

ADVENTURES CLUB

by Anthony Lynch • JULY 2016

2011 ROYAL SEYSSEL • LAMBERT DE SEYSSEL

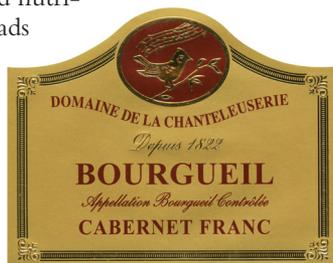
In the Alps of Savoie, the town of Seyssel is home to a long tradition of sparkling wine production. Its local grape varieties, Altesse and Molette, are ideally suited to the mountainous limestone *terroir*, giving a refreshing *vin mousseux* of character and nuance at a fraction of the price of Champagne. Seyssel's sparkling wines must be produced in the *méthode traditionnelle* and aged for at least nine months before disgorgement; the Royal from Lambert is aged on its lees for three whole years. This provides a delightful richness of flavor, fine bead, and unrivaled aromatics. Floral notes dominate—iris, violet, and alpine wildflowers come to mind—while the succulent texture recalls fleshy white fruits. At five years of age, secondary notes like honey, brown sugar, and an inviting muskiness have also emerged. A tasty treat all on its own, this unusual dry sparkler will stand up to pretty much anything you put on the table.

\$24.00 PER BOTTLE **\$259.20 PER CASE**

2014 BOURGUEIL “CUVÉE BEAUVAIS” DOMAINE DE LA CHANTELEUSERIE

At Domaine de la Chanteleuserie, in the Loire Valley's Bourgueil appellation, it's all about the *tuffeau*. This chalky limestone, pervasive in the region, is the key to growing and aging fine Cabernet Franc. Thierry Boucard represents the seventh generation to farm the family holdings at Chanteleuserie, which include some of Bourgueil's finest sites. The Beauvais vineyard has perfect southern exposure, with clay and stones over a thick layer of *tuffeau*—an ideal *terroir* to produce a full-bodied, age-worthy red. Like a sponge, the chalk holds moisture to nurture the vines even during times of drought, while its porous quality provides good drainage while allowing the roots to probe deeply for hydration and nutrients. This Bourgueil is terrific young, expressing loads of delicious varietal fruit that hints at brambly berries, along with a sprinkle of peppery spice. Nonetheless, its chalky tannins imbue it with exceptional longevity; the domaine's deep, cool cellars, dug out of *tuffeau*, still hold ancient bottles from decades past.

\$18.00 PER BOTTLE **\$194.40 PER CASE**



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CHICKEN GIBLET RISOTTO

by Christopher Lee

½ pound chicken hearts
½ pound chicken gizzards
1 tablespoon sea salt
8 ounces unsalted butter, cut in ½-inch slices
7 cups light chicken stock
½ pound chicken livers, fat and veins trimmed
2 teaspoons rosemary, finely chopped
2 teaspoons sage, finely chopped
½ cup onion, finely chopped
2 tablespoons olive oil
2 cups carnaroli risotto rice
¼ cup white wine
4–6 tablespoons grated Parmigiano

Season hearts and gizzards with salt. Add 1 ounce butter to a medium-hot sauté pan. Add hearts and gizzards to pan, reduce heat to low, and brown lightly, stirring, about 4 minutes. Add 1 cup stock and simmer, uncovered, until tender, about 20 minutes (liquid will reduce). Strain, and add any remaining liquid back to stock. Bring stock to a simmer in saucepan. Roughly chop hearts and gizzards.

Season livers lightly with salt. Add 1 ounce butter to a medium-hot sauté pan. Add livers and brown lightly on both sides, to medium-rare. Toss livers with rosemary and sage. Remove livers from pan and cut into rough pieces.

Add 2 ounces butter to a wide saucepan. Heat until butter sizzles, then add chopped onion, cover, and cook over low heat until onion is soft, with no color. Puree onion in blender.

Bring a clean saucepan to medium heat. Add 2 ounces butter and 2 tablespoons olive oil over medium heat. Add rice and stir without browning for 2 minutes, until rice is translucent. Deglaze with white wine and simmer until wine evaporates. Add stock to cover rice by ¼ inch, add 2 teaspoons salt, and cook at robust simmer, scraping bottom of pan often and stirring rice to help release its starch. Stir with wooden spoon until rice is exposed, then add more stock to cover by ¼ inch. Continue this process until rice is tender and cooked through, with just a tiny bit of bite. Liquid should be emulsified and creamy. Add chopped liver 3 minutes before rice is finished cooking. Off heat, whip in 2 tablespoons butter with wooden spoon to further encourage creaminess. Spoon risotto onto four plates. Serve grated Parmigiano on the side.

Makes 4 main-course portions