



CLUB ROUGE *by Anthony Lynch*

OCTOBER 2015

2011 LALANDE DE POMEROL CHÂTEAU BELLES-GRAVES

Lalande de Pomerol has much in common with its more distinguished neighbor, Pomerol. In fact, a well-made Lalande can offer exceptional quality—without the Pomerol price tag. With the area’s mosaic of different soils and subtle changes in slope and aspect, there is more variation within either appellation than between the two. This plethora of micro-*terroirs* is what gives each château’s wine a unique signature. At Belles-Graves, it’s all about the gravel: you feel it crunching under your feet when you step out of the car, you see it in the vineyards, and you taste it in the wine. These small stones conserve the day’s heat, allowing the fruit—Merlot with a touch of Cabernet Franc—to ripen fully each year. This gives Belles-Graves a plump roundness on the palate and a silky façade to the muscular spine concealed within. Rich and powerful yet delicate and refined, this 2011 can be enjoyed now and for many years to come.

\$32.00 PER BOTTLE **\$345.60 PER CASE**

2006 CÔTE-DE-BROUILLY • NICOLE CHANRION

This selection comes straight from Nicole Chanrion’s cellar at the foot of Mont Brouilly in the Beaujolais. Nicole, who took over the small family winery from her father in 1988, crafts an authentic, soulful Côte-de-Brouilly from the schist slopes of this extinct volcano. It all starts in the vineyard, where she works Gamay vines more than fifty years old planted at traditional high density. The low yields obtained from these rocky parcels are essential to producing concentrated wines, granting excellent cellaring potential in balanced vintages like 2006. Fermented via carbonic maceration and aged in massive, century-old oak *foudres*, this wine exudes loads of early-drinking charm, but after almost a decade in bottle, a different beast has emerged. Earthy herbs and spices with hints of blood orange and game dominate, while the crunchy schist minerality holds it all together. A testament to the aging potential of great *cru* Beaujolais, Chanrion’s red is not to be taken lightly.

\$40.00 PER BOTTLE **\$432.00 PER CASE**

KERMIT LYNCH WINE MERCHANT

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ABOVE Merlot at Château Belles-Graves



TUSCAN CHICKEN LIVER PASTE

by Christopher Lee

This recipe is just right as an appetizer before your summer grill. You can make it a few days ahead, if you keep it well covered with duck fat or lard, or sealed in a wire bale top jar. Spread on warm toast, it's heavenly. If you're feeling gourmandish, you can use duck livers, but they require more care in the cooking and can easily be overcooked. Chicken livers are fantastically convenient, cheap, and delicious.

- 1 pound fresh chicken livers, cleaned of veins
- 2 ounces olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon white wine
- 2 large shallots, peeled, thinly sliced
- 2 tablespoons unsalted butter
- 1 tablespoon tomato paste
- 1 teaspoon anchovy paste
- 3 tablespoons salted capers, soaked, coarsely chopped
- 1 tablespoon parsley, chopped
- 1 teaspoon aged balsamic vinegar
- A few turns coarse black pepper

Brown livers in batches in 1 tablespoon olive oil to medium rare; transfer to a flat dish to cool slightly. Deglaze pan with balsamic vinegar and white wine. Soften shallots in 1 tablespoon olive oil and add to livers. Add butter, tomato paste, and anchovy paste to livers. Pulse in a food processor (or go old school, and chop by hand) to a coarse paste. Add chopped capers, parsley, aged balsamic, and the turns of black pepper to liver paste. Mix well. Serve on toasted country bread while still warm.

Makes 2 cups