



ROAST PORK LOIN WITH MUSTARD AND THYME

by Christopher Lee

Ask your butcher to do the dirty work of butterflying the loin if you can't do it yourself or don't have time. Two reassuring points about this recipe: it's hard to oversalt the roast, and it's hard to overcook it. You

want the roast to be crisp on the outside and tender inside. Be sure to let the roast rest 15–20 minutes before slicing, or cool it entirely and make sandwiches later, or the next day.

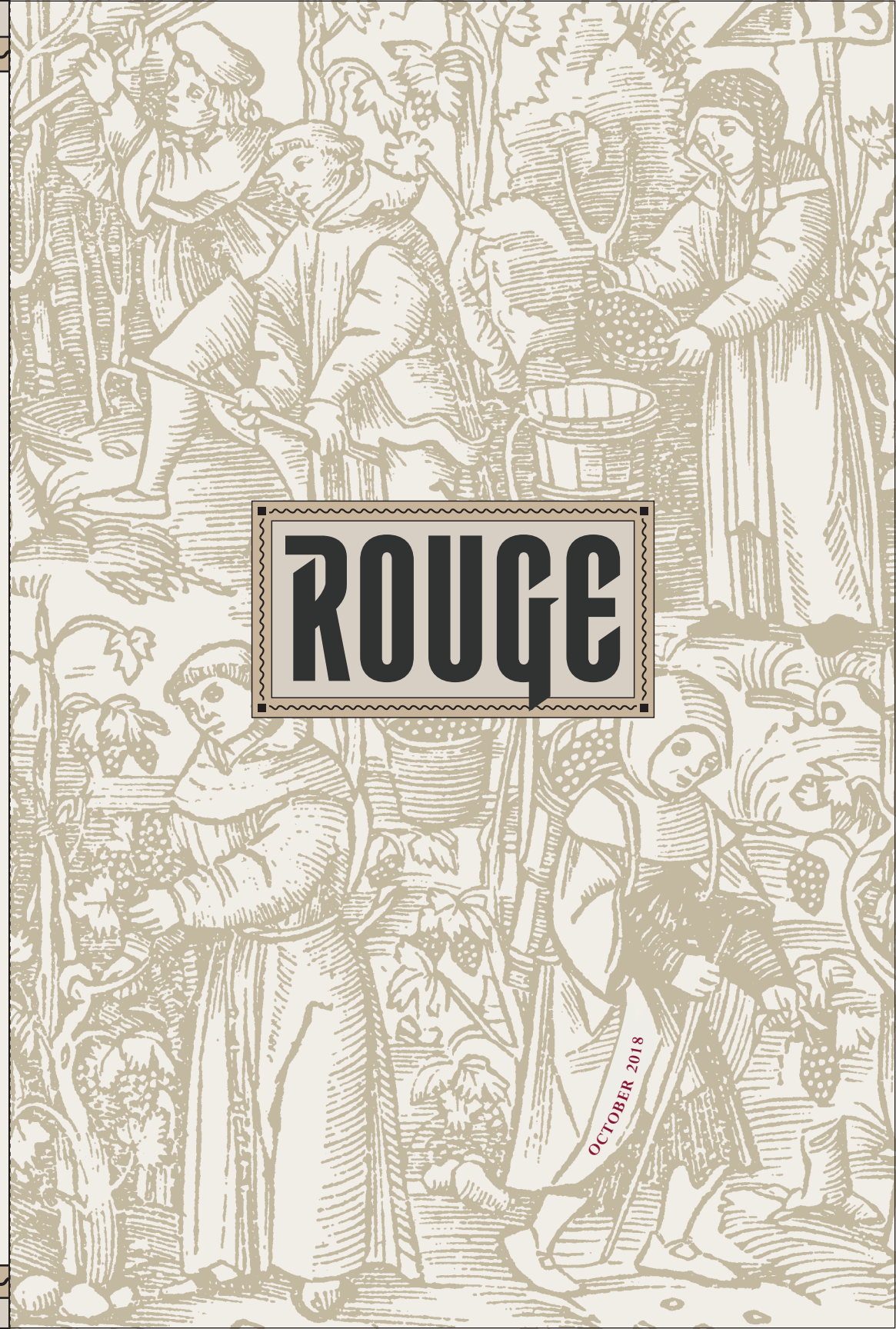
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| 4-pound piece boneless, skinless pork loin, ¼ inch of fat cover left on, butterflied, slits made to open the spaces between layers of meat and fat | 2 tablespoons garlic, finely chopped |
| 3 tablespoons sea salt, approximately | 4 tablespoons Dijon mustard |
| | 3 tablespoons thyme leaves, chopped |
| | ½ teaspoon cracked black pepper |

