



## CLUB ROUGE *by Anthony Lynch*

OCTOBER 2013

### 2011 AUXEY-DURESSES • CHRISTOPHE BUISSON

Instead of working in masonry like his father, the young Christophe Buisson decided to try his hand at winemaking. He kicked off his career as vigneron in 1996 and now has seven hectares of his own vines, in his home village of Saint-Romain as well as several surrounding villages. His philosophy follows the “good wine is made in the vineyard” mantra, so he farms organically and harvests by hand to ensure that the fruit going into fermentation is of the highest quality. The rest of the process simply guarantees that his pristine grapes do not go to waste: Christophe avoids manipulating the wine as much as possible, uses very little new oak for aging, and bottles without fining or filtration. He must be doing something right: with a plush, juicy texture and ample fruit flavors of ripe cherries and currants, this is an ageable Auxey-Duresses that is irresistibly balanced and forward in its youth—simply delicious!

**\$39.00 PER BOTTLE**      **\$421.20 PER CASE**

### 2008 BANDOL ROUGE • DOMAINE DE TERREBRUNE

When you meet Reynald Delille, winemaker at Domaine de Terrebrune, you begin to understand certain things about his Bandols. Reynald does not fit the image of the plump, jovial Provençal character one might find in a Marcel Pagnol film. Instead, he is tall and lean, with a soft-spoken personality and elegant demeanor. His wines are similarly structured, benefiting from this inherent elegance to be drinkable immediately upon release and all throughout their decades of life. Located three kilometers from the water, Domaine de Terrebrune is ideally situated to allow fresh sea breezes to cool the grapes from the hot summer sun. This 2008 Bandol rouge, composed of 85% Mourvèdre with some Grenache and Cinsault, has begun to evolve gracefully and already offers a complex bouquet of spices. But don't underestimate the aging potential of wines from Terrebrune: this one will only continue to improve year after year, until you can't believe how smart you were to put some aside.

**\$35.00 PER BOTTLE**      **\$378.00 PER CASE**

## KERMIT LYNCH WINE MERCHANT

*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 [winedclub@kermitylynch.com](mailto:winedclub@kermitylynch.com).*

*ABOVE Painting by Michel Dufresne in the Terrebrune tasting room*



## PAELLA DE MARISCOS

by Christopher Lee

**P**aella is all about the fire. My Valencian friend says there's an obsession with fire in her city, where paella is said to have originated. There's a lot of pride about paella, too, and its own language describes it. Paella is cooked over an open, receding fire, preferably of wood. First there's a sofregit—the onions, tomatoes, and garlic; then the stock, to which the rice is added when it's boiling hard. The flames are meant to lap over the edges of the pan at the beginning. To do things right, you'll need a paella pan and a triangle to support it. So go shopping, they are not expensive! The single most important goal is to achieve a soccarat on the bottom of the pan. The rice shouldn't be burnt, just perfectly browned and crisp. This is the hard part because you can't see it, but don't let that deter you. It'll be delicious!

1 large red onion, finely diced	3 cups Spanish bomba or calasparra rice
½ cup tomato, chopped	2 pounds littleneck clams
3 cloves garlic, sliced	2 pounds medium shrimp, peeled
1 tablespoon sweet paprika (unsmoked)	1½ pounds squid
1 large pinch saffron	2 tablespoons Italian parsley, finely chopped
2 tablespoons sea salt	2 cups alioli (garlic mayonnaise)
9 cups good shellfish or chicken stock	

The fire has three stages of about 10 minutes each: a hot fire; a declining, medium fire; and a rest period. First, sauté onion in olive oil until soft, then add tomato and garlic, and sauté for a few minutes. Add paprika, saffron, and salt. Add stock and bring to a hard boil. Taste for seasoning. Sprinkle rice in evenly; stir once in one turn. Boil hard for 10 minutes, then add clams. Boil on medium for 5 minutes, add shrimp and squid, and boil 5 minutes longer. Let fire subside. Rice should have absorbed broth and begun to stick to bottom of pan. Remove from fire, garnish with parsley, and let rest for 10 minutes, covered with newspaper. Serve with alioli on the side.

### *Alioli*

2 egg yolks	1 clove garlic, pounded with a sprinkle of sea salt to a smooth paste in mortar, or scraped to a pulp with the tines of a fork
10 ounces olive oil	

Whisk yolks for a few seconds. Whisk olive oil into yolks slowly in a thin stream, a tablespoon at a time. It should be very thick. Stir in garlic.

Serves 8

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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>.