

ADVENTURES CLUB

by Anthony Lynch • JANUARY 2016

2014 PETIT CHABLIS • ROLAND LAVANTUREUX

The sleepy village of Chablis, about midway between Beaune and Paris, possesses the cool continental climate and fossil-strewn limestone soils that imbue Chardonnay with unique traits not found even in other iterations from the vine's Burgundian homeland. Within the Chablis growing zone, authorities have delimited the top sites: generally, these are sunny, south-facing slopes and give the most powerful wines. Sites conducive to lighter, earlier-drinking styles take the Petit Chablis designation. For the Lavantureux family, whose mouthwatering wines we have imported for over thirty years, the line is not so clear. An imaginary boundary through the vines divides their Chablis from their Petit Chablis, meaning this humble bottling has the character of a more pedigreed appellation. "Petit" or not, this wine provides bracing refreshment while bearing the mark of its *terroir*: notes of lime, seashells, white flowers, and an energizing acidity for your *apéritif* or a shellfish feast.

\$22.00 PER BOTTLE \$237.60 PER CASE

2014 VAUCLUSE ROUGE "LE PIGEOULET" FRÉDÉRIC & DANIEL BRUNIER

Thanks to the family's track record of skilled winemaking and dedication to honoring some of the region's finest *terroirs*, the Brunier name has become practically synonymous with great wines of the southern Rhône. While they are best known for the regal Châteauneuf of Vieux Télégraphe and profound Gigondas from Les Pallières, brothers Frédéric and Daniel Brunier craft a wine for every occasion. Le Pigeoulet is a lovely everyday red for even the most modest of circumstances, providing authentic Provençal flavors and straightforward pleasure at excellent value. The blend is mostly Grenache, sourced from three different plots around Châteauneuf and then aged in a combination of cement tanks and oak *foudres*. Le Pigeoulet emphasizes fruit and freshness over concentration, something the cool 2014 vintage accentuated: this year, we have something especially buoyant, refreshing, and dangerously easy to swallow. A total quaffer with aromas of cherry, raspberry, and *réglisse*, this could be your new house red.



\$18.00 PER BOTTLE \$194.40 PER CASE

KERMIT LYNCH WINE MERCHANT

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RAGÙ DI CONIGLIO

by Christopher Lee

This recipe may look daunting, but it's really quite easy to prepare. It's hard to find a proper rabbit ragù outside of Tuscany, so try this recipe. You'll need a good rabbit; ask your local butcher to cut it up for you. Make your own pappardelle, if you're game (no pun intended!), or buy a sturdy, bronze die-cut dried pasta such as penne rigate, rigatoni—or paccheri, my favorite—or serve it over buttery polenta. It goes incredibly well with the crisp Petit Chablis or elegant new Pigeolet.

SOFFRITTO

2 red onions, peeled, chopped fine	3 cloves fresh garlic, chopped fine
2 carrots, peeled, chopped fine	as sand
2 stalks celery, chopped fine	1½ cups olive oil

SPICE SACHET

½ teaspoon black peppercorns	1-inch piece cinnamon stick
¼ teaspoon juniper berries	½ bay leaf
¼ teaspoon allspice	½-inch piece orange zest
2 spikes of clove	

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

REMAINING INGREDIENTS

1 rabbit, cut into 6 pieces: 2 shoulders, 2 hind legs, loin, and rack	1 cup chicken stock
2 ounces pancetta, diced or finely chopped	¼ cup tomato paste
1½ cups white wine	1 small piece Parmigiano rind
	1 cup whole milk
	Parmigiano for serving

Slowly brown chopped vegetables for soffritto in olive oil over low heat to deep mahogany color; add chopped garlic and stir for 1 minute; drain vegetables in sieve; reserve soffritto and oil separately. Brown rabbit gently in shallow layer of soffritto oil. Remove rabbit from pan and tip off all but a small amount of oil. Add pancetta and brown lightly in oil; remove pancetta from pan; deglaze pan with wine, scraping bottom of pan with wooden spoon to loosen all bits. Return rabbit to pan; add stock and simmer until rabbit is tender, about 2 hours. Remove rabbit from pan; pull meat from bones; discard bones. Chop meat into ½-inch pieces and return to pan. Add soffritto, pancetta, tomato paste, Parmigiano rind, and spice sachet to pan. Simmer gently for 2 hours, adding milk 2 ounces at a time; as liquid reduces and each amount of milk is absorbed, add 2 more ounces milk until all milk is absorbed into sauce and sauce is concentrated and flavorful. Serve over fresh or dried buttered noodles, with lots of Parmigiano cheese.

Serves 6–8