

ROUGE

MARCH
2020

2017 BOURGUEIL “NUITS D’IVRESSE”







CATHERINE ET PIERRE BRETON

CATHERINE AND PIERRE BRETON are no strangers to having a good time. If you peruse *Bon Appétit*, you may have read a story in the December 2019 issue in which the author recalls “standing in a small warehouse in the middle of the Loire Valley of France at three o’clock in the morning watching an apparently legendary 60-ish vigneron named Pierre Breton dancing to *Blue Suede Shoes*.” Combine that anecdote with the name of this cuvée—“drunken nights”—plus the fact that unsulfured reds like this one are often made in a *glouglou* (that is, gulpable) style, and you might expect the 2017 Nuits d’Ivresse to be a simple, delicious quaffer. It is indeed delicious, but this cuvée is the Bretons’ argument that serious, age-worthy wine from a top-notch *terroir* can be made without the addition of sulfur, which most winemakers use to stave off bad bacteria. Creating this ambitious a wine without sulfur is an incredibly difficult and scientific feat, one that the Bretons have masterfully achieved here. Made from fifty-year-old Cabernet Franc vines planted in clay and limestone—as opposed to other sandy and gravelly patches of Bourgueil—Nuits d’Ivresse evokes eating fresh blackberries in a pine forest. Simultaneously plush and structured, it is ready to drink now after a little decanting, but it also will evolve beautifully for at least ten years.

—Tom Wolf

\$40.00 PER BOTTLE ■ \$432.00 PER CASE



					
2017 Bourgueil “Nuits d’Ivresse” <i>Catherine et Pierre Breton</i>	Cabernet Franc	50-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Blackberries, pine, graphite Plush, structured, classic	Drink now through 2035
2018 Faustine Rouge “Vieilles Vignes” <i>Domaine Comte Abbattu</i>	70% Sciaccarellu, 30% Niellucci	30-year-old vines, on average Granite	Serve <i>slightly cool</i> 58–62° F Decant optional	Red berries, pomegranate, herbs Resinous, succulent, vibrant	Drink now through 2025

2018 FAUSTINE ROUGE “VIEILLES VIGNES”
DOMAINE COMTE ABBATUCCI

JEAN-CHARLES ABBATUCCI farms the rugged, windswept, granite slopes of southern Corsica, applying biodynamic and other experimental farming practices to Corsican grape varieties like Sciaccarellu, Barbarossa, and Carcajolu Neru. His Faustine rouge—named for his daughter—is probably the best introduction to his lineup of unique, world-class wines. It is made primarily from Sciaccarellu, a grape whose name in Corsican refers to the way the berries, when ripe, crunch under one’s teeth. You feel a similar sensation while sipping on the crushed, fermented result of those same berries: this vibrant, resinous *rouge* is

reminiscent of succulent, freshly harvested red berries and pomegranate seeds. Its freshness and light hue belie its impressive structure and density, which largely come from Sciaccarellu’s counterpart in the blend, Niellucciu. Have you ever tasted another wine like this? Corsicans love goat meat, and Faustine would be a perfect match for Chris Lee’s goat chops. —Tom Wolf

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LEFT

Jean-Charles Abbattucci.

© Gail Skoff

COVER

Pierre Breton in front of the
Château de Louy in Restigné.

© Gail Skoff



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GOAT CHOPS WITH GRAPE MUSTARD

by Christopher Lee

KLWM sells a wonderful French old-style mustard flavored with grape must—moutarde à l'ancienne au moût de raisin—a delicious condiment that balances the gentle sweetness of ripe wine grapes with the pleasant pungency of mustard seed. It's given further complexity by the addition of aromatic spices and the subtle tartness of wine vinegar. Grape must adds the tannic robustness of the grapes' skins and seeds, and gives the mustard its deep purple color. In Italy, cooked grape must, or mosto cotto, is the prima materia of balsamic vinegar. Mustard flavored in this way is seldom available in the United States. Serve it with fish, red meats, or chicken, cold or warm; whisk it into a vinaigrette; or offer it with a charcuterie platter. Here, I suggest young goat, which has a milder flavor than lamb and can usually be found in Latino and halal markets. This dish is a perfect accompaniment to Abbatucci's cuvée Faustine.

- 8 individual goat (or spring lamb) chops from the rack, on the bone
- 1½ tablespoons olive oil
- 1 tablespoon sea salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon parsley, coarsely chopped
- 1 tablespoon dried Greek oregano, crushed between your fingers
- 2 teaspoons coriander seed, crushed
- 2 tablespoons fine dry bread crumbs or panko
- 2–3 ounces neutral oil or clarified butter, for frying

Rub chops with olive oil and season with salt and pepper. Mix together parsley, oregano, coriander seed, and bread crumbs. Dust chops with bread-crumbs mix, pressing it gently into the chops. Lay chops on baking paper on a baking tray. Heat a cast-iron pan to medium-hot and add oil to pan. Fry 4 chops on one side until browned. Turn and fry on the other side. Remove to a warm platter. Repeat with second set of chops. Serve with the mustard and a simple salad—and, of course, the delicious cuvée Faustine.

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.