
ROAST CHICKEN AND BREAD SALAD

BY CHRISTOPHER LEE

A delicious summery dish to serve with Nicole Chanrion's rich, complex Côte-de-Brouilly. Make a tasty little gilet toast from the giblets, pan-fried and chopped, seasoned with herbs of your choice, salt, and pepper, served on the side of the salad or as an hors d'oeuvre beforehand.

1 whole chicken, about 3½ pounds
 2 tablespoons + ½ teaspoon sea salt
 2 teaspoons freshly cracked black pepper
 A handful of fresh herbs: thyme, savory, parsley, oregano, etc.
 3 or 4 slices lemon, or a few strips of peel
 3 small garlic cloves, peeled
 2 tablespoons unsalted butter, melted
 2 cups crusty, country-style bread, torn into 2-inch pieces, oiled and toasted to a dark hue

2 pounds small dry-farmed Early Girls, cherry tomatoes, or mixed heirloom tomatoes, sliced in half or into wedges, depending on size
 ½ cup red onion, peeled, thinly sliced
 1½ cups basil leaves, torn
 2 teaspoons red wine vinegar
 2 tablespoons extra-virgin olive oil
 2 anchovy fillets, thinly sliced



Salt chicken inside and out with 2 tablespoons sea salt. Sprinkle outside with cracked black pepper. Refrigerate for 4 hours or overnight. Stuff chicken cavity with herbs, lemon, and 2 garlic cloves. Set chicken on roasting rack and rest at room temperature for 2 hours. Thirty minutes before roasting, heat oven to 425° F. Place chicken in the oven on the middle rack. Roast for 30 minutes at 425° F. Rotate pan 180 degrees and roast 30 minutes more. At this point, skin should be browned and well crisped. Brush skin all over with melted butter. Turn oven down to 375° F, rotate pan again, and roast chicken 20 minutes more or until the deepest part of the breast and leg measure 160° F internally. Remove chicken from oven and brush once more with melted butter. Pour any remaining melted butter over chicken. Allow chicken to rest for 20 minutes before carving into 8 pieces; save the pan juices drained of fat and make a stock from the bones and carcass. In a bowl, toss toasted bread with red wine vinegar, olive oil, and 2 to 3 tablespoons pan juices. Let sit for 10 minutes to absorb. Add tomatoes, onion, remaining garlic clove finely chopped, basil leaves, and anchovy to bowl. Taste and adjust salt if needed. Toss gently to avoid crushing bread. Lay chicken pieces on a serving platter and place salad around and over chicken. Pour any remaining pan juices over the platter.

Serves 4 to 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.


ADVENTURES
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**2018 REUILLY BLANC “LES PIERRES PLATES”
DOMAINE DE REUILLY**

Wou might do a double take after your first sip of this mouthwatering *blanc* from Domaine de Reuilly and wonder, “Is this Chablis?” It is not Chardonnay from Chablis, but Sauvignon Blanc from the eastern slice of the Loire region! Like the best Burgundian Chardonnay, however, this Sauvignon Blanc serves to transmit its Reuilly-ness more than its Sauvignon Blanc-ness. Instead of tropical, heavily grassy notes, you get a lean, chiseled frame with hints of crushed rock and citrus. The limestone parcel where it originates is called “Les Pierres Plates”—the flat stones—which is filled with fossilized shells from the Kimmeridgian period, when



France was covered by ocean. Where you find this soil in Chablis and parts of Champagne, you also find bone-dry, flinty, almost saline wines that are *the* soulmates of shellfish. Denis Jamain of Domaine de Reuilly farms organically and biodynamically, which allows this single-vineyard Sauvignon’s *minéralité* to sing its purest song.

—TOM WOLF

\$23.00 per bottle \$248.40 per case



LEFT
Domaine de Reuilly. © Gail Skoff
COVER
Nicole Chanrion. © Gail Skoff

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**2018 CÔTE-DE-BROUILLY
NICOLE CHANRION**

Whe Beaujolais is home to France’s most hedonistic wines. This reputation as the Holy Grail of juicy, chillable, and quaffable reds, however, sometimes overshadows Gamay’s more serious and age-worthy potential. To taste this side of the grape, look no further than the Côte de Brouilly, one of the Beaujolais’s ten *crus*—aka subregions—which rests on the slopes of Mont Brouilly, at the region’s southern end. Here, for the last four decades, Nicole Chanrion has crafted a lone bottling of heavenly *rouge*. The Mont (in reality, a really big hill) is the site of a *terroir* that produces reds with more spine, minerality, and spicy notes than most Gamays from the Beaujolais. The special features of this *terroir* are the steep slopes, sun exposure, and abundance of *Pierre bleue*, a dioritic rock formed by magma, in the Côte’s soil. Chanrion’s vines are on the east- and northeast-facing slopes of the hill, which means that, while they benefit from the great sun exposure, they don’t get as much as the southern-facing slopes. The wines accordingly retain a lot of finesse, even in warmer vintages like 2018. Where else can you find a red with this much class, complexity, and ageability made by a vigneronne with forty years of experience for under \$25? —TOM WOLF

\$24.00 per bottle \$259.20 per case



					
2018 Reuilly Blanc “Les Pierres Plates” Domaine de Reuilly	Sauvignon Blanc	23-year-old vines, on average Clay, Kimmeridgian limestone	Serve <i>cold</i> 46–52° F Do not decant	Citrus, green apple, crushed rock Crisp, mineral, mouthwatering	Drink now
2018 Côte-de-Brouilly Nicole Chanrion	Gamay	50-year-old vines, on average <i>Pierre bleue</i> (diorite), porphyry	Serve <i>slightly cool</i> 58–62° F Decant optional	Blueberries, cherries, violets Earthy, spicy, structured	Drink now through 2035