

CHICKEN IN MUSTARD SAUCE

by Georgeanne Brennan

Poulet à la moutarde, or chicken in mustard sauce, is an example of the kind of dish the French do so well: a few ingredients, deftly handled, with a singular ingredient that determines the character of the dish—in this case, Dijon mustard. Once manufactured only in and around Dijon, where the mustard seeds were grown, it's now produced in multiple places, even the United States. Made with brown mustard seeds, white wine vinegar and/or white wine, smooth yet sharp in the finish, it is still associated with Dijon, Burgundy, and the food of that region. It is not surprising that this simple, familial dish, distinguished by Dijon mustard, pairs seamlessly with La Sœur Cadette. Just add a few boiled potatoes to accompany it.

½ cup all-purpose flour	1 medium onion, chopped
2½ teaspoons sea salt, divided	3½ tablespoons Dijon mustard, divided
1 teaspoon sweet paprika	½ cup dry white wine
2½ tablespoons butter, divided	½ cup chicken broth
1 whole chicken, cut into 6–8 pieces	½ cup water
1 tablespoon extra-virgin olive oil	2 sprigs fresh thyme
½ teaspoon freshly ground black pepper	3 tablespoons crème fraîche

Lay out a large sheet of aluminum foil. Sprinkle with flour, 1 teaspoon salt, and paprika and mix lightly with a fork. Mix 1 tablespoon of flour mixture with 1 tablespoon butter, press into a ball, and set aside. Add chicken to flour mixture and turn several times to coat well.

In a Dutch oven or large sauté pan, over medium-high heat, warm butter and oil. When it is hot, add chicken pieces, but don't crowd them. (If necessary, cook in two batches.) Cook until chicken is brown and crispy, 3 or 4 minutes. Turn and brown the other side, another 3 or 4 minutes. With tongs, remove to a bowl and sprinkle with pepper.

Reduce heat to medium, add onions, and sauté until translucent, adding more oil or butter if needed, about 3 minutes. Using a slotted spoon, remove onions to the bowl with the chicken.

Add one tablespoon mustard to pot and stir for 1 to 2 minutes, letting mustard cook slightly. Increase heat to high and add half the wine, stirring to dislodge any clinging bits. Add the rest of the wine and continue to cook, decreasing wine by half. Add broth and water. Stir well.

Return chicken and onions to the pot, add thyme, and cover. Reduce heat to low and simmer until all chicken pieces are easily pierced with the tines of a fork, about 30 to 35 minutes. While chicken is cooking, warm a serving platter.

Stir in remaining mustard and crème fraîche to make a smooth sauce. Taste and adjust salt and pepper if needed. Add reserved ball of butter and seasoned flour and stir, cooking until sauce has thickened to the consistency of thin cream, a minute or two.

With tongs, remove chicken to the serving platter and spoon the sauce over it. Serve immediately.

Serves 4–6



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.

NOVEMBER 2023
ROUGE



2020 BARBARESCO TINTERO

IF YOU ARE FAMILIAR with Marco Tintero's remarkable track record with the humbler side of Piemontese wine, it is impossible not to get excited about the prospect of what this overachieving *vignaiolo* can do with some of the region's more venerated vineyard land in Barbaresco. It's like watching what kind of magic the person who makes your favorite burger will do with a dry-aged Wagyu ribeye. Marco's small production of Barbaresco originates in the famous *crus* of Balluri and Bricco di Neive, less than ten miles north of his *cantina* in Mango. In a new cellar in Barbaresco, he ferments his pristine Nebbiolo



Pairs well with pan-seared ribeye, ragù, and braised short ribs.

grapes in stainless steel before moving the wine to a long period of rest in traditional large, neutral oak *botti*. Both floral and stony, this approachable Barbaresco's notes of dark berries, blood orange, and spice complement a wide variety of Piemontese dishes, but will also sing alongside that ribeye.

—Tom Wolf

\$36.00 PER BOTTLE

\$388.80 PER CASE







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2022 BOURGOGNE ROUGE LA SŒUR CADETTE

VALENTIN MONTANET is one of the few vignerons I know who falls into two different schools of winemaking depending on whether he is producing white or red Burgundy. Having been influenced by Chablis's illustrious Raveneau family, Valentin—and his father Jean before him—produces pure, complex, and classically Burgundian Chardonnay. But when it comes to Pinot Noir, which is like a blank slate in his sliver of Burgundy, Valentin leans more toward his comrades in Morgon than to most domaines in the Côte-d'Or. It's not that you'd ever mistake this beautiful Bourgogne *rouge* for Gamay, as Pinot Noir's trademark notes of cherries, black tea, and earth are all front and center. It's rather that, in this cuvée, which never surpasses 13% in alcohol, Valentin always prizes the high-toned fruit, refreshment, and joyousness that today are most associated with the best of the Beaujolais. He achieves these qualities thanks to northern Burgundy's relatively cool climate, which he harnesses to find the lighter and brighter side of Pinot. When I close my eyes and try to dream up the ideal bistro red, it doesn't come any closer than this. Pair it with just about anything and, if you have time, try your hand at Georgeanne Brennan's chicken in mustard sauce. —Tom Wolf

\$39.00 PER BOTTLE \$412.20 PER CASE

					
2022 Bourgogne Rouge <i>La Sœur Cadette</i>	Pinot Noir	20- to 25-year-old vines Clay, limestone	Serve <i>cool</i> 56–60° F Decant optional	Cherries, black tea, earth Joyous, refreshing, bright	Drink now through 2026
2020 Barbaresco <i>Tintero</i>	Nebbiolo	Vines planted in 1980 and 1990 Limestone, blue marl	Serve <i>slightly cool</i> 58–62° F Decant recommended	Dark berries, blood orange, spices Approachable, food-friendly, elegant	Drink now through 2030

COVER *Vézelay, Burgundy*. © Jimmy Hayes. LEFT *Marco Tintero*. © Jimmy Hayes.