



CLUB ROUGE *by Anthony Lynch* DECEMBER 2017

2016 BEAUJOLAIS VILLAGES “CUVÉE MARYLOU” • GUY BRETON

Guy Breton, also known as P'tit Max, strives to make the kind of wines he likes to drink. His proclivity is for highly aromatic reds low in alcohol that are bottled unfiltered, with minimal sulfur. While he owns several parcels within the Morgon and Régnié *crus* of Beaujolais, he also has vineyards higher up in the hills that fall under the Beaujolais-Villages appellation. These cooler, high-altitude granite sites are perfectly suited to achieve his goal: brightly perfumed wines with lively, juicy fruit, lifted by a fresh acidity. The Cuvée Marylou, named for his daughter, is a great introduction to the house style, and a testament to how unbelievably gulpable Gamay becomes when farmed and vinified by one of the region's best. P'tit Max prefers to enjoy his wines in copious quantity, in good company, and slightly chilled. We suggest you do the same—responsibly, of course.

\$24.00 PER BOTTLE \$259.20 PER CASE

2010 LES BAUX DE PROVENCE ROUGE “CORNALINE” • DOMAINE HAUVETTE

The village of Les Baux rests precariously at the summit of the Alpilles mountain range, a striking block of white limestone that juts toward the skies just outside the Provençal city of Arles. The eponymous wine appellation embodies eight villages surrounding the mountains, and its vineyards have the distinction of being 100% organically farmed. Dominique Hauvette founded her estate in the mid-1980s after quitting her job as a lawyer in Savoie, and she now farms seventeen hectares, all biodynamically. Her top *cuvée* is Cornaline, a blend of Grenache, Syrah, and Cabernet Sauvignon from very rocky soils at the foot of the Alpilles. Fermented naturally and raised in *foudres*, this powerful red expresses all the wild beauty of the region: herbs, black fruit, savory spices, and an almost animal note that begs for a leg of roast lamb. A wine of considerable density, this 2010 is also a great candidate for the cellar.

\$47.00 PER BOTTLE \$507.60 PER CASE

KERMIT LYNCH WINE MERCHANT

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ROASTED BUTTERMILK CHICKEN

by Christopher Lee

This is a signature dish from Eccolo, our former Berkeley restaurant. It calls for marinating the chicken overnight in seasoned buttermilk. Buttermilk chicken seems to be everywhere these days, and for good reason—it's moist and tasty, with perfectly crisp skin. But you must start with a good chicken; air-cooled, pasture-raised birds often have excellent flavor. In summer, I serve it with herby, vinegary, savory bread salad. In winter, I prefer to accompany it with chicory salad (the juices running into the lettuces) or with celeriac mashed potatoes.

One 3½–4-pound chicken
2 tablespoons sea salt
3 cups buttermilk

Rub chicken with ½ tablespoon sea salt and chill for 2 hours in the refrigerator. Add remaining salt to buttermilk and stir to dissolve. Place chicken in a tall container, add buttermilk, and cover. (Use a marinating bag if you like.) Chill overnight. Next day, remove chicken from buttermilk and discard buttermilk. Truss chicken and place on a roasting rack. Roast in a 425° F oven for 20–25 minutes, until skin begins to brown. Turn rack 180 degrees and reduce heat to 390° F. Roast for 55–60 minutes more, until skin is well browned and bird tests 160° F deep in the thigh. Rest for 15 minutes before serving on a warm platter.

Serves 4

