

ADVENTURES CLUB

by Anthony Lynch • MAY 2018

2016 CHABLIS • DOMAINE SAVARY

Winemaking is a relatively straightforward task at Domaine Savary, the Chablis estate founded by Francine and Olivier Savary in 1984 and currently run by their sons Maxime and Mathieu. The grapes are pressed, fermented in temperature-controlled stainless steel tanks, and aged on their lees until bottling—nothing fancy or complicated here. The goal is to showcase the stony Kimmeridgian limestone *terroir* of the Chablisien in its purest form, and these techniques, executed with rigor and precision, are just what it takes to allow this most distinctive expression of Chardonnay to shine. As a result, the Savary wines are textbook Chablis: crisp, racy, and mouth-watering, evoking typical aromas of white flowers, citrus, and crushed seashells. The 2016 is delightfully fresh and clean with a classic balance, but high quality came at a heavy price: a brutal spring brought devastating frost as well as two episodes of hail. A full glass of 2016 Chablis is therefore a veritable blessing!

\$25.00 PER BOTTLE **\$270.00 PER CASE**

2016 VALTÈNESI “LA BOTTE PIENA” • LA BASIA



Italy's rich tradition of viticulture is illustrated not only by the great wines from prestigious appellations such as Barolo and Brunello but also by the wealth of gems found in lesser-known regions all over the country. Lombardia is not particularly renowned for wine, but a closer look reveals a number of small growing regions offering something unique. The Valtènesi zone, along the southwestern shore of Lake

Garda, is one such example, and the delicious, easy-drinking reds produced here offer tremendous value—not to mention a surefire cure for a jaded palate. In this example from La Basia, a small family farm producing wine as well as a fantastic stone-ground polenta, the local Groppello grape stars alongside Sangiovese, Marzemino, and Barbera. Aged in concrete tanks and bottled unfiltered, it benefits from a slight chill: with loads of fresh fruit, a peppery crunch, bright acidity, and light, smooth tannins, this under-the-radar *rosso* is about as gulpable as they come.

\$17.00 PER BOTTLE **\$183.60 PER CASE**

KERMIT LYNCH WINE MERCHANT

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ELIZABETH DAVID'S OMELETTE MOLIÈRE

by Christopher Lee

The omelette, the simplest of preparations, is intensely debated today, much as it has always been. There isn't a definitive answer to the question of how best to prepare one, or even what the best one might be, and there are endless suggestions as to the method. Elizabeth David wrote of a humorous incident involving a hotelier, a certain Annette Boutiaut, who cooked a light, beautiful omelette celebrated all over France, at her Hôtel de la Tête d'Or, on the Normandy coast. Several food writers of the day boastfully—but spuriously—claimed that Mme. Boutiaut had passed to them a description of the “secret” method to her omelette’s success. Ms. David quotes a letter from Mme. Boutiaut in reply to an inquisitive writer, M. Robert Viel, who asked Boutiaut for a definitive answer, and the cook reveals her technique to him. She explains, “I break some good eggs in a bowl, I beat them well, I put a good piece of butter in the pan, I throw the eggs into it, and I shake it constantly. I am happy, monsieur, if this recipe pleases you.” Bon appétit!

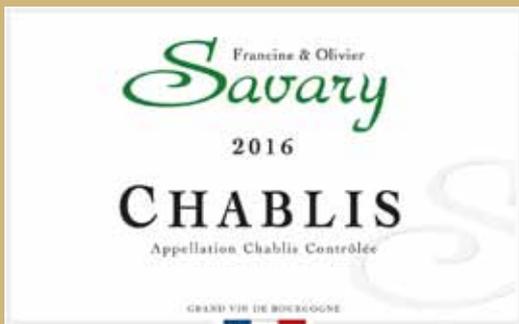
3 whole eggs, quite fresh
1 tablespoon grated Parmesan
A few fresh grinds of
black pepper
A pinch of salt

2 tablespoons unsalted butter,
cut into small cubes
1 tablespoon Gruyère,
cut into small dice
1 tablespoon fresh cream

Beat together the eggs, salt, pepper, and Parmesan. Add half the butter to the eggs. Melt the remaining butter in a pan. Increase the heat, and when the butter begins to bubble, pour in the eggs. Begin shaking the pan. Add the diced Gruyère and the cream. Continue shaking and tipping the pan so that the eggs constantly move

and uncooked egg flows into the empty spaces. Shaking the pan prevents the eggs from browning. When the eggs are nearly cooked, turn the omelette onto itself in three folds with a spatula. When you pour the eggs into the pan, you can add chopped chives or, if you have them at hand, wild garlic flowers.

Makes one nice omelette that can be shared by two



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.