
PROSCIUTTO AND MELON WITH MINT

BY CHRISTOPHER LEE

Prosciutto and melon reflect a fundamentally perfect pairing of salt and sweet, fat and lean. Pork legs have been dry-cured since at least Roman times, and their quality has consistently improved over many centuries of practice. The masterful Italian hams of today strike the balance between meticulous lean and unctuous fat that develops over twenty-four months or more of curing. The sweetness of the melon contrasts with the salty spark of the prosciutto, and the freshness of mint uplifts the whole. Whether cantaloupe, Charentais, honeydew, Persian, or Crenshaw, the melon picks up the natural floral scent and mineral bite of the Maestracci E Prove Vermentinu. The preparation here treats the dish as an hors d'oeuvre, but it can also be an appetizer, with slices of melon sprinkled with slivers of mint and the prosciutto laid over the top. Whichever late-season melon you choose, this lovely combination will be a delight in the waning summer light and warmth of early October.

1 whole ripe melon, such as
cantaloupe or honeydew
4–6 slices of Italian prosciutto
10–12 leaves fresh mint



Cut the melon in half. With a large metal spoon, scoop out seeds and veins and discard. Place melon cut-side down on the counter. Using a thin-bladed knife, trim outer skin of melon so no intermediate colored flesh remains on the flesh. Cut melon into large slices and then into smaller pieces that can be picked up by hand or by toothpick. Slice each piece of prosciutto in half lengthwise. If large, cut mint leaves in half lengthwise; if smaller, use them whole. Either way, trim off the brittle stem. Place a piece of mint on each piece of melon, and wrap each melon loosely with a piece of prosciutto. Place melon on a serving tray and enjoy with the wine. Simple as that! *Serves 4–6*



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.

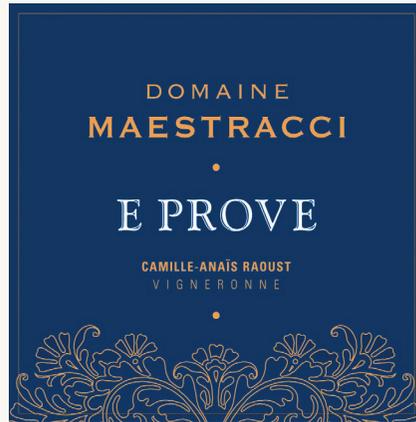
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ADVENTURES



**2018 CORSE CALVI BLANC “E PROVE”
DOMAINE MAESTRACCI**

When Anthony Lynch checked in with Camille-Anaïs Raoust in late July for an Instagram “Live” interview, you could hear happy squeals coming from her newborn son, Anatole, just offscreen. Camille’s husband, Roger, would have been watching him had it not been for the family’s renegade donkey, who had just broken free and was roaming beyond the walls of the domaine. This is everyday life at Domaine Maestracci, a small, family homestead off the beaten path in the appellation of Calvi, in Corsica’s northwest. Calvi, Camille-Anaïs says, is distinct from other Corsican appellations in that there is no overtly typical “Calvi” style of wine. Maestracci, for example, is representative of the few inland Calvi domaines surrounded by mountains. By contrast, many others in this AOC lie nearer the coast, making the climates of the two subregions quite different. You wouldn’t necessarily guess that Maestracci makes wine inland, however, following a sip of this gorgeous bottling of Vermentinu (the Corsican spelling of the grape Vermentino). Saline, briny, and mineral, it begs—much like a good Chablis—for oysters or some other fare from the sea. —TOM WOLF



\$23.00 per bottle \$248.40 per case



LEFT
Domaine Maestracci

COVER
Quentin Harel
© Anthony Lynch

**2018 BEAUJOLAIS-VILLAGES “LES GRANDES TERRES”
QUENTIN HAREL**

Going into 2017, it had been a few decades since we added a winemaking family to our Beaujolais portfolio. With the likes of Lapierre, Foillard, Thivin, and Thévenet, just to name a few, there seemed to be no need to expand that cohort of all-stars. Then we stumbled across the reds of Quentin Harel. On each occasion, they affirmed that it was time to introduce U.S. drinkers to a new rising talent from the region. Even leaving out a discussion of their remarkable value, Quentin’s wines represent everything that we love about the Beaujolais: they are at once joyful and elegant. Quentin organically farms the Gamay grapes that go into this Beaujolais-Villages bottling near Saint-Étienne-des-Oullières, near the southern tip of the region’s ten crus. He ferments the grapes whole-cluster and ages the wine for eight months in cement and enamel tanks. The result is an exuberant red with notes of raspberries, cherries, and pomegranate. Here are two steps for a match made in heaven: roast a chicken and some potatoes with rosemary, and pour yourself a glass of this joyous Beaujolais-Villages. —TOM WOLF



\$22.00 per bottle \$237.60 per case

					
2018 Corse Calvi Blanc “E Prove” Domaine Maestracci	Vermentinu	25-year-old vines, on average	Serve cold 46–52° F Do not decant	Grapefruit, herbs, stones Saline, briny, mineral	Drink now
2018 Beaujolais-Villages “Les Grandes Terres” Quentin Harel	Gamay	40-year-old vines, on average Clay, limestone	Serve slightly cool 56–60° F Decant optional	Raspberries, cherries, pomegranate Fresh, juicy, exuberant	Drink now

KERMIT LYNCH WINE MERCHANT

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