on this land that would otherwise be subject to damaging springtime frosts. The resulting *rouge* is both rustic and vibrant, with charming notes of red fruit and turned earth. Pair it with a classic *bœuf bourguignon* or Tanya Holland’s chicken fricassée for an enlivening late-winter feast. —Tom Wolf

\$38.00 PER BOTTLE \$410.40 PER CASE



ABOVE Benoît Cantin and his son Félicien. ©Jimmy Hayes

COVER The village of Irancy. ©Jimmy Hayes