



ROUGE

OCTOBER
2021

2018 BENACO BRESCIANO MARZEMINO “LE MORENE” • LA BASIA

POUR THE WINE! Excellent Marzemino!” Don Giovanni calls before descending into hell in Mozart’s renowned opera of the same name. As well known as this masterpiece remains today, the reputation of Marzemino, a grape variety cultivated throughout northern Italy, has languished in comparison. Nevertheless, numerous *vignaioli* spread out across the Veneto, Lombardy, and Trentino have maintained faith in this red grape. La Basia, a family farm run by Giacomo Tincani, tends to its roughly two hectares of Marzemino planted along the western shore of Lake Garda. The local soils of glacial till, called moraine, give this cuvée its name and impart a mineral character to the floral, crunchy, and rustic *rosso* bursting with aromas of *frutti di bosco*—think mulberries, blackcurrants, and black cherries. Put a slight chill on this bottle and serve it with just about anything, from pizza to grilled trout to barbecued chicken. —Tom Wolf

\$20.00 PER BOTTLE \$216.00 PER CASE

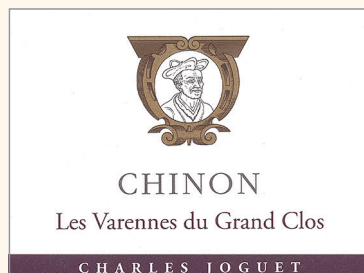


ABOVE *La Basia*. © Gail Skoff







COVER *Old Cabernet Franc* chez Joquet. © Gail Skoff

2017 CHINON “LES VARENNES DU GRAND CLOS” • CHARLES JOGUET

NINETY-YEAR-OLD Charles Joguet may no longer be in charge of the domaine he founded in 1957, but his lasting influence—as well as many of the vines he planted—continues to guide this legendary Loire Valley property today. Charles planted the domaine’s four and a half hectares of Cabernet Franc in the vineyard Les Varennes du Grand Clos between 1962 and 1976. If the Loire had Burgundy’s classification system, we would consider Varennes the domaine’s *premier cru* parcel. Situated at the foot of a gravelly terrace on the left bank of the Vienne River, this land is capable of producing sublime, complex, and age-worthy red wine that will reward you over the next twenty years. The 2017 rendition is already irresistibly silky and refined, with notes of dark fruit, pine, soil, and graphite, plus an endless finish. Pair it with a shepherd’s pie of lentils and wild mushrooms, or with Chris Lee’s recipe of breaded lamb chops, for an epic feast. —Tom Wolf



\$53.00 PER BOTTLE \$572.40 PER CASE

					
2018 Benaco Bresciano Marzemino “Le Morene” <i>La Basia</i>	Marzemino	Vines planted in 2001 Moraine, with sandy clay	Serve <i>slightly cool</i> 58–62° F Do not decant	Mulberries, blackcurrants, black cherries Juicy, tart, floral	Drink now
2017 Chinon “Les Varennes du Grand Clos” <i>Charles Joguet</i>	Cabernet Franc	Vines planted in 1962–1976 Siliceous chalk and clay	Serve <i>slightly cool</i> 58–62° F Decant optional	Dark fruit, pine, soil Silky, refined, age-worthy	Drink now through 2040

KERMIT LYNCH WINE MERCHANT

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BREADED LAMB CHOPS

by Christopher Lee

The herbaceous, rich flavor of lamb calls for luxurious red wines, such as the two from October's Club Rouge. At first, I thought this dish harmonized especially well with the floral flavors of the Marzemino from La Basia. Then I noticed that the chops are wildly tasty with Joquet's luscious, deep-flavored Chinon. You can't go wrong. I love lamb chops from the rack, but from the fattier shoulder end rather than the loin end, where the meat can be exceedingly lean. In the best chops, the eye of the chop is surrounded with a thin line of fat, but they are more meaty than fatty. Look for chops that are smaller in diameter, indicating a younger lamb. Ask your butcher for the choicest ones.

8 bone-in lamb chops
cut from the rack,
each about 1 inch thick

1 tablespoon sea salt

1 teaspoon
black peppercorns,
preferably Tellicherry,
freshly ground

1 cup fine, dry
bread crumbs or panko

5–6 tablespoons
cooking oil

8 wedges of lemon,
seeds removed

Place chops two at a time on a sheet of plastic wrap. Fold the sheet over chops and pound chops with a meat pounder to about ½ inch thick. Season with salt and pepper. Allow chops to rest for 10 minutes until surface becomes moist. With a rolling pin, crush bread crumbs to a fine texture. Dredge chops in bread crumbs, pressing crumbs onto chops on both sides. Repeat several times to create a crust of crumbs.

Heat a large cast-iron or other heavy skillet over medium heat until hot. Reduce heat to low-medium and add half the oil to pan. Lay chops in pan four at a time (you'll have to work in two batches) and fry on first side for 4–5 minutes, until bread crumbs are browned. If crumbs are getting too dark, lower heat slightly. Turn chops over and fry on other side another 4 minutes. Remove chops to a warm dish and hold in warm oven. Wipe pan clean with a paper towel and repeat process with second batch of chops. Serve on a bed of arugula with roasted potatoes, charred small tomatoes dusted with dried oregano, or broiled fennel wedges with crushed fennel and coriander seed. Garnish with the lemon wedges.

Makes 4 servings