Lay the loin open like a book fat side down on the worktable. Sprinkle the loin and flap with 2 tablespoons of salt, making sure to rub salt in between the layers of fat and meat so all its inside surfaces are coated. Rub chopped garlic onto loin in a similar way. Smear the inside of the loin with 3 tablespoons of Dijon mustard, again giving attention to the in-between layers. Sprinkle the thyme and cracked pepper evenly across the mustard and in between the layers. Starting with the eye of the loin, roll the loin up like a jelly roll so the flap surrounds the eye. Secure the loin with kitchen twine in 4 or 5 evenly spaced ties. Sprinkle the loin with the remaining tablespoon of salt, and smear the outside with the last of the mustard. Place on a rack in a roasting pan and roast at 400° F for 1 hour, until the outside is crisp. Turn the oven down to 325° F and cook to internal temp 165–170° F, about another hour to 1 hour 20 minutes; test in several spots to be sure of your measurement. Allow to rest 30 minutes before slicing, or serve cold the next day.

Makes 8–10 portions



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.



ROUGE

OCTOBER 2018

2017 JULIÉNAS “BEAUVERNAY” DOMAINE CHIGNARD

JULIÉNAS IS PERHAPS the most diverse of Beaujolais’s ten *crus*, making it difficult to generalize about the character of its wine. Soils range from granite to schist with pockets of clay, sand, and alluvial deposits, while a wealth of different exposures and elevations also contribute to its countless possible expressions of the Gamay grape. Site is therefore crucial, and the hill of Beauvernay is certainly among the top vineyards in the appellation. Cédric Chignard inherited this small plot of land from his mother, and the old vines here now produce a fine companion to the lovely Fleurie upon which Michel, Cédric’s father, built the domaine’s reputation. At high altitude on steep slopes of schist-like blue volcanic stone, Beauvernay yields concentrated fruit with racy acidity and an intense mineral backbone—a *vin de terroir* if there ever was one. An electric lightning bolt of Gamay, this Beaujolais can be enjoyed today or aged for several years.

\$25.00 PER BOTTLE ■ \$270.00 PER CASE

—Anthony Lynch

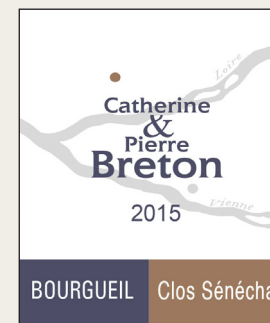
Cédric and Michel Chignard









2015 BOURGUEIL “CLOS SÉNÉCHAL” CATHERINE & PIERRE BRETON

PIERRE BRETON has deep roots in Bourgueil, so when he met Catherine—whose family hails from Vernou-sur-Brenne, in the heart of the Vouvray AOC—the stage was set for a superstar marriage between these two great Loire *crus*. Since founding Domaine Breton in the mid-1980s, they have carried the flag for their respective home appellations with passion, ambition, and playful zest—traits you can identify in every one of their wines. They have farmed organically and biodynamically since 1990, eschewing herbicides to promote a rich microbial life among the vines, aerating the soils and prompting the roots to dig deep down into cracks in the bedrock for sustenance. The Clos Sénéchal is home to Cabernet Franc vines more than forty years old in clay and *tuffeau* limestone. Aged for eighteen months in *foudres* and bottled unfiltered, this divine red allies the power and finesse one would expect from a great *terroir* in the hands of such talented vigneron.

\$45.00 PER BOTTLE ■ \$486.00 PER CASE



					
2017 Juliéna “Beauvernay” Domaine Chignard	Gamay	Vines planted in 1946	Serve <i>slightly cool</i> 60–64° F Decant optional	High-toned fruit, floral, mineral Lean, racy, crunchy	Drink now through 2025
2015 Bourgueil “Clos Sénéchal” Catherine & Pierre Breton	Cabernet Franc	40-year-old vines	Serve <i>slightly cool</i> 60–64° F Decant optional	Wild berries, crushed rocks, moss Heady, wild, deep	Drink now through 2030

KERMIT LYNCH WINE MERCHANT

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