



CLUB ROUGE *by Anthony Lynch*

JULY 2014

2011 LIRAC “LE CLASSIQUE” • DOMAINE DU JONCIER

Lirac is one of the few villages in the southern Rhône—among such others as Châteauneuf-du-Pape and Vacqueyras—that is recognized as a *cru* rather than taking the more generic Côtes-du-Rhône designation. Lirac’s exceptional *terroir* is at the root of this distinguished ranking: these terraced vineyards benefit from the same large, rounded riverbed stones (*galets roulés*) as their prestigious neighbors in Châteauneuf. These distinctive rocks are essential, providing good drainage and insulating the roots. Year-round sunshine and cleansing winds also play a crucial role, giving wines that share traits with great Châteauneuf at a fraction of the price. Thanks to *vigneronne* Marine Roussel, this family domaine is now certified both organic and biodynamic. She makes this cuvée primarily from Syrah and Grenache, producing a classic southern Rhône red, boldly scented of ripe black fruit with mouth-filling flavors of *garrigue* and spice.

\$24.00 PER BOTTLE \$259.20 PER CASE

2010 FITOU “CADETTE” DOMAINE LES MILLE VIGNES

Certain wineries are built to impress, flaunting all the latest technology, with flashy stainless-steel tanks lined up in an orderly manner and tidy stacks of pristine barrels. Domaine les Mille Vignes is not one of those wineries. In fact, Valérie Guérin’s *cave* is so modest that Kermit’s first instinct upon walking in was to walk right out. Fortunately—due to his vast experience, or perhaps simply his fear of seeming rude—he followed Valérie into her little cellar and proceeded to discover some of the most intriguing, vibrant wines of the Languedoc. “Cadette”—a blend of Grenache, Carignan, and Mourvèdre from the hilly Fitou AOC—shares the stamp that marks all of the domaine’s wines: significant body and structure expressed with restraint and a fine-grained tannin. While Valérie’s old vines yield so little fruit that there is never an excess of wine, we nonetheless encourage you to seek out her other bottlings; she is a true talent, and we are honored to represent these exciting wines.

\$45.00 PER BOTTLE \$486.00 PER CASE

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.

ABOVE *Stony vineyards at Domaine du Joncier* Photo © Clark Z. Terry

GRILLED POUSSIN ON TOAST WITH SUMMER CHANTERELLES AND NEW GARLIC

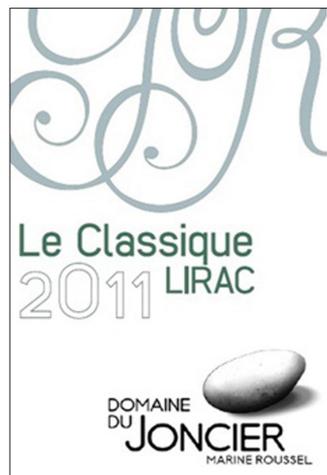
by Christopher Lee

Poussin paired with summer chanterelles is extraordinary. Buy fresh birds, about 1 pound each, from a good butcher nearby. The superb new California garlic that arrives in May underpins the dish. Gently cooked and enriched by good olive oil, it is fine and mellow with the grilled birds and earthy mushrooms.

- 2 poussin, split, back removed
- Olive oil
- 6 strips lemon zest
- 6 sprigs fresh thyme
- 2 fresh bay leaves
- 1 teaspoon coarsely cracked black pepper
- 4 heads new garlic
- Sea salt
- 1 pound summer chanterelles, cleaned and thinly sliced
- 4 slices rustic country bread
- 2 tablespoons chopped flat-leaf parsley

Marinate poussin with olive oil, lemon zest, thyme, and 1 bay leaf. Sprinkle with cracked pepper. Break garlic heads into cloves, and place in pan with other bay leaf and ½ cup water. Cover and simmer garlic for 15 minutes, until soft. Discard water and press garlic through a sieve with a spatula. Stir 1 teaspoon olive oil and a pinch of salt into garlic. Sauté mushrooms in olive oil and a pinch of salt until tender and juicy. Grill poussin over medium heat until cooked through and legs relax. Set to the side of the grill on a warm plate. Grill bread over coals until well toasted. Spread garlic purée on bread, place poussin on top, and pour the poussin juices over. Drizzle with olive oil and a squeeze of lemon. Sprinkle mushrooms over and around poussin toasts and shower with chopped parsley. Drink Lirac!

Serves 4



Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.