

# ADVENTURES CLUB

by Anthony Lynch • SEPTEMBER 2014

## 2012 BOUZERON • A. & P. DE VILLAINÉ

While Aubert de Villaine may be best known as co-director of the prestigious Domaine de la Romanée-Conti, he and his wife, Pamela, have made their home in the secluded village of Bouzeron, south of the Côte d'Or and its *grands crus*. Bouzeron is Burgundy's sole appellation in which Aligoté is the only permitted varietal, the village's clay and limestone slopes having proven that Burgundy's second white grape can indeed give wines of character and intrigue. Whereas many Aligotés seem almost searing in their acidity—leading some consumers to avoid them entirely—Aubert's Bouzeron balances chalky nerve with fleshy fruit, with the potential to age for several years in a good vintage like 2012. It is almost Chablis-like, defined by aromas of white flowers with a cutting mineral edge. Enlivening as an apéritif, this white also excels at table. Try it with oysters, a green salad, or Burgundian specialties like *escargots* and *jambon persillé*.

DOMAINE A. ET P. DE VILLAINÉ

Propriétaire à Bouzeron

*Bouzeron*

Appellation Bouzeron Contrôlée

Mis en Bouteille au Domaine

**\$30.00** PER BOTTLE    **\$324.00** PER CASE

## 2013 IL GOCCETTO SELECTED BY KERMIT LYNCH

This red is born from a collaboration between Kermit and Tenuta La Pergola, a traditionally run farm in northwest Italy's Monferrato. Kermit stumbled upon La Pergola by chance several years ago and saw a great opportunity to create a custom, value-driven, everyday table wine. Precisely, Il Gocchetto is a light, easy, and unassuming red made from Brachetto and Freisa grapes. Its merit lies in its versatility: pizza, simple pastas, cured meats, sausages, or sautéed mushrooms would pair excellently with this easygoing red and its perfume of *frutti di bosco*. Keep a bottle on hand for when you have cold leftovers or need a chilled red for a picnic, as this is the ideal wine to reach for when you are in the mood for something delicious on an unmomentous occasion. Il Gocchetto embodies the spirit of the Monferrato in one very affordable bottle.

**\$9.95** PER BOTTLE    **\$107.46** 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](mailto:wineclub@kermitylynch.com).

# WILD FENNEL LIQUEUR

by Christopher Lee

*This is a story not about wine but about the season. Wild fennel is a plant that I especially like. It's different from bulb fennel, the enlarged stem of which is used in cooking. With wild fennel, one uses the fronds, flowers, and tender branches. Its various parts can be used year-round and is perennial, while cultivated fennel is annual. Rolled inside pork belly with sage, rosemary, and garlic, wild fennel is the exact taste of Tuscany. Wild fennel has naturalized in northern California and can be found in almost any unused plot or local park. All you need to collect it is a pair of garden pruners—urban foraging here. The liqueur made from it delivers all three flavors of wild fennel: fronds, flowers, and matured seeds. Taste them separately to see what I mean.*

Ideally, use pure alcohol. Pure alcohol is the stock-in-trade of distillers, doctors, and scientists, though it isn't exactly legal for any of them to sell or even give it to you. Easier to find is high-proof grain alcohol, which is about 150 proof. You won't get the same degree of extraction as from pure alcohol, but it can still produce a good liqueur.

Collect two or three tall fennel stalks with fronds, seeds, and flowers still on. Cut off tops and fronds, and cut stalks into 3- or 4-inch pieces. Rinse in a few changes of cool water until water runs clear. Drain well in a colander for 15 minutes, until water has stopped dripping. Place fennel in glass container. Pour in 1 liter alcohol. Cover and allow to sit at room temperature for 3 days, away from heat.

On day 2, dissolve 675 grams granulated sugar in 1 liter boiling spring water (not tap water). Cool overnight but do not refrigerate.

On day 3, strain the alcohol through a fine cloth. Gently stir syrup into alcohol. Decant into any glass bottle you like, but don't use plastic. Store 1 day in the freezer before serving, and store liqueur longer term in the freezer. Serve over big, fat ice cubes, and add a splash of water if you like.

*Makes about seven 375-ml bottles of liqueur*