

# ADVENTURES CLUB

by Anthony Lynch • JANUARY 2018

## 2015 CHABLIS “LES TRUFFIÈRES” DOMAINE COSTAL

Costal represents a project by the Collet family of Domaine Jean Collet in Chablis. Bernard Raveneau, a highly esteemed local vigneron, turned Kermit on to Collet’s wines many years ago, and the Costal label was born out of an agreement to create a special cuvée destined specifically for our clients. This bottling showcases the *lieu-dit* Les Truffières, a site that consistently produces Chardonnays balancing ripe, luscious fruit with the nerve and briny minerality so characteristic of fine Chablis. The wine is aged in a combination of stainless steel and 600-liter *demi-muids*, and it goes into bottle completely unadulterated: without cold stabilization, fining, or filtration. These traditional practices ensure as little manipulation as possible in the cellar, yielding wines of great elegance year after year. At table, this Chablis is quite versatile, but cracked Dungeness crab is a hard pairing to beat.



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

## 2015 CÔTES DU RHÔNE ROUGE SELECTED BY KERMIT LYNCH

The “KL Côtes du Rhône” is the result of a collaboration with the *Terres d’Avignon cave coopérative*, a large cellar in the heart of the southern Rhône’s sprawling vineyard land. By purchasing fruit from a number of small grape growers in the area, the co-op crafts wines that express authentic regional character: aromas of ripe black fruit, a gentle spiciness, and a *garrigue*-flavored kick of thyme and rosemary. Bottled exclusively for the USA, this cuvée is the product of traditional methods such as natural fermentation, aging in concrete vats, and unfiltered bottling—once your trusty KLWM rep has gone to the cellar to decide on the final blend, that is. The resulting wine showcases a majority of Grenache with varying proportions of Syrah, Carignan, Mourvèdre, and Cinsault, depending on the vintage. Here is a textbook Côtes du Rhône for everyday satisfaction: juicy and gulpable, with just enough chewy tannin to pair with a burger or whatever else might be on the menu.

**\$12.95 PER BOTTLE**      **\$139.86 PER CASE**

## 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@kermitylynch.com](mailto:wineclub@kermitylynch.com).

ABOVE *The cellar at Domaine Costal*

# CRAB AND CELERIAC REMOULADE

by Christopher Lee

*West Coast Dungeness crab season has begun! It is always greatly anticipated, and immense enthusiasm takes over when the season opens. I especially like this recipe's combination of sweet, flaky crab and crisp, crunchy celeriac—or celery root—a deep-flavored root vegetable that is a cousin of the familiar stalk celery. Steam and clean your own crabs if you're game, though wrestling frisky live crabs into a pot of boiling water is a challenge. Many fish markets carry cleaned crab, with the meticulous work already done for you. Be sure the crabs are freshly cooked and kept well chilled.*

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| 2 cups (about 1 pound)<br>Dungeness crabmeat,<br>cleaned   | 2 teaspoons lemon juice<br>½ teaspoon lemon zest,<br>finely grated      |
| 2 cups celeriac, shredded<br>on a grater, or cut into<br>matchsticks, by hand or<br>with a mandoline | ¼ teaspoon cayenne pepper<br>2 tablespoons chives, finely<br>chopped    |
| ½ cup crème fraîche  | 2 heads Castelfranco chicory,<br>inner leaves only,<br>washed and dried |
| ¼ cup plain homemade<br>mayonnaise   | Marash pepper   |
| 2 tablespoons Dijon mustard  |   |

Mix crab and celeriac evenly by hand, taking care not to break up crab too much. Add crème fraîche, mayonnaise, mustard, lemon juice, lemon zest, cayenne, and chives, and mix gently together by hand, to avoid damaging crab.

Place 1 large or 2 small chicory leaves on plates, cupped side up. Place 4 ounces crab mixture on each lettuce cup in attractive mounds. Sprinkle with Marash pepper.

*Makes about 4 cups  
or 6 appetizer portions*