

# ADVENTURES CLUB

by Anthony Lynch • APRIL 2014

## 2011 CASSIS • CLOS STE. MAGDELEINE

Upon viewing the vineyards at Clos Ste. Magdeleine, just outside the charming Provençal port town of Cassis, the first thing you're likely to feel is jaw-dropping awe, stupefaction at the idea that Earth is capable of giving the human eye such a divine sight. Your second sentiment, as you gaze at the rows of vines that tower above the glistening Mediterranean from majestic perpendicular cliffs: the wine *must* be good. Indeed, all the elements come together for great white wine production in Cassis' peaceful little enclave east of bustling Marseille: the sun shines year-round, sea breezes cool the grapes for steady ripening, and the unforgiving mistral frequently blows through the vineyards to keep the fruit dry and healthy following rainstorms. This little paradise and its limestone soils are perfect for Marsanne and a supporting cast of local varietals, creating a fresh and ample white that seamlessly reflects Cassis' beautiful *terroir*.



**\$32.00** PER BOTTLE

**\$345.60** PER CASE

## 2012 VIN DE PAYS DE VAUCLUSE ROUGE SELECTED BY KERMIT LYNCH

The Leydier family at Domaine de Durban is best known for their luscious Muscat de Beaufort-de-Venise, but they have proven to be equally competent at producing red wine, as evidenced by their bottlings of Gigondas and Beaufort-de-Venise. When Kermit found out the Leydiers had additional holdings just outside the Côtes-du-Rhône AOC, he saw a great opportunity to create a value-driven everyday red and white that showcase the family's winemaking talents. The Vacluse *rouge* blend, fermented by carbonic maceration and aged in cement tanks, is characterized by an accessible structure with supple fruit and juicy berry aromas—ideal for a casual weekday night, but appropriate for pretty much any occasion. Its versatility and budget price—not to mention downright drinkability—suggest that it's always a good idea to have an extra bottle on hand.

**\$11.00** PER BOTTLE

**\$118.80** PER CASE

## 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 [wineclub@kermitylynch.com](mailto:wineclub@kermitylynch.com).

# CHICKEN BREAST STUFFED WITH GARLIC BUTTER

by Christopher Lee

*This recipe is an elaboration of the two-hundred-year-old dish Chicken Kiev—by one account said to have originated in Moscow—that later became the favorite restaurant dish of Ukraine. Another story describes it as an eighteenth-century French invention. Either way, it hasn't changed in a very long time, apart from the addition of garlic and parsley (and sometimes other less familiar ingredients) to the butter; the original iteration calls for butter only. The sexiness is the molten butter oozing from the breast when you first cut into it.*

- 4 ounces softened, unsalted butter
- 1 garlic clove
- 1 teaspoon sea salt
- 2 tablespoons parsley, finely chopped
- 4 skinless chicken breasts, first wing joint attached
- 1 cup flour, mixed with 1 teaspoon sea salt
- 4 whole eggs, beaten
- 2 cups fresh bread crumbs or panko
- 2–3 cups clarified butter

Mash the garlic to a paste with the salt in a mortar and pestle. Mix the garlic and chopped parsley into the butter. Inside a piece of plastic wrap, form butter into a flattened cylinder about  $\frac{3}{4}$  inch in diameter and freeze for 2 hours.

For each chicken breast, remove the tenderloin and lay it inside a sheet of plastic. Pound it to  $\frac{1}{8}$ -inch thickness with a meat mallet, if you have one, or use the back of a small sauce or frying pan; be careful not to cut through the tender with the edge of the pan. Lay the breast on a cutting board. With a small knife, enter just behind the wing joint and cut a pocket in the breast parallel to the board; be careful not to cut through the breast. Insert a 2-inch piece of frozen butter into the pocket and squeeze the pocket closed. Press the flattened tenderloin onto the breast, sealing the slit. Gently dredge the breasts in the flour and dust off the excess. Dip breasts in egg to coat and shake off the excess. Dredge breasts in the bread crumbs, covering all sides. Chill for 2 hours minimum.

Heat clarified butter in a frying pan, and when moderately hot, lay the breasts tenderloin side upward in the butter. Lower the heat and cook about 18 minutes total, turning once at about 10 minutes, when the bottom crumbs are golden. Use enough butter so it comes halfway up the breasts or you will have an uncooked edge. Drain gently on a paper towel or cloth. Sprinkle lightly with salt and serve with a slice of lemon.

*Serves 4*