

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin

APRIL 2013

2011 QUINCY • DOMAINE TROTEREAU

We are pleased to give our dedicated wine club members a first taste of one of the KLWM portfolio's latest additions—Domaine Trotereau. Pierre Ragon is the fifth generation to farm this family domaine that dates back to 1804. Accounting for 13 of only 200 hectares under vine in the entire appellation, Pierre's wines stand apart. While Sauvignon Blanc producers around the world try to imitate the racy style of Sancerre, Quincy enjoys its own unique identity. Situated on sand, flint, and pink limestone soils, in a slightly warmer microclimate suited to early ripening, Pierre's Quincy is laden with aromas of a spring rain, truffle, and kaffir lime and has a textural succulence that's second to none in the entire AOC. Fleshy, stony, and utterly refreshing, this Sauvignon Blanc has far more range than the classic pairings of goat cheese and oysters on the half shell. Give this unique take on Sauvignon Blanc a taste and imagine the culinary possibilities.

\$18.95 PER BOTTLE

\$204.66 PER CASE

2011 SYRAH • DOMAINE FAURY

Phillipe Faury and his son, Lionel may be best known for their earthy northern Rhône *crus* of Côte-Rôtie, St-Joseph, and Condrieu, but they also farm in the IGP (formerly Vin de Pays) plateaus of the Collines Rhodaniennes. The Collines Rhodaniennes sit at a slightly higher altitude than the famous *crus* and offer terrific values for Rhône wine-lovers. If the great *crus* offer more longevity in bottle, this Syrah delivers irresistible approachability while young. The Faury's old-school style offers terrific aromatics and textural complexity that always make them a pleasure to drink. Lovely notes of blackberries and violets shine amidst a backdrop of granite minerals and soft brambly tannins, offering just as much lively refreshment as earthy intensity. While many of the region's reds are best suited to carnivorous pairings, the Faury's IGP has enough acidity to enjoy with lighter dishes, too—an ideal selection for our vegetarian customers who love Syrah. And at prices like this, it's no wonder this little stunner is a staff favorite.



Phillipe & Lionel Faury

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\$22.00 PER BOTTLE

\$237.60 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.

SAUCE AUSCITAINE, OR DUCK FAT BÉARNAISE

by Christopher Lee

I learned this sauce from the great chef André Daguin, whom I had the delight of cooking with some years ago. He and his close friend and co-conspirator, Jean, arrived in Berkeley, hungry after a long flight. It was late, and dinner service was finished. We set a table for them in center of the kitchen, next to the pastry marble. I disappeared into the cooler and began to rummage around for something restorative to feed them. To my surprise, and pleasure, they followed me right into the refrigerator, just to have a look; these were professional chefs, after all, and they wanted to see for themselves who we were, what we cooked, what was in our larder. I had been curing meats for some time and just inside the door of the cooler was a wooden ceiling rack where I hung the meats on metal rungs to cure. They swung low, and you had to duck your head to avoid being knocked in the forehead by an aging, fat-covered ham.

When the two friends saw the jambons secs, they lit up, all traces of the wearying trip suddenly gone. They discussed the hams animatedly, felt them probingly, and turned them over and around, inspecting them minutely. Then, as cooks do, they inhaled the ham's scent deeply, repeatedly, again and again. André pulled a ham down and hauled it outside to a worktable to investigate further, to see what it really smelled like, away from the cold. He did this without asking if I minded in any way, knowing by now we were of the same cabal, and that I understood him. We'd been in each other's presence for perhaps 10 minutes. We were friends.

André asked for a carving knife and with great precision trimmed the outside of the ham. After the surface of the largest muscle was clean, he cut thin slices, which he passed on the tip of the threateningly large knife to his friend, Jean. Again, a close, drawn out inspection, with lots of deeply inhaled breaths and snorts. I eventually got them to sit down to eat. They wanted nothing else than that ham, which they discussed endlessly while cutting slices from it, layering it on our levain bread. I won't say they nearly ate the entire ham, a large round levain loaf, drank a second bottle of red wine, if only to help them finish some well-aged cheese. I will say only that they did well.

Over the next week, M. Daguin showed us the food of Gascony, and all its riches. Duck fat béarnaise remains one of my favorites, rich and delicious. Many cooks think egg sauces are difficult to make, but they are not; in fact, they are easier than homemade mayonnaise. This one is superb with grilled meats, especially duck breast, and a deep red wine, like the Syrah from Faury.

3 minced shallots	1 tablespoon red wine
5-6 stems of fresh tarragon (save the leaves for later)	A little sea salt
10 mint leaves	3-4 peppercorns
1/2 cup red wine vinegar	3 egg yolks
	1 cup warm duck fat

Reduce by 3/4 the vinegar, wine, shallots, tarragon stems, mint leaves. Strain, and when warm, but not hot, whisk in the egg yolks. Return to lowest heat and whisk while yolks heat; mind this carefully so they don't curdle. When slightly foamy, whisk in the fat in a thin stream, as for mayonnaise, to form a thick emulsion. Keep in a warm spot but not over a flame until ready to serve.

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>.