
TOMATO AND GOAT CHEESE TART

BY CHRISTOPHER LEE

It's always exciting to see and taste the mind-boggling selection of tomatoes available at the height of tomato season. Because of their natural acidity, tomatoes are not always easy to pair with wine, though this tart's buttery richness is the right companion to this month's Adventures Club wines. Crottin de Chavignol, my recommended cheese for the tart, is a French goat cheese from the Loire Valley. Choose a young one with a firm enough pâte to grate coarsely. If you can't find Crottin de Chavignol, substitute a goat cheese of four to six weeks' age that you can grate coarsely or crumble easily.

DOUGH

1½ cups all-purpose flour,
plus a bit more for dusting
½ teaspoon salt
¼ cup vegetable shortening
or rendered leaf lard
(pork kidney fat)
¼ cup butter, cut into
small cubes
3–4 tablespoons cold water

FILLING

2 pounds heirloom tomatoes
of varied sizes and colors
½ teaspoon salt
3 large shallots (about
½ cup), peeled and
thinly sliced
1 ounce unsalted butter
6 ounces Crottin de
Chavignol cheese or
other goat cheese,
coarsely grated, or,
if soft, thinly sliced
1 teaspoon fresh thyme
leaves, stripped from
stems
1 egg whisked with
1 tablespoon water, milk,
or cream (egg wash)

In a bowl, mix flour and salt. Add shortening and butter. Work fats into flour with your fingers or pastry cutter, until mixture resembles coarse bread crumbs. Work cold water into flour 1 tablespoon at a time until dough just holds together. Press dough into a 1-inch-thick disk, wrap in plastic film, and chill in refrigerator for 3 hours or overnight. Core and slice tomatoes ⅛ inch thick laterally into cross-sectional slices. Lay tomato slices on a parchment-lined baking sheet or stainless-steel pan. Sprinkle tomatoes with salt and drain for 30 minutes. Roll dough into a 12-inch round ⅛ inch thick. Lay dough on a parchment-lined pizza round and refrigerate for 30 minutes. Sauté shallots in butter until soft, about 3 minutes. Cool shallots on a flat dish in refrigerator. Remove dough from fridge and sprinkle bottom evenly with a tablespoon of flour. Spread shallots evenly over dough, leaving a 2-inch border around the edge. Sprinkle ½ of cheese on the shallots, maintaining the 2-inch border. Place tomatoes in a colorful, overlapping pattern on top of shallots, keeping the border. Sprinkle tomatoes with thyme leaves and remaining cheese. Fold edges of pastry over tomatoes or flute the edge. Brush top of pastry with egg wash (you won't use all of it); be careful not to moisten parchment. Bake tart at 375° F degrees for 40–45 minutes, turning pan every 15 minutes, until pastry crust and bottom of tart are browned; check if the bottom is cooked by lifting pastry edge with a spatula. Cool on a cooling rack for 10 minutes before slicing. *Makes one 10-inch galette, serves 6*



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.



**2018 PINOT BLANC “VIEILLES VIGNES”
MEYER-FONNÉ**

Pinot” and “Blanc” are a sneakily deceptive pair of words that, together, can mean different things in Alsace. For one, they form the name of a grape variety, Pinot Blanc, which is a mutation of Pinot Gris—a pink-skinned grape that produces white wine when pressed directly. But “Pinot Blanc” also features prominently on the labels of hundreds of bottles of Alsatian whites, the majority of which are *not* made with 100% Pinot Blanc. As an old-vine blend of 65% Pinot Auxerrois, 20% Pinot Blanc, and 15% Pinot Gris, this cuvée from Meyer-Fonné falls in that category. Félix Meyer, the vigneron behind Meyer-Fonné in Katzenthal, makes this confusion more than worth the trouble. Pinot Blanc bottlings represent Alsace’s everyday wines, and there are few bottles I would rather drink every day than this one. The harmony on display here makes for a succulent, honeyed, and mineral *blanc* with notes of ripe apples and stone fruit that check every box for a stellar weeknight white wine. —TOM WOLF



\$24.00 per bottle \$259.20 per case

2018 Pinot Blanc “Vieilles Vignes” <i>Meyer-Fonné</i>	65% Pinot Auxerrois, 20% Pinot Blanc, 15% Pinot Gris	Vines planted in 1965 and 1978	Serve <i>cold</i> 46–52° F Decant optional	Ripe apples, stone fruit, white flowers Succulent, honeyed, mineral	Drink now
2018 Bourgueil “Cuvée Alouettes” <i>Domaine de la Chanteuserie</i>	Cabernet Franc	Vines planted 1967–1980 Sand, clay	Serve <i>slightly cool</i> 58–62° F Decant optional	Black raspberries, herbs, pepper Juicy, exuberant, versatile	Drink now

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**2018 BOURGUEIL “CUVÉE ALOUETTES”
DOMAINE DE LA CHANTEUSERIE**

Cabernet Franc from the Loire Valley can wear many personalities beautifully. Depending on the *terroir*, vine age, and vinification, this grape variety can produce reds that are exuberant, powerful, elegant, or some combination of all three. Domaine de la Chanteuserie’s Alouettes bottling falls mostly in the first camp, radiating as much joy as many reds from the Beaujolais, but it features a little left and structure, too. The Boucard family, who have been making wine in Bourgueil since 1822, turn to their vines planted more than four decades ago in a sandy clay soil for this cuvée. They age the wine for eight to twelve months in stainless-steel tanks to preserve as much of the bright, fresh character of the fruit as possible. The result is a perfect bistro or picnic wine, with lively fruit, herbs, and notes of pepper. It pairs well with a huge variety of food and is also a total joy to drink on its own. —TOM WOLF

\$18.00 per bottle \$194.40 per case



ABOVE © Gail Skoff
COVER Félix Meyer. © Steve Waters