

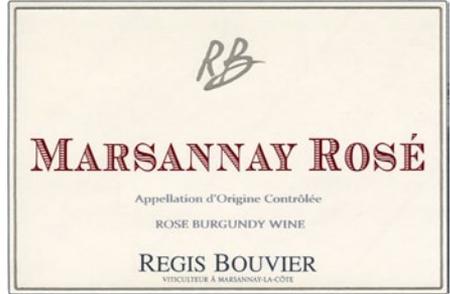
# KERMIT LYNCH WINE MERCHANT

## *Adventures Club Bulletin*

AUGUST 2012

### 2011 MARSANNAY ROSÉ • RÉGIS BOUVIER

Burgundy is the land of world-class Pinot Noir and Chardonnay, which undoubtedly eclipse the region's rosés. Régis Bouvier farms the Côte de Nuits, just south of Dijon on the Route des Vins. While he is best known for crafting luscious, spicy reds and mineral, yet full whites, we think his Marsannay Rosé is the best Burgundian pink we've tried yet. Régis achieves a lovely equilibrium in his wines, and his rosé is so good that it easily stands up to the quality of his other bottlings. Using both the *saignée* and direct press methods to obtain just the right extraction and best showcase his *terroir*, his rosé is pale in color with a wet, stony freshness that smells of wild strawberries and rhubarb compote.



\$22.00 PER BOTTLE      \$237.60 PER CASE

### 2010 CÔTES DU RHÔNE VILLAGES CAIRANNE CATHERINE LE GOEUIL

Catherine Le Goeuil is a trailblazer. This single mom was the first in Cairanne to farm organically—a choice, she tells us, that is still met with whispers of suspicion among some of the old-timers in this village. That doesn't bother Catherine, though. She's the kind of tough

cookie that remains unshakable no matter what winds are blowing around her, and each vintage she bottles seems more delicious than the last. Her 2010 Cairanne offers all of her characteristic charm and approachability and highlights the stunning complexity of the soils and the brightness of the vintage. Essences of black Niçoise olives, fragrant lavender, and juicy blackberries mingle beautifully in this fine-grained, silky blend. This is one of the rare reds from the southern Rhône that is so easy going down that it can easily be appreciated on its own, or with a wide variety of dishes.



\$22.50 PER BOTTLE      \$243.00 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).

# GRAND AÏOLI

by Christopher Lee

*A platter of summer vegetables—ripe tomatoes, green beans of all kinds, little thin-skinned potatoes, small cauliflowers, skinny carrots, quartered roasted beets, artichokes, if you can—along with a few halved hard boiled eggs, a mortar of aioli redolent of young garlic, and, typically, chunks of warm salt cod, is one the most splendid dishes of French cooking. Instead of the cod, or maybe in addition to it, I like the elegant surprise of stewed octopus. If you can't find good octopus, substitute squid or cuttlefish, though they're just not the same. And while the rosé de Marsannay isn't a Provençal wine, it is meant for this dish. Start in the morning.*

A slew of vegetables: green beans topped and blanched until soft; small potatoes such as yellow finns or german butterballs, cooked until soft, then peeled and halved, or not; cauliflower broken into florets and blanched, keeping them crunchy; carrots peeled, 1/2 inch of stem left on, blanched but crunchy; artichokes cleaned and cooked until soft, then halved; small red beets roasted with a little water and salt, peeled and halved; nice, ripe tomatoes, quartered; sliced fresh fennel into pieces length-wise, keep raw.

**OCTOPUS:** Poach small octopus in salted water for 1 hour with a bay leaf and fennel tops. Cool in the poaching liquid, then cut octopus into 1-inch pieces. Sauté finely chopped onion in olive oil over low heat until golden but not browned. Turn up heat; add octopus pieces; sliced garlic; and a sprinkle of salt. Cook until liquid has evaporated. Add a splash of brandy and white wine and cook for a few minutes, until reduced to thick syrup. Add peeled, seeded, coarsely chopped ripe tomato and simmer slowly for about one hour, until octopus is tender. Adjust salt. Sprinkle with chopped parsley.

**AÏOLI:** In a mortar, pound 5 or 6 garlic cloves and a big pinch of sea salt to a smooth paste. Briskly stir in three egg yolks and a teaspoon of water. Add olive oil, first a few drops at a time dribbled down the side of the mortar bowl, so oil flows slowly and with control into egg yolks. Continue until emulsion begins to hold, then gradually increase speed of oil addition, stirring constantly, until you have added about 2 cups, and mayonnaise is thick and glossy.

Arrange vegetables, halved hard-boiled eggs, and octopus on platters. If you wish, serve chunks of poached salt cod. Serve aioli in bowls with big spoons on the side. And don't forget the rosé.



*Catherine Le Goenil*

*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>.*