

ADVENTURES CLUB

by Anthony Lynch • MAY 2014

2012 PINOT BLANC “VIEILLES VIGNES” MEYER-FONNÉ

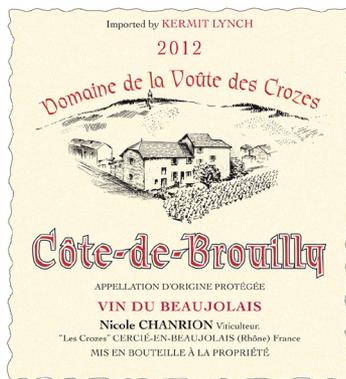
Félix Meyer makes each of his wines with the goal of expressing *terroir*. This notion goes beyond conveying the soil and microclimate of each individual parcel, as it also encompasses adherence to traditional production methods that have been practiced in Alsace for generations. This means using indigenous yeasts for fermentation and aging the wines in large oval *foudres*—both techniques that help to bring out the grapes’ full aromatic potential and contribute to a gorgeous, luscious texture. This Pinot *blanc*—in fact a blend of Pinots Auxerrois, Blanc, Gris, and Noir—is delightfully fruity, with aromas of melon and white flowers. It illustrates the quality of the 2012 vintage at Meyer-Fonné, which produced generous and forward wines. This Pinot *blanc* is to be enjoyed right now as an uplifting aperitif, or matched up with any number of appetizers or lighter dishes.

\$19.00 PER BOTTLE \$205.20 PER CASE

2012 CÔTE-DE-BROUILLY • NICOLE CHANRION

The slopes of Mont Brouilly have been covered with vines since Roman times, when an army lieutenant named Brulius gave his name to this prehistoric volcano. Nowadays, these vineyards make up one of Beaujolais’ ten *crus*, with the Côte’s blue schist soils giving structured and characterful wines that retain Gamay’s signature berry aromas. Nicole Chanrion has tended to her family’s holdings from a young age and for decades now has been singlehandedly crafting serious Côte-de-Brouilly using only the traditional methods of the Beaujolais: hand-harvesting, carbonic maceration, and aging in enormous old oak *foudres*. In 2012 her wine shows plenty of bright, high-toned fruit on the nose, with an assertive kick on the palate that makes this one of the more masculine Beaujolais you’ll taste. Also note the solid backbone of spice and earth—after some aging, Nicole’s wines resemble the great Syrahs of the Northern Rhône more than your typical Gamay.

\$22.00 PER BOTTLE \$237.60 PER CASE



KERMIT LYNCH WINE MERCHANT

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FAVA BEAN AND GREEN GARLIC SOUP

by Christopher Lee

One of this season's most seductive delights is the fava bean. Hardly known in the United States twenty-five years ago, except in Italian kitchens, or perhaps as animal feed or cover crop, the fava bean is now an object of desire on menus and in markets everywhere. I enjoy cooking it in every way, but perhaps most of all in a spring vegetable soup. I always cook the beans until they soften and begin to fall apart—heresy in some quarters—and act as a thickening agent to the broth. Some people say favas are too much trouble to shuck, but I think it's lots of fun and look forward their appearance on my table.

The trick is to pop them from their pods by pinching the pod just behind the bean and squeezing and pushing them out simultaneously. Then they are dropped into boiling water until the skin starts to swell a bit. Place them inside a sieve and plunge them into a bowl of ice water to cool. The next step is to prick the skin with your fingernail one by one and squeeze the inner beans out. Everything except the inner beans becomes compost, and good compost at that. Once done, they're a remarkable victory, and the best way to approach them is to enlist the help of friends and family.

- ½ cup olive oil
- 1 pound green garlic, cleaned to mostly white part, thinly sliced
- 1 cup spring onions, thinly sliced
- 1 cup fennel bulb, thinly sliced
- 1 quart chicken stock
- Sea salt
- 2 cups fava beans, from about 5 pounds of beans in the pod, pounded to a rough mash in a mortar and pestle
- 1 cup water
- 3 whole eggs
- ½ cup grated pecorino romano
- ½ cup grated parmigiano
- Handful of mint leaves, thinly sliced

Sauté green garlic, spring onions, and fennel bulb in oil until soft. Add 1 cup of chicken stock and simmer, stirring, 15 minutes. Add fava bean mash and 1 cup water, season, and simmer until soup starts to thicken. Add remaining stock and simmer 15 minutes. Mix cheeses together. Whisk eggs with two spoonfuls of the cheeses and a little olive oil, and stir into the boiling soup with a fork until strands form. Pour into warm bowls, sprinkle with remaining cheese, and shower with mint.

Serves 6–8