

WARM DUCK CONFIT SANDWICHES

by Georgeanne Brennan

Deconstructed duck confit legs, well seasoned, slightly peppery, and slowly cooked in duck fat, make a luxurious filling for a sandwich that begs to be paired with a wine that is its equal in unfussy, deep flavors. Lionel Faury's Saint-Joseph "Les Ribaudes" is that wine. Although it is not difficult to make your own duck leg confit, excellent ones are available at good meat counters, making this a very simple dish to prepare. When served with a few cornichons and a handful of arugula, it makes a meal to match the wine.

3–4 duck legs confit, packed with duck fat
4 brioche or other soft buns
12–16 cornichons, each sliced in half
lengthwise
2 cups arugula

Preheat oven to 325°F.

Scrape some of the fat from the duck legs into a frying pan. Heat over medium-high heat, and when hot, add the duck legs. Reduce the heat to medium and gently heat the legs, turning once or twice, about 4 or 5 minutes, adding more fat if needed.

Remove the duck legs, but reserve the fat in the frying pan. Remove the skin from the legs and set aside. Remove the meat from the bones and place in a bowl, then coarsely shred the meat with a fork. Set aside.

Slice the buns in half and place cut side down on a baking sheet. Put the sheet into the oven to warm, 4 to 5 minutes.

Pour off all but 1 tablespoon or so of the duck fat in the frying pan and add the shredded duck meat. Gently heat over medium heat, turning to make sure the meat is glistening with the fat, which will soak into the buns.

Remove the buns from the oven. Divide the warm shredded duck among the four bottom halves, add 5 or 6 slices of cornichons and about a half cup of arugula to each bottom half, then top with the upper half of the bun. Serve immediately. *Serves 4*



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.

MAY 2024

ROUGE



2022 VALLE D'AOSTA TORRETTE CHÂTEAU FEUILLET

NORTHERN ITALY is capable of producing some of the most charming, lithe, and peppery reds you'll ever taste. This entry in that category comes from the country's very northwestern tip, where it meets France and Switzerland (hence the mix of Italian and French you'll find on this *rosso*'s label). Due to its geographical isolation and position at a crossroads of three countries, the tiny

Valle d'Aosta region boasts a fascinating palette of indigenous grapes, including Petit Rouge and Mayolet, which feature in the Torrette appellation. Clinging to the steep slopes that rise from the valley floor, these vines benefit from southern exposure, abundant sunlight, dramatic diurnal shifts, and constant breezes—all features that combine to yield a remarkably ethereal and silky *rosso* evoking plums, violets, and spice. Pour it alongside a mushroom risotto with Fontina, the creamy Valle d'Aosta cheese, for a sublime regional pairing. —Tom Wolf

\$31.00 PER BOTTLE \$334.80 PER CASE









Pairs well with Fontina risotto,
tuna tacos, and trout baked
in parchment paper.



2021 SAINT-JOSEPH ROUGE “LES RIBAUDES” LIONEL FAURY

WHEREAS MOST of the northern Rhône valley's appellations span only a few hundred hectares of steep slopes, Saint-Joseph stretches across 1,382 hectares from Côte-Rôtie to Cornas and encompasses all kinds of terroirs that include near-vertical inclines, plateaus above them, and the lower and gentler slopes below. Situating his small, high-elevation hamlet of La Ribaudy within this larger context is partly why Lionel recently added “Les Ribaudes” to the label of his supremely classic and over-delivering Saint-Joseph. This northern corner of the appellation is known for its bright, fragrant, mineral, and elegant Syrahs, qualities that are heightened by Lionel's quest for elegance in the cellar, namely through more whole-cluster fermentation and longer *élevages* to wrap any tannins his Syrah yields in silk. Showcasing notes of black pepper, tart fruit, and spring flowers, this is old-school Saint-Joseph at its finest. —Tom Wolf

\$38.00 PER BOTTLE \$410.40 PER CASE

					
2022 Valle d'Aosta Torrette <i>Château Feuille</i>	90% Petit Rouge, 10% Mayolet	10- to 12-year-old vines Sand, granite, alluvial sediment	Serve <i>cool</i> 56–60°F Decant optional	Plums, violets, spice Peppery, lithe, ethereal	Drink now
2021 Saint-Joseph Rouge “Les Ribaudes” <i>Lionel Faury</i>	Syrah	Vines planted 1979–2007 Granite	Serve <i>slightly cool</i> 58–62°F Decant optional	Black pepper, tart fruit, spring flowers Elegant, mineral, fragrant	Drink now through 2028

LEFT *Harvesttime*. © Château Feuille COVER *Valle d'Aosta*. © Château Feuille

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