

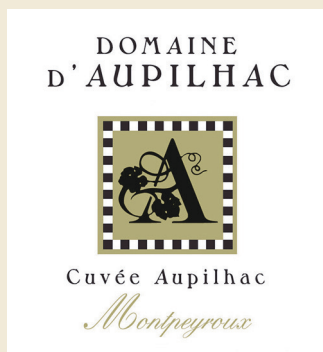
MARCH 2022

# ROUGE









## 2018 LANGUEDOC MONTPEYROUX ROUGE DOMAINE D'AUPILHAC

**H**AVING DONE AS MUCH as any other vigneron to bring esteem to the serious, delicious, and terroir-driven wines of the Languedoc, Domaine d'Aupilhac's Sylvain Fadat is one of the heroes of the region. For decades, he has broken ground—literally and figuratively—in the town and appellation of Montpeyroux, about half an hour west of Montpellier. A quiet, off-the-beaten-path wine village, Montpeyroux lies in the foothills of the Cévennes mountain range. As hot and dry as the village gets during the summer, it benefits enormously from its proximity to the cooling mountains. You can almost sense the warm days and chilly nights in Sylvain's flagship cuvée: with its notes of black fruit, spices, and fresh minerality, it has a sturdy spine and plenty of power, but it retains beautiful brightness and balance. Sylvain's wines age astonishingly well, so if you have some cool space in which to stash a few bottles away, you'll be glad you did ten or twenty years from now. —Tom Wolf



\$29.00 PER BOTTLE    \$313.20 PER CASE

					
2018 Languedoc Montpeyroux Rouge <i>Domaine d'Aupilhac</i>	30% Mourvèdre, 30% Carignan, 25% Syrah, 10% Grenache, 5% Cinsault	35-year-old vines Limestone, clay, scree, blue marl (with fossil deposits)	Serve <i>slightly cool</i> 58–62° F Decant optional	Dark fruit, <i>garrigue</i> , smoke Structured, classy, mineral	Drink now through 2030
2018 Rosso di Montalcino <i>Sesti</i>	Sangiovese	15-year-old vines Oceanic sediment	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, mint, tea Concentrated, fresh, elegant	Drink now through 2030

### KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at [wineclub@kermitylynch.com](mailto:wineclub@kermitylynch.com).

## 2018 ROSSO DI MONTALCINO

### SESTI



**W**HEN THE VENETIAN Giuseppe Maria Sesti and his Welsh wife Sarah moved to Tuscany in the 1970s, they purchased the abandoned ruins of the hamlet and castle of Argiano. In the ensuing years, they cleared the overgrown land and restored the buildings, reviving, in all its glory, this magnificent estate. In a way, it's unfathomable that such a stunning castle perched up on a hill and the surrounding woodland could have fallen into such neglect. But the abandonment also turned out to be a blessing, as the slopes the Sestis eventually planted to vines were home to a relatively untouched and thriving ecosystem, rich with native plant and animal life. And fortunately for the health of the soil and ecosystem, Giuseppe was exactly the right person to take over this slice of paradise. His background as an astronomer not only gave him a naturalist bent and a healthy skepticism of chemical treatment in the vines, but also allowed him to apply his knowledge of the moon's influence on living things to his vineyard management and practices in the cellar—a methodology that is increasingly common today. In recent years, his daughter Elisa has overseen the domaine with the same ethos, pampering her hectares of organically and biodynamically grown Sangiovese vines as meticulously as if she were tending a backyard garden. This 2018 Rosso di Montalcino stands as a gorgeous testament to the health and quality of the Sangiovese grapes, delivering concentration alongside freshness and elegance, and fragrant notes of black cherries, mint, and tea. —*Tom Wolf*

\$40.00 PER BOTTLE    \$432.00 PER CASE



ABOVE Sesti's vines and the Castello di Argiano. © Sesti

COVER Sylvain Fadat and Désirée Alonso-Fadat of Domaine d'Aupilhac. © Domaine d'Aupilhac

## CHICKEN BREAST WITH MUSHROOM AND RED WINE BUTTER

by Christopher Lee

*The true beauty of this dish is the molten mushroom red wine butter that oozes from the breaded breast when it is cut open. Any variety of mushroom is fine, but porcini and chanterelles give the dish extraordinary flavor. If you use cultivated mushrooms, add a pinch of powdered porcini. The red wine butter pairs terrifically with this month's Club Rouge selections.*

5 ounces unsalted butter	¾ cup fruity, young red wine
¼ pound wild mushrooms, preferably porcini or chanterelles	4 boneless chicken breasts
1½ tablespoons chopped shallots	½ cup all-purpose flour
¼ teaspoon garlic, mashed	3 eggs
1 teaspoon kosher salt	2 cups fresh panko or white bread crumbs
¼ teaspoon freshly ground black pepper, preferably Tellicherry	½ cup clarified butter or ghee

Soften 4 ounces butter and place in a mixing bowl. Clean mushrooms with a pastry brush or kitchen cloth. Slice mushrooms thinly. Sauté mushrooms and shallots in remaining butter until soft. Add garlic, ¼ teaspoon salt, and ground black pepper. Finely chop mushroom mixture and chill. Reduce red wine to 1½ ounces and chill. Stir mushroom mixture and wine into butter. On a sheet of parchment paper, shape butter into a flattened log 1¼ inches wide, 8 inches long, and ½ inch high. Place in freezer for 1 hour.

Remove fillets from chicken breasts and pound fillets to ¼ inch thick inside a sheet of plastic wrap. Lay breasts with fillet side up on a cutting board. Cut a pocket in each breast with a sharp knife, entering from wider end of breast. Be careful not to cut through breast skin. Insert a 2-inch piece of frozen mushroom butter into each pocket. Press one tenderloin onto each breast, sealing opening.

Assemble flour, egg, and panko in three separate shallow bowls. Whisk eggs with a fork to mix. Stir remaining salt into panko. One by one, dredge each breast in flour and shake off excess, then dip in egg to coat and shake off excess, and then dredge in panko, covering evenly. Press panko onto each breast to adhere panko to breast. Lay breasts on a parchment-lined tray. Chill for 2 hours.

Heat ½ inch of clarified butter in a frying pan to medium-hot and bubbling. Lay breasts in hot butter, tenderloin side up. Lower heat slightly and cook breasts 18–20 minutes total, turning once at about 10 minutes, when bottom crumbs are golden; turn breasts carefully so as not to break the pocket's seal. Handling breasts gently with tongs, touch each breast to a folded paper towel to remove excess oil. Sprinkle breasts lightly with salt and serve while warm.

*Makes 4 servings*

