



CLUB ROUGE *by Anthony Lynch*

MARCH 2015

2012 CORBIÈRES “RÉSERVE LA DEMOISELLE” DOMAINE DE FONTSAINTE

La Demoiselle is undoubtedly Fontsaïnte’s pride and joy: this ancient plot contains a number of century-old Carignan vines! Blended with some Grenache and Mourvèdre, it expresses hearty, *garrigue*-inflected dark fruit that seems to jump out of the glass. A carbonic maceration, in which whole grape clusters are placed in an anaerobic environment for fifteen days, adds an exuberantly juicy liveliness that can only be described by the untranslatable French word *gourmand*. This Corbières also features seriously meaty, chewy tannins, with a balance that bestows impressive longevity in well-structured vintages like 2012. Buy a case to drink over the next decade—plus a case of Fontsaïnte’s utterly quaffable Gris de Gris rosé, when it is released—to see why the domaine is one of the most reliable sources of delicious, well-priced wines of *terroir* to be found.

\$16.95 PER BOTTLE **\$183.06** PER CASE

2009 BAROLO “CASCINA DARDI” • A. & G. FANTINO

Traditional lore in Piemonte’s Langhe hills dictates that the best sites to plant Nebbiolo are those where the snow melts first. These are generally south-facing hill-sides, where an abundance of direct sun ripens Nebbiolo to its fullest. The Bussia vineyard—and especially the Dardi subsection, home to the Fantino brothers’ holdings—undoubtedly represents one of the warmer *crus* in the Barolo zone, its steep grade and southern exposure ensuring maximum sunshine each vintage. In 2009, exceptionally hot conditions accentuated this phenomenon, producing a fruit-forward and immediately accessible Barolo. While it certainly has classic grippy tannins and firm acidity, its structure seems concealed behind the voluptuous, fleshy fruit. Farmed sustainably and vinified traditionally, this Barolo offers an ethereal perfume of flowers, smashed raspberries, and graphite. It can be held for many years, though the generous aroma and soft edges make this young Barolo hard to resist.

\$55.00 PER BOTTLE **\$594.00** PER CASE

KERMIT LYNCH WINE MERCHANT

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ABOVE *Domaine de Fontsaïnte*



PIGEON RAGÙ PASTA

by Christopher Lee

A delicious, rich pasta to accompany the Fantinos' fantastic Barolo! You may need to order the pigeons from your butcher a few days ahead of time. Get them fresh if you can. Dried noodles such as penne rigate, rigatoni, or my favorite, paccheri, are classic—and perfect!—for this recipe.

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| 4 pigeons (squabs), including giblets;
livers and hearts trimmed of fat
and veins | 2 tablespoons carrot, finely chopped |
| Sea salt | 1 tablespoon celery, finely chopped |
| ½ cup olive oil | 1 teaspoon garlic, finely chopped |
| 2 cups homemade chicken stock | 1 teaspoon rosemary, finely
chopped |
| 1 teaspoon balsamic vinegar | 7 or 8 gratings nutmeg |
| 4 tablespoons shallot, finely chopped | 2 ounces unsalted butter, softened |
| | 2 ounces grated Parmigiano |

Season squabs with sea salt and lightly brown on all sides in hot pan with 2 ounces olive oil. Roast in 400°F oven to medium-rare, about 20 minutes, and set aside. Remove breast and leg meat from bones, saving bones. Cut meat into ¼-inch pieces; set aside. Crush bones in a conical sieve, transfer to a saucepan, and cover with stock. Simmer for 40 minutes, strain through a sieve, and discard bones. Add balsamic vinegar to stock and reduce to 1 cup.

Season livers with sea salt and brown in 1 ounce olive oil to medium-rare; set aside. Season hearts and gizzards and brown in 1 ounce olive oil. Lower heat; add shallot, carrot, celery, garlic, rosemary, and nutmeg, and sauté gently for 10 minutes, stirring. Add stock to giblets and simmer until reduced to a sauce, about 25 minutes.

Chop livers to coarse texture and combine with giblets and squab meat. Stir in softened butter. Mixture should be thick but still juicy. Taste for seasoning, and adjust if needed. Cool ragù in refrigerator. Warm sauce in a shallow, wide pan. Cook noodles *al dente* in salted water, drain well, and toss with warm sauce. Sprinkle with grated Parmigiano.

Makes 8 servings

Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.