

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin

JUNE 2013

2011 MÂCON-VILLAGES • HENRI PERRUSSET

One of the magical things about Chardonnay is its ability to take on multiple different forms. From a steely Chablis to a luscious Puligny to a buttery California rendition, the grape is capable of expressing a variety of styles at an equally diverse number of prices. Located at the southern tip of the grape's homeland of Burgundy (not far from a village named, not coincidentally, Chardonnay!), the Mâconnais shines for its ability to produce simple, fruity wines of great value. Henri Perrusser's Mâcon-Villages is consistent with this regional typicity, making it a great Chardonnay for both the palate and the wallet. Perrusser's use of stainless steel tanks helps to preserve its fresh fruity taste, while the completion of malolactic fermentation adds roundness and texture. In addition to being an easy wine that appeals to a variety of tastes, Perrusser's Mâcon-Villages is exceptional for its versatility. Aromatically, it is pretty without being too strongly perfumed, and its acidity refreshes without infringing. As an apéritif or with anything from salads to seafood to white meats, this version of Chardonnay is always a good choice.

\$17.95 PER BOTTLE

\$193.86 PER CASE

2010 CHINON "LES PETITES ROCHES" CHARLES JOGUET

In his book *Adventures on the Wine Route*, Kermit recounts his first tasting with Charles Joguet back in 1977: "At that stage it was the finest 1976 red I had tasted from any of the French vineyards. A Chinon! And Charles had never laid eyes on an importer. I felt like Columbus discovering the New World." Over thirty-five years have passed since this fateful first encounter—thirty-five years of bringing Charles' wonderful Chinons to thirsty wine drinkers in the U.S. While Charles has passed the winemaking duties on to Kevin Fontaine, Domaine Joguet's wines remain as traditional as ever, characterized by trademark aromas of wet earth and fresh fruit. This particular cuvée, "Les Petites Roches," is made of the free-run juice from several parcels planted in mainly sandy soils scattered with the 'little rocks' it is named for. Its voluptuous texture illustrates how velvety Cabernet Franc can feel, while it retains a firm acidity that makes it very food-friendly—try rabbit, poultry, little birds, and so much more.



Rocky soil of Joguet's vineyards

\$23.00 PER BOTTLE

\$248.40 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.

BRAISED DUCK WITH NOODLES

by Christopher Lee

A friend recently asked me how best to braise duck. Did he mean duck legs braised in wine with aromatic vegetables? Or did he have something more involved in mind, like the famous recipe for duck braised with green olives at the eighty-year-old Left Bank bistro Chez Allard? Neither one! He was planning to serve his duck shredded, with fresh noodles, an idea from his French-informed palate. I wanted to provide a more-or-less accurate recipe, and when I asked how many duck legs he planned to cook, he produced a small, butcher-paper-wrapped parcel from his bag. He had only one leg for his dinner, which he was taking alone that night. I suspect he had a special bottle he'd rather not share. It's tricky to braise just one duck leg; it's sort of like making a one-yolk mayonnaise—you have to know where you're going. His plan for dinner made me think of a wonderful dish we cooked at Chez Panisse on Monday nights, a night we cooked simple, deeply satisfying country fare that French grandmothers had cooked for hundreds of years, dishes that recalled the early, simpler days of the Chez Panisse kitchen.

4 whole Pekin duck legs
Sea salt
1 large yellow onion, peeled, diced
1 medium carrot, peeled, diced
6 to 8 cloves garlic, peeled, left whole;
or 3 stalks green garlic
1 tablespoon flour
6 juniper berries
3 cloves

3 allspice berries
A few black peppercorns
2 or 3 thyme sprigs
1 small bay leaf
1/2 cup young, fruity white or red wine
1 1/2 cups rich chicken or duck stock
8 small portions fresh noodles, such as
pappardelle, mafatti, or pici
Chopped parsley for garnish



Season duck legs with sea salt; refrigerate overnight. Next day, brown legs skin side down to golden over low heat in an iron skillet—no added fat is needed. Tip off most the duck fat, add onion, and cook until soft. Add garlic cloves, carrot, and a little stock and cook until garlic begins to soften. Stir in flour and cook one minute. Transfer to a casserole and place duck legs on top, skin side up. Add wine, remaining stock, and spices. Cover and braise at 350°F for 2 hours. If pan dries, add a little water. Remove legs and cool slightly. Pull meat and fat off bones. Discard fat. Shred duck meat with a fork. Skim fat from braising liquid and reduce the liquid by about half, till thick and rich; mind the saltiness. Add duck to sauce. Cook noodles, toss with sauce, and sprinkle with chopped parsley.

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>.