

KERMIT LYNCH WINE MERCHANT

Club Rouge | AUGUST 2012

Mathieu Baudry



## 2010 RÉGNIÉ “GRAIN & GRANIT” CHARLY THÉVENET

In the early 1980s, Kermit christened a group of young pioneers in Beaujolais the “Gang of Four.” Their adherence to working with old-vine fruit, low-yields, organic farming, native yeasts, without added sulfites, fining or filtration made them early leaders in the authentic and natural wine movements. Charly Thévenet is part of the second generation of the “Gang of Four,” the son of famed *vigneron* Jean-Paul Thévenet. Charly is a chip-off-the-old-block, while still maintaining his own distinct style. He takes his farming and winemaking to the next level, working 80-year-old vines biodynamically with the grace and wisdom of a seasoned master. We’ve tasted several vintages now of this young talent and are more convinced than ever of his long-term staying power in the world of wine. Charly’s parcel lies on a stony plateau between the Côte de Py and the Côte de Brouilly, giving this Régnié terrific virility and complexity. The *terroir* is obviously great and naturally gives a wine of power and solidity; Charly manages to express elegance and finesse as well. His first vintage, 2007, is still drinking beautifully, and this wine will definitely age well if you so desire.

\$32.00 PER BOTTLE      \$345.60 PER CASE

## 2009 CHINON “LA CROIX BOISSÉE” BERNARD BAUDRY

To call this single-vineyard Cabernet Franc “great” is a vast understatement. In the hands of one of the Loire’s most outstanding producers, Bernard Baudry and his son Mathieu, the celebrated 2009 vintage shines with a fantastic depth and aromatic explosiveness that not only dazzles now but stands to improve with age. The Baudry’s use natural fermentation, gentle extraction, and eschew all fining and filtering to allow the final wines to show the best of the fruit and the *terroir*. While exotic spices and white pepper abound, the scent of Bing cherries in each sniff is as unmistakable as it is intoxicating. Vivacious minerals make their presence known, yet it is the fine-grained texture and incredibly balanced tannins that leave the lasting, gratifying impression of this exquisite wine. As for ideal food pairings, our advice is to keep the preparations simple. Such dishes as filet mignon, roasted game bird, and pulled pork allow its unadorned beauty to truly tantalize the palate.

\$39.00 PER BOTTLE      \$421.20 PER CASE

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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).

# POLLO AFFINOCCHIATO ALLA GRIGLIA

by Christopher Lee

*I love this recipe! It captures all the flavors of a Tuscan porchetta. It's especially nice to roll it one day ahead so the flavors can permeate the bird and it can cure slightly with the salt and seasonings. If you do, bring it to room temperature before grilling.*

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| One large range chicken, about<br>4 pounds | 2 tablespoons tender wild fennel<br>fronds, finely chopped |
| 2 teaspoons sea salt                       | 2 tablespoons fennel seed,<br>coarsely ground              |
| 1 teaspoon cracked black pepper            | 1 teaspoon red pepper flakes<br>(peperoncino)              |
| 3 cloves garlic, finely chopped            | 7 or 8 thin slices of prosciutto                           |
| 2 tablespoons rosemary, finely chopped     |  |
| 2 tablespoon sage, finely chopped          |  |

To bone chicken, start with a single cut down its back from neck to tail, loosening skin and meat from the carcass carefully, while keeping skin in a single piece. Cut through all joints to separate from carcass. Once carcass is removed, cut out all wing bones, leg bones, and any large bits of fat that overhang the meat. Leave skin in tact and all meat attached. Loosen tenderloins from the breasts, and trim away the thin strip of silver skin running through the center of each tenderloin. Trim any ragged or excess bits from skin. Make stock from the carcass, small bones, and bits and pieces.

Carefully lay the prosciutto slices horizontally on a cutting board in overlapping layers of about one inch. Place the chicken skin side down on the prosciutto, with wings uppermost and legs toward the bottom. Sprinkle the meat with sea salt, being sure to add salt to the back side of the tenderloins and under any other loose pieces of meat. Sprinkle the cracked pepper, garlic, chopped herbs, and spices in the same way, distributing evenly. Lay the tenders in carefully so they fill the gaps and form an even layer of meat, and season them in the same way. Arrange the meat compactly so there are no separations or dips.

Roll the chicken tightly from the bottom (leg side) to the top (neck) so the meat is even, without depressions or gaps. Properly rolled, this method will ensure each slice has both dark and light meat. Be sure the prosciutto clings to the chicken and covers it evenly. Tie at regular 3-inch intervals. Grill the chicken over medium heat, turning often, for about 50 minutes or until chicken measures 145° F internally. Its juices will run clear. Allow it to rest for 10-15 minutes before severing.



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*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>.*