

ADVENTURES CLUB

by Anthony Lynch • OCTOBER 2013

2012 BOURGOGNE *ROUGE* “PINOT NOIR” RÉGIS BOUVIER

In the village of Marsannay, Régis Bouvier creates Burgundy in red, white, and rosé with a unique approach. With each vintage, he demonstrates that one does not need *premier cru* or *grand cru* holdings to produce high-quality wines. In fact, the vineyards he works are relatively unknown compared to some neighboring parcels, meaning that his wines benefit from highly desirable *terroir* and highly desirable prices. With holdings in Marsannay, Fixin, Morey Saint Denis, and Gevrey-Chambertin, Régis delivers wines that are both classic and accessible. This Bourgogne *rouge* is an excellent introduction to the domaine and a lovely preview of the 2012 vintage: smooth, forward, and balanced, with all the elegant Pinot Noir flavors we look for in good red Burgundy. If you are a fan of Régis’ wine, the logical next step would be his Bourgogne *rouge* “En Montre Cul,” from a parcel so steep that harvesters have no choice but to look at their comrades’ rear ends!

\$19.95 PER BOTTLE **\$215.46** PER CASE

2011 LANGHE NEBBIOLO “VILLA GENTIANA” SILVIO GIAMELLO

Tasting with Silvio Giamello is a meditative experience. Upon greeting you at his door in Barbaresco, Silvio quietly leads you to the small, dark cellar under his house where several large oak *botti* hold the entirety of his minuscule production. With no distractions in the cool obscurity of the *cantina*, your senses are entirely devoted to the Nebbiolo Silvio guides into your empty glass. As the wine’s subtle aromas waft toward your nose, they bring to mind the small vineyard on the hillside beside the house that is home to the majority of the family’s holdings. With only two hectares of vines to his name, Silvio epitomizes the family-run, traditionalist grower, going about his work in the vineyards and cellar the way he learned from his father. As the Langhe Nebbiolo is a selection from Vicenziana, the same parcel that produces the estate’s Barbaresco, the wines share a beautiful finesse on the palate. While Silvio may be too humble to say so himself, there’s no question that he crafts wines of purity and structure with authentic *Piemontese* aromas—the real deal, not to be missed.



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KERMIT LYNCH WINE MERCHANT

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ROASTED BUTTERMILK CHICKEN

by Christopher Lee

Few things are better than a good roasted chicken. I've roasted chickens in every imaginable way, trying to find the best version. There are many good recipes, traditional and improvised alike, but the one that we liked best calls for marinating overnight in buttermilk. The recipe seems to be everywhere nowadays, and for good reason: it produces the most perfectly crisp, golden skin, and the juiciest meat.

Without a good chicken, however, all recipes amount to naught. I was on a mission to find the best chicken. The search took me far and wide and continued for a long time. I found birds I liked, but they were never quite right. I tasted birds from many backyard growers who had all kinds of forgotten breeds. The best ones were the Cornish Crosses from a crazy biologist-ecologist, whose ragtag farm near Davis was the wildest menagerie imaginable. His chickens were delicious but grew to be enormous. I recall one bird of nearly 9 pounds that my cooks joked was a turkey, not a chicken. "Splitting hairs," I joked back. It barely fit on our spit.

In a sense, the search still continues, though if I were to declare an end to it, it might be with the fantastic old Catalonian breed called Prat de Leonada. Over time, the Prat was replaced by modern hybrids, as has happened with chickens everywhere. Thankfully, a few Spanish growers carried on raising the Prat, and it is protected today under a geographical area of production designation.

One 3½-pound farm-raised chicken

Sea salt

½ gallon buttermilk

Rub chicken with sea salt and chill overnight. Next day, add 1 ounce salt to buttermilk, place chicken in tall container, and cover with buttermilk. Chill overnight. Remove chicken from buttermilk; discard buttermilk. Roast chicken on roasting rack at 375° until done, about 1 hour 20 minutes. Juice from hip joint should run clear. Rest chicken for 15 minutes before serving.

Bread salad

2 ounces good olive oil

⅔ ounce red wine vinegar

1 clove finely chopped garlic

2 cups toasted croutons from
a rustic loaf

½ thinly sliced red onion

2 cups sliced small, dry-farmed
tomatoes

1 cup fresh basil leaves

Juices from cooked chicken

½ teaspoon sea salt

Whisk the olive oil, vinegar, and chopped garlic together to make a vinaigrette. Toss all ingredients together with a large spoon. Let sit for 5 to 10 minutes, then serve with the chicken. Perfect for the Langhe Nebbiolo.

Serves 4