



2008 LUSSAC SAINT-ÉMILION
CHÂTEAU DE BELLEVUE

Château de Bellevue sits on the remains of a Gallo-Roman villa, and its history is as deep and textured as its limestone cellars carved out of the soil beneath the vineyards. Proprietor André Chatenoud adds his own legacy to the domaine, having worked at some of Bordeaux's greatest châteaux: Yquem, Figeac, and Pétrus. What's more, his influence extends beyond his own vineyards in the satellite appellation of Lussac Saint-Émilion; he is one of the region's leading organic producers and serves as President of Aquitaine's Syndicate of Organic Vintners. Like all producers on Bordeaux's Right Bank, André's blend consists mostly of Merlot, with 5% Cabernet Franc. He achieves a rare balance found in the wines of the region, shunning trendy practices in favor of purity. Whether you cellar the bottle for a few decades or drink it now and decant, this alluring Lussac delivers with beautiful notes of cassis and raspberries, fresh minerals, and deep, rich spices. André's wines are incredibly consistent from year-to-year and do age tremendously well, so we regularly stock older vintages. Please inquire about availability.

\$26.00 PER BOTTLE \$280.80 PER CASE

2008 CHÂTEAUNEUF DU PAPE ROUGE
DOMAINE LA ROQUÈTE

Châteauneuf du Pape has long been regarded as the unofficial *grand cru* of the southern Rhône, and brothers Frédéric and Daniel Brunier are two of its uncontested icons. After taking direction of their own family domaine, the celebrated Domaine du Vieux Télégraphe, they bought Domaine La Roquette in 1986. Drinking the two different bottlings side-by-side is fantastic lesson in the diversity of the soils of Châteauneuf! If the wines of Vieux Télégraphe are known for their structure and boldness, the wines of Domaine La Roquette are known for their silky texture and finesse. La Roquette's Châteauneuf du Pape has unusual range and immediate charm for this appellation, thanks to the sandier soil composition. While it has the stuffing to age well like most serious Châteauneufs, La Roquette also has a surprising approachability while young. Earthy aromas, hints of leather, and soft tannins take on an unmistakable elegance that could have you wishing for more.

\$48.00 PER BOTTLE \$518.40 PER CASE

OXTAILS BRAISED IN BANYULS WINE

by Christopher Lee

This a very simple recipe that brings together the lusciousness of braised oxtails and the deeply flavored, grenache of the Châteauneuf du Pape from Domaine La Roquette.

8 lbs center cut oxtails

Sea salt

Pork drippings or light olive oil

2 medium yellow onions, diced

6-8 garlic cloves, peeled, cut into thick crescent moons

375 ml lightly sweet wine such as Banyuls

375 ml light red wine such as Beaujolais

2 bay leaves

6 or 8 Tellicherry black peppercorns
(Tellicherry, for the lovely perfume)

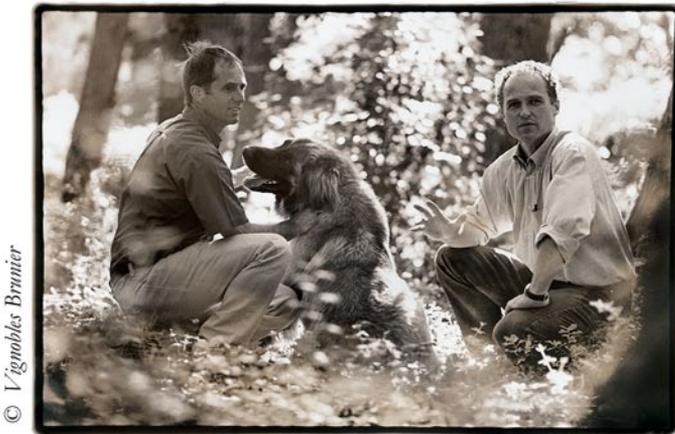
5 or 6 juniper berries

1 cup lightly toasted breadcrumbs
from a country loaf

1 bunch parsley, finely chopped

1 tablespoon grated lemon zest

Lightly salt the oxtails and place in refrigerator overnight. Next day, brown well on all sides in the drippings or oil. Set oxtails aside and discard fat or oil. Lower heat, cook onions and garlic in fat until golden brown. Lay onions in a ceramic or clay casserole. Place oxtails on top, add wine, bay leaves, peppercorns, and juniper berries. Cover with parchment and seal tightly with foil. Braise in oven at 350° F for 4 hours, until meat is very tender. The braising liquid should be reduced to a silky voluptuousness. Before serving, carefully skim the fat from the surface. If necessary, reduce sauce over gentle heat. Place on a large platter. Mix together breadcrumbs, parsley, lemon, and sprinkle over oxtails.



© Vignobles Brunier

Frédéric and Daniel Brunier of Domaine la Roquette

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>.