

ROUGE

SEPTEMBER 2019



2018 VALLE D'AOSTA "FUMIN" CHÂTEAU FEUILLET

STARING AT THE LABEL on this bottle of Fumin, you'd hardly be to blame for wondering if it came from France or Italy! "Château Feuillet": French. "Denominazione di origine protetta": Italian. "Mis en bouteille par le producteur": French. "Maurizio

Fiorano": Italian. What's going on here? Reflecting the linguistic overlap of the French-Swiss-Italian border, Château Feuillet is an Italian domaine with a French name. Nestled among the western Alps, fifty miles from where the three countries meet, this estate specializes in the region's indigenous grape varieties: Fumin, Cornalin, Petite Arvine, etc. The primary grape in this bottling is Fumin, whose name derives from *fumo*, or "smoky." Some think it's called that because the wines bear a smoky taste. Ian D'Agata, in his *Native Wine Grapes of Italy*, instead proposes that the grapes look smoky when covered in a dusty, white coating called the "bloom." In any case, the grape was almost completely removed in the 1960s due to the opinion of certain academics, who did not think it made noble enough wine. When you open this bottle, you might scream, "How could they?!" Luckily for us, a few producers saved the variety in Valle d'Aosta, and now we have supremely quaffable, distinct reds like this one. With 10% Syrah completing the blend, this *rosso* from Château Feuillet evokes dark fruit, has great acidity, and sports an irresistible texture, leaving you with a delicious, lingering finish.

—Tom Wolf

\$38.00 PER BOTTLE ■ \$410.40 PER CASE



RIGHT
Château Feuillet

COVER
Didier Larue (left)
and his son, Vivien.
Photo © Garrett Pierce



2017 SAINT-AUBIN ROUGE “LES EDUENS” DOMAINE LARUE







DISCOVERING SAINT-AUBIN in Burgundy is a little like stumbling upon an outstanding, but unknown and well-priced restaurant or jazz club tucked back in an alley along your town’s main drag. Wines from

this appellation would be as sought after as many others from the Côte de Beaune if Saint-Aubin weren’t essentially hidden behind the towering giants of Chassagne-Montrachet and Puligny-Montrachet. For Burgundy lovers on a budget, however, this is a blessing. You can still experience incredibly classy Côte d’Or reds and whites without biting off a sizable chunk of your paycheck. Even though the majority of Saint-Aubin is planted to Chardonnay, reds like Domaine Larue’s Les Eduens prove that the *terroir* here is also beautifully suited to Pinot Noir. What does “Les Eduens” mean? The Larues named this bottling after the population that lived in the region during the period of the Roman Republic (up until the first century B.C.). This medium-bodied *rouge*, with notes of freshly crushed black cherries and cranberries filtered through stones, would be sublime alongside any kind of grilled or roasted fowl. I poured a glass, grilled some maitake mushrooms, and stuffed them in a grilled cheese sandwich, which was pretty perfect, too.

—Tom Wolf

\$38.00 PER BOTTLE ■ \$410.40 PER CASE



					
2018 Valle d'Aosta "Fumin" <i>Château Feuillet</i>	90% Fumin, 10% Syrah	10- to 12-year-old vines Sandy, alluvial topsoil, granite bedrock subsoil	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, blackberries, smoke Supple, stony, textured	Drink now
2017 Saint-Aubin Rouge "Les Eduens" <i>Domaine Larue</i>	Pinot Noir	Vines planted in 1972, 1980 Limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Cranberries, black cherries, stones Medium-bodied, luscious	Drink now through 2025

KERMIT LYNCH WINE MERCHANT

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ZUCCHINI AND CORN SFORMATO

by Christopher Lee

A sfornato is a simple sort of soufflé. It is sometimes smooth-textured, sometimes chunky, sometimes light and airy, sometimes more dense. Surrounded by a garden salad, it can make a perfect lunch on a sunny day, especially if accompanied by a glass of Château Feuillet's Fumin. What a delight to drink it here in the United States.

4 tablespoons unsalted butter
4 tablespoons all-purpose flour
1 cup whole milk
Pinch of nutmeg, ground
1 clove garlic, whole
1 tablespoon olive oil
½ pound zucchini, diced
(about 3 medium zucchini)
1½ tablespoons shallot, chopped
¾ cup fresh corn kernels
(about 1 cob)

2 large eggs
¾ cup Parmesan, grated,
plus 2 tablespoons finely
grated, for dusting ramekins
2 tablespoons fine bread crumbs
1½ tablespoons crème fraîche
2 tablespoons chives or green
of scallion, chopped
¾ teaspoon sea salt
Freshly ground pepper
Pinch of cayenne



Preheat oven to 400° F.

Prepare béchamel sauce: Melt 2 tablespoons butter in a small saucepan. Whisk in flour and cook over lowest heat for 2 minutes, stirring. Heat milk to steaming and pour all at once into flour mixture. Whisk vigorously until smooth. Stir in nutmeg. Set in a warm spot.

Sauté garlic clove in 1 tablespoon each oil and butter over low heat until garlic is golden. Remove garlic and discard. Add zucchini and shallot and sauté over low heat until without color and soft enough to crush with the back of a spoon, about 10 minutes. Add corn and sauté for 1 minute. Cool mixture for a few minutes.

Combine zucchini mixture and béchamel in a large mixing bowl. Fold in remaining ingredients except Parmesan for dusting. Butter 4 six-ounce ramekins with remaining butter, dust with Parmesan, and fill each ramekin with sfornato batter to mounding. Place on a parchment-lined baking sheet and bake in center of oven for 30 minutes, rotating baking sheet halfway through for even browning. Cool for 5 minutes before unmolding and serving.

Makes 4 servings

