

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin

JULY 2013 | by Anthony Lynch

2012 BANDOL ROSÉ DOMAINE DE LA TOUR DU BON

I won't deny it: here at KLWM, we love Bandol rosé. It is delicious and refreshing on its own, and I would be hard-pressed to find a wine that pairs so perfectly with such a variety of foods. On top of that, it ages remarkably well, yet another reason why it's our number one "desert island" wine. Agnès Henry at Domaine de la Tour du Bon makes a classic Bandol rosé from her corner of the appellation near the village of Le Brûlat. In total, the domaine has almost thirty acres planted to vines, with the majority devoted to Bandol's noble Mourvèdre. As far as Tour du Bon's rosé is concerned, there are roughly even proportions of Mourvèdre, Grenache, and Cinsault, with the white Clairette filling out the remaining 10% of the blend. Perhaps this is what gives Agnès' rosé such a gentle, elegant feel—I liken it more to a fresh breeze on a sunny day than a violent mistral. In addition to its pretty, unmistakably Provençal aromas and delightful mouthfeel, I should point out that Tour du Bon also makes our best value Bandol rosé!



© Moly Surbridge

View of Tour du Bon

\$29.00 PER BOTTLE

\$313.20 PER CASE

2011 CÔTES-DU-RHÔNE ROUGE "L'O DE JONCIER" DOMAINE DU JONCIER

Marine Roussel has been running the show at Domaine du Joncier for years now after joining forces with her father in 1989. She goes about her work with a lively enthusiasm, illustrated by her success in converting the domaine to both organic and biodynamic agriculture. The vineyards she works are in the heart of the southern Rhône, bathing in sunshine and benefitting from the divine scents of *garrigue* as well as the famed *galets roulés* that litter the soils. Her *cru* of Lirac is, in fact, located just a rounded stone's throw from Châteauneuf-du-Pape, so it's only natural that she would produce wines of a similar stony complexity and aromatic intensity. This cuvée, "L'O," is named for a play on words insinuating that this pure Grenache bottling drinks like water. Indeed, this is a Côtes-du-Rhône that is more modest in body—and in price—making it ideal for, but certainly not limited to, lighter fare that revolves around Provençal flavors. The wine's versatility is what impresses me most: the perfect lunchtime red, it also shines alongside grilled veggies and, believe it or not, pork tacos. Tasting is believing!

\$13.95 PER BOTTLE

\$150.66 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@kermitylynch.com.

FISH AND SHELLFISH AND BANDOL ROSÉ

by Christopher Lee

I've been in Ireland for a couple of weeks now and have had the stunningly good Dublin Bay prawns—well, shall I say—several times already. I seek them out enthusiastically. The gangly, orange-pink arthropods, also known as scampi or langoustines, are incredibly sweet and delicious when fresh. They were “discovered” about fifty years ago as a by-catch to the ground fishing industry and are now the most important commercially fished crustacean in Europe, thanks to the successful marketing program of a large UK fishing concern that sought to market the little-known and unintended shellfish to the public.

Bandol rosé calls out loudly for shellfish—grilled shellfish. Maybe it's the wine, maybe it's the weather, or maybe I just like Bandol rosé. I make a flavored butter to swab on the crusty creatures as they come hot off the fire. Any butter of your liking will do: Marash pepper, from Syria, is a favorite of mine; white wine and a portion of white wine vinegar reduced to nearly nothing with chopped shallots, then combined with a few chopped fines herbes or parsley is just as good; lemon zest, or any other citrus zest, will do, mixed with cracked black pepper; wild fennel fronds are unusual. Whatever you like, it doesn't matter.

Soften unsalted butter to room temperature and work your chosen flavorings into it evenly with a wooden spoon. Form the butter into a rough log on a sheet of waxed paper or plastic wrap and roll it into an evenly shaped log, twisting the ends of the wrap tight. Chill for a couple of hours.

Build a good fire and set the grill on it to heat up. Let the flames subside and the coals die down to a medium but still intense heat, and spread the coals out evenly over the floor of the grill.

Shellfish: Again, choose what you like, but make sure it's absolutely fresh. Prawns, shrimp, lobster, crab, scallops. Oysters in the shell, clams in the shell. Squid or octopus are spectacular. Fish, if you like. Seriously, anything will do. Make a shellfish mixed grill! Lightly brush with olive oil or melted butter the meat of your chosen shellfish that will directly touch the grill. Place it on the hot grill and cook until done: 5 or 6 minutes for a thin piece of fish, 7 or 8 minutes for bivalves to pop open, 15 minutes for lobster in the shell to split open (magnificent!). You'll have to judge the time for yourself.

When everything is cooked, place a thin slice of the flavored butter on the meat, and let it melt. Refill your glass of Bandol. Fantastic!



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>.