

## WILD SALMON WITH BEURRE ROUGE

by Christopher Lee

*Wild California salmon, with its delicate sweetness, is an incomparable, seasonal treat. Though its price has risen in recent years, it's worth a splurge. It's wonderful with beurre rouge, which has a deeper flavor than its classic cousin, beurre blanc. With its earthiness, the red wine balances the richer flavor of fish such as tuna, swordfish, and salmon. I don't strain out the shallots from beurre rouge; they add a lovely taste and texture and lend the sauce beautiful, opalescent maroon jewels. Butter sauces are quite easy to make—called mounting—if the wine is reduced sufficiently and the butter is well chilled (put it in the freezer while the wine reduces). If you can, use a European-type butter, which has a higher fat content than American butter. The dish is terrific with Gachot-Monot's Côtes de Nuits-Villages.*

- 1 cup plus 1 teaspoon young, fruity red wine
- 2 tablespoons minced shallots
- 8 ounces European-type unsalted butter,  
cut into ¼-inch slices, well chilled
- A pinch of white pepper
- 4 pieces skinless wild salmon, 4–5 ounces each
- 1 tablespoon grapeseed or other vegetable oil
- 1 teaspoon sea salt
- 2 tablespoons chives, cut into ½-inch pieces

Combine 1 cup wine and shallots in a heavy saucepan. Reduce wine over medium heat to 2 tablespoons. Off the heat, whisk in 2 pieces of butter until nearly melted. As the butter is incorporated into the sauce, continue to whisk in butter one piece at a time. If the sauce cools too much, return the saucepan to the lowest flame to warm the butter, but do not break the sauce. Move the saucepan on and off the heat to regulate the temperature. It should give off the slightest steam. When all the butter is absorbed, add white pepper and a teaspoon of fresh red wine. Set the saucepan in a warm but not hot place while you cook the fish.

Rub fish with oil, and season with salt. Heat a fry pan to medium, and place fish in pan fatty side up. Fry on one side for 5–6 minutes. Carefully turn fish over with a spatula. Fry on other side for 5–6 minutes more. Fish should be firm when pressed with your finger. Transfer to warm plates, nap fish with sauce, and sprinkle with chives. *Voilà!*

*Makes 4 servings / 1 cup sauce*



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).







## 2018 CÔTE DE NUITS-VILLAGES DOMAINE GACHOT-MONOT

**T**HE UNIQUE APPELLATION of Côte de Nuits-Villages stands out in Burgundy's intricate classification system in that it is considered a village AOC but is not itself a village. Rather, it comprises several communes in the Côte de Nuits, the subregion of Burgundy north of Beaune, home to such famed appellations as Nuits-Saint-Georges and Gevrey-Chambertin. The only Côte de Nuits-Villages we import, this bottling is a dream, not just for the deliciousness it delivers but also for the regional character that comes through in the glass. The Côte de Nuits is known for producing relatively muscular, full-flavored Pinot Noir, a trait that is faithfully borne out in Gachot-Monot's flagship bottling. For this cuvée, Damien Gachot farms eight hectares in the villages of Corgoloin and Comblanchien, just south of Nuits-Saint-Georges. The domaine hand-harvests and de-stems every last grape before aging the wine in mostly old barrels for eighteen months. The result is quint-essential Côte de Nuits: notes of red berries, earth, and spices in a broad-shouldered, but elegant glass of wine. —Tom Wolf

\$37.00 PER BOTTLE \$399.60 PER CASE



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## 2018 CROZES-HERMITAGE “TIERCEROLLES” BARRUOL / LYNCH

**L**OUIS BARRUOL is one of the rare experts of both northern and southern Rhône terroirs. Louis originally made a name for himself through his grand Gigondas cuvée, but fifteen years ago he approached Kermit to collaborate on a handful of appellations to the north, specifically in Côte-Rôtie, Hermitage, and—perhaps most ambitiously—Crozes-Hermitage. This AOC has long lived in the shadow of its more illustrious neighbor due to the fact that, decades ago, the French wine authorities expanded Crozes-Hermitage, adding large swaths of mediocre, flat terroir to the appellation, thereby ruining the reputation of the historic hillside terroir. Believing in the enduring possibilities of the great, Louis and Kermit identified some of the most promising parcels among the appellation's 1,200 hectares. They settled on vineyards north of Hermitage and just east of the Rhône River near the commune of Gervans, planted on granite hills that give the wine both strength and finesse. For Louis, what stands out about the 2018 Tiercerolles—a blend of eight *lieux-dits*—is the savory sensation in the glass, and a freshness in a region where the grapes aren't generally endowed with much acidity. The result is a truly standout Crozes: this noble, versatile, and age-worthy northern Rhône red will serve you well year-round. Pair it with dishes like steak au poivre or sautéed wild mushrooms for a perfect early-fall feast. —Tom Wolf

\$40.00 PER BOTTLE \$432.00 PER CASE



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| 2018 Côte de Nuits-Villages<br><i>Domaine Gachot-Monot</i>                            | Pinot Noir  | 40- to 45-year-old vines<br>Clay, limestone   | Serve <i>slightly cool</i><br>58–62° F<br>Decant recommended                          | Red berries, earth, spices<br>Broad-shouldered, dense, elegant                        | Drink now through 2025  |
| 2018 Crozes-Hermitage<br>“Tiercerolles”<br><i>Barruol / Lynch</i>                     | Syrah   | 40- to 45-year-old vines<br>Granite   | Serve <i>slightly cool</i><br>58–62° F<br>Decant optional                             | Blackberries, black cherries, black olives<br>Savory, earthy, fresh                   | Drink now through 2025  |

UPPER LEFT Damien Gachot. © Adriel Taquechel COVER Louis Barruol. © Louis Barruol