

# ADVENTURES CLUB

by Anthony Lynch • DECEMBER 2016

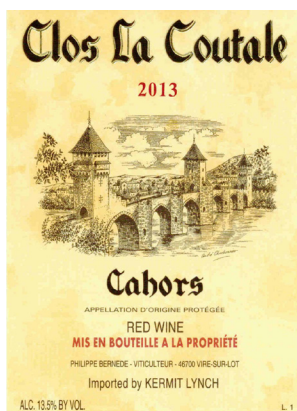
## 2015 CHIGNIN-BERGERON • A. & M. QUENARD

Roussanne is generally thought of as a warm-climate grape: it thrives in places like the Rhône Valley, the Languedoc, and California's Central Coast. However, the variety gives one of its most compelling expressions in an unexpected, much cooler place, and under a different name. Known as Bergeron, it is capable of ravishing heights in the mountain vineyards of Savoie, showing a natural affinity to the rocky limestone slopes in *cru* villages like Chignin. Local vigneron André Quenard and his son Michel—now joined by a third generation, Guillaume and Romain—have become specialists in the art of farming and vinifying Bergeron from this breathtaking Alpine *terroir*. The grape takes on a decidedly different identity here than in warmer sites, always showing great breadth and volume on the palate without ever straying into the flat or flabby end of the spectrum. Sleek and refined, it evokes white peach, exotic fruit, and blossoming wildflowers with utter class.

**\$30.00 PER BOTTLE      \$324.00 PER CASE**

## 2013 CAHORS • CLOS LA COUTALE

A stronghold of ancient Rome, the town of Cahors consequently has a long history of viticulture, dating back to around 50 BC. Over the centuries, its notoriously inky red wine enjoyed significant success thanks to its ability to withstand long shipping journeys to distant markets across Europe. Composed primarily of the Côt, or Malbec, grape, Cahors lives up to its reputation as the “Black Wine.” At Clos La Coutale, one of the appellation's flagship estates, vigneron Philippe Bernède has honed the final blend to include 20% Merlot, which significantly softens Côt's hard tannins and allows for immediate drinkability. While the resulting wine is very approachable—on the palate and the wallet—that does not preclude it from aging: five or ten years tucked away is no problem, making this a superb choice for anyone looking to start a cellar on a budget. Serve it young or old with cassoulet, duck confit, or other hearty dishes from France's southwest.



**\$14.95 PER BOTTLE      \$161.46 PER CASE**

## KERMIT LYNCH WINE MERCHANT

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# PASTA ALLA CARBONARA

by Christopher Lee

The definitive Roman dish *pasta alla carbonara* has many stories behind it, none of which is especially convincing. Does its name come from the *carbonieri*, who once made charcoal in the hills of Umbria? Or was it a result of the presence of American troops in Rome after its liberation in the Second World War, who craved bacon and eggs? What can be agreed upon is, *pasta alla carbonara* did not appear in Italian cookbooks until the 1950s. Nowadays a cook in Rome would be skewered and roasted if she used bacon, not *guanciale*, in her *carbonara*. *Guanciale*, cured but unsmoked pork jowl whose fat melts at a lower temperature, is even leaner than belly and is the required fat for the dish. Its flavor is completely different from that of bacon. The difficult part of making *pasta alla carbonara* is getting the temperature of the pan correct when the eggs are added. If it's too cool, the yolks will not thicken properly; if it's too hot, they scramble, and the dish is ruined. Do not let the fat sizzle in the pan when you keep it warm after melting the fat of the *guanciale*; instead, rely on the heat of the pasta to thicken the eggs, so get the pasta into the pan quickly.



© Clos La Coutale

Clos La Coutale's vineyard

- 1 ounce olive oil
- 2 ounces *guanciale* or pancetta, cut into matchstick pieces
- 150 grams dry noodles (spaghetti, linguine, bucatini)
- 3 egg yolks
- 2 tablespoons grated Parmesan, plus more for topping
- ¼ teaspoon salt
- 2 teaspoons pasta water
- Freshly ground pepper

Gently melt pork in olive oil in a fry pan over low heat, without coloring pork; leave fat in pan and keep pan in a warm spot. Cook noodles al dente, then drain (it's okay if a little water sticks to noodles), saving the water. Add noodles to *guanciale*. With a fork, whisk 2 tablespoons Parmesan, salt, and 2 teaspoons pasta water into egg yolks. Off heat, add egg mixture to noodles and immediately stir vigorously with wooden spoon to coat noodles; DO NOT return pan to heat, or you will scramble the eggs. Sprinkle with grated Parmesan and freshly ground pepper.

*Makes 2 servings*

Christopher Lee is a former head chef of *Chez Panisse* and *Eccolo* restaurants in Berkeley and co-founder of *Pop-Up General Store* in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).