

## WILD CHANTERELLE SOUP

by Christopher Lee

*Wild chanterelles are earthy and flavorful. There's slim comparison to most cultivated varieties, even if gussied up extravagantly. Nowadays, many local grocers and farmers' markets offer wild chanterelles at widely—or wildly—varying prices. Choose carefully; make sure the chanterelles are firm and fresh, not soggy, bruised, or muddy. Other excellent wild mushroom varieties available in warmer weather are morels, porcini, and summer chanterelles. All make a fine soup. The elegance and purity of this soup is determined by a well-made stock. You can make a frugal one from a chicken carcass left from last night's dinner, or you can buy a fresh one. Chicken heads and feet, found at a good butcher shop, add body to the stock.*

### STOCK

3 pounds chicken wings, necks,  
heads, and feet  
½ small onion or 2 shallots,  
peeled and cut in half  
½-inch piece of bay leaf,  
fresh or dried  
A few black peppercorns  
5 cups cold water

Place chicken in cold water and bring to simmer. Skim surface, but don't worry about removing every bit of fat; it adds flavor. Add remaining stock ingredients and simmer 2 hours. Strain through a fine sieve. Discard bones and vegetables. You should have about 4 cups of stock.

### SOUP

1 pound wild chanterelles  
4 tablespoons extra-virgin olive oil  
2 tablespoons unsalted butter  
¼ cup thinly sliced shallots  
1 ounce pancetta or guanciale,  
cut into lardons  
1 sprig thyme or winter savory  
1 quart homemade chicken stock  
(above)  
1½ teaspoons salt  
4 slices rustic bread cut ½ inch  
thick, hard crust removed  
1 clove garlic, cut in half  
2 tablespoons chives, clipped to  
½-inch pieces with a scissors  
2 ounces Pecorino Romano, grated

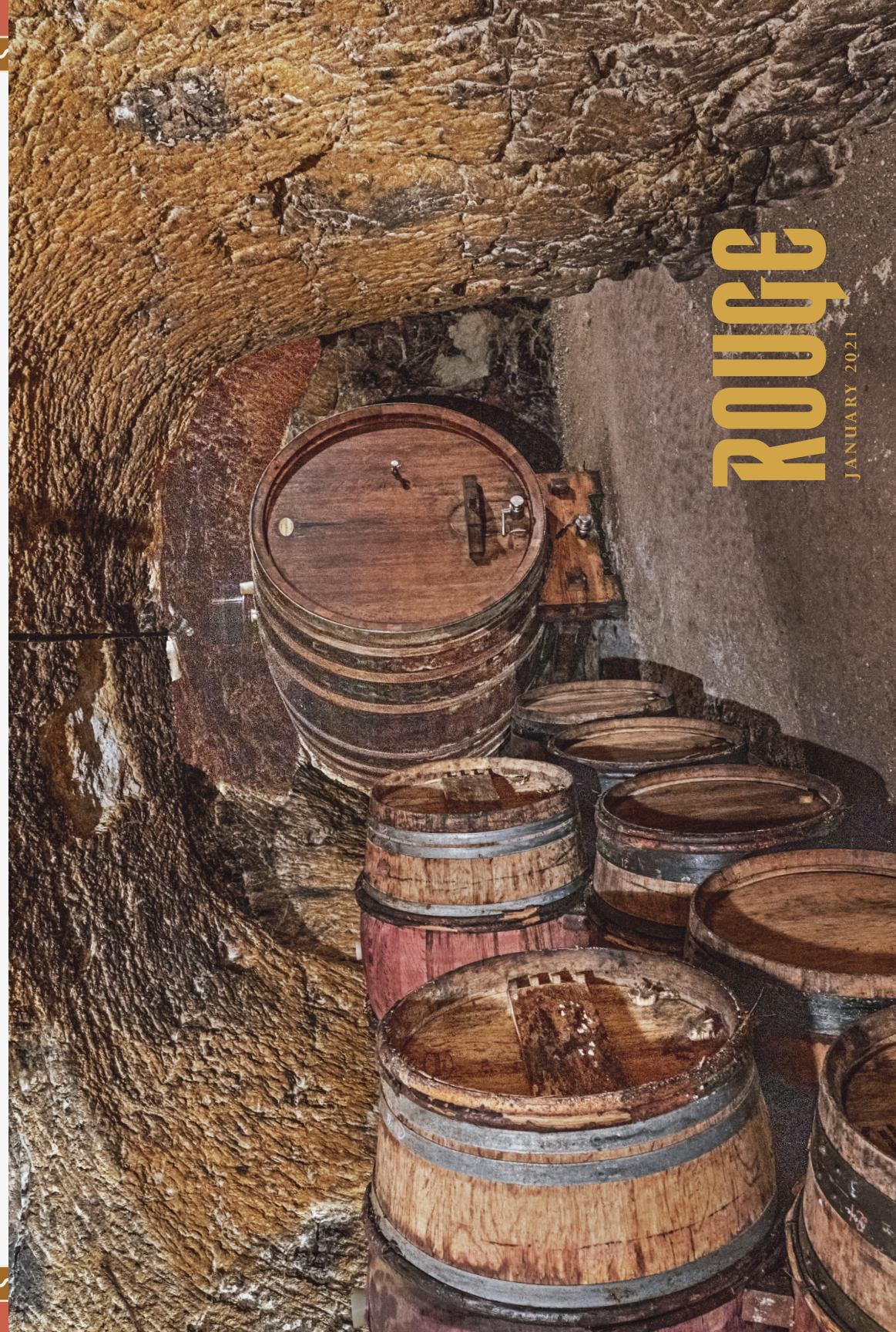
Remove any dirt from mushrooms with a small knife or brush. Scrape stems clean with knife. Cut mushrooms into ½-inch pieces. Measure 2 tablespoons olive oil and 2 tablespoons butter into a medium-hot pan. When butter sizzles, add shallots and lardons. Cook for 1 minute, stirring. Add mushrooms and thyme and cook uncovered over low heat until mushrooms are soft, 7 or 8 minutes, stirring occasionally. Add chicken stock and salt. Bring to a simmer and cook uncovered for 15 minutes. Remove thyme. Adjust seasoning. Toast bread and, while warm, rub both sides with garlic. Place bread in warm, shallow bowl, ladle soup over bread, drizzle with remaining olive oil, and sprinkle chives and grated cheese on top.

