

PAN-SEARED DUCK BREAST WITH TAPENADE

by Christopher Lee

This recipe is just right for the wonderful first Club Rouge wines of 2023. The Dupeuble Beaujolais is elegant with it, and the Bandol rouge from Gros 'Noré is its perfect match. I suggest using Moulard or thinner-skinned Muscovy duck breasts, whose deeply flavored meat highlights the Bandol. Be sure to render the skin of the breast slowly over low heat, cooking it to a dark mahogany color. The earthiness of the tapenade plays into the wine's rich flavors and brings out the best in it. Pit the olives yourself if you can, as the flavor is better than with store-bought pitted olives.

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| 4 boneless, skin-on duck breasts,
about 8 ounces each | ½ teaspoon ground black pepper |
| 2 teaspoons Armagnac or Marc de
Bourgogne | ½ teaspoon juniper berries, crushed |
| 2 tablespoons kosher salt | 2 small, dried bay leaves, broken into
pieces |
| ½ teaspoon sugar | 4 thyme sprigs |

Trim fat around breasts, leaving about ¼ inch of fat overhanging the meat. Carefully score fat in a shallow ½-inch cross-hatch without cutting into flesh of the breast. Season breasts with Armagnac, salt, sugar, black pepper, juniper, bay leaf, and thyme sprigs. Cover and let rest 4 hours or refrigerate overnight to slightly cure the meat.

Heat to medium a large cast-iron pan or other heavy-bottom skillet. Turn heat down to low and lay breasts skin side down. Do not add oil, as fat will render to coat pan. Cook breasts mostly on skin side, about 15 minutes. Rotate breasts in pan on the fat side to brown fat evenly. Cook fat to a deep mahogany color. Turn breasts onto the flesh side for about 60 seconds to rare, or 120° F internal temperature. Immediately transfer to a warm plate to rest for 5 minutes. Breasts will end up medium rare.

Slice breasts ½ inch thick. Serve on warm plates. Dollop generously with tapenade.

Serves 4

TAPENADE

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| 1 ½ cups Niçoise olives, pitted, coarsely
chopped | ½ teaspoon lemon zest, finely grated |
| 1 small garlic clove, chopped fine as sand | 4 fillets anchovy, finely chopped or
pounded smooth in a mortar |
| 3 tablespoons salt-packed capers, soaked
20 minutes in tepid water, drained,
finely chopped | ½ teaspoon fresh thyme, finely chopped |
| | 8 tablespoons extra-virgin olive oil |

Be sure no pits remain in the olives. Place chopped olives, garlic, capers, lemon zest, anchovy, and thyme in a mixing bowl and stir with a spoon. Add olive oil and mix again until smooth. I strongly advise against using a food processor, as the resulting texture of the olives isn't correct.



ROUGE

JANUARY 2023



2021 BEAUJOLAIS DOMAINE DUPEUBLE

AS MUCH AS WE LOVE the ten *crus* of Beaujolais—that is, Morgon, Côte de Brouilly, etc.—exceptionally well-made regional *rouges* can also deliver wonderful expressions of Gamay. And no one produces finer AOC Beaujolais than Ghislaine Dupeuble, who, a few years ago, became one of the youngest people in history to receive France's prestigious Chevalier de l'Ordre du Mérite Agricole for her outstanding leadership of her family's 500-year-old domaine. Ghislaine does everything the traditional way, like her father did, from harvesting by hand to vinifying with natural yeasts and bottling this red unfiltered. Add to these qualities the cooler conditions of the 2021 vintage, and you get a fascinating throwback to Beaujolais of yesteryear. Delicate, lithe, and floral, this *rouge* is brimming with bright aromas of cranberries, cherries, and turned earth. —Tom Wolf

\$20.00 PER BOTTLE \$216.00 PER CASE



FOR MANY YEARS, we've had the pleasure of working with Christopher Lee, longtime Chef of Chez Panisse and owner of Eccolo restaurant in Berkeley, California. In the early 1990s, Chris worked with Kermit to put on events in our parking lot—Oyster Bliss, Provence Day, and Beaujolais Nouveau. He quickly became known for the excellent fennel sausage and classic *boudin blanc* he served at many of these parties. When we launched our wine clubs in 2010, Chris was an obvious choice to contribute recipes and food pairings included with the monthly club packages. His deep knowledge of French and Italian cooking, his decades-long career in restaurants, and his familiarity with our wines made him the perfect partner. Since then, Chris has written more than 270 recipes for our club bulletins!

This month, we would like to thank him and wish him the best as he retires to spend more time on his own writing and other personal interests. We strongly encourage you to visit Chris's website, oldfashionedbutcher.com, and sign up for his newsletter to stay current with his cooking and writing endeavors.

COVER Alain Pascal. © Domaine du Gros 'Noré

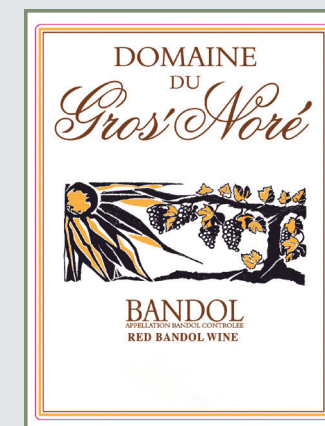
KERMIT LYNCH WINE MERCHANT







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2020 BANDOL ROUGE DOMAINE DU GROS 'NORÉ

AFTER DOMAINE TEMPIER, Gros 'Noré represents our second-oldest relationship in Bandol, going back twenty-five years to when Kermit came across the burly former boxer who had stopped selling his prized grapes to big-name Provençal estates and begun bottling his own wine. It didn't take long for the jovial and endlessly generous Alain Pascal to become one of the great producers of the region, fashioning reds that remarkably mirror his personality and stature in so many ways. His vineyards are situated along the rolling hillsides around La Cadière d'Azur, where the hot summer sun and clay soils impart impressive power to his grapes. Alain's blend features eighty percent Mourvèdre—above the appellation minimum of fifty percent—a choice that results in additional concentration and brawn in his soulful Bandol. The power of Alain's *rouge* is always balanced by plenty of freshness and finesse, making it an outstanding bottle to pair with a wide range of grilled and braised meats. The flavors of dark fruit, *garrigue*, and smoke sing beautifully alongside Chris Lee's duck breast with tapenade for a sublime winter feast. —Tom Wolf

\$59.00 PER BOTTLE \$637.20 PER CASE



					
2021 Beaujolais <i>Domaine Dupeuble</i>	Gamay	50- to 100-year-old vines Granite, clay, limestone	Serve <i>cool</i> 56–60° F Do not decant	Cranberries, cherries, earth Delicate, lithe, floral	Drink now through 2025
2020 Bandol Rouge <i>Domaine du Gros 'Noré</i>	80% Mourvèdre, 15% Grenache, 5% Cinsault	30-year-old vines, on average Clay	Serve <i>slightly cool</i> 58–62° F Decant recommended	Dark fruit, <i>garrigue</i> , smoke Soulful, powerful, fresh	Drink now through 2040