

# ADVENTURES CLUB

by Anthony Lynch • DECEMBER 2014

## 2013 SANCERRE “CLOS DES BOUFFANTS” DOMAINE ROGER NEVEU

Sancerre undoubtedly represents one of the world’s best areas for growing Sauvignon Blanc, but even here, site plays paramount importance. The sleepy town, just west of the Loire River, is surrounded by gently rolling hills, with tidy vineyard rows covering every conceivable surface save the occasional hilltop village. However, not all vineyards are created equal: differences in exposure, slope, and altitude—along with minor variations in soil type—give drastically distinct wines from one plot to the next. The Neveu family is fortunate to own land in the Clos des Bouffants, an unusually steep parcel with a very poor, thin soil composed of rocky limestone. Facing due south, the Sauvignon here receives generous sunshine to produce an ample, concentrated wine. True to its *terroir*, it possesses striking nerve and minerality that underscore the mouth-filling citrus flavors. This is serious Sancerre made by a family whose roots in the region date back to the twelfth century.

**\$24.00** PER BOTTLE      **\$259.20** PER CASE

## 2013 CORSE CALVI ROUGE “CLOS REGINU” DOMAINE MAESTRACCI

Great wine is said to be a translation of the place in which it is made, and few wines demonstrate this statement as well as Corsica’s unique island creations. Domaine Maestracci, a family-run estate inland of the port town of Calvi, sits between mountains and sea on a plateau known as Reginu, constantly ventilated by Mediterranean breezes saturated with whiffs of the local shrubbery, the maquis. This red—a blend of Niellucciu, Grenache, Sciaccarellu, Syrah, Mourvèdre, and Carignan—perfectly captures the area’s magnificent, totally untamed landscape. In the glass you’ll find explosive aromas of wild red fruits, smoke, and the pervasive herbs of the maquis, along with a chewiness that recalls the rocky, rugged terrain. While Clos Reginu represents Maestracci’s entry-level bottling, this red deserves to be treated with respect—allowing the wine to open up with air reveals much more than one would expect, given the value pricing.

**\$15.00** PER BOTTLE      **\$162.00** PER CASE

## KERMIT LYNCH WINE MERCHANT

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to speak to a salesperson or send us an email at [wineclub@kermitylynch.com](mailto:wineclub@kermitylynch.com).*

# DUNGENESS CRAB WITH LINGUINE

by Christopher Lee

*Dungeness crab season is here, to the delight of many of us. I love crab at the holidays, when the crabs are small and delicately flavored. I recall my first Thanksgiving dinner in our tiny Berkeley cottage, just after the season opened in a now-distant November. We ate freshly steamed, messy Dungeness crabs and a simple (very French), butter lettuce salad garnished with chives. The temperature was in the 70s that day. I'd recently come from Chicago and its often chilly, often snowy autumns, and I was disoriented to be enjoying such delicious food in the wonderfully warm, sunny weather. The crab was a revelation: sweet and sharp at once, brightened further by a little lemon, the piles of shells that littered the table New Orleans-style growing. We drank a bottle of tasty, minerally Sancerre—a wonderful match for the crab—then we drank more of it. The wonderful, young Sancerre from Neveu is perfect for this dish.*

- 2 fresh Dungeness crabs, 2½–3 pounds each,  
or 2 pounds fresh Dungeness crab meat
- 4 ounces good Ligurian or Sicilian olive oil
- 2 ounces shallots, diced
- ½ cup fennel bulb, diced
- 1 or 2 dry-farmed tomatoes (1 cup),  
peeled, seeded, and roughly chopped
- 1 small clove garlic, chopped
- 2 teaspoons chili flakes
- 1 lemon
- Pinch of sea salt
- 400 grams fresh linguine
- 2 ounces Italian parsley, finely chopped

If crabs are fresh, drop into boiling water for 14 minutes. Remove from water, cool until you can handle them, crack, and clean. Discard shells. Sauté shallots and fennel in 2 tablespoons olive oil until soft but not browned. Add tomatoes, garlic, and chili flakes and sauté 1 minute. Grate lemon zest and add to sauce; squeeze all lemon juice into sauce. Add salt to taste. Add crab and remaining olive oil to sauce. Cook linguine in salted boiling water to al dente, toss with sauce, and serve in warm bowls. Sprinkle with chopped parsley.

*Serves 4*