

# ROUGE

OCTOBER 2019



## 2018 CÔTE DE BROUILLY





### GUY BRETON

**A** **RELATIVELY NEW ADDITION** to Guy Breton's Beaujolais lineup, this exuberant Côte de Brouilly is flat-out delicious, evoking blue and black fruit and packing lots of mouthwatering acidity. Compared to Guy's benchmark cuvée, the Morgon, this wine shows the dark fruit and firm structure typical of the Côte de Brouilly. And yet its silky tannins and sensuous texture are characteristic of Guy's wines, differentiating it from the more earthy, tannic examples of this *cru*. The ethereal aromas and juicy freshness are textbook Breton and the result of many factors—an early harvest, cool fermentation, shorter maceration, neutral oak aging—but particularly of Guy's fermentation technique. Many practitioners of semi-carbonic maceration allow the juice at the bottom of the tank to sit with the remaining grapes, whose skins impart more tannin and density to the juice. Guy, in contrast, removes this juice and transports it to another tank in order to give the final wine less concentration and tannin. It is still Côte de Brouilly and therefore has the structure to age nicely over the next five to ten years, but when it tastes this good now, why wait?



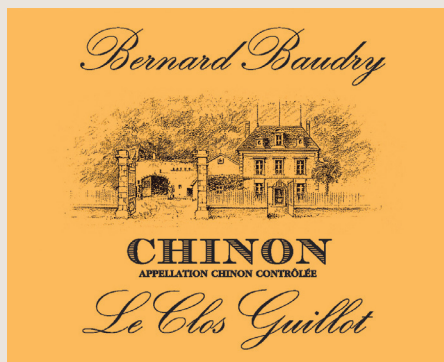
—Tom Wolf

\$37.00 PER BOTTLE ■ \$399.60 PER CASE

					
2018 Côte de Brouilly Guy Breton	Gamay	60 year-old vines Flint soil	Serve <i>slightly cool</i> 58–62° F Decant optional	Blueberries, cherries, earth Sensuous, soft, structured	Drink now through 2025
2015 Chinon “Le Clos Guillot” Bernard Baudry	Cabernet Franc	Vines planted 1993–2000 Yellow limestone, clay, silica, sand	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Blackberries, cranberries, graphite Lean, lithe, floral	Drink now through 2030

## 2015 CHINON “LE CLOS GUILLOT” BERNARD BAUDRY

**I**F YOU EVER VISIT Bernard Baudry and his son Matthieu in Chinon, you will notice some very useful tools around their cellar and winery that help you to better understand their six or so distinct *terroirs*. One is a cross-section map of the landscape that shows the elevation and soil changes of their plots as you move away from the Vienne river. Another is a series of terrariums, side by side, that contain soil samples from each of these *terroirs*. Looking at the map first, you will notice that Le Clos Guillot is their highest plot, located right outside the town of Chinon. Turning to the glass containers, you’ll see the striking color of the yellow limestone in Le Clos Guillot. It begins to make sense why this cuvée is markedly distinct from the others. Even though all of the wines hail from Chinon, the soil, elevation, and exposition all combine to make Le Clos Guillot their cuvée with the most finesse. The 2015 will be tightly coiled and somewhat tannic early in its life, but it is nevertheless lean and lithe—a triumph in the face of a very hot year. Enjoy this bottle over a few nights if you can and follow how the complex flavors of dark berries and graphite open up and become more delicate. This will be a study, in miniature, in how well this wine will evolve over the next five to fifteen years.



—Tom Wolf

\$38.00 PER BOTTLE

\$410.40 PER CASE

LEFT

*The terrariums  
at Bernard Baudry*

COVER

*Guy Breton.*

*Photo © Thomas Iversen*



## KERMIT LYNCH WINE MERCHANT

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## QUAIL WITH CHANTERELLES AND SHELL BEANS

by Christopher Lee

*Chanterelles and quail are a perfect combination of earthiness and elegance. If you can't find chanterelles, most other wild mushrooms are a good substitute. If no wild ones are available, King Trumpet (also called King Oyster) mushrooms are a terrific cultivated variety that resembles porcini in texture.*

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| 2 cups fresh shell beans<br>(about 1 ½ pounds before shelling)   | Freshly ground black pepper  |
| 1 tablespoon sea salt (approximately)  | 6–8 sprigs fresh thyme, leaves stripped<br>from stems, stems discarded |
| 2–3 shallots, peeled, thinly sliced<br>(about 3 ounces)  | 1 ounce sweet white wine,<br>such as Sauternes or Muscat               |
| 1 ounce unsalted butter  | 8 boneless quail   |
| 3 ounces olive oil   | 2 slices Bayonne ham or prosciutto,<br>cut into ½-by-1-inch strips     |
| 2 small cloves garlic, peeled, thinly sliced   | 4 tablespoons toasted coarse<br>bread crumbs tossed in                 |
| 3 cups (about 1 ½ pounds uncooked)<br>chanterelles, brushed clean, whole,<br>halved, or quartered, depending on size | 1 teaspoon olive oil   |

Bring shell beans to simmer, uncovered, in 4 cups cold water seasoned with 1 teaspoon salt. Simmer until soft, about 30 minutes. Set aside to cool in cooking liquid.

Soften shallots in 1 tablespoon butter and 1 ounce olive oil until soft. Add garlic, chanterelles, a pinch each of salt and ground pepper, and 1 teaspoon thyme leaves. Sauté mushrooms until tender. Adjust seasoning if needed. Set aside on a flat dish.

Mix remaining 2 ounces olive oil and 1 ounce sweet wine and brush quail with mixture. Season quail lightly with salt, ground pepper, and 2 tablespoons thyme leaves. Sauté quail in hot cast-iron pan until browned and crisp, turning several times while cooking. Quail are done when their legs relax. Remove quail from pan and keep warm. Tip off fat from cast-iron pan and pat dry without removing any bits on the bottom of the pan (the *fond*).

Drain liquid from shell beans and save liquid for another dish. Combine mushrooms and shell beans and warm mixture in cast-iron pan. Add to chanterelles any juices from quail. Toss in sliced ham. Place mushroom mixture on a warm serving platter and lay quail on top of mushrooms. Sprinkle the plate with toasted bread crumbs.

*Serves 4–6*



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](http://oldfashionedbutcher.com).