

ADVENTURES CLUB

by Anthony Lynch • FEBRUARY 2018

2016 VAL DE LOIRE SAUVIGNON BLANC “UNIQUE” DOMAINE DU SALVARD

From their winery in the Loire Valley’s Touraine region, brothers Thierry and Emmanuel Delaille of Domaine du Salvard are producing some of the greatest Sauvignon Blanc values in the world. The climate here is perfect for ripening the fruit while maintaining plenty of zingy acidity, so it’s no wonder why rows of Sauvignon extend as far as the eye can see, interrupted only by the Loire Valley’s splendid châteaux and the meandering river itself. Salvard specializes in wines that deliver fruit-forward pleasure and unconditional refreshment, and the Unique is no exception. This pure Sauvignon saw fermentation and aging in stainless steel tanks, and it is released young, still bursting with juicy, citrusy energy and the scent of blossoming flowers. The mouthwateringly crisp finish is ideal for cleansing the palate after a bite of fresh goat cheese or with a bright seasonal salad. Quaffing down a bottle simply to slake one’s thirst is not unheard of, either.

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

2015 CHINON “LES GRÉZEAUX” BERNARD BAUDRY

Domaine Baudry is an essential stop on any person’s journey to discover the fine wines of the Loire. Not only are Bernard Baudry and his son, Matthieu, traditionalists in their vineyards and cellar, always seeking to bottle authentic representations of Chinon’s varied *terroirs*, but also they have proven over many vintages that they can expertly craft wines of purity, grace, and genuine regional character. This cuvée features old Cabernet Franc vines in the *lieu-dit* Les Grézeaux, a gravelly parcel over clay-silica subsoil. It consistently shows concentration and dense structure, while remaining smooth and accessible—traits heightened in the excellent 2015 vintage, which gave deep, full-bodied wines enveloped with delicious, ripe fruit. Les Grézeaux additionally has delightful earthy nuances like herbal and peppery notes, which tend to gain prominence with age, as other complexities emerge over five, ten, or fifteen years in bottle. A textbook Chinon like this merits simple, rustic cuisine such as roast game, baked potatoes, and sautéed porcini mushrooms.

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

KERMIT LYNCH WINE MERCHANT

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CHICKEN LIVER PASTE

by Christopher Lee

This easy but tasty recipe can be made with either chicken or duck livers. Whichever you choose, the livers should be as fresh as you can find. The balsamic vinegar doesn't need to be very old—extra vecchio is not required—just old enough to be balanced by sweetness. Use Tèlicherry peppercorns for their lovely, perfumed flavor. The dish has a hint of anchovy, a barely detectable, secret flavor. Toast the croutons at medium-high heat so they retain a little softness at their centers.

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| 1 pound fresh livers | 2 tablespoons balsamic vinegar |
| 2 teaspoons sea salt | 1 cup chicken stock |
| 4 ounces unsalted butter | 1 tablespoon coarsely cracked
black peppercorns |
| 3 tablespoons finely chopped
shallots | 2 tablespoons capers,
roughly chopped |
| 1 teaspoon chopped garlic | 2 tablespoons chopped parsley |
| 2 tablespoons tomato paste | Twelve 2-by-3-inch pieces
toasted country bread |
| 1 teaspoon anchovy paste | |
| 2 tablespoons red wine | |

Trim any dark spots and veins from chicken livers. Season with salt. Add 2 ounces butter to a hot pan, and brown livers to medium in a single layer. Transfer livers to a side dish. Lightly brown shallots over low heat in 1 ounce butter. Add garlic, tomato paste, and anchovy paste. Cook for 30 seconds, stirring. Deglaze with wine, add balsamic vinegar and chicken stock to pan, and reduce to about 3 ounces of thick syrup. Pour reduction over livers. Chop livers by hand or process in food processor to rough paste. Stir cracked black pepper, chopped capers, and chopped parsley into livers along with remaining butter. Serve at room temperature with warm toasts.

If desired, pack liver paste carefully into ceramic pots, pressing with spoon to eliminate any air, and seal with $\frac{1}{4}$ inch duck fat or lard. Paste will hold refrigerated for 10 days.

Makes 2 cups, enough for 6–8 guests

