



June 2019

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## 2017 VOUVRAY “LA DILETTANTE” CATHERINE & PIERRE BRETON

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**A**lthough Catherine and Pierre Breton are known primarily for their Cabernet Francs from Bourgueil and Chinon, they also craft a sparkler as well as a few whites from Catherine’s home AOC, Vouvray. In 2002, about a decade and a half after they began making reds, Catherine turned to her parents’ domaine to source the Chenin Blanc grapes for these newer bottlings. Today, Catherine and Pierre are joined by their daughter, France, and son, Paul, who shows a particular interest in the white wines. Reflecting the at times dramatic vintage variation of this slice of the Loire Valley, the Bretons’ Vouvrais are incredibly transparent vintage after vintage. In some years—2016, for example—La Dilettante can be slightly *tendre*, even while retaining a sturdy spine of acidity and minerality. This 2017, by contrast, is dry, floral, and all lean muscle, with notes of pear, green apple, and Meyer lemon. Delicate, precise, and succulent at the same time, this beautiful *blanc* will pair well with fresh seafood and light summer salads and pastas. —TOM WOLF



La  
Dilettante

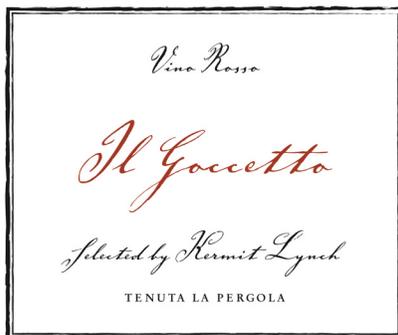
\$27.00 per bottle    \$291.60 per case



Paul Breton unloading Chenin Blanc grapes into the press

**2017 VINO ROSSO “IL GOCCETTO”**  
**TENUTA LA PERGOLA**

**I**f you have enjoyed our Monferrato Rosso from Tenuta La Pergola, you already know how good this family domaine is at squeezing excellent quality and utter drinkability into a bottle for the price of a movie ticket. Tenuta La Pergola’s Il Gocchetto—“little nip”—also offers outstanding value, but it differs quite a bit in profile. Unlike the Monferrato Rosso, which in 2017 was composed mostly of Barbera, the 2017 Gocchetto is 95% Brachetto and 5% Barbera, making it softer, lighter, and more floral than its cousin. Following the most common approach to Brachetto in Piedmont, Alessandra Bodda of Tenuta La Pergola does craft sweet and sparkling red wine from the grape. This red, however, is still and dry. In a certain light, you might almost wonder if this weightless, aromatic quaffer is a dark *rosato* instead of a *rosso*. It is perfect for picnics, summer lunchtime, pizza night, and everything in between.



—TOM WOLF

**\$12.00 per bottle    \$129.60 per case**

					
<p>2017 Vouvray “La Dilettante” <i>Catherine &amp; Pierre Breton</i></p>	<p>Chenin Blanc</p>	<p>40-year-old vines Clay, limestone</p>	<p>Serve <i>cold</i> 46–52° F Do not decant</p>	<p>Pear, green apple, Meyer lemon Delicate, precise, succulent</p>	<p>Drink now</p>
<p>2017 VINO ROSSO “IL GOCCETTO” <i>Tenuta La Pergola</i></p>	<p>95% Brachetto, 5% Barbera</p>	<p>15-year-old vines, on average Clay, chalk</p>	<p>Serve <i>slightly cool</i> 58–62° F Do not decant</p>	<p>Plums, cherries Weightless, floral, versatile</p>	<p>Drink now</p>

**KERMIT LYNCH WINE MERCHANT**

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## NEW POTATOES AND GREEN BEANS WITH SAUCE GRIBICHE

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BY CHRISTOPHER LEE

*Sauce gribiche is a versatile, classic French sauce typically served with boiled chicken, fish, tripe, and gelatin-bound terrines such as tête de veau, or with blanched vegetables and boiled potatoes. Here, it is paired with little new potatoes and green beans. The acidity, suave egginess, and delicate spring herbs of gribiche provide a perfect counterpoint to the earthy potatoes and vegetal flavor of green beans. This dish is lovely with both the Bretons' Dilettante and the perfumed Gocetto from Tenuta La Pergola.*

4 whole eggs	1 tablespoon fresh chervil, chopped
1 tablespoon Dijon mustard	1 tablespoon fresh tarragon, chopped
½ teaspoon sea salt, plus 2 tablespoons for blanching	1 tablespoon capers, coarsely chopped
A pinch of black pepper, freshly ground	1 tablespoon cornichons, finely chopped
1 tablespoon white wine vinegar	1 pound small new potatoes
1 cup grapeseed or light olive oil	1 small bay leaf
1 tablespoon fresh parsley, chopped	1 pound green beans or French beans
	1 tablespoon extra-virgin olive oil

Gently lower eggs into simmering water with a sieve. Simmer eggs uncovered for 12 minutes. Pour off water and place eggs under cold running water for 5 minutes. Shell eggs and separate yolks from whites. Mash egg yolks to a paste in a mortar. Add the Dijon mustard and ½ teaspoon salt and pinch of pepper. Slowly stir in vinegar and oil in small amounts to form a “broken” mayonnaise. Stir in chopped herbs, capers, and cornichons. Thinly slice egg whites and stir into sauce. Place potatoes in a pot with cold water, bay leaf, and 1 tablespoon salt. Bring to a boil, then lower to a simmer. Cook until potatoes can be easily pierced with a sharp knife, 15–18 minutes. Pour off water and transfer potatoes to a paper towel-lined side plate to cool. Trim the stem ends off the beans but not the curved tips. Drop beans into boiling water with 1 tablespoon salt. Lower heat and simmer until tender, 3–4 minutes. Transfer beans to a paper towel-lined side plate and cool to room temperature. Combine potatoes and beans, and toss with extra-virgin olive oil. Place on a serving plate, and serve with gribiche on the side.

*Makes 2 cups gribiche / Serves 4*