

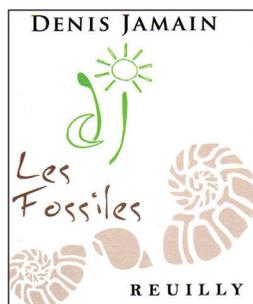


July 2019

KLWM

2018 REUILLY BLANC “LES FOSSILES” DOMAINE DE REUILLY

Reully might not be as easy to say as Sancerre—the renowned Loire Valley appellation an hour east—but the white wines that come from this small AOC can be every bit as beautiful and fun to drink. In a lot of ways, the two appellations are not that different. To start, the white wines are both 100% Sauvignon Blanc. And, as with Chablis, both appellations have a substantial amount of Kimmeridgian limestone or marl in their soils. Despite its under-the-radar status, Reully is endowed with a notable amount of ancient marine deposits—so much so that, unlike most of us, Denis Jamain of Domaine de Reully can walk out into his organically and biodynamically farmed vineyards and pick up pieces of fossilized seashells dating back 150 million years to the Jurassic period. As you can imagine, this makes for an incredibly rich soil in which to grow vines. It is also the inspiration for the bottle’s name, Les Fossiles, which is crisp and mineral, with notes of chamomile, green apple, and citrus. A wine doesn’t need to come from seashells to perfectly complement shellfish, but this beautiful *blanc*—like your favorite Chablis—proves that it certainly doesn’t hurt.



—TOM WOLF

\$25.00 per bottle \$270.00 per case



Denis Jamain (sixth from right) and his 2018 harvesting team break for lunch

2017 PINOT NOIR KUENTZ-BAS

In one of the most exciting developments in French wine in recent years, Alsace has become a hotbed of talented Pinot Noir producers. Vignerons like Jean Boxler, the Ostertags, Félix Meyer (of Meyer-Fonné), and Olivier Raffin (at Kuentz-Bas) are making spectacular, distinct red wines from the grape, and because the eyes of Pinot Noir lovers are trained most heavily on Burgundy—just a few hours southwest—these wines from Alsace offer outstanding value. None is a better value than Kuentz-Bas’s Pinot Noir. Clocking in at 12% alcohol, this is a fresh, ethereal, and elegant rendition of the grape’s possibilities. Taking over the winemaking responsibilities in 2017, Olivier Raffin pivoted from the exuberant juiciness that resulted from the domaine’s prior whole-cluster, carbonic maceration in its Pinot Noir bottling to a subtler, more delicate wine. It is a red that might be happier paired with certain fish and vegetables than red meat. —TOM WOLF



\$19.95 per bottle **\$215.46 per case**

					
2018 Reuilly Blanc "Les Fossiles" <i>Domaine de Reuilly</i>	Sauvignon Blanc	30-year-old vines Clay, Kimmeridgian limestone	Serve <i>cold</i> 46–52° F Do not decant	Chamomile, green apple, citrus Crisp, mineral	Drink now
2017 Pinot Noir <i>Kuentz-Bas</i>	Pinot Noir	25–35-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62° F Do not decant	Cherries, cranberries, raspberries Fresh, ethereal, elegant	Drink now

KERMIT LYNCH WINE MERCHANT

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FENNEL GRATIN

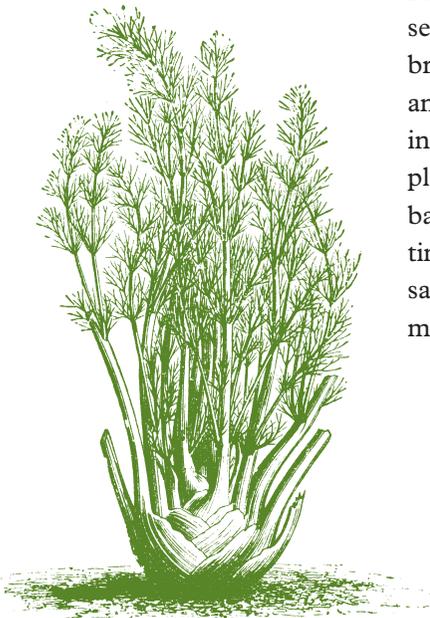
BY CHRISTOPHER LEE

This delicious fennel preparation is similar to the Italian classic Finocchio al Forno. I enjoy it as an accompaniment to a simple roast—pork, lamb, chicken—just about anything. The forward flavor of the fennel is tempered by the cream and Parmesan. Accompanied by a butter lettuce salad with walnut oil vinaigrette, the Kuentz-Bas Pinot Noir, and a few slices of Bayonne ham, it makes a wonderful lunch dish.

3–4 pounds fennel bulbs with fronds (about 3 bulbs)
2 ounces extra virgin olive oil
10 ounces heavy cream
1½ teaspoons sea salt
¼ teaspoon freshly ground pepper
½ cup bread crumbs
¾ cup Parmesan, grated
½ teaspoon fresh thyme leaves, coarsely chopped
2 tablespoons unsalted butter, cut in thin slices

Cut stems and fronds off top of fennel bulbs. Strip fronds from stems and chop enough fronds to make ½ cup. (Save any remaining fronds for another dish.) Slice stems ¼ inch thick. Remove core from bulbs and slice ¼ inch thick vertically. Blanch bulbs and stems in lightly salted water for 4–5 minutes until they soften. Drain and cool to room temperature. Toss fennel with olive oil. Lay fennel in a casserole or gratin dish large enough to hold fennel in a shallow layer. Drizzle fennel with cream. Sprinkle fennel with sea salt and black pepper. Combine bread crumbs, Parmesan, and thyme and sprinkle over fennel. Cover and bake in 400° F oven for 45 minutes. Uncover, place butter pats on top of fennel, and bake another 20–30 minutes, until gratin is browned and cream is reduced to a sauce. If dish goes dry, drizzle with a little more cream.

Serves 4



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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.