



CLUB ROUGE *by Anthony Lynch*

APRIL 2016

2013 CHINON • BERNARD BAUDRY

Since Bernard Baudry launched his domaine in 1975, the name has been synonymous with classic, *terroir*-driven Chinon. Bernard has since increased the domaine's holdings to thirty hectares and passed the torch to his son Matthieu, but the philosophy has not changed: organic viticulture and native yeast fermentations remain the norm, with each cuvée showcasing the diversity of soils that give rise to distinctive expressions of the Cabernet Franc grape. The "Domaine" bottling is a blend of fruit from gravel and clay soils, giving a highly representative snapshot of the Chinon appellation. It is fresh and buoyant enough for casual fare yet has the stuffing to accompany heartier dishes, while its vivid raspberry fruit makes it extremely approachable today, notwithstanding its short-term aging potential. A versatile wine with excellent typicity, this red represents a perfect introduction to the Baudry estate, to the wines of Chinon, and to Cabernet Franc in general.

\$25.00 PER BOTTLE \$270.00 PER CASE

2013 MONTPEYROUX ROUGE "LA BODA" DOMAINE D'AUPILHAC

Deep in the rustic southern French countryside near the town of Montpeyrroux, Sylvain Fadat proudly waves the flag for the high-quality *terroirs* of the Languedoc. In a region plagued by a reputation for bulk wine, Sylvain has proven over the course of many vintages that sensible site selection, conscientious farming, and low yields from old vines can produce wines of great pedigree, comparable to those from the Rhône or Provence but often at a lesser price. For a first-time Club Rouge exclusive, we are pleased to offer Sylvain's *tête de cuvée*: La Boda is a marriage of the domaine's two best *terroirs* to create a super-cuvée loaded with regional character. It consists of powerful Mourvèdre from the Aupilhac vineyard blended with Syrah, Carignan, and Grenache from the high-altitude Cocalières site for finesse. Dense and muscular with suggestions of spicy *garrigue* and inky black fruit, La Boda can be enjoyed today and for many, many years to come.

\$48.00 PER BOTTLE \$518.40 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.

ABOVE Vineyards of Domaine d'Aupilhac

GRILLED MUSSELS AND CLAMS WITH HERB BUTTER

by Christopher Lee

It's difficult to imagine a dish that can be served with either red or white wine. Still, if you have a red that's agreeable but self-assured or a white that's assertive and optimistic, it can be done. In these generous days of early spring, our warmer weather encourages food that's light and flavorful, easy to prepare, and easy to eat. Often, it can be cooked outdoors on the grill, in the early evening. Though a bit of work at the last minute, this particular dish satisfyingly marries shellfish to a delicious butter. Make sure your clams and mussels are pristine, and buy enough for everyone to have seconds. Serve the Chinon cool or slightly chilled.

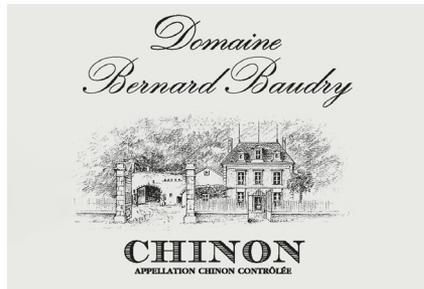
- ¼ pound unsalted butter
- ½ teaspoon coarse salt, plus more for platter
- 2 tablespoons chopped chervil and parsley, mixed
- ¼ teaspoon grated lemon zest
- ¼ teaspoon garlic, chopped finely as sand
- 2 pounds mussels in the shell, rinsed, debearded
- 2 pounds littleneck clams in the shell, rinsed

Softens butter at room temperature. Add salt, chopped chervil and parsley, lemon zest, and garlic to butter and mix well. Roll to a log inside plastic wrap and chill in fridge for 20 minutes.

Grill mussels and clams over hot coals with the curved, larger shell downward, until shells pop open. As soon as they open, place a teaspoon of butter inside each bottom shell. Grill for 1 more minute, until butter melts.

Place shellfish on a platter sprinkled with coarse salt so the shells stand up and hold butter inside. Use oyster forks to eat. Grill crusty bread to sop up the butter from the shells and platter.

Serves 4–6



Christopher Lee is a former head chef of Chez Panisse and Ecolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.