



CLUB ROUGE *by Anthony Lynch*

MARCH 2018

2015 TERRASSES DU LARZAC • LES VIGNES OUBLIÉES

The Terrasses du Larzac appellation is not especially well known, having only gained official recognition in 2005. And yet these vineyards in the northern Languedoc, perched up in the foothills of the Cévennes mountain range, offer fascinating conditions for winemaking, which producers such as Jean-Baptiste Granier of Les Vignes Oubliées are keen to exploit. At significant elevation, his parcels benefit from cool mountain winds and more rainfall than in the extremely hot and arid low-lying zones to the south; these conditions preserve a certain ethereal quality in this concentrated blend of old-vine Grenache, Syrah, and Carignan. Today, via organic farming and traditional methods in the cellar like native yeast fermentations and aging in neutral wood, he crafts small quantities of this red that marries southern power with northern elegance. A fine example of what can be achieved in the Terrasses du Larzac, this cuvée offers balanced, earthy pleasure today and will develop further in bottle for at least a decade.

\$29.00 PER BOTTLE \$313.20 PER CASE

2015 GIGONDAS “LES RACINES” DOMAINE LES PALLIÈRES

Gigondas, in the southern Rhône Valley, is home to fine Grenache-based wines of its own. A little ways outside of the old Roman town center lies Domaine Les Pallières, a historic estate blessed with some of the best vineyards in the appellation. Facing north and creeping up wooded slopes beneath the Dentelles de Montmirail—one of southern France’s most stunning rock formations—the vines enjoy a long, sunny growing season as well as the influence of the wonderfully fragrant *garigue* herbs that grow wild in the clay and limestone soils. The cuvée Racines features all the oldest vines on the property, many of which are over one hundred years old. They naturally give very low yields, producing a deep, rich, and generously aromatic wine. This 2015 is already delicious with black cherry, *régisse*, and dried herb suggestions, and it will continue to improve for many years.

\$40.00 PER BOTTLE \$432.00 PER CASE

KERMIT LYNCH WINE MERCHANT

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POT-AU-FEU

by Christopher Lee

Chef Raymond Blanc describes pot-au-feu (which dates back to the seventeenth century) as the quintessence of French family cuisine, the most celebrated dish in France, one that honors the tables of the rich and poor alike. The rustic meats cook for a long time, but the preparation is easy, the result deeply flavorful. Though the ingredients are cooked all together, the broth—perfumed with nutmeg or other sweet spices—was traditionally served apart, followed by a platter of the meats and vegetables. Nowadays, the dish is often sent to table as a one-pot stew. Salting the meats a day ahead deepens their flavor.

6–8 oxtails, 2–3 inches in diameter
1½-pound piece beef brisket from
the thicker end, trimmed,
leaving on ⅛ inch fat
2 tablespoons sea or kosher salt

Bouquet garni: 2 parsley sprigs,
1 bay leaf, and 1 thyme sprig,
tied inside in a few green
outer leek leaves

Spice sachet: 1 tablespoon pepper-
corns, 3–4 cloves, 3–4 allspice
berries, 1-inch piece cinnamon,
and 1 bay leaf, all put in a
cheesecloth sachet

3–4 simple sausages, such as
Toulouse or garlic sausage
1 teaspoon vegetable oil
Six 1½-inch pieces marrow bone,
outside surfaces scraped clean
2 large carrots, peeled, cut in
1-inch lengths
8 baby turnips, ½ inch of stem
left on, cut in half
2–3 small leeks, cut in 1-inch
lengths
8 small red creamer potatoes,
1½ inches in diameter
8 small crusts of bread, dry toasted

Salt oxtails and brisket and refrigerate overnight in a covered container. Next day, place oxtails, brisket, bouquet garni, and spice sachet in a wide pot. Cover with water and bring to a simmer. Cook slowly with lid ajar until meats are tender, about 3½ hours, adding water as needed to keep meats submerged. Brown sausages in oil in a fry pan, cut in half, and add sausages, marrow bones, and vegetables to pot. Cook 30–35 minutes over lowest heat, lid ajar, until vegetables are fork-tender. Discard bouquet garni and sachet. Degrease pot and adjust saltiness of broth to taste. Serve in large, warm soup bowls, with Dijon mustard and horseradish on the side. Smear the marrow on the toasted bread. Yum!

Serves 6–8

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.