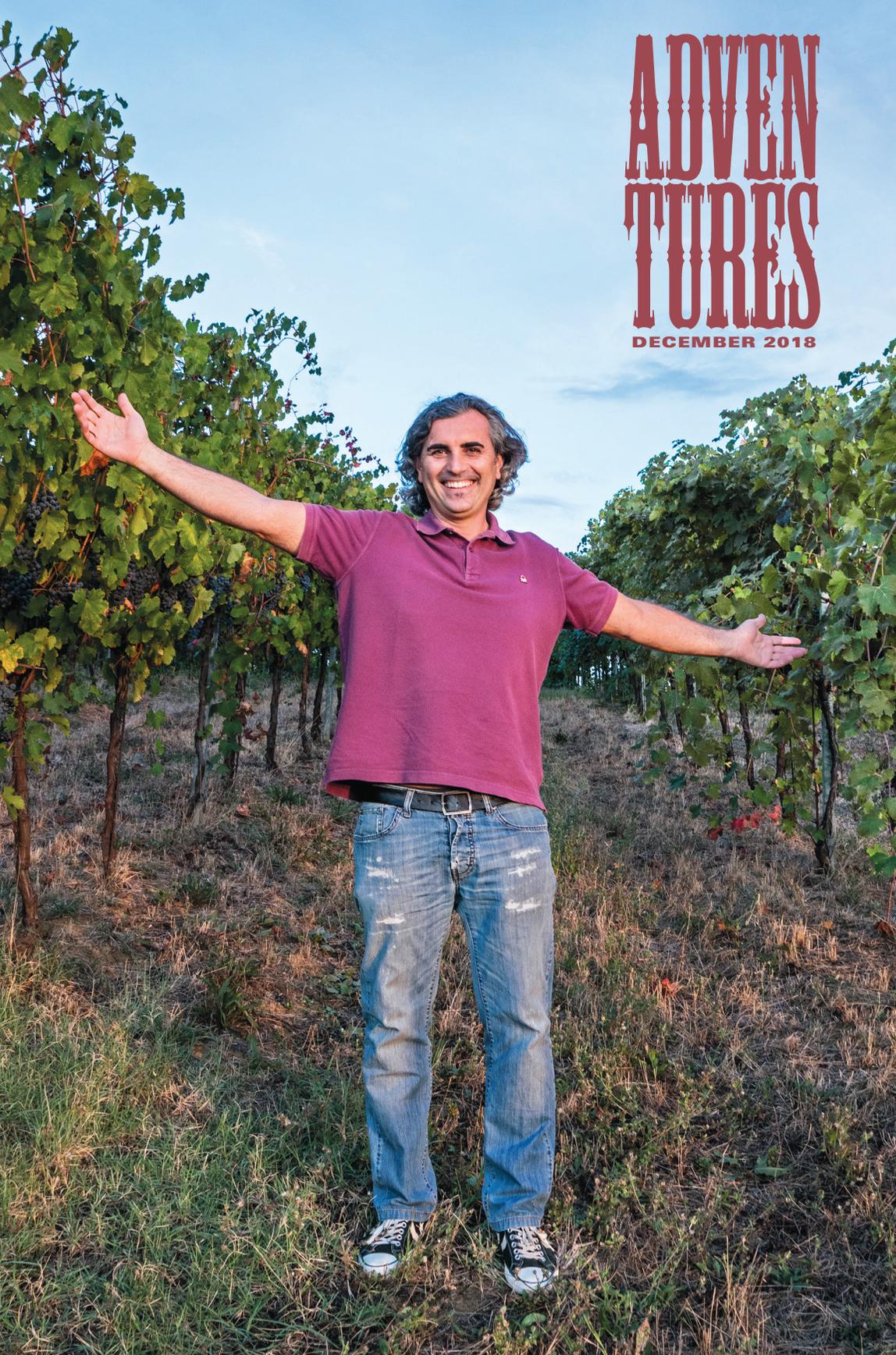


# ADVENTURES

DECEMBER 2018



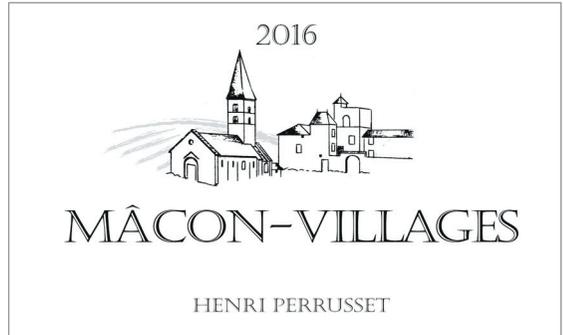
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## 2016 MÂCON-VILLAGES HENRI PERRUSSET

