

## ROASTED QUAIL SALAD WITH JUNIPER GELÉE

by Georgeanne Brennan

*This warm salad pulls together forest flavors and reminds me of a similar dish I had recently at the Bastide de Moustiers in the mountains of Provence. The Irancy's elegance both balances and enhances the rich, earthy flavors of the salad.*

### GELÉE

½ cup Pedro Ximénez sherry  
1 2 juniper berries, crushed  
5 black peppercorns, crushed  
2 teaspoons sugar  
½ cup beef broth  
2 teaspoons powdered gelatin

### SALAD

1 tablespoon minced shallots  
6 tablespoons hazelnut oil  
1 tablespoon sherry vinegar

¼ teaspoon kosher or sea salt  
½ teaspoon pure maple syrup  
1 head frisée  
6 leaves radicchio  
½ cup coarsely chopped hazelnuts, toasted

### QUAIL

6–8 small quail, about 1 pound total  
2 teaspoons sea salt  
½ teaspoon freshly ground black pepper  
6 juniper berries, freshly ground  
2 tablespoons extra-virgin olive oil

**FOR THE GELÉE** Plan to make the gelée at least 8 hours in advance. In a small saucepan, combine sherry, juniper berries, peppercorns, sugar, and beef broth. Over medium-high heat, bring to just below a boil, and then reduce heat to low and simmer 5 minutes. Remove from heat and set aside to cool for 30 minutes or up to 1 hour. When cool, put 4 tablespoons in a bowl. Reheat remaining liquid. Sprinkle cool liquid with gelatin and let stand 1 minute. Pour hot liquid over softened gelatin and stir until gelatin is dissolved, about 5 minutes. Pour mixture into an 8 × 5 pan and refrigerate until firm, at least 3 hours but preferably overnight. To serve, cut into small cubes approximately ¼ inch square.

**FOR THE SALAD** In a large bowl, whisk together shallots, hazelnut oil, sherry vinegar, salt, and maple syrup. Set aside. Tear frisée into bite-size leaves, enough to make 3½ cups. Cut radicchio leaves lengthwise into thin slivers, omitting heavy white veins. Set aside.

**FOR THE QUAIL** Preheat oven to 375°F. Using poultry shears, cut each quail in half, cutting along the back. Combine salt, pepper, and juniper in a small bowl. Rub all over quail. In a large ovenproof frying pan, heat olive oil over medium-high heat. When hot, add quail, breast side down, and cook until golden, 4–5 minutes. Turn and cook other side until golden, 3–4 minutes. Transfer frying pan to the oven and roast quail until the juice runs clear at the deepest part of the thigh when pierced with the tip of a knife, 8–10 minutes. When quail are done, remove to a cutting board. Cut off wings and legs and set aside. Remove skin and meat from the body, tearing the meat into chunks and mincing the skin. Add meat and chopped skin (optional) to the bowl with the vinaigrette, along with the frisée and radicchio and all but 1 tablespoon of the hazelnuts and toss well. Divide salad among plates and scatter with cubed gelée and a sprinkle of remaining hazelnuts. Garnish each with quail legs. Serve immediately.

*Serves 4 as a first course or 2 as a main course*



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).



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# ROUGE

## 2020 CANON FRONSAC CHÂTEAU MOULIN

**IF YOU WERE EVER TO VISIT** Grégoire and Bénédicte Hubau’s Château Moulin in Canon Fronsac, you might think you’d arrived at the wrong address. After all, while Bordeaux is certainly home to some grand châteaux, the Hubaus’ abode is not much more than a rustic farmhouse—the kind of dwelling that would be called a “domaine” in Burgundy or the Loire. Did the couple name their operation with tongues firmly in cheek? I doubt it, as *château* is a designation you often find across France’s south and southwest, regardless of size. That sort of cheekiness, though, would align well with the playfulness reflected on the label, the pure and lighthearted character of this Canon Fronsac, and the nature of the Hubaus themselves. Both from northern France and feeling the winemaking itch, Grégoire and Bénédicte spent a few years researching where they wanted to land, settling on Fronsac, east of Bordeaux, on the Dordogne River. They fell in love with this terroir and the winemaking possibilities here, but interestingly, their aesthetics and spirit have more in common with the *joie de vivre* and experimentation of the Loire and Beaujolais. This cuvée combines the best of both worlds: stately, old-vine Merlot planted in Canon Fronsac’s limestone soils mixed with a personality that is all about exuberance, purity, and fresh fruit. —Tom Wolf

Pairs well with seared duck breast, mushroom risotto, and a cheeseburger.

\$32.00 PER BOTTLE \$345.60 PER CASE

					
2020 Canon Fronsac <i>Château Moulin</i>	Merlot	45-year-old vines, on average Clay, limestone	Serve <i>slightly cool</i> 58–62°F Decant recommended	Strawberries, cassis, earth Pure, soulful, fresh	Drink now through 2040
2022 Irancy “La Grande Côte” <i>Benoît Cantin</i>	Pinot Noir	30- to 40-year-old vines Kimmeridgian limestone	Serve <i>slightly cool</i> 58–62°F Decant optional	Black cherries, spice, turned earth Deep, vibrant, charming	Drink now through 2034

## 2022 IRANCY “LA GRANDE CÔTE” BENOÎT CANTIN

**IF BURGUNDY HAS BECOME FRANCE’S** most global wine region, along with Bordeaux, drawing wine lovers from every corner of the world, the village of Irancy has proved an exception to the rule, staying off their radar and out of the spotlight. Quiet, even on a beautiful spring day, it feels almost stuck in a former era, which comes with its fair share of advantages. Under no pressure, for instance, to chase any trends, vigneron Benoît Cantin is free to simply let his Pinot Noir faithfully express his incredible Kimmeridgian terroirs on the banks of the Yonne. This river, a tributary of the Seine, which flows through Chablis and past Irancy, helps to

moderate the conditions that can otherwise be harsh in this northern Burgundy outpost. Hailing from a single vineyard that slopes down toward the Yonne, La Grande Côte enjoys ideal southwestern exposure, its Pinot Noir absorbing as much sunlight as possible to yield this deep, soulful, and vibrant Irancy. Soaring with notes of black cherries and spice, this is a beautiful candidate for your next beef stew. —Tom Wolf

\$39.00 PER BOTTLE

\$421.20 PER CASE



LEFT Benoît Cantin. © Jimmy Hayes  
COVER Tasting at Château Moulin.  
© Joanie Bonfiglio

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