

## SLOW-ROASTED LAMB SHOULDER WITH GREEK OREGANO

by Jennifer Oakes

*Ask any of our southern French vigneronns what they love to pair with their blends of Syrah, Grenache, and Mourvèdre, and the answer you'll most often receive is some preparation of lamb. We have accordingly featured many lamb recipes in our Club Rouge over the years, from clapassade to lamb chops with tapenade. This month, we're pleased to present this delicious recipe for slow-roasted lamb shoulder with Greek oregano and a yogurt sauce—perfect alongside the Cocalières rouge from Domaine d'Aupilhac.*

- 2 cloves garlic
- 2 tablespoons Italian parsley
- 1 tablespoon dried Greek oregano,  
preferably shaken off a dried stalk
- 1 tablespoon lemon zest
- 1 tablespoon sea salt
- 2 tablespoons extra-virgin olive oil
- 3-pound bone-in lamb shoulder
- Warm flatbread, to serve

### YOGURT SAUCE

- 1 cup Greek yogurt
- 1½ teaspoons sweet smoked paprika
- 1 clove garlic, finely minced
- 1 tablespoon cilantro, finely chopped
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon sea salt



In a food processor, process garlic, Italian parsley, Greek oregano, lemon zest, salt, and olive oil until a paste is formed. Rub well into lamb shoulder and let rest overnight in the refrigerator or at room temperature for a few hours.

Meanwhile, mix Greek yogurt, smoked paprika, minced garlic, chopped cilantro, olive oil, and sea salt, and let flavors meld in the refrigerator until lamb is finished roasting.

Preheat oven to 325° F. Bring lamb to room temperature, if not done so already. Fit lamb shoulder into a roasting pan, add ½ cup water, cover loosely with foil, and roast for 2½ to 3 hours. Uncover and continue to roast for 2½ hours, basting occasionally with the juices, until lamb turns a rich brown on the surface. Let rest for a good 20 minutes, and then transfer lamb to a large platter. To enjoy, pull off chunks and serve with warm flatbread and yogurt sauce.

Serves 4



MARCH 2023

# ROUGE





## 2019 MARCHE ROSSO “BASTIAN CONTRARIO” LA MARCA DI SAN MICHELE

**F**OR YEARS, we have turned to Le Marche for Verdicchios, which are undoubtedly some of Italy’s most seafood-friendly whites. For the first time, we have come back from the region with a red wine made from Montepulciano, one of the country’s most widely planted grape varieties. Across the Apennines from Tuscany, on the Adriatic coast, Le Marche is home to La Marca di San Michele, a tiny, organically farmed estate planted on a 12-million-year-old former seabed composed of limestone. La Marca’s vines climb the foothills of the Apennines and face east toward the Adriatic. While finicky in some ways, Montepulciano is well suited to the marine-influenced terroir, and the Bonci family’s organic approach allows the grape to shine in the glass. Both succulent and gently tannic, with a pleasant bitterness, this *rosso* evokes black cherries, cranberries, and a faint hint of herbs. It will pair beautifully with all kinds of stews and roasted root vegetables, as well as a specialty of Le Marche: porchetta. —Tom Wolf



\$29.00 PER BOTTLE \$313.20 PER CASE

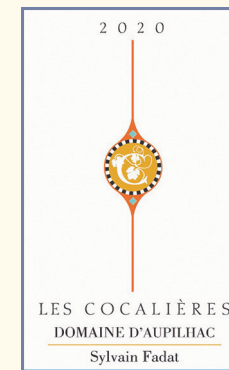


ABOVE The harvest. © La Marca di San Michele







COVER Winemaker Sylvain Fadat amid his vines. © Gail Skoff

## 2020 LANGUEDOC MONTPEYROUX ROUGE “LES COCALIÈRES” • DOMAINE D’AUPILHAC

**I**N CONTRAST WITH the great vineyard sites of, say, Burgundy or the Loire, which were identified centuries ago (often by monks), the Languedoc’s best terroirs have slowly emerged over the last several decades. In the 1990s, Sylvain Fadat of Domaine d’Aupilhac discerned that the steep, ancient volcanic amphitheater high above his village of Montpeyrroux would likely serve as an incredible home to southern France’s holy trinity—Syrah, Grenache, and Mourvèdre. But Sylvain didn’t merely identify a site ready to be cultivated; he spent years clearing the land of boulders and shrubbery before finally planting a vineyard in the soils littered with basalt, marine fossils, and chunks of limestone. The result is one of the south’s epic vineyard sites, which produces equally magnificent wines. Showing notes of dark fruit, *garrigue*, and flint, and full of finesse, this gorgeous *rouge* is perfect alongside grilled lamb or your favorite cut of beef. —Tom Wolf



\$42.00 PER BOTTLE \$453.60 PER CASE

|  |  |  |  |  |  |
|--|--|--|--|--|--|
| 2019 Marche Rosso “Bastian Contrario”<br><i>La Marca di San Michele</i>              | Montepulciano  | Vines planted in 2011<br>Limestone, clay   | Serve <i>slightly cool</i><br>58–62° F<br>Decant optional                            | Black cherries, cranberries, herbs<br>Succulent, gently tannic, pleasantly bitter    | Drink now through 2026   |
| 2020 Languedoc Montpeyrroux Rouge “Les Cocalières”<br><i>Domaine d’Aupilhac</i>      | 40% Syrah, 30% Grenache, 30% Mourvèdre   | Vines planted between 1999 and 2002<br>Limestone, basalt                             | Serve <i>slightly cool</i><br>58–62° F<br>Decant optional                            | Dark fruit, <i>garrigue</i> , flint<br>Complex, elegant, mouthwatering               | Drink now through 2035   |

### 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).