



CLUB ROUGE by Anthony Lynch SEPTEMBER 2015

2014 CÔTES-DU-RHÔNE “POIGNÉE DE RAISINS” DOMAINE GRAMENON

A young-vine Grenache produced naturally and released early, this atypical Côtes-du-Rhône is designed specifically to quench thirst while showcasing the scrumptious flavor of fermented biodynamic grapes. The domaine’s organic approach to viticulture and nonintervention in the cellar may strike some as rebellious, yet the Gramenons humbly point out that “thirty years ago, we called that ‘working normally!’” In a landscape dominated by mass-market, technological Côtes-du-Rhône, however, these wines are anything but normal. Hand-harvesting, native yeast fermentations, *élevage* without any new oak, and negligible doses of sulfur are just a few of the factors that make Gramenon’s wines alive, expressive, and difficult to stop drinking. Serve this one cool, from a carafe, with a plain old burger—generously seasoned with *herbes de Provence*.

\$26.00 PER BOTTLE **\$280.80** PER CASE

2012 CHINON “CLOS DU CHÊNE VERT” • JOGUET

Monks first planted Cabernet Franc vines on this well-exposed chalky slope in the eleventh century, making Clos du Chêne Vert one of Chinon’s oldest parcels. Charles Joguet acquired the land by auction and was left with the laborious task of clearing and replanting the overgrown, untended hillside. In 1988 Kermit wrote, “Le Chêne Vert, once the vines are of sufficient age, will produce Joguet’s finest wine.” Today, the vines are more than thirty-five years old, and that statement has proven true. The wine has appropriate magnitude for such a storied vineyard, expressing this legendary site with intensity and refinement. Raised eighteen months in used barrels, this is a thick, profound Chinon that will evolve much like a great Bordeaux growth. While you can definitely appreciate the 2012 now—ideally, after patiently decanting it and serving with a rare cut of steak—several years in the cellar will bring out its full potential.

\$49.00 PER BOTTLE **\$529.20** PER CASE

KERMIT LYNCH WINE MERCHANT

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RABBIT RILLETTES

by Christopher Lee

This is a yummy little treat. Rillettes are typically made from duck, pork, or rabbit, though I recently had fabulous “rillettes” of smoked trout in New York. You’ll need four days to finish the rillettes—one for salting, one for cooking, and two for curing—so plan ahead! The spicing is subtle, and sweet. Drink with it the 2014 Côte-du-Rhône “Poignée de Raisins.”

1 rabbit, about 4 pounds,
cut into 6 pieces
2 tablespoons sea salt
1 teaspoon black peppercorns
2 pinches dried thyme
1 small bay leaf, crushed
2 cloves garlic, peeled and crushed
with a knife

½ cup white wine
1 pound lard
Four-spice: pepper (4 black
peppercorns, 1 allspice berry),
1 clove, 2 gratings of nutmeg,
pinch of powdered ginger, ground
and mixed
½ teaspoon Cognac or Armagnac

Pull fat from carcass. Coarsely chop fat, cover, and store in refrigerator. Mix sea salt, peppercorns, thyme, and bay. Rub rabbit with mixture. Add garlic cloves, cover, and refrigerate.

Next day, place rabbit in pan with wine, bring to a simmer, and cook until wine nearly evaporates. Add rabbit fat and lard, bring to a simmer over lowest heat, and cook with lid ajar for 2 hours, stirring occasionally. When meat falls from the bone, remove rabbit from fat. Pour fat through a strainer into a tall, clear container (a large measuring cup works well). Decant fat from liquid and sediment; save 3 ounces of fat for sealing; discard liquid and sediment. Carefully pick out all the bones from meat—there are many small ones. Using two forks, shred rabbit meat. Season with four-spice and Cognac. Add equal amount of fat to meat; cool until fat begins to set. Mix to make a thick paste; there should be no liquid fat.

With a spoon, press rillettes into terrine or preserving jars, making sure no air bubbles remain. Chill rillettes until set, about 3 hours. Smooth top of terrine or pots with a soup spoon moistened under warm water. Cover surface with ¼ inch of warmed fat; make sure meat is completely covered. Cure in fridge for 2 days. Serve on warm, toasted country bread rubbed lightly with a garlic clove.

Serves 6

Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.