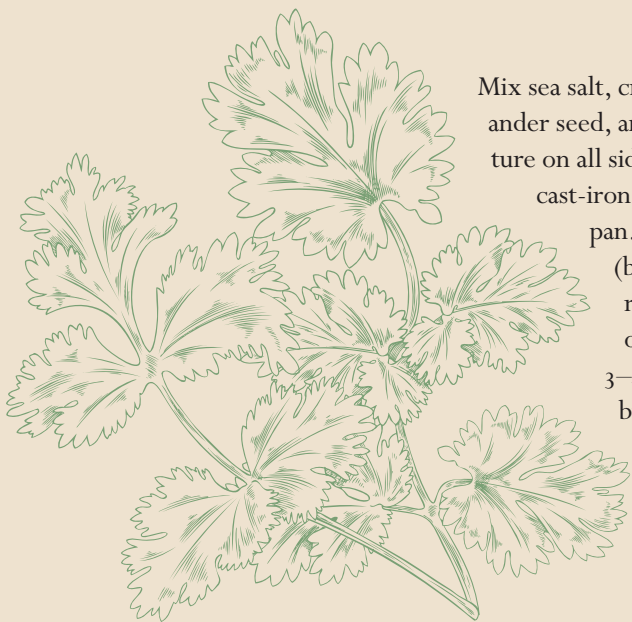


PAN-ROASTED PORK CHOPS WITH FENNEL AND CORIANDER

by Christopher Lee

In recent years, pork chops have become a premium cut of meat, especially when they come from heritage-breed pigs. I prefer chops cut from the shoulder end of the loin, with its cluster of muscles interlaced with sweet fat. (Don't be afraid; a little pork fat now and again is good for you.) They're sometimes on the bone, sometimes off. For this month's dish, ask the butcher to cut your chops 1½ inches thick. I keep a small bowl of salt seasoned with crushed fennel and coriander seed near my stove, as my go-to spice, which I call Sicilian spice. I use it to flavor many things—vegetables, fish, meats, poultry. Sometimes I add a few chili flakes to give it a bump. In any case, the flavors are wonderful with both reds from October's Club Rouge, perhaps especially the Kante Venezia Giulia Rosso.

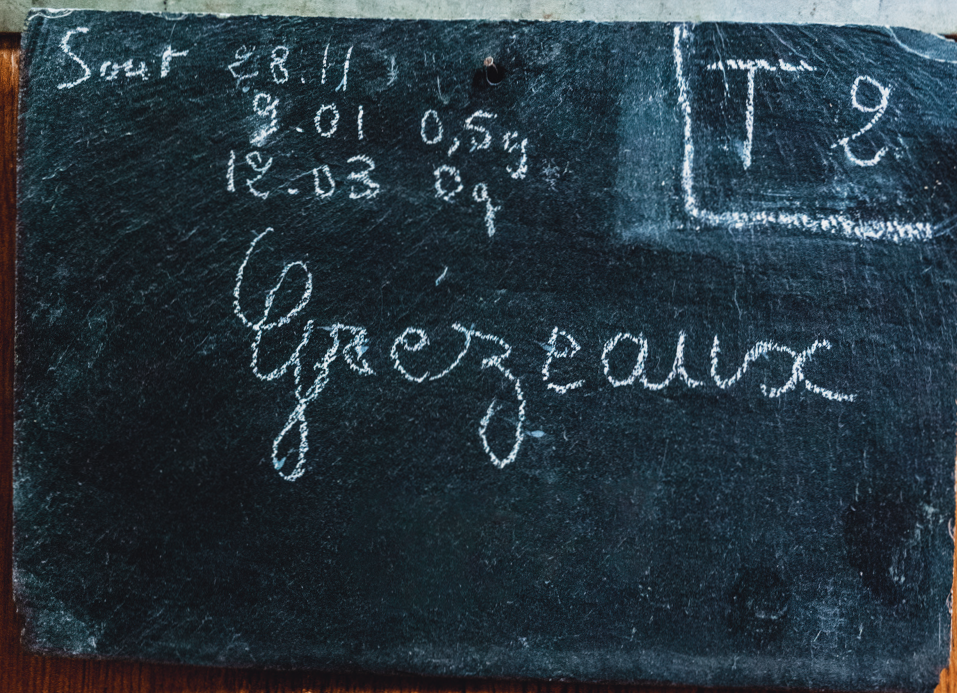
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|-------------------------------------|---|
| 1 teaspoon sea salt | 4 pork loin chops cut from the shoulder end of the loin |
| 1 teaspoon fennel seed, crushed | |
| 1 teaspoon coriander seed, crushed | 2 tablespoons grapeseed or other neutral frying oil |
| A pinch of chili flakes, if desired | |



