



## CLUB ROUGE *by Anthony Lynch*

FEBRUARY 2018

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### 2015 BOURGUEIL “LES GALICHETS” • C. & P. BRETON

The philosophy at Domaine Breton can be summed up by this quote from Jules Chauvet, known as the godfather of natural wine: “To succeed in wine, as in life, one must live dangerously.” Controlled risk-taking is indeed a fundamental element of winemaking with Catherine and Pierre Breton, from their reliance on ambient yeasts for fermentation to their scrupulous use of sulfur and decision to bottle reds unfiltered. But with more than twenty-five harvests under their belt, this fun-loving couple has mastered the nuances of crafting world-class wines using these methods. This cuvée showcases fifty-year-old Cabernet Franc vines planted on gravelly, alluvial soils not far from the banks of the Loire. It is an irresistible Bourgueil, rife with peppery aromas (paprika, black pepper) and ripe red fruits. It has structure, yet the finesse of its tannins allows them to glide over the palate almost unnoticed, enabling uninhibited quaffing. Chauvet would have been proud!

**\$30.00** PER BOTTLE      **\$324.00** PER CASE

### 2015 CHÂTEAUNEUF-DU-PAPE “TÉLÉGRAMME” FAMILLE BRUNIER

Heavy rains late in the 2002 growing season, rare for the normally dry and hot southern Rhône, left many growers fearing their crop would be diluted by the water. Assessing the quality of the fruit throughout harvest and vinification made it clear to brothers Daniel and Frédéric Brunier of Domaine du Vieux Télégraphe that the vintage would give a much lighter wine, lacking the color, power, and concentration that had come to typify their Châteauneuf-du-Pape. They decided to create a second label, and so the Télégramme was born. The wine was an instant success: consumers relished the wine’s soft tannins and utter drinkability. It became a staple of the Brunier portfolio, as they continued to produce it from the younger vines—about 80% Grenache—on the stony plateau of La Crau. While the sunny 2015 vintage bears little resemblance to the 2002, this wine has all the perfume, plush fruit, and ethereal structure to please right away.

**\$46.00** PER BOTTLE      **\$496.80** PER CASE

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## CHICKEN BRAISED WITH SHALLOTS

by Christopher Lee

*This time of year, garlic can be unreliable and often sprouted, but shallots are still very good. Their flavor is particular, and full, and evocative of France. Though they're often referred to glibly in many cooks' recipes, shallots define certain French dishes, such as this one. The gentle browning of the chicken in butter over low heat is a more northern taste, different from that of the olive oil-bathed food of the south, of Provence.*

1 pasture-raised chicken, wing tips removed, cut into 8 pieces—legs, thighs, breasts cut in half crosswise  
2 teaspoons sea salt  
6 ounces unsalted butter  
8–10 shallots, peeled, halved if large  
1 small bay leaf

1 tablespoon flour  
½ cup chicken stock  
1 cup white wine  
1 teaspoon chopped chives  
1 tablespoon chopped tarragon  
3 tablespoons chopped parsley  
6 freshly baked croutons, edges dipped in chopped parsley

Season the chicken pieces with sea salt. Melt 4 ounces butter over low heat in a shallow, heavy-bottomed pan until bubbling and just starting to color. Place chicken pieces skin side down in butter and cook over low heat, until skin is lightly browned. Gently shake pan every few minutes to prevent chicken from sticking to pan. When golden, turn pieces over and add shallots and bay leaf to pan. Continue cooking to soften shallots, about 5 more minutes, shaking pan often. Remove chicken from pan onto side plate. Tip off half of butter, add flour to pan, and stir for 30 seconds. Add chicken stock and wine to pan, and bring to a simmer. Return chicken pieces to pan, cover with lid ajar, and simmer until juices from chicken run clear and no blood remains at joints. Smaller halves of breast will cook more quickly than other pieces; as they're done, remove smaller breast pieces to a warm serving plate; finish cooking remaining chicken as described. Remove remaining pieces of chicken to serving plate when cooked through. Raise heat to medium and reduce sauce by a third, until thickened and glossy. Off heat, whisk remaining butter into sauce, and tip any juices from side plate back into sauce. Stir chopped herbs into sauce and pour sauce over chicken. Garnish with parsley croutons.

*Makes 6–8 servings*

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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).*