

# ROUGE

JANUARY 2020



## 2018 BOURGOGNE ROUGE “GARANCE” MONTANET-THODEN

**N**ORTHWESTERN BURGUNDY, near Chablis and Vézelay, is far better known for its white wines than its reds. There are no *grands crus* for Pinot Noir in these parts, but Valentin Montanet is proving, through reds like his Garance, that these *terroirs* are capable of producing exceptional Bourgogne rouge. You might think that Vézelay’s climate—cooler than the Côte d’Or’s—would turn out lean, restrained Pinots, but Valentin’s red Burgundies are anything but: high-toned and juicy red fruit abound in this bottle. What you taste is undeniably Pinot Noir (and a sneakily serious one at that), but it also evokes the *joie de vivre* more commonly associated with Beaujolais, Burgundy’s neighbor to the south. How did Valentin manage to craft such a generous, medium-bodied, and fun red this far north? To start, the vines that contribute to this bottling mostly face south, meaning they receive maximum sunlight. Second, Valentin vinified two batches of red wine, which he blended to make this cuvée. For one batch, he fermented his grapes without their stems. For the other, he did not, following the whole-cluster fermentation technique that today is more associated with Beaujolais than with Burgundy. Hence the *souçon* of festive gulpability, as if to say to its peers, “Brooding Burgundies, beware: Fun will be had here!”



—Tom Wolf

\$36.00 PER BOTTLE ■ \$388.80 PER CASE



2018 Bourgogne  
Rouge “Garance”  
Domaine  
Montanet-Thoden

Pinot Noir

Vines planted  
in mid-1990s,  
early 2000s  
Clay, limestone

Serve  
*slightly cool*  
58–62° F  
Decant optional

Cherries,  
blackberries,  
strawberries  
Juicy, joyful,  
medium-  
bodied

Drink now  
through  
2025

2016 Bاندول  
Rouge  
Domaine de la  
Tour du Bon

55% Mourvèdre,  
25% Grenache,  
15% Cinsault,  
5% Carignan

38-year-old vines,  
on average  
Clay, limestone,  
silt, sandstone

Serve  
*slightly cool*  
58–62° F  
Decant  
1–2 hours

Cocoa, dark  
fruit, *garrigue*  
Rustic, grippy,  
approachable

Drink now  
through  
2035



## 2016 BANDOL ROUGE DOMAINE DE LA TOUR DU BON

**A**GNÈS HENRY'S northwestern slice of Bandol, beneath the medieval village of Le Castellet, does not have as much access to the Mediterranean's cooling breezes as do other parts of the appellation, so it would be fair to be surprised by the



impressive freshness and approachability on display here in her 2016 rouge. But Agnès (whose Bandols we started importing years ago after she approached Kermit at their kids' school and asked him to taste her wines) is a talented, veteran *vigneronne*, and she is capable of bringing finesse to a wine that could otherwise be pure beast. It is still Bandol, made mostly of Mourvèdre, with some Grenache, Cinsault, and Carignan, and it is accordingly rustic, grippy, and chewy: almost a complex meal unto itself. But the notes that coat your palate—cocoa, earth, dark fruit, and spices—open up onto a lighter, welcoming side. Perhaps to make up for the smaller sea-breeze influence on her vines, she uses less Mourvèdre and more of the supporting grapes than do other Bandol producers, like Tempier, Gros 'Noré, and Terrebrune. Agnès says she adds around 25% Grenache to counter the Mourvèdre tannin, rusticity, and spice with

some higher-toned notes, 5% Carignan for freshness, and 15% Cinsault to bind it all together harmoniously. Harmonious, indeed!

—Tom Wolf

\$39.00 PER BOTTLE

\$421.20 PER CASE

LEFT

*Sheep graze at Tour du Bon*

COVER

*Valentin Montanet.*

*Photo © Aaron Underwood*



## KERMIT LYNCH WINE MERCHANT

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## LAMB CUTLETS WITH PARSLEY BUTTER

by Christopher Lee



*Look for  
grass-fed  
lamb cutlets from the rack.*

- 8 pieces individual lamb cutlets  
from the rack, bones attached
- 2 teaspoons sea salt
- 1 teaspoon freshly ground pepper
- 1½ cups dry bread crumbs
- 1 garlic clove, peeled, stem end  
removed, coarsely chopped
- Large pinch of salt
- 3 ounces peeled whole almonds
- 4 filets anchovy
- Pinch of chili flakes
- 4 ounces unsalted butter
- ½ cup fresh parsley leaves,  
loosely packed
- ½ cup fresh mint leaves,  
loosely packed
- 1½ teaspoons red wine vinegar
- 1½ ounces extra-virgin olive oil

Gently pound cutlets between 2 sheets of plastic wrap to ½ inch thick. Season with salt and pepper. Spread bread crumbs evenly over a piece of parchment paper or baking sheet. Press cutlets into bread crumbs until coated. Gently shake off excess bread crumbs and lay cutlets in a single layer on another baking sheet or piece of parchment paper.

With a mortar and pestle, pound garlic and a large pinch of salt to a smooth paste. Add almonds, anchovy, and chili flakes and pound to a coarse paste. Dice 2 ounces butter and incorporate into almond paste with pestle. Finely chop parsley and mint and incorporate into almond paste. Mix vinegar and oil into almond paste with pestle. With a spatula, scrape butter into a rough log on a 10-by-10-inch piece of plastic or parchment, roll into an even 1-inch-diameter log, and place in refrigerator for 1 hour.

Heat a frying pan or cast-iron skillet over medium heat until hot. Add remaining 2 ounces unsalted butter. When it sizzles, add cutlets in a single layer. Sauté for 3–4 minutes on each side, until bread crumbs are crisp and cutlets are nearly cooked through. (You will probably have to work in two batches.) Touch cutlets against a paper towel to remove excess oil, and place cutlets on a warm platter. Unwrap herb butter, cut into ½-inch-thick slices, and place on top of warm cutlets. Serve immediately. *Serves 4*



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).