Mix sea salt, crushed fennel seed, crushed coriander seed, and chili flakes (if using). Rub mixture on all sides of chops, including fat. Heat a cast-iron skillet over medium. Add oil to pan. Place pork chops carefully in pan (beware the splash and sputter) and reduce heat to low. Cook for a total of 18–20 minutes, turning every 3–4 minutes. Turn chops on edge briefly to brown fat. Pork chops should reach internal temperature of 155° F.

Serves 4

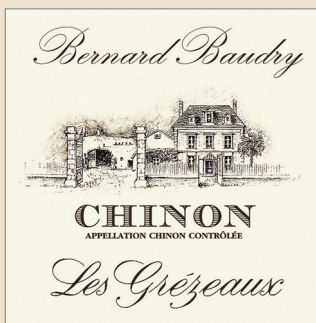
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Christopher Lee was for many years chef of Chez Panisse restaurant and owner of Eccolo restaurant in Berkeley, California.



ROUGE

2020 CHINON “LES GRÉZEAUX”
BERNARD BAUDRY

IF YOU COULD PULL BACK the topsoil of Chinon and view the land from above, you would get a beautiful mosaic of white, tan, and many shades of gold, taupe, gray, and brown. Few appellations in France have such a variegated terroir, made up of clay, yellow and white limestone, sand, and gravel. The Baudrys cultivate Cabernet Franc in all of these soil types and bottle several single-vineyard cuvées, ending up with an astonishing variety of expressions from this one grape. Les Grézeaux comes from their oldest vines—more than sixty years old—planted in gravelly alluvial soil near the Vienne River, which yield a simultaneously concentrated and silky *rouge* that is very much ready to drink today but will age beautifully over at least the next ten to fifteen years. With perfectly integrated tannins and notes of blackberries, forest floor, and stones, Les Grézeaux offers an ideal match for a lentil and mushroom shepherd’s pie or a simple roast chicken. —Tom Wolf

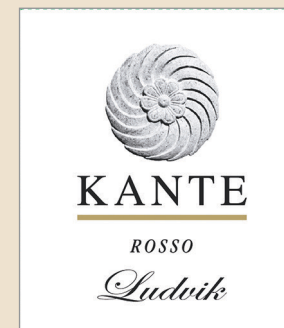


\$36.00 PER BOTTLE \$388.80 PER CASE

NV VENEZIA GIULIA ROSSO
“LUDVIK” • KANTE

NESTLED WITHIN the tiny sliver of northeastern Italy between Slovenia and the Gulf of Trieste, the rugged limestone plateau called the Carso is home to some of the country’s most distinctive wines. Edi Kante, one of the Carso’s brilliant and uncompromising *vignaioli*, mostly farms white grape varieties such as Malvasia, Vitovska, Chardonnay, and Sauvignon Blanc. But he also grows a handful of red grape varieties, namely Terrano, Pinot Nero, Cabernet Sauvignon, and Merlot, which he blends into this fresh, elegant, and fragrant multi-vintage *rosso* that serves as a great introduction to the region’s cooler-climate reds. For this bottling, Edi vinifies each variety separately in the three-story cellar he carved out of the limestone bedrock. Succulent dark fruit, floral perfume, and a dash of spice combine to form a distinctive Friulian bottling that is a match made in heaven with Chris Lee’s pork chops with fennel and coriander. —Tom Wolf

\$35.00 PER BOTTLE \$378.00 PER CASE



RIGHT
Edi Kante in his limestone cellar.
© Kante

COVER
Baudry’s Chinon “Les Grézeaux” aging in barrel.
© Gail Skoff

2020 Chinon “Les Grézeaux” Bernard Baudry	Cabernet Franc	65-year-old vines Gravel	Serve slightly cool 58–62° F Decant 1–2 hours	Blackberries, forest floor, stones Structured, concentrated, age-worthy	Drink now through 2035
NV Venezia Giulia Rosso “Ludvik” Kante	40% Pinot Nero 30% Terrano 20% Cabernet Sauvignon 10% Merlot	20-year-old vines, on average Red clay, limestone	Serve slightly cool 58–62° F Decant optional	Dark fruit, florals, spice Fresh, elegant, fragrant	Drink now through 2025

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