



## CLUB ROUGE *by Anthony Lynch* SEPTEMBER 2016

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### 2014 MARANGES 1ER CRU “LA FUSSIÈRE” JEAN-CLAUDE REGNAUDOT ET FILS

Pour a glass of this Maranges, from the Côte de Beaune’s southernmost appellation, and check out the color: you’ll find a remarkably dark, opaque shade of Pinot Noir, unusually deep for a grape known for its delicacy. Maranges has a reputation for producing some of Burgundy’s most structured reds, erring more on the firm and rustic side compared to the seductive, velvety Pinot Noirs grown elsewhere in the region. Didier Regnaudot is keen on preserving this local tradition, proudly farming some of the village’s top vineyard sites to craft wines true to their *terroir* and loaded with Burgundian soul. His holdings in La Fussièrre, one of the seven *premiers crus* in Maranges, consist of very old vines that yield an explosive wine with suggestions of crunchy dark fruit and peppery spice. A bargain buy in the world of red Burgundy, it can be opened now or cellared for several years.

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

### 2014 CROZES-HERMITAGE “LES TIERCEROLLES” BARRUOL / LYNCH

At its best, fine Crozes can show similarities with the great wines of Hermitage, offering excellent value for a terrific expression of Syrah. *Terroir* is key: originally a small denomination designating quality vineyards around the hill of Hermitage, Crozes underwent considerable expansion to accommodate for a greater surface area of flatter, less remarkable land. This cuvée of Crozes, crafted by northern Rhône expert Louis Barruol and blended by Kermit for your enjoyment, is sourced from the appellation’s rare hillsides, and it tastes like it. The exposure allows for good ripening, giving those classic aromas of black fruit along with roasted spices and game. The soil (granite, rather than the less desirable clay found in the flatlands) provides a serious backbone—chew on that tannin! A Crozes like this could certainly pass for good Hermitage, with one distinction: it is ready to drink today. No need to wait—fire up the grill and pull that cork!

**\$35.00 PER BOTTLE**      **\$378.00 PER CASE**

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## KERMIT LYNCH WINE MERCHANT

To re-order 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 [winedclub@kermitylynch.com](mailto:winedclub@kermitylynch.com).

# MERGUEZ SAUSAGES

by Christopher Lee

*Merguez are a spicy Moroccan lamb sausage served with eggs and tomatoes in the morning; in sandwiches with greens and yogurt at midday; with fragrant, handmade couscous in the evening; and even stuffed into pastries sprinkled with powdered sugar for special occasions. Merguez are picnic food in the South of France, in Nice and Marseille, whose communities of Muslim émigrés demand such delights. They're also found in Paris and other cosmopolitan cities, where folks revel in foods from home, sometimes far away.*

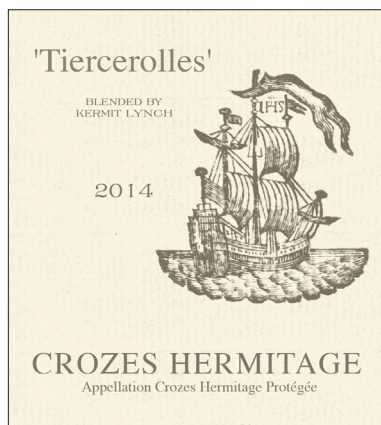
*If you're a home sausage maker, stuff them into lamb casings. If you're not, season ground meat from your butcher (ask him or her to use a ¼-inch plate) in the specified proportions and form patties for the frying pan.*

1¾ pounds lamb shoulder or leg,  
ground as described above  
¼ pound lamb fat, ground as above  
2 teaspoons sea salt  
1 teaspoon black peppercorns,  
ground  
1 teaspoon cayenne pepper  
2 teaspoons cumin seed,  
coarsely ground

2 teaspoons fennel seed, ground  
1 tablespoon sweet paprika  
1 teaspoon smoked paprika  
or *pimentón*  
½ teaspoon cinnamon, ground  
2 teaspoons chili paste or *harissa*  
2 tablespoons garlic, pounded to  
a paste with a mortar and pestle  
2 ounces olive oil

Mix all ingredients well by hand or in a mixer with dough paddle at low speed for about 1 minute, until meat binds together firmly. Stuff into lamb casings or form into flattened patties about 2½ inches in diameter and 1 inch high (or into cylinders about 3 inches long and 1 inch in diameter). Grill over a wood fire, or fry in olive oil over medium heat in a cast-iron skillet for 8–10 minutes until fully cooked.

*Makes about 20 small sausages*



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*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](http://oldfashionedbutcher.com).*