

## GRILLED EGGPLANT SALAD WITH FLEUR DE MAQUIS CHEESE

by Georgeanne Brennan

*To some extent, we have the ancient Romans to thank for Corsica's thick maquis of rosemary, wild thyme, juniper, and lavender. As the Romans cut down forests to build their ships, heat their homes, and fuel their fires, the maquis replaced the trees. Survivors in the dry climate, these intensely aromatic shrubs infuse the food of the island, including the distinctly Corsican sheep's milk cheese, Fleur de Maquis, which is coated with them. The herbs spark the flavors of the Île de Beauté wine and the slightly charred character of the grilled bread and eggplant. If you can't find Fleur de Maquis, choose a sheep's milk feta and sprinkle it with a combination of the herbs of the maquis from your pantry.*

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| 4 thick slices country bread, crusts removed, torn into chunks | 4–5 caper berries, stemmed and sliced crosswise |
| 4 tablespoons extra-virgin olive oil                           | ½ teaspoon dried thyme                          |
| 1 large eggplant, stem removed, sliced into ½-inch rounds      | 8 leaves little gem lettuce                     |
| ½ teaspoon coarse sea salt                                     | 1 tablespoon red wine vinegar                   |
| 20 cherry tomatoes   | ⅓–½ pound Fleur de Maquis cheese, sliced        |

Place a grill pan over medium-high heat, either on the stove top or on a barbecue grill rack, and heat until almost smoking. Add bread, and grill, turning frequently, until some of the ragged edges begin to char. Remove to a bowl. Remove pan from direct heat.

Put 2 tablespoons olive oil in a small bowl. Using a pastry brush, brush eggplant slices on one side and sprinkle with a little salt. Replace the grill pan over the heat. Place the eggplant on the hot grill pan, brushed side down. Using the pastry brush, brush the top of the slices and sprinkle with a little more salt. Grill until the underside is golden brown, about 4 minutes. Turn and grill the other side until golden, another 3 or 4 minutes. Remove to a plate.

Place cherry tomatoes in the same grill pan, and cook, stirring, just until the skin starts to shrivel and crack open, about 3 minutes. Remove to a bowl.

Cut still-warm eggplant slices into six, pie-shaped pieces each.

On each of four salad plates, place two of the little gem leaves (if serving salad as a starter or side). Mound eggplant pieces, bread chunks, and burst tomatoes equally on top of lettuce leaves. Garnish each with some sliced caper berries and sprinkle with dried thyme.

Drizzle each salad with the remaining 2 tablespoons olive oil and a little red wine vinegar. Lay slices of cheese across each salad. Serve immediately with coarse country bread and, if you like, more cheese. *Serves 4 as a starter or side salad or 2 as a main dish*



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at [www.georgeannebrennan.com](http://www.georgeannebrennan.com).

JULY 2023  
**ROUGE**











## 2019 CÔTES DU VIVARAIS ROUGE DOMAINE GALLETY

**F**ROM AN OFF-THE-BEATEN-PATH APPELLATION in the Rhône Valley, this Côtes du Vivarais delivers something entirely unique in our portfolio of hundreds of wines. Created halfway between the northern and southern Rhône, it features equal parts of both regions' starring grapes—Syrah and Grenache—and offers the closest thing to what you might get if you blended Crozes-Hermitage with Gigondas. With its gorgeous and lifted aromas of black pepper, briny black olive, and violets, the nose is all northern Rhône Syrah. When you take a sip, though, you taste the earthiness, herbs, and concentration of southern Rhône Grenache intermingled with the freshness and elegance of Syrah. The exquisite blending on display is a testament to the experience of David-Alexandre Gallety and his father, Alain, who founded the domaine in 1974 and toiled in relative obscurity until the Côtes du Vivarais was granted AOC status twenty-five years later. This *rouge* is the ultimate bridge between two regions and perennially one of the best values in the entire Rhône Valley. —Tom Wolf

\$33.00 PER BOTTLE \$356.40 PER CASE



					
2019 Côtes du Vivarais Rouge Domaine Gallety	50% Syrah, 50% Grenache	40-year-old vines, on average Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Black pepper, herbs, violets Elegant, fresh, utterly unique	Drink now through 2030
2021 Île de Beauté Rouge Yves Leccia	80% Grenache, 20% Niellucciu	Vines planted in 1994 Clay, limestone, schist	Serve <i>slightly cool</i> 56–60° F Decant recommended	Brambly fruit, herbs, licorice Aromatic, vibrant, pure	Drink now through 2030

COVER David-Alexandre Gallety. © Domaine Gallety

## 2021 ÎLE DE BEAUTÉ ROUGE YVES LECCIA

**W**HEREAS GALLETY'S CÔTES DU VIVARAIS blends two grapes from two distinct regions, marrying the essence of each, Yves Leccia's Île de Beauté fuses Grenache and Niellucciu (known as Sangiovese in Italy) and produces a wine markedly distinct from the flavors and profiles associated with southern France and Tuscany. Instead, Leccia's blend is Corsican through and through, fragrant with the aromas of the maquis and bright, wild, and ever-so-slightly salty, thanks to the influence of the Mediterranean sunshine and ocean air. Because it features Grenache—also known as Elegante in Corsica—this cuvée can't bear the Patrimoine AOC, but it nevertheless benefits from the outstanding terroir here, with its soils of clay, limestone, and schist and its proximity to the sea, whose winds blow off the Gulf of Saint Florent and through Yves' vines, cleansing and refreshing them. Combine the terroir with his painstaking organic farming practices and you understand why this *rouge*, evoking brambly fruit,



herbs, and licorice, is so vibrant and pure. Pair it with Georgeanne Brennan's grilled eggplant salad for one of the best meals you'll enjoy all summer. —Tom Wolf

\$36.00 PER BOTTLE  
\$388.80 PER CASE

LEFT Patrimoine, Corsica.  
©Yves Leccia

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