

# ADVENTURES CLUB

by Anthony Lynch • FEBRUARY 2016

## 2013 MONTPEYROUX ROUGE DOMAINE D'AUPILHAC

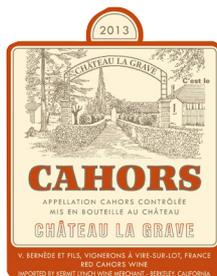
That the Languedoc has finally overcome its reputation as a source of bulk wine is a testament to the efforts of pioneers like Grange des Pères and Sylvain Fadat of Domaine d'Aupilhac, who have worked tirelessly to shine a light on the region's finest *terroirs*. Montpeyroux, a quiet old wine village in the foothills of the Cévennes mountain range, produces powerful reds that remain fresh and balanced, as cool nights and occasional summer storms provide respite from the overall hot, dry Mediterranean conditions. Sylvain creates this cuvée with all the varieties permitted in the appellation, yielding an excellent snapshot of Montpeyroux. With Mourvèdre, Syrah, Carignan, Grenache, and Cinsault, this beautiful, deep-purple beast offers iron-infused black fruit, wild spice, *garrigue* herbs, and dense, focused minerality from the fossil-rich limestone and marl soils. Delicious and invigorating today, it can also age effortlessly—proof that a great site and honest farming are key to genuine, long-lived wines.



**\$25.00** PER BOTTLE      **\$270.00** PER CASE

## 2013 CAHORS • CHÂTEAU LA GRAVE

While they might not know it, many people are already familiar with Philippe Bernède: his Clos La Coutale Cahors has long been a staple at KLWM, its iconic label and characteristic inky color symbols of affordable, *terroir*-driven refreshment for more than thirty years. Philippe recently acquired the nearby Château La Grave, expanding his holdings and offering a contrasting approach to Cahors that shares the incredible value of La Coutale. La Grave is one of the rare Cahors to consist exclusively of the native Malbec, or Côt, as it is locally known. Without any Merlot to soften it, this Cahors is decidedly old-fashioned, with a deep black robe and earthy, chewy tannins to frame the ripe, juicy fruit that seems to jump out of the glass. Enjoy this rustic country charmer anytime within the next several years, and for the complete Cahors experience, serve it with a crispy fried duck confit.



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

## KERMIT LYNCH WINE MERCHANT

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# DUCK WITH OLIVES

by Christopher Lee

*This French classic was made famous by Marthe Allard at her supremely simple Restaurant Allard, one of Paris's oldest and most esteemed bistros. It remains the restaurant's signature dish after eighty years. Allard prefers Challans ducks, developed in the 1600s by crossing two breeds from the Vendée. Of course, we cannot find them here in the United States, but Muscovy and Moulard are good substitutes. Leaving the pits in the olives is an important contribution to the flavor of this preparation. Just warn your guests! The dish will go perfectly with the Montpeyroux rouge.*

6 whole duck legs	½ cup dry white wine
1 large yellow onion, peeled, diced	3 thyme sprigs
15 cloves garlic, peeled, whole, sprout removed	2 cups brined green olives, pits left in: Lucques or Picholine
2 tablespoons all-purpose flour	1½ cups rich chicken or duck stock

## SPICE SACHET

- 6 juniper berries, crushed
- 2 cloves
- 3 allspice berries
- 1 teaspoon black peppercorns, whole
- 2 bay leaves

Place all ingredients for spice sachet in a single layer of cheesecloth and tie with string; allow some looseness in sachet.

Lightly salt the duck legs a day ahead and chill overnight. Next day, discard any liquid and dry legs. Brown legs skin side down in low to medium heat in iron skillet—you don't need to add fat, as the duck legs will give off enough to brown properly. Turn and brown on meaty side for 30 seconds. Remove legs and discard fat except for a light coating. Sauté onion in fat over low heat until lightly colored. Add garlic cloves and cook until softened, stirring occasionally. Add flour and cook 1 minute, stirring. Whisk in wine and cook until reduced by half, scraping bottom of pan. Add spice sachet, thyme, olives, and stock to pan. Simmer for 5 minutes.

Pour olive mixture into large, flat casserole. Place duck legs in casserole skin side up. Cover with parchment, then foil, and braise in 350°F oven for 1 hour 45 minutes.

Uncover pan and remove duck legs, spice sachet, and thyme sprigs; discard thyme sprigs and spice sachet. Strain stock, reserving olive-onion-garlic mixture. Skim fat from stock. Reduce stock by half. Mash garlic cloves with a fork. Return olive-onion-garlic mixture to sauce. Serve duck on a warm platter with sauce spooned over duck.

Serves 6