



CLUB ROUGE *by Anthony Lynch*

MAY 2018

2015 LALANDE DE POMEROL CHÂTEAU BELLES-GRAVES

A “satellite appellation” to the noble Pomerol AOC, Lalande de Pomerol produces reds that, at their best, mimic Pomerol’s robust, earthy flavors at a fraction of the price. While there is more variation in *terroir* within the two appellations than between them, Lalande tends to have more gravel and sand compared to Pomerol’s heavier clay soils. Château Belles-Graves is named after the abundant gravel in its vineyards, which is notorious for holding the sun’s heat into the night. This helps the grapes (Merlot with a bit of Cabernet Franc) ripen early, giving generous wines dominated by ripe black fruit with very supple, approachable tannins. This does not preclude them from aging: this Lalande can easily be held for ten or twenty years, developing a deep complexity and aromas of black truffle and leather. Fine Bordeaux need not cost a fortune, nor does it need decades of bottle age to be delicious.

\$36.00 PER BOTTLE **\$388.80** PER CASE

2015 MARSANNAY “LES LONGEROIES” RÉGIS BOUVIER

The northernmost village in Burgundy’s Côte de Nuits is by no means its most esteemed. Marsannay, which has the distinction of being the only Burgundian appellation to produce wines in all three colors, does not share the prestige of Gevrey or Vosne to the south. But to assume that Marsannay cannot produce great wines would be a huge mistake: on the contrary, its *terroir* offers serious potential, and wines from top growers provide excellent value—a rarity today in Burgundy. Régis Bouvier owns land in some of Marsannay’s top parcels, including Les Longeroies, where his oldest vines are situated. This vineyard yields deep, powerful wines with chewy tannins and hints of wild berries, game, and smoke. A Marsannay like this, from a superb year like 2015, offers loads of pleasure in its youth, but will also age and improve for at least fifteen years.

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KERMIT LYNCH WINE MERCHANT

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ABOVE *The gravelly soils at Château Belles-Graves* Photo © Steve Waters



SCALLOPS WRAPPED WITH PROSCIUTTO

by Christopher Lee

In French cooking, there's a seminal book from 1903. In it, Auguste Escoffier not only set forth the entire repertoire of classical French cooking but also defined the structure of the professional kitchen, a system that continues to this day, with chefs at the top and commis chefs at the bottom. As a result, modern or innovative recipes are often looked on with great suspicion by the French cooking world. Still, some recipes have rightfully made it into the repertoire despite the opposition—this dish is one of them. A nuanced balance is struck between the assertiveness of the prosciutto and the suavity of the red wine butter sauce. The pairing of red wine with fish or shellfish isn't new—for example, matelote, essentially the same dish as coq au vin but made with fresh river fish, is a Burgundian classic originating in the late eighteenth century. It combines red wine with freshwater pike, mushrooms, croutons, and bacon in the form of lardons. Like these scallops, it needs an elegant, full-bodied red wine, such as the Marsannay, to accompany it.

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| 12 fresh sea scallops, foot removed | ½ dried bay leaf |
| 1 teaspoon sea salt | 4 ounces unsalted butter, cut into ½-inch cubes, chilled in refrigerator |
| 2 or 3 fresh grinds of black pepper | Grapeseed or other light oil for frying |
| 3 or 4 thin slices of prosciutto | 4 tablespoons <i>fines herbes</i> : parsley, tarragon, chives, and chervil |
| 1 cup fruity red wine | |
| 2 shallots, diced | |

Season scallops lightly with salt and pepper. Trim the prosciutto into strips approximately the width of the scallops. Wrap each scallop around its periphery with a strip of prosciutto; do not overlap the prosciutto heavily.

In a shallow saucepan, combine the red wine, shallots, and bay leaf and reduce to 2 ounces. Over the lowest flame, whisk cold butter a couple of cubes at a time into the warm wine reduction to build the sauce. Set sauce aside in a warm spot, but not over a flame—it will break. Fry the scallops in a thin film of oil, 4–5 minutes each side, turning to brown evenly. Arrange scallops on warm plates. Stir herbs into sauce and nap scallops with sauce. Serves 4