



JEAN
FOILLARD



ROUGE

JUNE 2021

2018 BEAUJOLAIS-VILLAGES

JEAN FOILLARD

WHENEVER WE TALK about bistro wines, my mind drifts to the streets of Paris. But the more I've thought about them lately, the more I've wondered if I

Beaujolais-Villages
2018

should instead daydream about Lyon, which is arguably France's culinary capital—or even, according to Curnonsky, France's most famous food writer of the twentieth century, “the gastronomic capital of the world.” With this bottle in particular, from one of Beaujolais' greatest talents, it is perhaps most appropriate to imagine yourself in a *bouchon*—Lyon's bistro equivalent—given the proximity of Jean Foillard's cellar in Villié-Morgon, less than an hour north. As you swirl a glass of this divine nectar, picture yourself seated at a checkered-cloth table brimming with plates of the famous local *quenelles*, *saucissons*, pâtés, and terrines. Foillard's wine, with its sensuous notes of red fruit, mouthwatering acidity, and low alcohol, tastes as if he crafted it specifically for this *bouchon* table. With a slight chill, this *rouge*, made with Gamay from parcels around Villié-Morgon, Lancié, Saint-Amour, and Saint-Étienne-la-Varenne, is as dreamy as the scene. —Tom Wolf

\$26.00 PER BOTTLE \$280.80 PER CASE



2018 Beaujolais-Villages <i>Jean Foillard</i>	Gamay	20- to 55-year-old vines Granite	Serve <i>cool</i> 56–60° F Decant optional	Cherries, rhubarb, blood orange Fresh, sensuous, mouthwatering	Drink now
2015 Canon-Fronsac <i>Château Moulin Pey-Labrie</i>	95% Merlot, 5% Malbec	65-year-old vines Clay, limestone, molasse	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Strawberries, cassis, earth Soulful, fresh, old-school	Drink now through 2035

KERMIT LYNCH WINE MERCHANT

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2015 CANON-FRONSAC CHÂTEAU MOULIN PEY-LABRIE

A FEW MILES WEST of Pomerol and just above the Dordogne River on Bordeaux's right bank lie the vineyards of Grégoire and Bénédicte Hubau. Unlike this mostly flat part of France dominated by terroirs of clay and gravel, the Hubaus' vines are planted along limestone slopes. When you view them from their home ("château") at the top of the hill, you will immediately understand that this is a site for great wine. In addition to the noteworthy terroir, the Hubaus' Château Moulin Pey-Labrie stands out for the vibrance and freshness of the wines it produces. Imagine the small, avant-garde farmers typically found in the Loire or Beaujolais transposed onto a Bordeaux landscape, and you have the Hubau family. For decades, they have been widely regarded as pioneers of progressive farming and winemaking in this often-staid region. Grégoire and Bénédicte



farm the old Merlot and Malbec vines that make up this cuvée on upper-slope sites rich in limestone. This *rouge* abounds with beautiful aromas of strawberries and cassis with a certain woodiness, and it feels deep and soulful—the way old-school Bordeaux should.

—Tom Wolf

\$49.00 PER BOTTLE

\$529.20 PER CASE



LEFT
*Vines at Château
Moulin Pey-Labrie*
© Dixon Brooke

COVER
Jean Foillard
© Gail Skoff

CÈPES EN PERSILLADE

by Christopher Lee

Cèpes (porcini) are one of the best splurges imaginable. Cèpes en persillade are lovely on a lightly toasted piece of brioche or challah (spoon the juices over the bread). They're a perfect accompaniment to a Sunday roast, an evening omelette, or even a roasted whole fish. Cook them in duck fat if you're after something super-sexy. If you can't find cèpes, king trumpets, a variety of oyster mushroom, prepared in the same way are a reasonable substitution. I especially enjoyed the cèpes with Foillard's earthy, herby 2018 Beaujolais-Villages.

- ¾ pound cèpes
in perfect condition
- 4 tablespoons unsalted
butter or duck fat
- ¼ teaspoon sea salt
- 1 large clove garlic,
purple if possible,
peeled and chopped
fine as sand
- Black pepper,
preferably
Tellicherry,
in a hand mill
- 2 tablespoons flat-leaf
parsley, finely
chopped



Peel the stems of the cèpes. Trim the thicker part of the stems—the lower few, fat inches—and set aside. Brush the caps clean with a soft cloth. Quarter the cap pieces and place in a mixing bowl. Cut the thicker stem pieces to roughly the size of the cap pieces and place in the same bowl. Heat a sauté pan over low-medium heat and add the butter or duck fat. When it bubbles but before it colors, add cèpes, season with salt, and toss to coat. Cover and cook cèpes over low heat until they have softened and cooked through but are not yet browned. Scoop out the cèpes to a side dish, leaving the fat in the sauté pan. Raise the heat and when it begins to sizzle, return the cèpes to the pan and brown them gently. Add a little more fat, if needed. When cèpes are browned, sprinkle a spoonful of water in the pan and scrape the bottom with a wooden spoon to loosen any flavorful bits. Cook until the water is evaporated and only fat remains. Add garlic to pan and toss with cèpes. Turn off heat, taste for seasoning, and adjust if needed. Grind a few turns of black pepper over cèpes and toss cèpes with chopped parsley. Serve at once.

Makes 4 servings

