

# KERMIT LYNCH WINE MERCHANT

## *Adventures Club Bulletin*

DECEMBER 2012

### 2010 SPUMANTE BRUT • PUNTA CRENA

Along the Italian Riviera, the Ruffino family has been farming the old-fashioned way for over five hundred years. In addition to their vineyards, they have extensive gardens, orchards, and olive trees, which make their corner of paradise very self-sufficient. Every fruit, vegetable, olive, oil, and wine that they produce is filled with such TLC that they can't help but translate to great taste. But the family's real artistry comes from a tradition of growing ancient grape varieties that few—if any—growers in Italy even know about, let alone plant. This fresh, crisp sparkler from the Colline Savonesi is made from the Mataòssu grape, a white heirloom varietal that picks up aromas of wild sage and fennel. In its sparkling form, this Mataòssu has a wonderfully enticing aroma with clean, bracing minerals that linger on the palate. But this is one bottle you need not put on the shelf for a special occasion—it drinks marvelously on any occasion.



\$24.00 PER BOTTLE

\$259.20 PER CASE

### 2010 BOURGUEIL “CUVÉE BEAUVAIS” DOMAINE DE LA CHANTELEUSERIE

Thierry and Christine Boucard farm outside the village of Benais in the AOC Bourgueil, one of the best areas for growing the Cabernet Franc grape in France. The Boucards are as modest and unpretentious as they come, and they lend an elegance, honesty, and sublime rusticity to all of their bottlings. “Cuvée Beauvais” originates from one of Bourgueil's greatest vineyards on the hills near the domaine. Its soils are rich in tuffeau, the porous and chalky limestone for which the area is famous. The Boucards de-stem their grapes and age the “Beauvais” partially in barrel, which offers balance and structure without the tannic bite that one sometimes tastes in Cabernet Franc. What's more, it makes a great pairing with so many traditional holiday dishes like turkey and ham, not to mention other hearty winter fare like beef stew and pork roast.

\$17.95 PER BOTTLE

\$193.86 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).*

# BLANQUETTE DE VEAU

by Christopher Lee

*Blanquette is another of the classic dishes that few chefs outside or inside France make any more, and it deserves consideration. It is complimented so well by the subtle Cabernet Franc of the Beauvais. Now that our weather is turning wintery, braises and ragouts are peeking out from behind the curtain. Of course, the name “blanquette” refers to the creamy whiteness of the preparation, and chefs traditionally refrain from adding ingredients that supply too much color. Of course, the veal is not browned first to keep things light, yet there is often the inclusion of a bright carrot or two. It’s a traditional dish, and I keep it simple with wild mushrooms and celeriac or parsnips, but never both, for their rooty, earthy flavor.*

*Serves four*

2 pounds veal shoulder, neck, or breast,  
cut in 2-inch cubes

1 small onion stuck with 3 cloves

1 1/2 quarts veal or chicken stock

Bouquet garnie: a few chopped parsley  
stems, thyme sprigs, bayleaf, and  
pepper corns tied in cheesecloth

2 carrots cut, into 3-inch pieces

White of 1 split large or 2 small leeks,  
cut into 3-inch pieces

Small handful of cubed celeriac

Small knob of butter

2 tablespoons flour

Large handful of wild mushrooms cooked  
separately

Sea salt, ground black pepper

One small lemon, cut in half

Combine veal, onion, stock, and bouquet garnie. Sprinkle with salt, bring to simmer, skim, and cook for about 1 hour 15 minutes. Discard spice bundle and onion, add carrots, leeks, and celeriac and cook 45 minutes more, until meat is tender and are vegetables fork-soft. Remove meat and vegetables and cover in a bowl to keep from drying out. Reduce broth by half over high heat. Combine butter and flour to a paste and add to broth. Add cream and reduce by about half again or until thickened. Add meat, vegetables, and mushrooms to sauce and simmer until heated through. Add a few drops of lemon and adjust seasoning. Spoon onto a warm platter and shower with parsley.



*Thierry Boucard prunes his vines*

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*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>.*