



CLUB ROUGE *by Anthony Lynch*

APRIL 2015

2012 BOURGUEIL “NUITS D’IVRESSE” • C. & P. BRETON

We can always rely on the charming, fun-loving couple Catherine and Pierre Breton to provide us with a number of unique interpretations of Cabernet Franc. Proud ambassadors of the natural wine movement, they craft wines of purity, liveliness, and intrigue. The diversity of *terroirs* they farm (organically and biodynamically) ensures a style for every palate. They refer to this Bourgueil, from a selection of old vines in their top vineyard sites, as “a search for purity of fruit according to the principles of Mr. Jules Chauvet.” In an homage to the father of natural wine, as Chauvet is known, the Bretons have vinified and bottled this wine without adding any sulfur. Also unfiltered, it is an uninhibited expression of *terroir* and grape: with a generous aroma suggestive of wild brambly fruit, smooth edges coating a serious tannin, and a finish of fresh berries, it perfectly sums up the Breton spirit.

\$34.00 PER BOTTLE **\$367.20** PER CASE

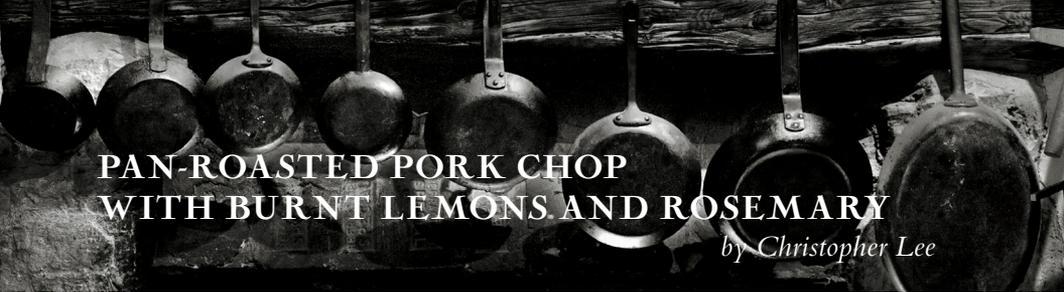
2012 LANGUEDOC ROUGE “LES COCALIÈRES” DOMAINE D’AUPILHAC

Planting a new vineyard is no simple task. This is especially true when the parcel is sloping, covered with heavy boulders, and overgrown with tenacious herbs and shrubbery. But that would not deter Sylvain Fadat when he discovered Les Cocalières. Recognizing the potential of this *terroir*, perched over his home village of Montpeyroux, he could not pass up the opportunity to pursue his vision. After years of backbreaking labor, he cleared the land and planted this eight-hectare amphitheater with Syrah, Mourvèdre, and Grenache (along with white grapes for a Cocalières *blanc*). The plot’s complex geology—volcanic in origin over a bedrock of limestone—coupled with its altitude, yields a nuanced, ageable Southern red with exceptional freshness. Laden with chewy dark fruit and flavors of the spicy *garrigue* that once occupied the land, Cocalières stands apart in the realm of Languedoc reds thanks to its finesse and digestibility.

\$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.



PAN-ROASTED PORK CHOP WITH BURNT LEMONS AND ROSEMARY

by Christopher Lee

Pork is the meat of choice at the moment, and excellent “heritage-breed” pork is ubiquitous. There was a time when only a handful of pork farmers existed on the West Coast, with most of the pork available here coming from the Midwest. Nowadays, butcher shops carry cuts from local northern California farms raising wonderful pigs, and we’re eating high on the hog now . . . Pork loin chops, ironically, have become an expensive premium cut of meat. Pork belly, once an overlooked cut except when turned into smoked bacon, is fought over by chefs for all manner of preparations, familiar and obscure. Those of us who dry-cure pancetta struggle to get our hands on this otherwise humble cut. But go ahead and splurge this time and buy good pork chops from a quality farm. Ask your butcher for chops from the shoulder end of the loin, and be sure they have a nice ½ inch of fat across the top. Don’t be afraid—a little fat now and then is good for you!

4 pork loin chops, preferably
shoulder end, at least
1 inch thick
Olive oil
Sea salt

2 sprigs of fresh rosemary, leaves
only, coarsely chopped
1 Meyer or Eureka lemon, cut
into ¼-inch slices, seeded,
cut into quarters

Drizzle the pork chops with olive oil, salt them lightly, and rub them with rosemary, pressing rosemary into the chops. Heat a cast-iron skillet over medium heat until it begins to smoke, then reduce flame to medium-low. Add 1 tablespoon olive oil to pan and immediately add pork chops. Cook for 7 to 8 minutes.

Turn chops on edge to brown fat. Add lemon pieces to pan and fry until they start to crisp on edges. Lay pork chops on second side and cook to medium (140°F internal temperature), 7 to 8 minutes. Move lemons around pan as pork chops cook to avoid burning.

Transfer chops to warm plates, and pour pan juices over the chops along with the lemons and any crisp bits of rosemary. The chops are delicious with roasted potatoes, and, of course, drink a glass or two of the Bretons’ lovely Bourgueil!

Serves 4