

ROUGE

FEBRUARY 2020









2017 BOURGOGNE ROUGE “EN MONTRE CUL” RÉGIS BOUVIER

THIS BAY AREA RESIDENT finds it hard to imagine that any incline could be too steep for development, but Régis Bouvier’s En Montre Cul bottling exists because the hillside parcel where it originates has so far been too elevated to be consumed by Dijon’s creeping expansion. Burgundy’s capital and largest city of 155,000 has claimed thousands of acres of vineyard land, but for now, these holdings of Bouvier’s are safe. This is lucky for us because the grapes that go into this bottling come from a very special site. *Montre Cul* is so named because, according to its lore, impish harvesters would implore those above them on the slope to “show your rear.” More importantly, it is a historic *lieu-dit*, one of very few in the Bourgogne AOC to be allowed on the label. Since the 1980s, Régis has eked the best possible wines out of northern Burgundy’s appellations, such as Marsannay and Fixin. He has achieved the same here, overdelivering with this Bourgogne rouge. The 2017 En Montre Cul is classic Bouvier: pretty Pinot Noir whose sneaky seriousness comes through in its lingering finish, replete with notes of black cherries, black tea, and baking spices, fantastic acidity, and a final nip of tannin.

—Tom Wolf

\$33.00 PER BOTTLE ■ \$356.40 PER CASE



					
2017 Bourgogne Rouge “En Montre Cul” Régis Bouvier	Pinot Noir	50-year-old vines Sandy, ferruginous soil	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, black tea, baking spices Pretty, lithe, classic	Drink now through 2025
2017 Vacqueyras Rouge “Cuvée Doucinello” Domaine le Sang des Cailloux	70% Grenache, 20% Syrah, 10% Mourvèdre and Cinsault	35- to 40-year-old vines Clay, limestone, with <i>galets roulés</i>	Serve <i>slightly cool</i> 58–62° F Decant optional	Lavender, red and black fruit, olive Floral, stony, deep	Drink now through 2030

2017 VACQUEYRAS ROUGE “CUVÉE DOUCINELLO” DOMAINE LE SANG DES CAILLOUX

VACQUEYRAS seems to be finally getting its due, and Serge Férigoule—whom Kermit sought out following a tip from cookbook author Patricia Wells in the early 1990s—is largely responsible. Between Châteauneuf-du-Pape and Gigondas, Vacqueyras doesn’t have the elevation of Gigondas or the same concentration of *galets roulés*—those distinctive, rounded stones—as Châteauneuf-du-Pape, but it nevertheless has some terrific *terroir*, especially on the elevated Plateau des Garrigues, where all of Serge’s vines are planted in a mixture of red clay, limestone, and the aforementioned *galets roulés*. *Sang des Cailloux* means “blood of the stones,” and the *galets*-ridden nature of the soil comes across in the mineral, stony aspect of this wine. As crucial as the *terroir* is Serge’s farming approach—organic for more than a decade and certified biodynamic since 2012—which gives the wine freshness it would not otherwise possess, particularly as temperatures soar higher and higher in the southern Rhône. Simultaneously deep and full of energy, the 2017 Doucinello is floral and stony, with notes of lavender, red and black fruit, and olive. It is ready to drink now but will age gracefully for at least ten to fifteen years.

—Tom Wolf

\$38.00 PER BOTTLE ■ \$410.40 PER CASE



ABOVE
Serge Férigoule.
Photo © Clark Z.Terry

COVER
Régis Bouvier,
harvest 2019

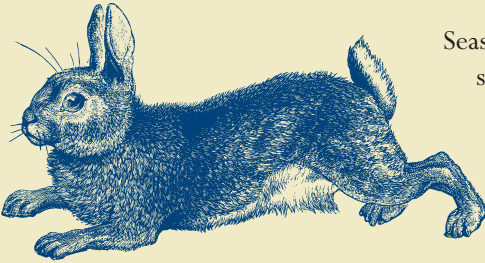
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LAPIN À LA MOUTARDE

by Christopher Lee

Though this dish belongs first to French grandmothers, you'll find it in almost any Lyonnais bistro and many Parisian ones, too. Its richness is counterbalanced by the sharpness of Dijon mustard and the delicate acidity of crème fraîche. Lapin à la Moutarde is delicious with lightly buttered fresh noodles dusted with a twist of fresh black pepper. If you receive the liver and kidneys with your rabbit, sauté them in butter, chop them, and flavor with thyme, garlic, and chives; serve on a warm toast with the rabbit. I bet there's no better choice than this dish to go with the Vacqueyras rouge from Sang des Cailloux.



- 1 fresh rabbit, cut into 8 pieces
(cross-cut the loin into 2 pieces)
- 2 teaspoons sea salt
- ½ cup Dijon mustard
- 4 ounces unsalted butter
- 4 shallots, peeled and
coarsely chopped
- ½ cup dry white wine
- 5 ounces crème fraîche
- 2 tablespoons chopped parsley

Season the rabbit with salt. Using a spatula, coat rabbit with the mustard, saving 3 tablespoons for the sauce.

In a shallow skillet, heat 3 ounces butter over low heat until butter starts to sizzle. Add the rabbit pieces and brown to golden.

Remove rabbit pieces from the pan, tip off half the butter, add the shallots, and cook until translucent without browning. Add white wine, and scrape bits from the bottom of the pan. Simmer for 5 minutes, until the liquid is reduced by half. Add crème fraîche, the saved 3 tablespoons mustard, and the rabbit to the pan. Cover and cook over a low flame for 20–25 minutes with lid ajar, until sauce has thickened. Remove

the rabbit to a warm platter. Stir the last tablespoon of butter into the sauce. Reduce for 1 minute until thickened and pour over the rabbit. Sprinkle with chopped parsley. Serves 6

