

ADVENTURES CLUB

by Anthony Lynch • NOVEMBER 2014

2012 JURANÇON SEC • DOMAINE BRU-BACHÉ

Jurançon . . . Nope, no relation to the Jura of eastern France. Rather, this little-known wine region sits in the foothills of the Pyrenees, in a humid enclave of France's southwest, land of foie gras and duck. The area is celebrated for its sweet wines, lusciously exotic nectars from the Petit Manseng grape known to inspire lust—not to mention pure euphoria when paired with local foie gras and cheeses. This bottling, however, is a dry white made from the larger-berried Gros Manseng. The aroma is similar: ripe citrus, lush tropical fruit, almond, and a touch of honey, giving a wine of ample character without the intense concentration typical of Petit Manseng. On the contrary, its racy acidity and minerality provide plenty of snap, which vigneron Claude Loustalot finds ideal for food. When I visited the domaine, he paired this white with fresh prawns and seared sea scallops, but the possibilities are endless.



\$18.00 PER BOTTLE \$194.40 PER CASE

2013 VENTOUX ROUGE “MÉGAPHONE” VIGNOBLES BRUNIER

ATTENTION, PLEASE! Daniel and Frédéric Brunier are celebrities in the southern Rhône. Their all-star lineup of reds can attest: they are responsible for Vieux Télégraphe's grand Châteauneuf-du-Pape, the mighty Gigondas of Les Pallières, and the deliciously approachable, everyday Pigeoulet. Mégaphone represents the most recent addition to this standout cast, an effort to highlight a *terroir* on the slopes of the Dentelles de Montmirail, previously used in the Pigeoulet blend. The decision certainly paid off. Mégaphone remains imminently accessible while showing the character of a more prestigious red. This blend of 80% Grenache and 20% Syrah announces itself loud and clear on the palate, with amplified flavors that are sure to reach a wide audience. Sweet cherries, *réglisse*, *garrigue*, and dusty earth abound in this incredibly fresh and smooth red, with no screechy or gritty tannins. We are excited to announce its presence in this month's Wine Club.

\$22.00 PER BOTTLE \$237.60 PER CASE

KERMIT LYNCH WINE MERCHANT

To re-order any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson or send us an email at wineclub@kermitylynch.com.

MUSSEL AND SPINACH GRATIN

by Christopher Lee

I tasted this delicious dish one summer in Cassis, and ever since then I crave it now and again. There's no equal for its earthy combination of shellfish and greens, served on a piece of toasted bread rubbed with garlic. It will go perfectly with the Jurançon sec, one of my favorite wines.

- 2 pounds mussels, cleaned and de-bearded
- 1 shallot, peeled and thinly sliced
- 1 sprig fresh thyme
- 2 ounces dry white wine
- 1 cup whole milk
- 2 ounces unsalted butter
- 2 ounces all-purpose flour
- 1 pound baby spinach, stems removed, chopped
- Sea salt
- Nutmeg, a few gratings
- Juice of ½ lemon
- Drizzle of olive oil
- 1 spoon of olive oil (for the bread crumbs)
- 2 ounces fresh white bread crumbs, lightly oiled and toasted



Claude Loustalot of Domaine Bru-Baché

Steam the mussels with the shallot and thyme in white wine in a large covered pan, shaking continuously until mussels open. Discard any unopened mussels. Pluck cooked mussels from their shells and discard shells. Strain liquor through a fine sieve; reserve mussels and liquid separately. Make béchamel: add milk to mussel liquor to measure 2 cups. Bring to a simmer. Melt butter in a pan and whisk in flour until smooth. Gradually add warm milk mixture, continuing to whisk. Gently return to a simmer while stirring to thicken. Cool for 5 minutes. Add mussels and chopped spinach to béchamel. Season with sea salt and grated nutmeg. Whisk in lemon juice. Pour mixture into a shallow, buttered baking dish and drizzle evenly with olive oil. Bake at 400°F for 10 minutes, until hot and bubbling. Sprinkle top with bread crumbs and return to oven for 3 to 4 minutes until crumbs are golden.

Serves 8

Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.