



## CLUB ROUGE *by Anthony Lynch*

FEBRUARY 2017

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### 2015 SAUMUR CHAMPIGNY “LES ROCHES” THIERRY GERMAIN

Thierry Germain represents one of our most exciting new collaborations, and it is truly an honor to feature this Loire Valley gem in Club Rouge. Thierry has made a name for himself as a skilled and enthusiastic ambassador of biodynamics: his numerous single-parcel cuvées, many planted to very old vines, brilliantly show off the virtues of each site in the Saumur (Chenin Blanc) and Saumur Champigny (Cabernet Franc) appellations. Les Roches, from younger vines on sand, clay, and chalk soils, is a great introduction to the domaine’s reds. Raised in neutral barrels and stainless steel tanks and bottled unfiltered, it perfectly balances crisply defined red fruit, fresh acidity, and silky tannins. Thierry harvests relatively early, successfully capturing an ethereal freshness that makes this red perfect with, for example, a simple roast bird.

**\$27.00** PER BOTTLE

**\$291.60** PER CASE

### 2013 CHIANTI CLASSICO RISERVA “TERRAZZE” CASTAGNOLI

High atop a hill outside Castellina in Chianti, the Castagnoli estate enjoys stunning scenery that could come straight from one’s dreams of a Tuscan country getaway. Vines cover the steep slopes that lead up to the farmhouse, with a backdrop of majestic hills setting the stage for the production of this most artisanal Chianti Classico. The poor soils of galestro schist yield low quantities of perfectly balanced Sangiovese that delightfully translates the surrounding environment, giving sun-kissed, herbaceous, deeply mineral wines with almost exotic aromatics. The Riserva represents the estate’s top vineyards, well-exposed terraces—rare in Tuscany—prone to producing complex, long-lived reds. Fermentation in wood casks and aging in large *botti* ensure the integrity of the fruit and *terroir* are fully preserved, making this cellar-worthy Chianti the ideal companion to rustic Tuscan cuisine.

**\$42.00** PER BOTTLE

**\$453.60** PER CASE

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## 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).*



## STRAW POTATO CAKE OR POMMES PAILLASSON

by Christopher Lee

*This dish is a favorite of many. I recommend using a nonstick, 10-inch frying pan. In the old days, before nonsticks, we used heavy cast-iron or black steel pans. Cast iron browns in a way that a nonstick doesn't, but things are much easier now with lighter, nonstick pans. Three potatoes are the amount for a 10-inch nonstick.*

- 3 Russet potatoes, peeled
- 2 ounces duck fat mixed with 3 ounces melted butter,  
fat portion only
- 1 teaspoon salt

Grate potatoes on the largest holes of a box grater, or use the grater plate of a food processor. Drain potatoes in a sieve, pressing with a spatula to remove as much water as possible. Do not rinse potatoes, and do not allow potatoes to sit for too long—about 20 minutes maximum—or they will discolor. Heat pan to medium, add 2 ounces duck fat/butter mixture to pan, and drop potatoes in handfuls into the hot fat, spreading each layer out evenly and sprinkling lightly with salt. When you've added all the potatoes, drizzle more duck fat/butter mixture around edge of cake until you can see sizzling at edge of cake. Tuck in edges with a spatula and smooth the top without compacting the cake. Lower heat and cook on first side for about 12 minutes. Occasionally rotate cake in the pan with spatula so bottom of cake browns evenly. When bottom of cake is golden brown (slightly lift edge of cake with spatula to peek), boldly flip the cake freestyle, or use a safer method and invert cake onto a flat dish, then return it gently to the frying pan. If you do the flip, beware, as hot grease can go flying and make a mess. Once cake is flipped, cook on its second side, again about 12 minutes. Add fat once more to ensure that cake browns properly; look for bubbling fat at the edge. When cake is done (peek again), remove it from the pan and touch with a paper towel to drain excess fat. Cut into four or six pieces, and serve warm. It's a delight with crème fraîche and salmon caviar.

*Serves 4–6*

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*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](http://oldfashionedbutcher.com).*