

# KERMIT LYNCH WINE MERCHANT

## *Wine Club Bulletin*

JANUARY 2012

### 2010 CÔTES DU RHÔNE *BLANC* “SUNFLOWER CUVÉE” BLENDED BY KERMIT LYNCH

In the south of France, fields of sunflowers paint the landscape bright yellow and orange during the months of June and July. In the cold, dark days of January, there’s nothing like a little kiss of that summer sunshine to sweep the winter blues away! Kermit bottles this southern belle with Louis Barruol, an accomplished *vigneron* from the village of Gigondas. Rhône whites are made for absorbing the radiant sunshine and the power of the *terroir*. Kermit and Louis blend Viognier, Marsanne, Roussanne, and Picpoul from limestone soils to create a Côtes du Rhône *blanc* that’s got it all: fragrant with white flowers, a soft, round texture, and a clean, stony, finish. A medium-bodied *blanc* such as this has plenty of charm to appreciate on its own, but it’s also a great accompaniment to white meats, fish, grilled vegetables, and Indian curries. Going to a dinner party and don’t know what the hosts are serving? The Sunflower Cuvée is certain to be a hit.



\$22.00 PER BOTTLE      \$237.60 PER CASE

### 2007 CORBIÈRES BOUTENAC “CLOS DU CENTURION” DOMAINE DE FONTSAINTE

The Laboucaré family has been making wine in the Corbières appellation of the Languedoc since the 17th century on land that was farmed by the ancient Romans. Many years ago, when working in the vineyards, Yves Laboucaré discovered an old coin from the era of Marcus Agrippa, circa 25 A.D. While he sent the original to the Louvre, a replica was made for the family to attest to the enduring legacy of Fontsaïnte. Yves’s son, Bruno, decided to bottle this blend as a tribute to Fontsaïnte’s Roman ancestry. He sources Carignan, Grenache, and Syrah from their finest vines to deliver powerful notes of earth, warm spices, and *garrigue*—the wild scrub brush that proliferates throughout this Mediterranean landscape. With wines this delicious and fairly priced, it’s no secret why KLWM has been importing Fontsaïnte since 1978.



\$21.00 PER BOTTLE      \$226.80 PER CASE

*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@kermitynch.com](mailto:wineclub@kermitynch.com).*

# POLLO AL MATTONO

by Christopher Lee

Whether called 'chicken mattono,' as it is known locally, or by its cooler, more punctuated NYC name, 'brick chicken,' it is a delicious dish. Cooks interpret it many ways—breast alone, leg alone, boneless, bone-in, on the grill, in a pan, weighted or not. I like it the traditional way: a flattened, whole bird, very rustic, on the bone—'spatchcocked' in England, 'en crapaudine' in France—in a heavy iron skillet, on top of the stove. You get the best of everything that way. If you have a brick, or "mattono," wrap it carefully in tin foil. If you don't have a brick handy, use a second pan wrapped in foil. The advantage of the brick is that it allows the steam let off by the chicken to escape and thereby ensure a crisp skin. When you turn the bird over, turn the brick over too, so you have clean foil against the already cooked side of the chicken.

One whole free-range chicken, about 3 lbs; neck, back, feet, and keel bone removed, then flattened out evenly	8 or 10 thyme sprigs, roughly stripped from stems
Olive oil	3 whole cloves of garlic, peeled, chopped fine as sand
Sea salt	3 tablespoons parsley, finely chopped
Freshly ground black pepper	Zest and juice of half a lemon

Allow chicken to come to room temperature. Rub it lightly with olive oil, sprinkle well with sea salt, lightly with black pepper, and rub thyme leaves on both sides of bird. Heat cast iron skillet till faintly smoking. Reduce heat to slightly less than medium, coat pan lightly with olive oil, and place chicken in pan skin side down. Place weight on top of bird's breast so skin comes in maximum contact with pan. Cook for 20-25 minutes. Check skin side occasionally to prevent too much burning (a little is nice) and reduce heat slightly, but only slightly, if needed (you don't want bird to steam). When skin is mahogany in color, turn chicken over. Replace weight on top of bird, using clean side. Cook bird 10-15 minutes more, until second side is crisp and bird is cooked through. Chop chicken into 8 large, juicy chunks. Combine chopped garlic, chopped parsley, and lemon zest to make a *gremolata*. Drizzle chicken with olive oil, squeeze juice of lemon over chicken, and sprinkle with *gremolata*.



Harvest at Domaine de Fontaine

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>.