

# KERMIT LYNCH WINE MERCHANT

*Club Rouge* | JUNE 2012



*The 2009 vintage was celebrated widely throughout France and Italy. In cooler climates like Burgundy, where ripeness can sometimes be a challenge, the vintage showered its bounty with aromatic and lush wines that still maintained the freshness and verve of their terroir. In Tuscany, a much sunnier climate, ripeness can sometimes manifest in a high-alcohol level, but once again, the 2009s showed terrific vivacity and restraint. We're including one of each for your tasting pleasure!*

## 2009 MARSANNAY “LES LONGEROIES” RÉGIS BOUVIER

Régis Bouvier farms in Marsannay, in the northern Côte de Nuits, just south of Dijon. His is authentic red Burgundy, yet without the heavy price tag so commonly associated with the region. Marsannay may not be a well-known appellation, but in the hands of a master it can mean a spectacular wine at a fraction of the cost of its neighbors in Burgundy. Such is the case with Régis' single-vineyard parcel, Les Longeroies, where he sources old-vine fruit grown in limestone soils to create this delicious, approachable, and multi-layered Pinot Noir. Lovely notes of spicy plum and raspberry deliver terrific succulence without sacrificing this *cru's* characteristic bramble and satisfying stony freshness. This is a red Burgundy you can enjoy now or age for five years or more to enhance its aromatics and the silkiness of its tannin.

\$34.00 PER BOTTLE      \$367.20 PER CASE

## 2009 ROSSO DI MONTALCINO • SESTI

Giuseppe Sesti and his daughter, Elisa, grow grapes and bottle their wines in the village of Montalcino among some of Tuscany's most famous vineyards. The Sestis take great care to farm sustainably, synching their vineyard management with the movement of the moon, planets, and stars—ancient practices meant to imbue the grapes with freshness and finesse. Often known as the little brother of the more expensive Brunello di Montalcino, this Sangiovese is no less spectacular. In fact, one whiff from the glass is sure to fire your appetite. Smoky notes of leather, earth, and spice lead into a sanguine mid-palate, while a finish of juicy acidity and extremely well-integrated tannins awaits. Don't be surprised if this *rosso* inspires you to throw something meaty on the grill.

\$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).*

# LULU'S LAMB BROCHETTES

by Christopher Lee

In our recent weeks of warming weather, I've been inspired to cook something Lulu Peyraud liked to make. Lulu is the divine cook and matriarch of Domaine Tempier in Bandol, and Alice Waters' life long muse. The summery weather creeping up on us reminded me of her. Lulu's plates are always seemingly simple but startlingly delicious, often grilled, and they start to appear just as summer is winking at us while we hang out in the garden on our not-so-chilly-anymore evenings.

The other day, by incredible luck, I had acquired a couple of pounds of lamb offal on a visit to a farmer friend near Bodega—a perfect gift to a cook, and just the kind of thing to go beautifully with this month's two stellar reds I was anticipating.

Thirty years ago, I was served lamb kidneys and liver in mint sauce at a London restaurant that had once been overseen by Escoffier and still had his spirit in the kitchen; I'll never forget that dish. It was a generation before nose-to-tail cooking became a common phrase, and all the bluster that goes with it.

Lulu's is a much more rustic dish than you see served nowadays. She quarters the hearts after trimming away their fat and inner sinew, cleans the kidneys as usual, and cubes the livers. A piece of fresh pork belly is salted a few hours ahead, then sliced thick and short and combined with the offal. In a mortar she pounds to a paste the whites and cloves of spring garlic with sea salt, and a few sprigs of rosemary. She moistens it with olive oil, and smears all the lamb parts with the heady paste. The other day I was freewheeling, and tossed in eight or ten fresh bay leaves (they're soft, unlike the dried ones), a couple of coarsely chopped sage leaves, some grated lemon zest, then gave it a tiny splash of wine—red or white, doesn't matter. I let the parts sit for a couple of hours and then skewered them, alternating with the fresh bay leaves, on five or six sticks, heart to the outsides for stability. Then I grilled them over a hot fruit-wood fire, leaving on all the crisp, burnt leaves and bits that clung to them. Finally, I sprinkled them with chopped shallot and gave them a squeeze of lemon. Then I sat down and opened the Sesti *Rosso*, and its incredibly perfumed fruit engulfed me—Oh My Goodness! Well, you can use any kind of offal you wish, but there was something extraordinary about the lamb.



Lulu Peyraud

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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>.*