

**2013 MARSANNAY ROUGE “LES LONGEROIES”
RÉGIS BOUVIER**

Marsannay, the northernmost appellation in Burgundy’s Côte de Nuits, boasts no *premiers* or *grands crus*. In fact, it is unique among Burgundian villages, as its reputation is not for whites and reds but for a crisp rosé! Rather than wincing at the prices of more prestigious Burgundies, we suggest seeking out talented vigneron like Régis Bouvier, who has identified some of the finest sites in Marsannay for producing great whites and reds. Les Longeroies, it turns out, is a contender for promotion to *premier cru* status—a logical upgrade given the quality of its wines, hindered only by the precarious process of French bureaucracy. In Les Longeroies, Régis farms Pinot Noir vines more than fifty years old, which impart depth and complexity comparable to wines from more distinguished appellations at a far lower price. Open this dark ruby beauty today, or give it five to ten more years if you prefer.

\$34.00 PER BOTTLE \$367.20 PER CASE**2013 PATRIMONIO ROUGE • YVES LECCIA**

Corsica’s recent rise in popularity has rightfully put Patrimonio on the map for many wine drinkers, demonstrating that this great island *cru* can rival many of the finest *terroirs* of the Rhône, Provence, or Tuscany. It’s no surprise red Patrimonio should bear a resemblance to some of these wines, since it shares the Mediterranean climate and its principal grape variety, Niellucciu, is descended from Tuscan Sangiovese. Yet Patrimonio express an unmistakable Corsican essence, often in the form of resinous, smoky, herbal aromas recalling the wild brush, or maquis, that covers seemingly every bare spot on the island. Yves Leccia’s 2013 also features brambly notes of blackberry and dark cherry, a sanguine, gamey note, and chewy, leathery tannins conveying a youthful vigor. Delicious today with hearty Mediterranean cuisine, such as tomato-based dishes and wild-herb-seasoned meats, this red has an impressive capacity to age: fifteen-year-old bottles we’ve tried tasted fresh, nuanced, and ever evocative of their birthplace.

\$36.00 PER BOTTLE \$388.80 PER CASE

KERMIT LYNCH WINE MERCHANT

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BRAISED VEAL SHIN WITH OLIVES AND ROSEMARY

by Christopher Lee

A roasted whole veal shin set on the table in its cooking vessel is a wonderful thing to behold. Ask your butcher for a veal shin, or foreshank, knuckle removed, and ask for the meat to be trimmed back from the top of the shin, scraping down along the bone about 4 inches to expose the shank. Alternatively, you can trim it yourself—it's not hard to do. During cooking the meat will retract, exposing the bone and marrow inside. An added delight of this dish is spooning the marrow from inside the bone and smearing it onto toasted bread, or into the sauce. Salt the shin a day ahead and refrigerate overnight. Choose olives that have their pits—the flavor is quite different: deeper, nuttier, sharper. I like Moroccan salt-cured beldi olives; Castelvetro, Nyon, and Lucques are very good, too. Whether they're black or green is up to you. The shin will require about 4 hours' cooking time, perhaps a little more, so plan well ahead. I like to cook mine in a copper pot on top of the stove, but it can be braised in the oven to great success.

- 1 veal shin, about 4 pounds, knuckle removed,
trimmed as described above, salted a day ahead
- Sea salt
- 1 cup olive oil
- 2 ounces unsalted butter
- 2 cups white wine
- 2 cups olives with pits
- 8 sprigs rosemary, stripped from stems
- 6 salt-packed anchovy fillets, well rinsed

Brown shin over low heat in $\frac{1}{4}$ cup olive oil and 2 ounces butter, turning on all sides. Remove shin, and tip most of fat out of pan. Return shin to pan. Pour $\frac{1}{4}$ cup white wine over shin, cover, and bring to lowest simmer. Cook for about 2 hours, pouring $\frac{1}{4}$ cup wine over shin every 20 or 25 minutes, basting with olive oil and pan juices throughout, and turning shin occasionally in pan. After 2 hours, add olives, rosemary, and anchovy to pan. Cover and continue cooking for another $1\frac{1}{2}$ to 2 hours, adding wine and continuing to baste. When done, meat should be tender but not spoon-soft. Remove shin from pan, add $\frac{1}{4}$ cup water to pan, turn up heat, and scrape all the goodies from the bottom of the pan. Serve shin with pan sauce, marrow spoons, and toasted bread.

Serves 4–6