

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin*

MAY 2012

* *New name! Named for Kermit's first book, Adventures on the Wine Route*

2010 SAVENNIÈRES • CHÂTEAU D'ÉPIRÉ

If any wine were said to resemble Audrey Hepburn, it would undoubtedly be Château d'Épiré's Savennières. Regal and elegant, charming yet elusive, the beauty of this Chenin Blanc knows no bounds. What's more, the wine tastes just as exciting young as it does with some age. While there are many famous, top shelf wines from the Loire, it is the Chenin Blanc from Savennières that enjoys a cult, almost *grand cru* status. The appellation of Savennières sits along the north bank of the Loire and the wines have been praised by French kings for centuries. The Bizard family of Château d'Épiré is one of its most celebrated producers, said to have made wine here since the 17th century. Their dry Savennières is the essence of springtime with enticing aromas of tangerine, wildflower, and hints of honey. The delightfully buoyant texture flirts with the spiciness from the schist soils, creating a wonderful tension between austerity and approachability. Consider this rainy day treat: a glass of Savennières, freshly steamed lobster, and a double-feature of *Sabrina* and *Breakfast at Tiffany's*.



Courtesy of Château d'Épiré

\$19.95 PER BOTTLE \$215.46 PER CASE

2010 CÔTE DE BROUILLY • CHÂTEAU THIVIN

What's not to love about Beaujolais? It is one of the best loved wines of France for its generous fruit, lively acidity, and decadent quaffability. However, a *cru* Beaujolais is that and so much more... The Geoffray family has been making wine from the steep, granite slopes of the Côte de Brouilly since 1877 on land that has been farmed for centuries. They farm organically, use native yeasts, and leave their wines unfiltered—all to allow the character of the terroir to shine. It is no wonder why their Côte de Brouilly has always been a staff favorite: it shows finesse, pedigree, and consistency, all at a terrific price. Juicy notes of cranberry and pomegranate are infused with a vibrancy that adds freshness, complexity, and depth, satisfying both everyday drinkers and jaded palates alike. And here's one more thing to love: it is one of the rare wines that will be delicious with anything you're serving for dinner tonight. Don't believe us? Taste for yourself.

\$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.

RABBIT RILLETTES

by Christopher Lee

This little treat is a delight of the table. It seems less rich than pork or duck rillettes (but it's not, really!). There are several steps to its preparation, but they are simple ones. You'll need six days in total to finish the rillettes, three for salting and one for cooking and chilling, two for "curing." The spices are subtle and sweet, and reflect the depth of flavor of both the Beaujolais and Savennières; the rillettes go wonderfully well with either wine.

1 whole rabbit	1/4 cup white wine
2-1/2 tablespoons sea salt	Four-spice: All mixed together
6 cloves garlic, papery skin left on	2 ground cloves,
1 teaspoon black peppercorns	3 ground allspice berries,
Sprinkle of fried thyme	3 scrapings of nutmeg,
1 crushed bay leaf	Pinch powdered ginger
3/4 pound good lard	1/2 teaspoon of Cognac or Armagnac

Butcher the rabbit into six sections: legs, shoulders and split middle, separating all fat from carcass; chop and refrigerate fat. Mix together sea salt, garlic, peppercorns, thyme, and bay leaf. Rub rabbit pieces (not fat) with salt mixture, place in a shallow dish, cover and refrigerate for three days @ 40°F.

After three days, remove rabbit from fridge. Place rabbit and the marinade—spices, garlic, and herbs—in pan along with wine. Bring to a simmer and cook until wine is evaporated; do not brown meat. Add lard and rabbit fat to pan. Heat gently to tiniest simmer. Cover and cook with lid ajar for two hours, stirring occasionally. When rabbit is soft and falling apart, remove rabbit from fat, and pick all bones from the rabbit meat—look for all the tiny ones! Strain fat, then separate fat from any liquid in pan; discard liquid. In a bowl, pull rabbit meat apart with a two forks until evenly shredded. Season with four-spice and Cognac. Add just enough fat to hold the rillettes together when chilled; stir together to make a thick paste. Adjust salt if needed.

Press into a small terrine or several ramekins. Smooth top of each pot with a moistened spoon, then chill until set, about three hours. Cover top of each with a tablespoon or two of liquid fat. Be sure meat is completely covered, and chill for two days before serving.



The Geoffrays of Château Thivin

© Dixon Brooke

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>.