



CLUB ROUGE *by Anthony Lynch*

JANUARY 2018

2014 CHINON “LES VARENNES DU GRAND CLOS” CHARLES JOGUET

In the Loire Valley’s great appellations of Chinon, Bourgueil, and Saumur-Champigny, the Cabernet Franc grape is capable of producing some of France’s finest reds. From the best vineyard sites, these wines can rival top Bordeaux in age-worthiness, and the price of entry is a mere fraction compared to that of a classified growth. Les Varennes du Grand Clos is a slope of siliceous clay and limestone that has proven its ability to yield complex Chinons that stand the test of time—old bottles from decades past are still in their prime. Farming is organic, and the wine ages for over a year in barrel before bottling. The trademark of Les Varennes is its finesse: while structure is certainly not lacking, a harmony to fruit, acid, and tannins allows us to pull the cork today. Its earthy flavors pair perfectly with rustic French cuisine; try a beef stew or wild mushrooms for a guaranteed match.

\$37.00 PER BOTTLE **\$399.60** PER CASE

2007 CÔTE-DE-BROUILLY • NICOLE CHANRION

In the little village of Cercié, at the base of the majestic Côte-de-Brouilly, Nicole Chanrion has been crafting authentic, *terroir*-driven *cru* Beaujolais since 1988, when she took the reins of the family domaine from her father. Since then, Nicole has assertively dispelled two of the wine world’s common misconceptions. First, she has shattered the myth that being vigneron is a man’s job: with almost thirty harvests under her belt, Nicole has had an illustrious career, during which she earned the nickname *La Patronne de la Côte* (The Boss of the Côte) and even served as president of the appellation. Second, her wines soundly negate the idea that Beaujolais cannot age, as gems from her cellar like this 2007 attest. At age ten, this Gamay is at its peak. With a delightful bouquet of cinnamon, eucalyptus, and faded rose petals, it is proof we should be cellaring great *cru* Beaujolais more often.

\$35.00 PER BOTTLE **\$378.00** PER CASE

KERMIT LYNCH WINE MERCHANT

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DUCK LEGS BRAISED IN RED WINE

by Christopher Lee

This deeply flavored dish from southwestern France seldom gets tasted outside the French countryside these days. The paste of pork, shallots, and garlic is very old school—and very tasty.

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| 6 whole duck legs | 1 cup chicken stock or duck stock |
| 1 tablespoon + ½ teaspoon sea salt | 2 small bay leaves |
| 3–4 large shallots, peeled, roughly chopped | 5–6 juniper berries |
| 3 cloves garlic, peeled, roughly chopped | 2 thyme sprigs |
| 2 ounces pork belly or pancetta | ½ teaspoon Armagnac or Cognac |
| 2 tablespoons all-purpose flour | 1 ounce unsalted butter,
well chilled |
| 1 cup + 1 tablespoon light red wine | 1 teaspoon freshly cracked black pepper |
| | 2 tablespoons chopped chives |

One day ahead: Trim duck legs around ankle joint, severing the tendons. Lightly score legs on fat side, salt sparingly, place in a covered dish, and chill overnight. The next day, dry legs, then brown them skin side down over medium heat in a heavy skillet. Don't add any fat, as legs will render enough to brown nicely. When skin side is browned, turn legs over and brown briefly on meat side, about 1 minute more. Remove legs from pan and discard fat, leaving a light coating on bottom of pan. Chop shallots, garlic, and pork belly in a food processor to a coarse paste. Fry pork over low heat until fat begins to melt and starts to brown, about 2 minutes. Stir in flour and cook for 1 minute. Whisk in 1 cup red wine until smooth. Add chicken stock and duck legs. Tuck bay leaves, juniper berries, and thyme between legs. Bring to a boil and reduce to a simmer. Cook with lid ajar for 2 hours, until liquid is reduced to a sauce. Gently transfer duck legs to a warm platter, skin side up. Skim any fat from sauce, and reduce to final consistency. Add 1 tablespoon red wine and Armagnac to perk up the sauce. Whisk in butter and spoon sauce over duck. Crack black pepper over duck, and sprinkle with chives.

Serves 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.