

ROUGE



APRIL 2019







2016 SANCERRE ROUGE DOMAINE HIPPOLYTE REVERDY

IF YOU HAVE NEVER TRIED a red wine from Sancerre, there is a likely explanation: only 10–20% of the wines from that appellation are red, even though the Sancerrois have been cultivating and vinifying Pinot Noir for centuries! In the late 1980s, Kermit asked Hippolyte's son Michel to try aging his small amount of Sancerre *rouge* in the traditional *demi-muids* and bottling it unfiltered. Michel agreed to run this experiment with the cuvées we imported, but he continued to filter his Pinot Noir for other customers. Eventually those clients tasted our unfiltered cuvée and requested this style for themselves. So, in 2003, Michel finally decided to bottle all of his reds unfiltered. One whiff of this charming, Paris-bistro Pinot Noir from Sancerre and you know you're not in Burgundy. Pure, classy fruit sing tenor without any interference from the earthy bass that often makes itself heard in Bourgogne *rouge*. This Pinot Noir is for pleasure and refreshment, not for pondering.

—Tom Wolf



\$28.00 PER BOTTLE ■ \$302.40 PER CASE

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| 2016 Sancerre <i>Rouge</i> Domaine Hippolyte Reverdy | Pinot Noir | 30-year-old vines Siliceous clay, gravelly limestone | Serve <i>slightly cool</i> 58–62° F Decant optional | Cherries, plums, strawberries Pure, classy, refreshing | Drink now through 2022 |
| 2017 Saumur Champigny “Terres Chaudes” Thierry Germain | Cabernet Franc | 45-year-old vines Clay, tuffeau limestone | Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours | Blackberries, raspberries, graphite Plush, elegant, long-lived | Drink now through 2030 |

KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitlynch.com.

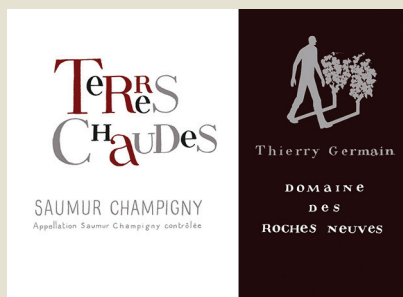
2017 SAUMUR CHAMPIGNY “TERRES CHAUDES”

THIERRY GERMAIN

SINCE HE MOVED TO SAUMUR from Saint-Émilion in the 1990s at the age of twenty-three, Thierry Germain has been on a fanatical mission to bring the Loire Valley its deserved acclaim alongside Burgundy and his native land as one of the great wine regions of the world. Early in his career, Thierry studied under the legendary Foucault brothers of Clos Rougeard, who made a bottling from the *lieu-dit* Les Poyeux. Clos Rougeard was recently sold to a French billionaire, but Thierry continues to capture the essence of Les Poyeux’s *terroir* in his own Terres Chaudes bottling. He farms the Cabernet Franc grapes biodynamically, de-stems them, ferments them in cement, and ages them on their lees in large *foudres* for one year. The result? Thierry’s reds, in general, might be the most elegant of our Loire Valley reds, and this one is no exception. Deceptively plush red and black fruit give way to grippy tannins, suggesting a long life ahead. It is perfect alongside heartier fare as well as a thrill to drink and decipher on its own.

—Tom Wolf

\$45.00 PER BOTTLE ■ \$486.00 PER CASE



Thierry Germain

WILD MUSHROOM PASTA

by Christopher Lee

*Wild mushrooms—chanterelles, black chanterelles, hedgehogs, morels, porcini—are available in many local markets. They can be expensive, but you don't need a lot of them for this pasta. You can mitigate their high price by mixing them with a few cultivated mushrooms such as cremini (the smallish brown cap mushroom) or portobellos, a larger, mature form of cremini. Both are variants of the common *Agaricus bisporus* that was first cultivated for Louis XIV in seventeenth-century France. Our small white "button" mushrooms, sometimes called champignons de Paris, appeared as a genetic aberration about a hundred years ago. If you can, spend the money on the wild ones, as they're worth it. Dried noodles—linguine, tagliatelle, fettuccine—are fine for the dish, or you can roll your own fresh noodles, which aren't hard to make (though you'll need a home-style pasta machine; models start at around \$30). I like all-yolk pasta, but if you have a recipe you prefer, use that. The dish is delicious with the superb Sancerre rouge from Reverdy.*

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| 1 ½ pounds chanterelles or mixed wild mushrooms | ½ teaspoon garlic, chopped |
| 2 ounces unsalted butter | 1 teaspoon fresh thyme, chopped |
| 1 ounce olive oil | 1 teaspoon salt |
| 1 ½ tablespoons shallots, chopped | 7 ounces dried noodles of your choice |
| | 4 tablespoons toasted bread crumbs |

Brush dirt from the mushroom caps with a pastry brush or soft cloth. Trim stems into ½-inch pieces. Slice caps ½ inch thick, leaving smaller ones whole. Heat butter and oil in wide sauté pan until bubbling. Add mushrooms, shallots, garlic, and ½ teaspoon chopped thyme. Season with salt and toss to mix. Cook uncovered over medium heat until mushrooms are wilted and fully cooked. Taste for seasoning and adjust if needed. Cook pasta al dente and toss with warm mushrooms. Place in bowls and sprinkle with bread crumbs mixed with remaining chopped thyme. *Makes 4 servings*

HOMEMADE NOODLES

- 2 cups semolina flour or "00" flour
- 16 egg yolks (large eggs)
- Water, if needed

In the center of a ceramic bowl, add yolks to flour. Knead until dough just holds together. Add a few drops of water to combine dough if crumbly. Roll pasta into not-too-thin sheets and cut into ¼-inch-wide flat noodles, or tagliatelle. Cook 3 minutes in boiling water.



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.