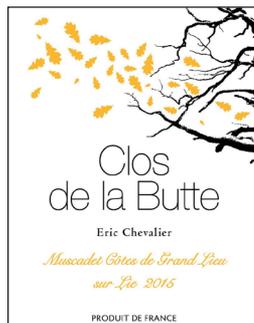


# ADVENTURES CLUB

by Anthony Lynch • JANUARY 2017

## 2015 MUSCADET CÔTES DE GRAND LIEU SUR LIE “CLOS DE LA BUTTE” • ÉRIC CHEVALIER

While mass-produced Muscadet may be the definition of sour, insipid white wine, a properly farmed and competently vinified rendition like Éric Chevalier's is a different creature. Loaded with character, these wines deliver a unique kind of pleasure, oozing the essence of briny Atlantic winds that constantly batter the western Loire. Éric is relatively new to winemaking, having released his first vintage from the family domaine just ten years ago, but his ambition and innate sense of taste have already made him a star in the region. Always seeking more depth in his wines and a purer expression of his *terroir*, Éric has ceased using herbicides and instead plows his soils—a physically and economically demanding choice, justified by delicious bottles like this broad, saline 2015 Muscadet. The Clos de la Butte is a parcel of fifty-year-old Melon de Bourgogne vines on metamorphic rock, and it offers all the refreshment and value great Muscadet should provide.



**\$16.00** PER BOTTLE      **\$172.80** PER CASE

## 2015 MOULIN-À-VENT • DOMAINE DIOCHON

For the 2015 vintage, we'll have to do away with the idea that Beaujolais makes light, easy-drinking wines. An unusually hot, dry summer gave small, concentrated berries with thick skins at harvest—the recipe for rich, structured reds built for the long haul. Nowhere was this more true than in Moulin-à-Vent, an appellation already considered the biggest, baddest of Beaujolais' ten *crus*. Purple teeth are more commonly associated with the tannic Syrah and Mourvèdre grown farther south, but Diochon's 2015 is equally capable of staining your pearly whites a few shades blacker. Ripe, fleshy Gamay fruit and floral goodness fill the mouth before a finish of chewy tannins with a dark mineral element drives the point home. For immediate consumption, decant this red for a couple of hours if possible, and don't hesitate to serve it with a braise or bloody rib eye. If you're patient, you can also wait a decade or two before you pull the cork.

**\$24.00** PER BOTTLE      **\$259.20** PER CASE

## KERMIT LYNCH WINE MERCHANT

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# DUNGENESS CRAB CAKES

by Christopher Lee

*It's the time of year for Dungeness crab. For this recipe it's best to pick your own crab—while not as easy as popping by the fish market to grab a pound, it's a certain kind of fun. The quality of your cakes will be extraordinary when you pick your own. An average-size Dungeness crab—around 2½ pounds—will take about 14 minutes to cook through when dropped into already boiling unsalted water. Cooking them without salt makes for sweeter crabmeat. For 1½ pounds of crabmeat—enough for this recipe—you'll need 2 or 3 fresh crabs, about 6 pounds live weight. Use an oyster fork or a wooden skewer to pluck the crabmeat from the shell. The Muscadet is perfect for this dish.*

- 1½ pounds fresh Dungeness crabmeat
- 1 cup fresh breadcrumbs from white bread, crusts removed
- ¼ cup plain mayonnaise, preferably homemade
- 2 tablespoons chopped parsley
- 2 tablespoons chopped chives
- 1 tablespoon minced celery
- 1 teaspoon grated lemon zest
- ½ teaspoon cayenne pepper
- Salt
- Clarified butter or light olive oil, for frying
- 1 cup lemon mayonnaise, for serving

If you've bought your crabmeat already picked, pick through it for any bits of shell; then drain, pressing lightly in a sieve for an hour or so to remove excess liquid. Measure out ½ cup breadcrumbs and set the rest aside for coating cakes. Mix crabmeat, breadcrumbs, plain mayonnaise, and spices together gently, just until the mix holds. Taste for saltiness and add a little salt if it's needed.

Form round cakes about 2 inches across and 1 inch tall, shaping them with your hands to make sure they're even and smooth. Carefully dredge them in the breadcrumbs. They're fragile, so handle them gently. Refrigerate on a baking tray lined with baking parchment for a minimum of 2 hours.

Fry the cakes in a generous amount of fat until golden on one side. Flip them gently and finish the second side. Be sure the oil in the pan comes halfway up the cakes or you'll have a ring of uncooked breadcrumbs around the middle of each cake. Drain them quickly on a paper towel, and serve on warm plates with a dollop of zesty lemon mayonnaise, preferably homemade.

*Makes 12 appetizer-size cakes, or 4 portions*