

GRILLED SUMMER VEGETABLE SALAD WITH ROSEMARY VINAIGRETTE

by Georgeanne Brennan

Marcel, my neighbor in Provence, was a market grower. His bit of land, deep in the interior of Provence, carved out of scrubby oak and garrigue, with heavy, red clay soil was perfectly kept and abundant. Often on a summer morning, I'd find a stack of vegetables outside my front door, and this salad was one of my favorite dishes to make with them. Although Corsica is a long way from Provence, the wild land is not dissimilar, and the Cru des Agriate reminds me of Marcel and those vegetables with every sip.

This dish is best left to stand for at least half an hour before serving to allow the vegetables to absorb the flavors of the vinaigrette. Serve as a first course or to accompany the main course.

- | | |
|--|------------------------------------|
| ¼ cup extra-virgin olive oil | 1 red bell pepper, cut lengthwise |
| 2 3-inch sprigs of rosemary | into quarters |
| ½ eggplant, cut lengthwise into
½-inch-thick slices | 1 clove garlic, crushed and minced |
| 1 medium zucchini, cut lengthwise
into generous ¼-inch-thick slices | ½ teaspoon sea salt |
| | 1 teaspoon red wine vinegar |

In a small saucepan over medium heat, gently warm 2 tablespoons of the olive oil with the rosemary sprigs. When the oil is warm, only 1 or 2 minutes, turn off the heat and let the oil and rosemary steep for 15 minutes. Remove the rosemary and set aside.

Place the sliced vegetables in a shallow baking dish with the minced garlic and pour over them the remaining 2 tablespoons of olive oil. Sprinkle with half the salt and turn several times. This can be done up to 1 hour before grilling.

Preheat a gas grill or prepare a charcoal grill fitted with a vegetable grill pan. Alternatively, use a stove-top grill pan and heat over medium-high heat.

When the grill of choice is hot, add the vegetables in a single layer. Cook until slightly charred and soft when pierced with a fork. Some may be done sooner than others, and these can be removed while continuing to grill the others.

Place all the grilled vegetables on a serving platter, arranging them lengthwise, and let cool for 10 to 15 minutes.

While the vegetables are cooling, in a small bowl, combine the infused olive oil, the vinegar, a few bits of garlic from the vegetables, and the remaining ¼ teaspoon of salt and whisk together to make the vinaigrette. Pour over the still-warm vegetables and let stand for 30 minutes before serving. Garnish the platter with the reserved rosemary.

Serves 4



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.

JULY 2025

ROUGH



2021 PATRIMONIO ROUGE “CRU DES AGRIATE”
DOMAINE GIACOMETTI

AFTER A RECENT TASTING AT Domaine Giacometti in Corsica’s Agriates Desert, a KLWM delegation had almost reached the end of the long, steep dirt road leading away from the domaine when the tiny Citroën’s right front tire popped. The car’s laughably small trunk had no spare, there was no cell signal to be found in this corner of the desert, and vigneron Simon Giacometti—who fixes tractor tires himself—confirmed this was a lost cause when he arrived to inspect the damage. An hour later, a tow truck appeared and hauled the Citroën to Saint-Florent, a quaint seaside town half an hour away, and eventually all was well again, but this ordeal illustrated some of the hurdles of making and importing wine from the rugged and windswept Agriates Desert. Every time you taste the Giacometti family’s range of Corsican beauties, though, you realize right away why this unexpectedly great wine terroir is worth all the trouble. Named for the desert where the family set up shop four decades ago, their Patrimonio rouge Cru des Agriate is like an iron fist in a velvet glove. At once succulent, soulful, and chiseled, it’s a singular expression of this unique land and counts among the best values in our portfolio. —Tom Wolf

\$26.00 PER BOTTLE \$280.80 PER CASE



ABOVE Simon Giacometti. © Joanie Bonfiglio







COVER The rugged terroir of Domaine Giacometti in Corsica’s Agriates Desert. © Joanie Bonfiglio

2023 CÔTE DE NUITS-VILLAGES
DOMAINE GACHOT-MONOT

MUCH GETS MADE ABOUT Burgundy’s granular terroir differences, between, say, one parcel of vines and the neighboring one across the street or up the hill. These contrasts often get spoken about in the context of *premiers* and *grands crus*, but the region’s devotion to terroir is so pervasive that the best vignerons are able to find something specific and alluring to express even in their village and regional bottlings. Take Damien Gachot’s Côte de Nuits-Villages, for instance. It’s not simply a charming Burgundy Pinot Noir with a few vague Côtes de Nuits traits. With its impressive muscle, dark fruit, and density, this is pure and unmistakable Côtes de Nuits that just happens to be delicious and approachable, too. Open this bottle alongside a grilled ribeye or seared duck breast for an epic summer feast. —Tom Wolf

Pairs well with a grilled ribeye, seared duck breast, or creamy polenta topped with mushrooms.

\$47.00 PER BOTTLE \$507.60 PER CASE

						
2021 Patrimonio Rouge “Cru des Agriate” <i>Domaine Giacometti</i>	97% Niellucciu, 3% Grenache	10- to 45-year-old vines Clay, granite	Serve <i>slightly cool</i> 58–62°F Decant recommended	Cranberries, blackberries, herbs Succulent, soulful, chiseled	Drink now through 2032	
2023 Côte de Nuits-Villages <i>Domaine Gachot-Monot</i>	Pinot Noir	40- to 45-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62°F Decant recommended	Blackberries, black cherries, black olives Dense, muscular, velvety	Drink now through 2030	

KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitylynch.com.