

November 2018

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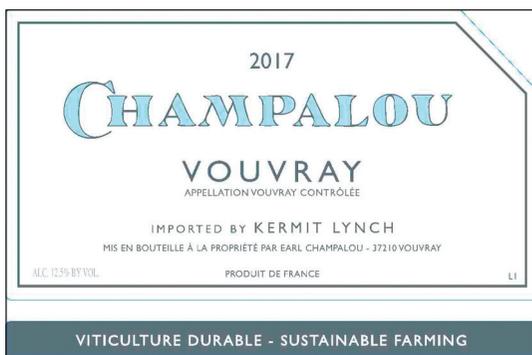
## 2017 VOUVRAY CHAMPALOU

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**I**t's hard to believe that nearly thirty-five years have passed since we first began importing Didier and Catherine Champalou's wines. Few producers in the wine world boast such a consistent record, where each release is an honest and reliable ambassador to an appellation, a grape, and an entire region. The Champalous are masters of Loire Chenin Blanc, producing Vouvray in all styles; this still, dry rendition, aged in stainless steel, represents their flagship cuvée. Gentle and refreshing on the palate, it boasts a delightful balance of stony minerality with luscious, almost honeyed fruit and flowery notes, making for a great apéritif or easy pairing with all sorts of dishes. Didier and Catherine love to cook, and they will often produce an aged bottle or two to serve with a creation from the home kitchen. Best of all, their daughter Céline has joined the domaine, so we can hope for another thirty-five years—at least!—of delicious, *terroir*-driven Vouvray crafted with heart and soul.

—ANTHONY LYNCH

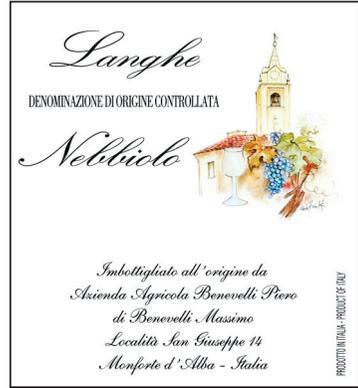
**\$22.00** per bottle      **\$237.60** per case



*From right to left: Didier, Catherine,  
and Céline Champalou, and their team*

## 2017 LANGHE NEBBIOLO BENEVELLI PIERO

**he Benevelli estate** lies just outside of Monforte d'Alba, home to some of the finest Nebbiolo on the planet. Massimo Benevelli, the current vigneron at this family-run *azienda*, makes powerful, long-lived Baroli from some of Monforte's best vineyards, but when the occasion calls for a less imposing red, his Langhe Nebbiolo is just right. It possesses the noble floral aromatics we love about Barolo plus a cornucopia of young, inviting Nebbiolo fruit, without the massive structure and gripping tannins that would require years of additional aging to tame. No, this Nebbiolo is ready to go right now, and due to a challenging 2017 harvest in which significant quantities were lost to a very dry summer, the wine is even more concentrated and perfumed than is typical. A short skin maceration and aging only in tank ensure maximum freshness and drinkability, and indeed, this is a Nebbiolo that can be consumed on an everyday basis.



—ANTHONY LYNCH

**\$23.00** per bottle      **\$248.40** per case

					
2017 Vouvray <i>Champalou</i>	Chenin Blanc	35-year-old vines, average Clay, limestone	Serve <i>cold</i> 46–52° F Do not decant	Pear, honey, citrus Mineral, luscious, floral	Drink now
2017 Langhe Nebbiolo <i>Benevelli Piero</i>	Nebbiolo	7- to 10-year-old vines Limestone, gray and white marl	Serve <i>slightly cool</i> 58–62° F Decant optional	Roses, violets, high-toned fruit Fresh, silken, perfumed	Drink now

### KERMIT LYNCH WINE MERCHANT

To reorder 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@kermitylch.com](mailto:wineclub@kermitylch.com).

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## CHICKEN BREAST WITH WILD MUSHROOMS

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BY CHRISTOPHER LEE

*For years, my father and his fishing buddy made an annual fall fishing trip to the wilds of northern Minnesota. A couple of those years I tagged along. One day, I had the opportunity to go on a foraging expedition for wild mushrooms with Grandpa Grabowski, the friend's Polish immigrant father. He wasn't a fisherman and instead went on his own daily mushroom hunt. Grandpa Grabowski didn't speak much English, and I didn't speak a word of Polish. He hunted for "kurki," as he called them, and I nodded that I understood. We found loads of them. He strung our cache of the brilliant orange-yellow beauties into garlands that festooned the ceiling of the tiny cabin, where they would dry in the heat of an old potbelly stove. It wasn't until many years later, after I myself had begun hunting mushrooms in the East Bay hills, that I realized what we'd found so many years ago had been chanterelles. One afternoon, the mushrooms laid out on our kitchen table, their powerful, earthy-yet-sweet smell—the same one from many years ago—entered my nose and returned me to that little cabin in the woods, and to those wonderful mushrooms that I now know are chanterelles, and I realized "kurki" had been my first Polish word.*

4 chicken breasts, skinless,  
about 6–8 ounces each  
2 pounds chanterelles  
(or porcini), thinly sliced  
6 shallots, peeled, diced  
3 ounces grapeseed or olive oil  
3 tablespoons unsalted butter  
2 teaspoons sea salt  
½ teaspoon freshly  
ground black pepper  
3 tablespoons tarragon  
leaves, chopped  
2 teaspoons parsley, chopped  
4 tablespoons Fontina  
cheese, coarsely grated  
4 large slices prosciutto

Starting at the uneven side, cut a pocket in each chicken breast with a sharp knife about ¾ of the way into the breast. Sauté mushrooms and shallots in 2 ounces oil and 2 tablespoons butter, seasoning with salt and pepper. Toss in chopped tarragon and parsley. Cool to room temperature. Chop mushrooms coarsely. Stuff each breast with 1 tablespoon grated Fontina and 2–3 tablespoons mushroom mixture. Wrap each breast with a slice of prosciutto, carefully closing and sealing the open side.

Sauté breasts in remaining oil and butter over low heat until juices run clear, turning once, 15–18 minutes total. Rewarm remaining chopped mushrooms and sprinkle on a warm platter. Place chicken breasts on top of mushrooms, and drizzle with any pan juices. *Makes 4 portions*