

## RILLETTES DE PORC

by Christopher Lee

*A delicious charcuterie specialty of central France, rillettes are typically spread on toasted bread and served with cornichons. They can be pressed into glass preserving jars or served in a more rustic style by scooping them into a ceramic bowl and covering them with lard from the cooking pot, then chilling. You should be able to find the leaf lard—pork kidney fat—for this recipe in a good butcher shop. A friend of mine maintains that Cabernet Franc is the most food-friendly red wine. Whether his claim is true or not, the 2018 Bourgueil Cuvée Beauvais from Chanteleuserie is a good one, quite luscious and forthcoming for a young wine.*

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 pound boneless pork shoulder | 3 ½ ounces sea salt            |
| 5 ounces back fat or belly     | 1 small bay leaf               |
| 5 ounces leaf lard             | ¼ teaspoon cracked Tellicherry |
| 2 cups water                   | or other black peppercorns     |

Sterilize jars and place them upside down on a paper towel or clean cloth. Cut pork shoulder into 2-inch cubes. Cut back fat and leaf lard into 1-inch cubes. Combine both fats with water over low heat. When leaf lard is melted, add cubed pork shoulder, salt, and bay leaf. Stir to avoid sticking and to prevent meat from browning. Cover and simmer for 4–4½ hours at minimum simmer, stirring periodically to prevent sticking. Mind the pot carefully as the water evaporates—the pork will tend to stick as the water level drops. Remove from heat when meat is fork-tender, no liquid remains at the bottom of the pot, and the fat is clear. Remove 2 ounces of fat from the pot and reserve. Remove the bay leaf and discard. Pound pork with a potato masher or large wooden spoon until even-textured and no lumps of fat remain. Add peppercorns to pork and stir vigorously to blend the meat with fat. When pork is still slightly warm, press pork by tablespoonfuls into clean jars to within ½ inch of top. Be sure there are no air pockets in the pork. Smooth surface evenly with the back of the spoon. Cool pork in refrigerator for 2 hours. Cover pork with a ¼-inch layer of melted reserved fat. Cool again. If any bits of pork stick up above surface, smooth with spoon and cover with more lard. There should be no contact with the air. Chill rillettes for 48 hours before serving.

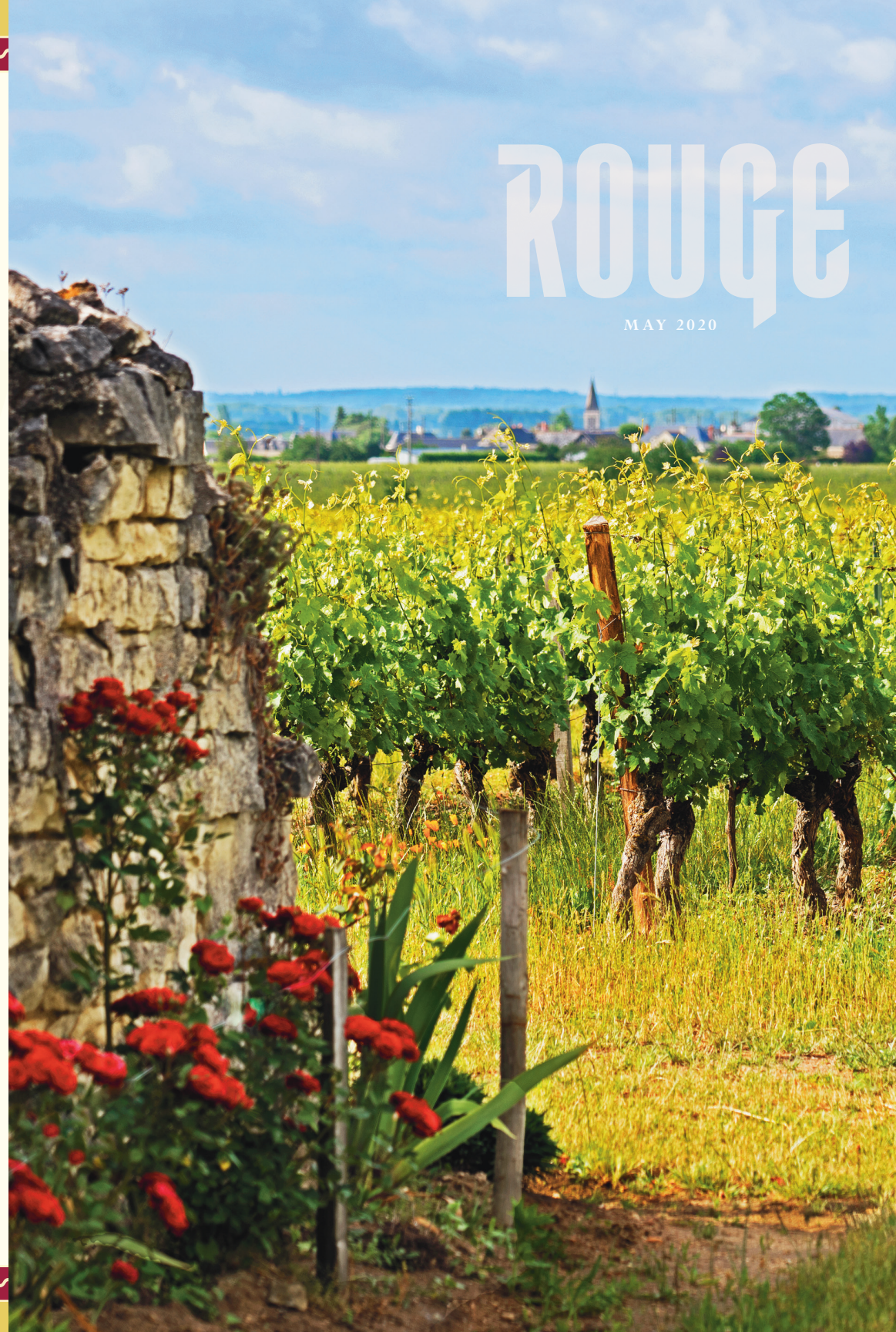
*Makes two 8-ounce jars or one ceramic bowlful*



