

KERMIT LYNCH WINE MERCHANT

Club Rouge | MAY 2012

*Alain Pascal of Domaine
du Gros Noré, Bandol
© Dixon Brooke*

2008 LE CARIGNAN DOMAINE D'AUPILHAC

If in the northern Rhône Syrah is King, and in the southern Rhône, Grenache, farther to the southwest in the rugged hills of the Languedoc, Carignan is the grape that reigns supreme. There are few as intimate with Carignan as Sylvain Fadat. Sylvain has been bottling this single grape with pride and zeal long before other vigneronns ever dared to showcase it on its own. He was also one of the first to farm organically in the remote village of Montpeyroux, treating each grape with paternal tenderness. The limestone, clay, and blue marl soils from this hillside vineyard lend a simultaneous power and grace to the wine. Rich with dark fruit, robust and wild with notes of *réglisse* and earthy *garrigue*, there is enough gusto and complexity in this bottle to satisfy the most discriminating wine-lovers, all without overwhelming the palate. While it is delicious young, older vintages have proven its awesome aging potential. This is Carignan in its purest form by one of its greatest masters.

\$33.00 PER BOTTLE \$356.40 PER CASE



2008 BANDOL • DOMAINE DU GROS' NORÉ

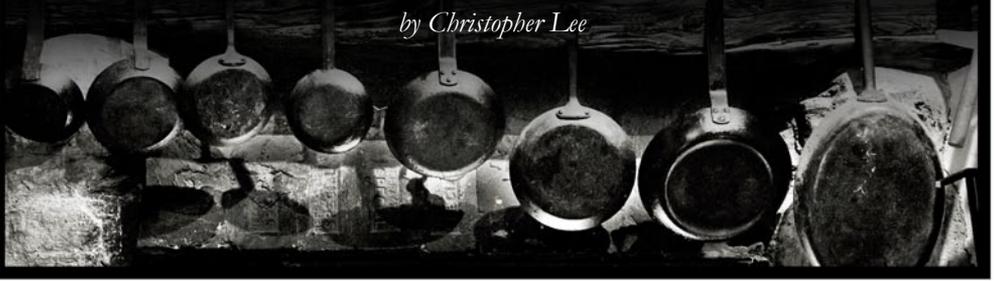
Alain Pascal is as down-to-earth and authentic as they come. In addition to being an avid hunter and gardener, this former boxer-turned-winegrower also built his home and his winery by hand, stone by stone. Fortunately for us, Alain also loves to cook, and it is not unusual to spend hours eating and drinking on his patio appreciating the bounty of his hunt, the abundance of his gardens, and the stellar wines from his vineyards. With standards like these, he could even put the farm-to-table movement to shame! Unsurprisingly, his rich Bandol—Provence's greatest appellation—is as wonderfully soulful as he is. Like an iron fist in a velvet glove, Alain's wines deliver intense aromas, stony minerals, and tannins wrapped in a seductive, silky, and fine-grained texture. Made from 80% Mourvèdre, 15% Grenache, and 5% Cinsault, alluring notes of rosemary, lavender, and Niçoise olives showcase the fruits of his land. One small sip could inspire even the most reluctant cook to create a feast equal to the quality in the glass.

\$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.

LAMB SHANKS BRAISED WITH CHILIS AND BEER

by Christopher Lee



The two wines for this month's Club Rouge cry out for a complex, deep dish. You might think the combination of spices below have a Mexican tinge to it, which would seem a little unusual for European wines, but think of it coming from Chile or Argentina. It's an easy dish to prepare, and an exceptionally good one. I like to serve it with boiled new potatoes (my favorite) but fresh noodles and polenta are also excellent. Try warm corn tortillas if you want to get wild. Made with lamb, the dish is sublime, but you can substitute pork or beef short ribs, if you wish.

Serves 4

4 lamb shanks, tendon removed

Sea salt

4 tablespoons light olive oil

2 yellow onions, diced

4 large garlic cloves, diced

12 ounce lager-style beer

2 New Mexico dried chilis, split in half,
seeds removed

2 Ancho chilis, split in half,
seeds removed

1 Chipotle dried chili, split in half,
seeds removed

1 stick cinnamon

2 tablespoons cumin, crushed

1 tablespoon oregano

3 spikes clove

8 black peppercorns

One small bay leaf

1 small cabbage, about 4 ounces,
cored, slivered

Garnish:

Cilantro leaves

Diced radishes

Diced red onion

Salt Lamb shanks the night before and keep them in the refrigerator overnight. Next day, brown shanks lightly on all sides in two tablespoons of olive oil. Remove shanks, tip out oil, and cook onions and garlic gently in remaining two tablespoons of olive oil, without coloring them. Add chilis and spices and cook for one minute while stirring. Add beer, bring to boil, then shut off heat. Lay shanks side-by-side in casserole or Dutch oven; pour spice mix over and around them. Add one cup water, cover, and cook gently at 250°F for five hours, stirring occasionally. Garnish with cilantro leaves, diced radish and diced red onion.

© Steve Waters



Sylvain Fadat of Domaine d'Aupilbac

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>.