

August 2019

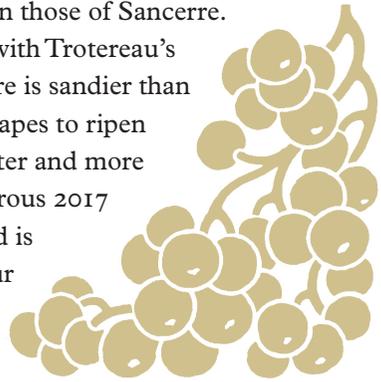
KLWM

2017 QUINCY
DOMAINE TROTEREAU

An hour west of Sancerre, Quincy is another Loire Valley appellation specializing in Sauvignon Blanc that is overshadowed by its more famous neighbor. It wasn't always this way, though. Half a century ago, the wines of Quincy—France's second recognized appellation after Châteauneuf-

du-Pape—were more coveted and expensive than those of Sancerre. Today, not much of note comes out of Quincy, with Trotereau's wines being outstanding exceptions. The soil here is sandier than it is in Sancerre and Reuilly, which allows the grapes to ripen sooner, making wines that are warmer in character and more medium-bodied than their neighbors. This generous 2017 Quincy evokes notes of lychee and tangerine and is perfect as a summertime sipper or alongside your favorite salad or goat cheese.

—TOM WOLF



\$22.00 per bottle **\$237.60** per case

					
2017 Quincy <i>Domaine Trotereau</i>	Sauvignon Blanc	Vines planted in 1985–2008 Sand, flint, pink limestone	Serve <i>cold</i> 46–52° F Do not decant	Lychee, tangerine Warm, inviting, medium-bodied	Drink now
2018 Beaujolais "Charron" <i>Quentin Harel</i>	Gamay	50-year-old vines, on average Clay, sand, flint	Serve <i>slightly cool</i> 58–62° F Do not decant	Cherries, rhubarb, pomegranate Fresh, floral, juicy	Drink now

KERMIT LYNCH WINE MERCHANT

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2018 BEAUJOLAIS “CHARRON” QUENTIN HAREL

Beginning to make wine in Beaujolais in the 2010s must seem like being the youngest sibling with five older brothers and sisters who are all class presidents and captains of their sports teams. Can you thrive and carve out your own path of success? Absolutely! On one hand, your talented predecessors—Lapierre, Foillard, Breton, Thévenet, etc.—have made it easier by paving the way for producing outstanding wine in the region, and they have built a reputation among wine lovers worldwide for Beaujolais excellence. On the other, they have also made it more challenging to stand out because, even at your best, you are *joining* the all-star team (not creating it), and the bar for making the team is higher now than it has ever been. The tremendously skilled Quentin Harel is already making a strong case for his spot on the roster by crafting well-priced reds that are the complete package: fresh, charming, and complex at the same time. His entry-level Beaujolais Charron is floral, but whole-cluster fermentation has also given it irresistibly juicy notes of cherries, rhubarb, and pomegranate. Ripe without being rich, it has great structure—just the right amount of tannin—while being inviting now. Best of all, it doesn’t mimic the other producers’ wines we import from this region; it’s entirely distinct. Harel’s Charron, made from fifty-year-old, organically farmed vines, is certainly food-friendly, and it’s begging you to light up the grill. —TOM WOLF



\$20.00 per bottle \$216.00 per case



Quentin Harel © Anthony Lynch

BAKED FIGS WITH GOAT CHEESE

BY CHRISTOPHER LEE

Perfect figs are abundant now and, in California, should continue uninterrupted into the fall. Look for Black Mission or Brown Turkey figs for this recipe, though any variety will do. Ripe stone fruits, especially apricots and smaller freestone peaches, are also good for this dish, should you not be able to find figs. If you decide to bake peaches instead of figs, cut the peaches into quarters rather than halves. The 2017 Quincy from Trotereau is a perfect match for the figs and cheese. I suggest an aged goat cheese, preferably from the Loire Valley, but a fresh chèvre works just as well.

3–4 fig leaves, if available
6–8 ripe figs, whichever
variety you choose
4 tablespoons extra-virgin
olive oil
¼ teaspoon sea salt
½ teaspoon coarsely ground
black pepper
2 small strips of orange zest,
as for a cocktail
3 thyme sprigs
Aged goat cheese from
the Loire Valley

Lay fig leaves on bottom of a shallow baking dish or sheet pan. If you don't have fig leaves, use a ceramic dish. Cut figs in half and lay them side by side, cut side up, on top of leaves. Drizzle figs with 2 tablespoons olive oil and season with salt and ground pepper. Twist orange zests over figs to scent figs with orange oil. Place zests around figs. Separate thyme stems and strew sprigs over figs. Bake figs uncovered in 425° F oven until soft and beginning to collapse, 10–12 minutes, depending on ripeness. (Adriatic figs—the green-skinned ones with red flesh—

cook more quickly than dark-skinned varieties.)

Transfer figs to a serving platter. Drizzle pan juices and remaining olive oil over figs. Serve figs warm with cheese and toasted country bread.

Serves 4–6