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](http://oldfashionedbutcher.com).

# ROUGE

MAY 2020





## 2018 BOURGUEIL “CUVÉE BEAUVAIS” DOMAINE DE LACHANTELEUSERIE

**J**UST OUTSIDE of the village of Benais, in the heart of the Touraine, sits the lovely Domaine de la Chanteleuserie. This “place where the larks sing,” as the name means, is perched on a limestone plateau in a peaceful landscape near the banks of the Loire. The Boucard family manages this domaine and produces two reds from Bourgueil, the Loire Valley appellation twenty minutes north of—and across the Loire River from—Chinon. Like Chinon, Bourgueil is home to many expressions of world-class Cabernet Franc. In contrast to the softer, more fruit-forward Bourgueils grown near the sandy, alluvial riverbanks—the Boucards’ Alouettes bottling, for example—the Beauvais shows Cabernet Franc’s more serious, structured, and age-worthy side. This largely comes



down to *terroir*: the Beauvais vines are planted in hillside *tuffeau*, a chalky, porous limestone that retains water especially well and keeps the old vines hydrated through all kinds of conditions. This bottling, reminiscent of crushed blackberries, black cherries, and graphite, is proof that this is among the top *terroirs* for this grape anywhere. —Tom Wolf

\$24.00 PER BOTTLE

\$259.20 PER CASE

LEFT Alexis Boucard, the next generation at Domaine de la Chanteleuserie. © Gail Skoff

COVER Domaine de la Chanteleuserie. © Gail Skoff



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## 2017 CORSE FIGARI ROUGE CLOS CANARELLI

**T**HE CANARELLI CLAN is one of southern Corsica’s most accomplished and respected, known for its achievements in wine, food, and hospitality. While you can only experience their breathtaking accommodations or taste their Corsican cuisine if you visit the island, luckily for us we can enjoy what might be the family’s crown jewel—the wines of Yves Canarelli—from the comfort of our homes. Yves works his vines biodynamically around the village of Tarrabucceta, near Corsica’s southern tip. He says if you can’t taste the freshness and vibrancy this farming style gives his wines, then he has failed. Even though 2017 was a warm year in Corsica, that freshness is still apparent in this chewy *rouge*. Yves made this with 80% Niellucciu—Corsica’s indigenous strain of Sangiovese—15% Syrah, and only 5% Sciaccarellu, one of the island’s most promising native varieties. The wine is distinctly Corsican, but there is a hint of the dark *frutti di bosco* notes you might associate with Chianti Classico and a touch of the irresistible smokiness and savoriness of the northern Rhône’s Syrahs. With enough structure to lend it some longevity, it is approachable now, particularly alongside grilled lamb or pasta with a meaty sauce.

—Tom Wolf

\$48.00 PER BOTTLE ■ \$518.40 PER CASE



					
2018 Bourgueil “Cuvée Beauvais” <i>Domaine de la Chanteleuserie</i>	Cabernet Franc	Vines planted in 1971 Clay, limestone	Serve slightly cool 58–62° F Decant optional	Blackberries, black cherries, graphites Serious, structured, age-worthy	Drink now through 2030
2017 Corse Figari Rouge <i>Clos Canarelli</i>	80% Niellucciu, 15% Syrah, 5% Sciaccarellu	Vines planted in 1997 Granite	Serve slightly cool 60–64° F Decant 1–2 hours	<i>Frutti di bosco</i> , smoke, pepper Fresh, savory, vibrant	Drink now through 2030