



## CLUB ROUGE *by Anthony Lynch*

JANUARY 2015

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### 2013 BROUILLY “REVERDON” • CHÂTEAU THIVIN

Claude Geoffray and his wife and son, Evelyne and Claude-Edouard, are the perfect cast to run historic Château Thivin. They possess charm and elegance, fitting for this beautiful estate, along with the hard-working demeanor to maintain Thivin’s longtime stature at the very pinnacle of Beaujolais domaines. Located at the base of Mont Brouilly, the Geoffrays work vines in both the Côte-de-Brouilly and Brouilly appellations, the latter located on gentle granite slopes as opposed to the steep schist hillsides of the Côte. While the Côte-de-Brouilly spends six months in large oak *foudres*, the Brouilly is raised in stainless steel tanks. “Reverdon” delivers delightful aromatics, mainly floral tones akin to fresh roses, and hints of playful bright fruit. On the palate it is light-bodied, very agile, soft, and round. This lovely red works well as a lunchtime refresher and as a partner to a number of diverse cuisines.

**\$24.00** PER BOTTLE

**\$259.20** PER CASE

### 2012 BANDOL ROUGE • DOMAINE TEMPIER

Like Thivin in the Beaujolais, Domaine Tempier represents an institution in the Bandol appellation, where its founder, Lucien Peyraud, redefined what was possible on the sunny southern French coast. He began by replanting the noble Mourvèdre grape, largely forgotten after the devastating phylloxera epidemic of the late nineteenth century. Yet this south-facing amphitheater of clay and limestone hills around the beautiful port town of Bandol has a special affinity with Mourvèdre, giving muscular, complex wines that can stand the test of time while delivering a fascinating range of fruity, herbal, earthy, and often gamy aromas. Today, Tempier’s “Cuvée Classique” is composed of 75% Mourvèdre, 14% Grenache, 9% Cinsault, and 2% Carignan. While the 2012 vintage gave a relatively lighter wine than some of the blockbusters to have come out of Tempier’s cellars, this is still a hefty red, with trademark chewy tannins and the ability to evolve and improve for at least a decade.

**\$46.00** PER BOTTLE

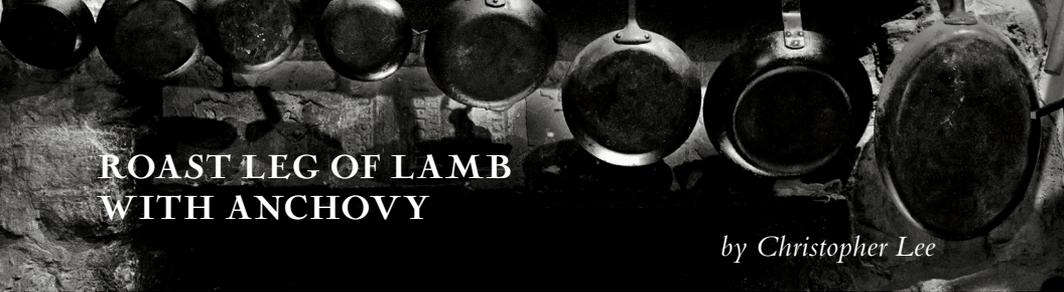
**\$496.80** PER CASE

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ABOVE *Château Thivin*



## ROAST LEG OF LAMB WITH ANCHOVY

by Christopher Lee

Everyone associated with *Chez Panisse* is deeply nostalgic about *Domaine Tempier* and the *Peyraud* family. Lulu came to visit every year or two and directed us in the kitchen to put on her classic dinners. Sometimes it was two or three days of menus, sometimes a week's worth. Lulu was always elegantly dressed, even in the kitchen, as only a French woman can be, with a tiny apron she'd brought with her from France. It was enchanting to hear her quiet words of wisdom. Her advice was ever-changing: "Never put thyme in your *bouillabaisse*, it is not correct," she'd say, waving her index finger at you admonishingly; but on the next occasion she'd say, lifting an eyebrow, "I always put a thyme sprig in my *bouillabaisse*." Lulu often made this classic Provençal lamb recipe when she came to cook with us, but she liked to suspend the leg from string—à la *ficelle*—to roast before an apple- or cherrywood fire. If you can do that at home, don't miss the opportunity.

Prepare the lamb early in the morning of the day you wish to cook it.

- 1 whole bone-in leg of lamb, about 7–8 pounds,  
    aitchbone removed, fat trimmed to 1/8 inch
- 3 cloves garlic
- 2 sprigs rosemary
- 8–10 anchovy fillets
- Sea salt
- 1–2 ounces good olive oil

Peel and slice garlic into sturdy but small shards. Pick leaves from rosemary stems in small clusters. Slice anchovy fillets in half lengthwise, then in half again. With a small knife, make about 20 small slits 1/2-inch deep on all sides of lamb leg. Insert a piece of each seasoning—garlic shard, rosemary spike, anchovy fillet—into each slit. Tie carefully with twine to hold the leg's round shape. Rub leg with olive oil and sea salt. Cover lamb leg and let rest for 4 hours. Uncover, place on a roasting rack in 425°F oven for 15 minutes, then turn the oven down to 350°F. Roast for approximately 1 hour and 20 minutes, to 130°F internal temperature, for medium rare. Let rest for 10 minutes before slicing.

Serves 6–8