

ADVENTURES CLUB

by Anthony Lynch • NOVEMBER 2013

2012 CHEVERNY • DOMAINE DU SALVARD

In Touraine, the land of châteaux, Sauvignon Blanc rules. In the plains around Fougères-sur-Bièvre, the Delaille family has been crafting top-quality Sauvignon for five generations! Brothers Thierry and Emmanuel now run the show and continue to do what the domaine has done for more than one hundred years: consistently release bright, lively bottlings of Sauvignon that are easy to drink with a tendency to put a smile on the face of the lucky imbiber. The Delaille brothers also include a splash of Chardonnay in their Cheverny blend to add a bit of flesh, resulting in a perfectly balanced and lip-smackingly fresh white wine that is both elegant and unpretentious. Many will agree that it makes a great house white, but I recommend trying all of Domaine du Salvard's wines before making a choice!



\$16.00 PER BOTTLE

\$172.80 PER CASE

2011 CÔTES-DU-RHÔNE ROUGE "IL FAIT SOIF" MAXIME-FRANÇOIS LAURENT

Grenache is in its natural home in the southern Rhône and nowhere more so than under the care of Maxime-François Laurent. Maxime, whose mother, Michèle Aubéry, runs Domaine Gramenon, logically adopted the Gramenon philosophy for his own project. Having grown up around the domaine's organically and biodynamically maintained vineyards, giving the fruit destined for his own bottlings the same attentive care was an obvious choice. This cuvée dominated by Grenache shares the best traits that make Gramenon wines so special: velvety dark fruit and awe-inspiring purity. Maxime achieves this in part by vinifying Il Fait Soif in stainless steel tanks, which, as you will find, preserves its aromatic intrigue and sheer drinkability. The fruit comes from clay and limestone hill-sides sloped to the south, giving this wine a noticeably sunny air. We wouldn't expect anything less from such a talented young winemaker in this beautiful region of clear blue skies, olive trees, and endless vineyards.



\$27.00 PER BOTTLE

\$291.60 PER CASE

KERMIT LYNCH WINE MERCHANT

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A GREAT TENDERLOIN STEAK

by Christopher Lee

We all have a first restaurant. Mine was a family-owned mom-and-pop in a college town well outside of Chicago. I should say it was a mom-and-daughter place, as no “dad” was to be found, or wanted, for that matter. I worked at the quirky little place a few evenings during the week and on Saturday mornings during my last year of school. I gigged around town and in Chicago on the weekend nights. This continued for two years after I’d finished school, until I headed west for California and Chez Panisse. The restaurant was called The Hillside and, as it turned out, was all about quality. The locally grown produce (before that was an issue) was fresh and well cared for; the meats, especially the pork from Hampshire, the next town over, was exceptional; in those days excellent beef was still being slaughtered at Union Stock Yards on Chicago’s South Side; and Annie, the owner’s crabby mother, made her desserts from stone fruits grown on her own trees. Though I didn’t realize it until later, I’d found a good place to start.

They made many good dishes, but their most outstanding one was the “Blue Cheese Broil,” an aged beef tenderloin steak rubbed with sea salt, cracked black peppercorns, and fresh thyme sprigs, and wrapped with delicious Hampshire smoked bacon. It was grilled over a coal fire whose intense heat burnt crisp, delicious, little bits on its surface and an irresistible char on the sweet bacon. Stilton cheese was crumbled on top and melted over the steak as it rested on the grill. It was a remarkably good dish and an incredible surprise in a part of the country where it was always wisest to order a dish that hadn’t been messed around with too much and didn’t require a lot of skill. We mostly drank decent, affordable wines from Eastern Europe—Hungary, Yugoslavia, and Czechoslovakia. I wish I’d had something like the Il Fait Soif to drink with it.

I still prepare the Blue Cheese Broil at home, but have not yet found a restaurant to introduce it to, though I keep searching.

6 eight-ounce tenderloin steaks, about 3½ inches thick

Sea salt

6 or 8 thyme sprigs, coarsely chopped

Black peppercorns, coarsely cracked

Smoked bacon cut in thin strips, enough to wrap the fillets snugly

18 ounces blue cheese, such as Stilton, Gorgonzola, Roquefort, or Bleu d’Auvergne

Rub steaks with sea salt, thyme sprigs, and cracked black peppercorns. Wrap the bacon around the circumference of the steaks and secure with a toothpick. Grill over a medium hot fire for about 6 minutes each side for medium rare. Turn the steaks one last time and sprinkle crumbled cheese onto their surface. Lay a piece of foil loosely over steaks to reflect heat onto cheese for a few minutes until cheese begins to melt. Goes perfectly with the Côtes-du-Rhône!

Serves 6