

KERMIT LYNCH WINE MERCHANT

Club Rouge | MAY 2013

The Serpentières vineyard



2011 TERRASSES DU LARZAC • LES VIGNES OUBLIÉES

In 2007, Jean-Baptiste Granier took on an ambitious project: to assume oversight of several distinctive parcels in the Terrasses du Larzac appellation of the Languedoc and produce honest, natural wine that reflects the beauty of its *terroir*. This unusual *terroir* is in fact what caught Jean-Baptiste's eye in the first place. Located in one of the hottest, most arid corners of France, the vineyards sit at a remarkably high altitude and consequently benefit from a cool mesoclimate—a crucial factor for the wine's freshness and balance. The mix of several soil types imparts a stony complexity that initially seems rather rustic before melding into a more subtle, silky kind of minerality with every hour after pulling the cork. Jean-Baptiste saw the potential inherent in these parcels to produce an age-worthy red that showcases the caliber of the Larzac appellation, so he began purchasing the fruit to make his own wine rather than letting it go to the local cooperatives. He has since converted to organic viticulture and his wine seems to get better every year. A vintage to remember for "The Forgotten Vines!"

\$32.00 PER BOTTLE \$345.60 PER CASE

2010 SAVIGNY AUX SERPENTIÈRES PREMIER CRU DOMAINE GUILLEMOT

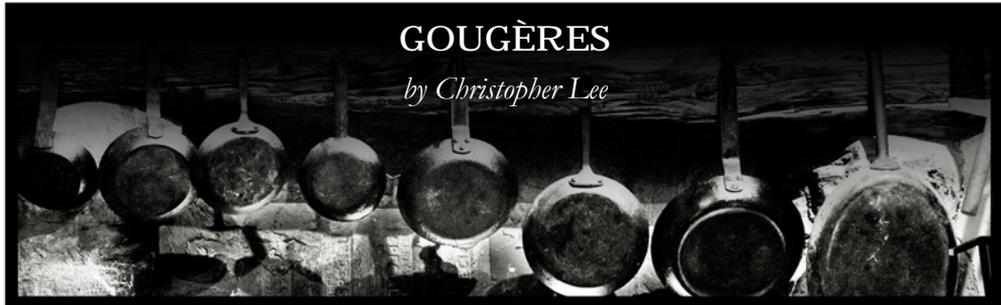
I had the pleasure of meeting Pierre Guillemot at the domaine in Savigny-lès-Beaune several years ago. He took no time in revealing his philosophy regarding his work: "Wines are like women," he began. He proceeded to gesture using his hands the ways in which wines of varying weight and mouthfeel could be compared to the shape of a woman's body. My amusement later turned to awe when I was served several older vintages of Guillemot reds and whites reaching back decades in time, each bottle a testament to Pierre's passion for winemaking (and for women). While Pierre has handed over the reins to his son and two grandsons, the family's wines continue to shine among the finest handcrafted Burgundies thanks to their purity and grace. This *premier cru* bottling, Aux Serpentières, can be consumed young thanks to a seductive layer of fresh Pinot Noir fruit. However, I know from my experience with the Guillemots that when it comes to their wines, patience pays huge dividends. Give this one some time to unravel and, like Pierre, you may be inspired to make suggestive analogies to express its stunning beauty and elegance!

\$38.00 PER BOTTLE \$410.40 PER CASE

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.

GOUGÈRES

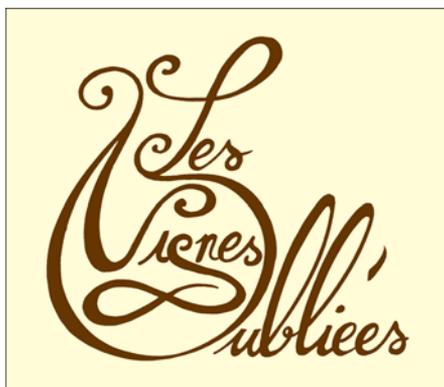
by Christopher Lee



I hadn't made gougères in many years, until a cordial host named Kermit Lynch asked for them as an hors d'oeuvre at a recent dinner in his home. I hadn't forgotten about them, either. Gougères are delightful when crusty and warm, just from the oven, with chilled Chablis, or Champagne. So many great dishes from French country cuisine of earlier days have been neglected, or forgotten, even in la belle France, and it's a happy moment to meet them once again.

- | | |
|-------------------------|---|
| 1 cup water | 7 or 8 large farm eggs |
| 1 cup whole milk | 5 oz. Gruyère or Comté cheese,
coarsely grated |
| 1/2 lb. unsalted butter | A pinch of cayenne pepper |
| 2 teaspoons sea salt | A few gratings of nutmeg |
| 2 cups flour | |

Combine water, milk, butter, and salt. Bring to a boil. Add flour all at once, and stir vigorously with a wooden spoon until mixture comes together as a single boule. Add spices and continue stirring for a minute more to dry the dough a little. Add eggs one at a time to flour, either in a mixer or, preferably, by hand (it's easy, and nice—no machines!) until mixture is thick and glossy and relaxes gently off the spoon; pay attention to the dough, not the amount of eggs you add, as it may not take all the eggs. Stir in cheese. With two tablespoons, drop 2-inch lumps of dough about two inches apart onto parchment-lined baking sheet. Glaze the tops gently with the leftover egg and a pastry brush. Bake at 375° in the upper part of the oven until browned and cooked through, about 14 or 15 minutes. Rotate the pan occasionally. Serve warm.



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>.