

ROUGE

MAY 2021



2019 GARD ROUGE “CRU-ELLES” LUDOVIC ENGELVIN

KERMIT HAS A SAYING: “If you’re looking for value, look where no one else is looking.” This also holds true for talent. While it sometimes feels as though all the great vignerons of France have been discovered, we’ve had luck finding outstanding producers in off-the-beaten-path corners of the country. Take Ludovic Engelvin, for example. This young vigneron is crafting remarkable reds from well-known grape varieties—Cinsault, Grenache, and Mourvèdre—but he is doing so just west of the old Roman city of Nîmes, which had not been on my radar for wine before Kermit came across his wines a few years ago. The terroir here is defined by clay, limestone, and sandstone soils as well as a rugged landscape covered in stones and fragrant *garrigue*. Ludovic worships this land, believing no natural plant that emerges among his vines to be out of place. He accordingly uses no chemicals or mechanical intervention in the vineyard, applying only essential oils and tisanes. As with so many wines made following organic and biodynamic principles, this red is unusually fresh and light on its feet for the south of France. Vinified exclusively from Cinsault in 2019, Cru-Elles might be Ludovic’s most immediately charming cuvée, with notes of succulent dark fruit and stones. This is a bottle you will want to revisit again and again. —Tom Wolf

\$35.00 PER BOTTLE \$378.00 PER CASE

cru-elles
par Ludovic Engelvin



LEFT
Ludovic Engelvin
© François Brushet

COVER
Stairs leading down
to Régis Bouvier’s cave
© Gail Skoff

2017 MARSANNAY ROUGE “LES LONGEROIES”

VIEILLES VIGNES • RÉGIS BOUVIER

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ARSANNAY is one of those Burgundian villages that languished in relative obscurity until recently, when Burgundy lovers began to reconsider the potential of the Côte d’Or’s lesser-

known appellations. Today, some of Burgundy’s most

renowned domaines have begun to bottle their own

Marsannay, underscoring a newfound and widespread respect for this AOC situated

south of Dijon. Régis Bouvier, by contrast, has been a true believer of this village’s

wines for decades and is accordingly an expert when it comes to crafting top-notch

whites, reds, and—unique in Burgundy—rosés from Marsannay’s terroirs. This old-

vine *rouge* comes from what will one day be deemed a *premier cru* parcel, Les Lon-

geroies—one of the two most respected vineyards here. It sits just below the other,

Clos du Roy, and produces Régis’s most elegant and bright Pinot, reminiscent of black

cherries, black tea, and baking spices. Longeroies is among the most versatile red Bur-

gundies we import and will pair with all kinds of fare, from wild mushroom polenta to

roast chicken or quail, and it can also be aged for upwards of ten years. —Tom Wolf



\$41.00 PER BOTTLE \$442.80 PER CASE



2019 Gard Rouge
“Cru-Elles”

Ludovic Engelvin

Cinsault

40-year-old vines,
on average

Clay, limestone,
sandstone

Serve
slightly cool

58–62° F

Decant optional

Dark fruit, *garrigue*,
stones

Fresh, succulent,
elegant

Drink
now
through
2025

2017 Marsannay
Rouge “Les
Longeroies”

Régis Bouvier

Pinot Noir

50-year-old vines

Clay, limestone

Serve
slightly cool

58–62° F

Decant optional

Black cherries, black
tea, baking spices

Classy, toned,
versatile

Drink
now
through
2030

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DUCK WITH GREEN OLIVES

by Christopher Lee

In the Languedoc, where this particular dish originates, olives proliferate; Lucques and Picholine are two common green varieties. When left whole in the dish—which I suggest you do—the pits give it a beautiful, nutty background. (Be sure, though, to warn your guests about them.) If you cannot find either of these varieties, Castelvetro or Cerignola will work just as well. I found the herbaceous quality of the Gard rouge Cru-Elles especially well suited to the duck. But equally delicious was the Marsannay—a classic pairing. Salting the duck legs a day ahead of cooking improves the flavor.

4–6 whole fresh duck legs	1 teaspoon black
1 tablespoon sea salt	peppercorns
3 large shallots, peeled and diced	1 ½ cups whole green olives
8 cloves garlic, peeled, left whole	3 thyme sprigs
1 ½ tablespoons all-purpose flour	1 bay leaf
3 juniper berries	1 cup white wine
2 cloves	1 ½ cups duck or chicken stock

Salt duck legs a day ahead and chill overnight in the refrigerator.

Next day, score legs around shin, cutting through the tendon to release the skin. Bring a cast-iron skillet to medium heat, then turn heat to low. Place duck legs skin side down; no added fat is needed, as the duck legs generate their own fat. When skin is browned, turn legs over and briefly sear meaty side. Remove duck legs from pan and tip off fat. Sauté shallots over low heat until lightly colored, about 5 minutes. Add whole garlic cloves and sauté until garlic begins to soften, 3–4 minutes. Add flour to pan and cook for 30 seconds, stirring with a wooden spoon. Tie spices into a sachet with a piece of cheesecloth. Add spice sachet, olives, thyme, bay leaf, and wine to the pan. Simmer for 5 minutes. Return duck legs to pan, add stock, and bring to a simmer. Lay a piece of parchment over duck and seal pan with foil. Braise in 350° F oven for 1 ¾–2 hours, until legs are tender—test legs with a small knife or skewer.

Uncover pan and remove duck legs, taking care not to damage skin. Discard spice sachet, thyme, and bay leaf. Skim surface fat from stock. Reduce stock to a sauce over medium heat, if needed. Serve duck on a warm platter with sauce spooned over duck.

Makes 4–6 servings