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**T**hirty years ago, as *Adventures on the Wine Route* was going to press, Kermit encountered a young Mâconnais vigneron at what was essentially a truck-stop restaurant in Fleurie. Upon learning that Kermit imported French wines to the United States, the vigneron, Henri Perrusset, invited him to come taste wines at his domaine. Kermit was impressed by the pure, pleasurable, unpretentious whites—wines that fittingly reflected the humble, farm-country atmosphere of that initial meeting. Ever since, we have imported Henri's whites, which remain among the most stellar values for Chardonnay from Burgundy you can find. Crisp and mouthwatering, with hints of citrus and stone fruits, Henri's Mâcon-Villages showcases a masterful balance of acidity and creamy roundness. An excellent match for salads, seafood, or chicken, it is also completely thirst-quenching served on its own. —TOM WOLF

**\$18.95 per bottle    \$204.66 per case**



**NV LAMBRUSCO GRASPAROSSA DI CASTELVETRO SECCO**  
**“MONOVITIGNO” • FATTORIA MORETTO**

**I**f the many regions that could reasonably be called Italy’s culinary capital, Emilia-Romagna has perhaps the greatest claim to the throne. Home to ragu (Bolognese), Parmigiano-Reggiano, tortellini, balsamic vinegar, and much, much more, the area that lies just north of Tuscany is now also making its case as the capital of Italy’s happiest wine: Lambrusco. At Fattoria Moretto, the Altariva family fashions organic, fully dry, fizzy, dark red wines from the Lambrusco Grasparossa grape, among the top class of Lambrusco varieties and the only one that grows primarily on the hillsides (as opposed to the flatlands) of Emilia. In this Monovitigno—a single-vineyard cuvée—the froth, structure, and overall exuberance of their blended bottling are somehow even brighter: tasting it, you feel as though the grapes were just pressed. Incredibly fresh, with aromas of crushed raspberries, strawberries, and cranberries soaring out of the glass, this may be the happiest wine you’ve ever tasted. Equally well suited to your holiday table and to your patio on a warm evening. Serve chilled!



—TOM WOLF

**\$24.00** per bottle      **\$259.20** per case

					
2016 Mâcon-Villages <i>Henri Perrusset</i>	Chardonnay	15- to 30-year-old vines Clay, limestone	Serve <i>cold</i> 46–52° F Do not decant	Citrus, peach, pear Crisp, creamy, round	Drink now
NV Lambrusco Grasparossa di Castelvetro Secco “Monovitigno” <i>Fattoria Moretto</i>	Lambrusco Grasparossa	42-year-old vines Clay, silt	Serve <i>cold</i> 48–54° F Do not decant	Raspberries, strawberries, cranberries Structured, frothy, exuberant	Drink now

**KERMIT LYNCH WINE MERCHANT**

To reorder 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@kermitylch.com](mailto:wineclub@kermitylch.com).

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## SCALLOPS WITH WHITE WINE SAUCE

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BY CHRISTOPHER LEE

*This month's lovely Mâcon-Villages from Perrusset marries wonderfully with these elegant scallops and velvety, bright sauce. Don't brown the scallops too darkly, or the browning flavor will overcome their freshness. Some cooks strain the shallots from the sauce once they've contributed their essence, but I like to leave them in for visual and textural interest; plus, they always have a little earthiness left to give to the plate. Keep the butter cold in the fridge or freezer until you whisk each cube into the sauce, to better hold the emulsion. In the United States, it's difficult to find scallops with their beautiful roe still attached. In many parts of Europe, but especially in France, scallops are sold with their roe. If you're lucky enough to find scallops in the shell, often available in late fall and winter, don't hesitate to buy them. They are easily steamed open in a little white wine with a thyme sprig and can be served on the bottom shell, loosened from it with a small knife before serving. Bon appétit!*

8 ounces white wine  
3 tablespoons  
minced shallots  
12 ounces unsalted butter,  
cut in 1-inch cubes,  
well chilled  
A pinch each of  
white pepper and sea salt,  
plus 1 tablespoon sea salt  
12 sea scallops  
2 ounces grapeseed oil  
or other vegetable oil,  
or clarified butter

Combine wine—except for 1 tablespoon—with shallots in a small saucepan and reduce over medium heat to 2 ounces. Off heat, whisk in 1 cube of butter. Turn the flame as low as possible. Return the pan to the burner and whisk in rest of butter one piece at a time. Be sure not to let the sauce get too hot or it will break; move the saucepan on and off the heat as needed to control the temperature. When finished, add pinch of white pepper and salt, plus the reserved tablespoon of wine. Hold the sauce in a warm spot or in a double boiler (off the heat) until needed. Season scallops with the remaining tablespoon of salt. Sauté scallops over medium heat in the vegetable oil or clarified butter 3 minutes each side, turning once to brown evenly. Serve scallops on warm plates with sauce napped over scallops. Stir the sauce to distribute shallots evenly over the four plates.

*Serves 4*

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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).

COVER: Fabio Altariva of Fattoria Moretto in Emilia-Romagna. © Gail Skoff