

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

FEBRUARY 2012

Considering which wines to pair with a given dish can often be a daunting task. The trick is to find wines with diversity and range so that you can have some reliable selections on hand without ever needing to be too fussy about the perfect pairing. The secret to great house wines lies in the acidity: these two selections are both bright and racy, making them easy candidates for a variety of dishes. Be forewarned: one sip might have you hooked!

2010 BORDEAUX BLANC • CHÂTEAU DUCASSE

Hervé Dubourdiou is a perfectionist, and as such we are always guaranteed great wines, whether it is this easy-to-love, dry white or his golden, succulent cuvées of Sauternes. Hervé farms in the Haut-Barsac, a prestigious appellation and microclimate in Bordeaux. He blends 60% Sémillon, 35% Sauvignon Blanc, and 5% Muscadelle into this *blanc* to achieve a gorgeous harmony between viscosity and acidity. Pale in color and streaked with vibrant minerals, Ducasse's Bordeaux *blanc* also has a juicy roundness. The combination makes for a wine that is easy pair with many dishes—from lunch fare (quiches, salads, sandwiches) to shellfish—although wines this tasty are often best enjoyed on their own before dinner.

\$16.00 PER BOTTLE \$172.80 PER CASE



Hervé Dubourdiou

2009 BOURGOGNE PASSETOUTGRAIN DOMAINE ROBERT CHEVILLON

A *passetoutgrain* is Burgundy's answer to the quaffable, uncomplicated bistro wine. Literally, it means "to let all the grapes in," which offers a rare occasion to taste Gamay and Pinot Noir in the same bottling. When left in the inspired hands of the Brothers Chevillon of Nuits-Saint-Georges, even a little everyday wine becomes a thing of beauty and elegance! Vintage 2009 was excellent in Burgundy, where sunnier days added an extra dash of warmth to these cool climate grapes, imparting more intensity and texture. If you like this introduction to their portfolio, then you might fall in love with their village wines and *premier crus*. They never dissappoint. Their *passetoutgrain* has the uncanny ability to taste great with everything—test our theory out for yourself to see if you agree. It will certainly be a friend to Chris Lee's interpretation of *salade vigneronne* (or *salade paysanne* as it is also known), a year-round staple in Burgundy.

\$24.00 PER BOTTLE \$259.20 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.

SALADE VIGNERONNE

by Christopher Lee

This classic Lyonnaise bistro salad brings together some of the best flavors of the French kitchen: smoky pork fat, the bite of chopped shallot, tart vinegar, a whisper of garlic, and soft runny-yolk egg, set off by pointillistic grains of sea salt. Together they create a delicious, complex dressing for winter chicories. Hiding beneath the leaves are crunchy, chewy, lightly browned, soaked croutons. Some versions do not have a poached egg and arguments abound over what is correct. I much prefer it with the egg perched on top, sprinkled with fresh ground black pepper. It's a perfect light lunch or dinner. Chicories can typically be found at farmers' markets this time of year, and almost any variety will do—frisée, escarole, Treviso, Chioggia, Castelfranco. Dandelion green is just as wonderful, as long as it's sturdy enough to stand the heat. It's nice to mix them, too. If you want to cheat—and it's a good cheat—toast the bread cubes beforehand and toss them into the salad bowl before mixing. Be sure to use a hot oven so the outside is crisp but the center remains soft.

Serves 4

1-1/2 quarts chicory leaves or dandelion,
washed and spun dry
2 tablespoons diced shallot
1 teaspoon chopped garlic
1 tablespoon light olive, grape seed,
or light walnut oil

1 cup country bread cut in 1-inch cubes
5 ounces lightly smoked slab bacon,
cut in *lardons*: 1" x 3/8" x 3/8"
4 tablespoons red wine vinegar
4 whole farm eggs
Sea salt, fresh black pepper

Place lettuces, shallot, garlic, and cubed bread in a large bowl. Poach eggs for 3 minutes in 180°F water. Swirl water before dropping in eggs. Carefully remove eggs from water with slotted spoon, wicking water from spoon with paper towel. Place eggs on a warm plate smeared with a few drops of oil. Heat oil in pan over medium heat. Add *lardons*. As soon as they begin to color, add cubed bread. Lightly brown *lardons* and bread together while stirring. Pour warm contents of pan over greens. Return pan to heat, pour in vinegar, scraping pan bottom. Reduce vinegar until slightly thickened. (Beware of strong fumes when adding vinegar to pan.) Sprinkle greens with sea salt. Pour vinegar over greens and toss well. Slide an egg onto the top of each salad and add freshly ground black pepper to taste.



Robert Chevillon et fils

Photograph by Gail Skoff

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>.