

# ADVENTURES CLUB

by Anthony Lynch • JANUARY 2014

## 2011 CHABLIS • ROLAND LAVANTUREUX



The Lavantureux family excels at producing classic Chablis. From vintage to vintage, the wines show not only typicity to their *terroir* but also real class, offering refreshment and satisfaction on all levels. When served as an *apéritif* or with fresh shellfish, its surprising complexity and elegance is highlighted, with a delicate aroma of lemon blossom

that harmonizes with the oyster-shell salinity that is common in wines grown in the local chalky limestone. After all, an ocean did cover Chablis at one time, as evidenced by the marine fossils found in the vineyards. Roland seeks to preserve the fruit and *terroir* components as much as possible through vinification in stainless steel tanks. While the balance in this Chablis will allow it to develop for two or three years to come, the Lavantureux family also bottles age-worthy *premier cru* and *grand cru* Chablis that are definitely worth checking out.

**\$24.00 PER BOTTLE**

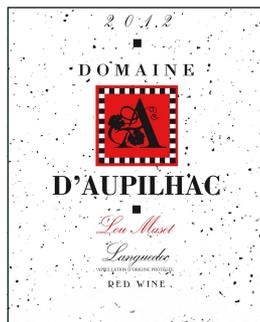
**\$259.20 PER CASE**

## 2012 LANGUEDOC ROUGE “LOU MASET” DOMAINE D’AUPILHAC

Rumor has it that after Kermit’s first purchase from Domaine d’Aupillac, winemaker Sylvain Fadat was so elated that he got down and kissed the cool cellar floor of his winery. So began a great relationship with a producer who consistently delivers a range of wines in many styles, showcasing the best of what is possible in this part of the Languedoc. “Lou Maset”—named in Occitan for the farmhouse that sits amid the Grenache, Cinsault, Carignan, Syrah, Alicante Bouschet, and Aramon vines that make up this blend—represents the domaine’s introductory red wine. It is meant to be drunk young to highlight the bright, juicy fruit it presents on the palate. Lighter in body than the rest of Sylvain’s reds, it has freshness and drinkability that make it perfect for grilled meats and vegetables, rustic charcuterie, and homemade pizzas sprinkled with thyme and oregano.

**\$16.00 PER BOTTLE**

**\$172.80 PER CASE**



## KERMIT LYNCH WINE MERCHANT

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@kermitylynch.com](mailto:wineclub@kermitylynch.com).

# TURCHETTA À LA PORCHETTA

by Christopher Lee

*This preparation of holiday turkey is always a relief, a tasty alternative to and welcome change from one's usual roast turkey. The recipe's inspiration is porchetta, the prototypical, ubiquitous Tuscan market dish that seems to have been adopted by Americans and appears everywhere nowadays in the United States. Remarkably, roast turkey makes a frequent appearance these days at the holiday table in France and Italy, and is complemented by this month's lovely, light Chablis from Lavantureux.*

One 10- to 12-pound pasture-raised heritage turkey, boned  
2 tablespoons sea salt  
1 tablespoon fennel pollen  
3 tablespoons rosemary, finely chopped  
3 tablespoons sage, finely chopped  
6 tablespoons tender wild fennel fronds, finely chopped  
4 tablespoons fennel seed, coarsely ground  
3 tablespoons garlic, finely chopped  
15 thin slices Parma or San Daniele prosciutto  
Oil

Ask your butcher to bone the turkey, slitting skin down the back and removing all wing bones, leg bones, leg tendons, and any large bits of fat. Carcass should stay intact. (Save bones, carcass, and bits for stock.) Leave skin intact otherwise, uncut, and meat attached. Lay turkey skin-side down on a cutting board. Loosen tenderloins from the breasts and trim away the small vein of silverskin (thin tendon) running through the center of each tenderloin. Trim away any ragged or excess bits of skin.

Make a mix of pollen, herbs, spices, and garlic. Lay prosciutto slices horizontally on second cutting board in layers over lapping by  $\frac{3}{4}$  of an inch. Place turkey skin-side down on the prosciutto slices, with wings facing away and legs toward you. Sprinkle breast and leg muscles with sea salt; be sure to season all sides of tenderloins. Sprinkle herb mixture on meat, distributing evenly on all sides of muscles and tenderloins. Arrange meat on skin so there are no gaps or dips.

Roll turkey tightly from leg side (nearest you) to top so meat is in even layers, making sure prosciutto clings to the turkey smoothly. This method will ensure that each slice contains both dark and light meat. Tie at 3-inch intervals, making sure prosciutto is held by string evenly down the length of the turkey.

Brown turkey on all sides in oil in hot pan. Place on rack and roast for about 50 minutes or until turkey measures 145°F internally; its juices will run clear. Allow turchetta to rest for 10–15 minutes before serving.

*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>.*