*Makes 4 servings*



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).

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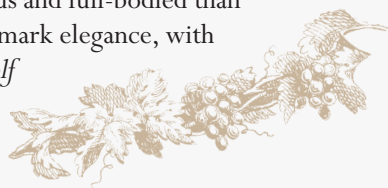
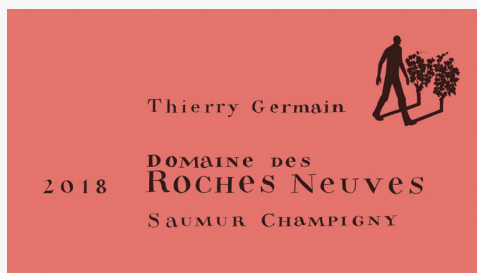








## 2018 SAUMUR CHAMPIGNY “CUVÉE DOMAINE”

THIERRY GERMAIN

**T**HIERRY GERMAIN is one of the Loire Valley’s most pensive and ever-experimenting vignerons. Whereas some winemakers who can be described this way produce eccentric cuvées, Thierry’s Cabernet Franc bottlings are incredibly pure, pretty, and refined. They demonstrate how Saumur Champigny is among the world’s very best *terroirs*, alongside Chinon and Bourgueil, when discussing red wines made from this grape variety. Thierry has honed his craft over decades to get to this point. After moving from his native Saint-Émilion to Saumur in the 1990s, he trained with the legendary Foucault brothers of Clos Rougeard. Then he set off on his own, spending years tweaking his farming approach and earning the respect of the locals, who were initially skeptical of an outsider from Bordeaux. He has pursued organic and biodynamic viticulture for more than a decade, and it shows in the freshness and purity of his wines. The 2018 vintage, with its very warm August and September, rendered this wine a little more generous and full-bodied than its predecessor, but it has nevertheless retained its trademark elegance, with notes of blackberries, forest, and graphite. —Tom Wolf

\$29.00 PER BOTTLE \$313.20 PER CASE



					
2018 Saumur Champigny “Cuvée Domaine” <i>Thierry Germain</i>	Cabernet Franc	4- to 70-year-old vines Sand, clay, <i>tuffeau</i> limestone	Serve <i>slightly cool</i> 56–60° F Decant optional	Blackberries, forest, graphite Elegant, generous, pure	Drink now through 2030
2015 Chianti Classico Riserva “Terrazze” <i>Castagnoli</i>	Sangiovese	Vines planted between 1993 and 2011 <i>Galestro</i> , loam, limestone	Serve <i>slightly cool</i> 58–62° F Decant recommended	Cherries, blood orange, herbs Structured, robust, classic	Drink now through 2035

## 2015 CHIANTI CLASSICO RISERVA “TERRAZZE”

CASTAGNOLI

**F**EVER THERE WAS A TIME to delve into—or revisit—the noble expression of Sangiovese that is Chianti Classico, it is now: the recently arrived 2015 and 2016 vintages are true dream years when it comes to the red wines produced between Florence and Siena. The 2015 represents an especially warm and sunny vintage that yielded fine, age-worthy reds that are more robust than their more acid-driven 2016 counterparts. Castagnoli benefits from being situated at a high elevation in Castellina in Chianti, meaning it experiences cool nights and accordingly retains the essential freshness of its wines, even in hotter years such as 2015. Everything about the estate is special, from its terraced vineyards that climb the steep hill leading up to the rustic Castagnoli grounds, to the attentive organic and biodynamic farming, to the crumbly schist-like soils known locally as *galestro*. This bottling features a chewy, structured frame supporting the cuvée’s trademark notes of cherries and blood orange. If a rugged, yet refined Chianti like this one is to your

taste, you might inquire about the 2016: these outstanding, yet contrasting vintages would make for a great side-by-side tasting, and are both excellent candidates for your cellar. Then, keep an eye out for the wine every year thereafter—in my experience, Castagnoli’s excellent *terroir* produces exceptional wines regardless of what nature throws its way. —Tom Wolf

\$43.00 PER BOTTLE

\$464.40 PER CASE

LEFT Castagnoli. © Gail Skoff  
COVER Thierry Germain’s cave. © Gail Skoff



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