



CUVÉE

## CLUB ROUGE *by Anthony Lynch*

JULY 2015

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### 2013 BEAUJOLAIS-VILLAGES “CUVÉE JULES CHAUVET” DOMAINE ROBERT-DENOENT

Until recently, the name Robert-Denoent was synonymous with white wine—native to the Mâconnais, the Robert family earned a reputation crafting grandiose, opulent, age-worthy Chardonnays. But when the opportunity arose to lease a small plot of Gamay from relatives of Jules Chauvet, the iconic Beaujolais *négociant* who pioneered natural winemaking, the Roberts—Beaujolais zealots themselves—could not resist. Intent on honoring Chauvet, they applied organic principles to the vines, allowing the vineyard ecosystem to thrive. They hand-harvest the grapes and allow wild yeasts to carry out fermentation after a carbonic maceration, techniques Chauvet championed that are now trademarks of fine Beaujolais. Aged in neutral barrels, the wine sees no fining or filtration and only a minute dose of sulfur. The 2013 edition, rife with aromas of wild berries backed by bright acidity and a smooth finish, is a fitting tribute to Chauvet and will surely put a smile on your face.

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

### 2013 SAINT-ROMAIN ROUGE • CHRISTOPHE BUISSON

Saint-Romain is certainly one of the Côte de Beaune’s lesser-known appellations, not least for its geographical location: in a side valley away from the illustrious villages of Volnay and Meursault, it is on the wine road less traveled. Yet its peculiar geography is precisely what makes its wines unique. Saint-Romain’s most prominent feature is a series of dramatic white limestone cliffs; the village itself is perched atop a rocky outcropping, regally overlooking its sloping vineyards. The altitude—up to 400 meters—allows for slow and steady ripening, resulting in a later harvest than is typical in Burgundy. Mason-turned-vigneron Christophe Buisson will be the first to tell you that pristine balance and freshness are trademarks of wines from his home *terroir*. This vivid, dark cherry-scented Pinot Noir—delectable now and for years to come—is a testament to the quality of the raw material, while the relative value it offers is an added bonus.

**\$39.00 PER BOTTLE      \$421.20 PER CASE**

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## KERMIT LYNCH WINE MERCHANT

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## BEANS COOKED IN THE FIRE

by Christopher Lee

*I was excited when I first heard of cooking beans in red wine. It was a Tuscan recipe that called for a curvaceous, old-style Chianti bottle, sometimes wrapped in straw, called a “fiasco.” But the fiasco is tricky—because of its narrow neck—and nowadays, they’re hard to find. Instead, I cook the beans in a terra-cotta pot set on a paella triangle stand, over a wood fire. Or, lacking a triangle, you can place the pot on the grill, but warm it slowly. A technique I learned from a Mexican friend flies in the face of all you’ve been told about cooking beans, one that yields magical results: never soak the beans ahead of cooking; add ample salt at the start; boil the beans for most of the cooking time, stirring occasionally, scraping the bottom of the pot to avoid scorching; reduce the pot to a simmer only for the last hour. You’ll have creamy, flavorful, perfectly seasoned beans. Cured pork shoulder makes the dish even more delicious, its richness balanced by the gentle acid of the wine.*

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| 2½ pounds boneless pork<br>shoulder, cut in 2-inch cubes                             | 1 small can (14 ounces) whole<br>peeled tomatoes, crushed with<br>your hands |
| 4 tablespoons sea salt   | 3 cups dried butter beans, or other<br>large white bean                      |
| 3 tablespoons extra-virgin olive oil<br>or lard                                      | 4 cups water (approximate)   |
| ½ yellow onion, peeled, stem<br>removed  | 1½ cups fruity young red wine  |
| 3 whole cloves garlic, peeled  | 1 bunch Italian parsley, chopped   |
| 2 dried New Mexico chili<br>peppers, stemmed, seeded, and<br>torn into 3-inch pieces | 2 large shallots, peeled and chopped   |
|  | Grated zest of 1 lemon   |

Two days ahead of cooking, sprinkle pork with 2 tablespoons sea salt, wrap in plastic, and refrigerate for 48 hours. Heat pot over medium heat on grill. Add oil or lard and wait 30 seconds, then add onion face down. Add garlic and dried peppers and brown lightly, 7–8 minutes. Add tomatoes and concentrate them, about 3 minutes. Add pork and beans and stir well to coat. Add water and remaining sea salt and bring to a boil. Adjust heat to medium boil. Add wine and cook, uncovered, until beans are soft, about 3 hours, stirring occasionally to avoid sticking. Reduce heat and simmer for 1 more hour. Mix parsley, shallots, and lemon, and serve sprinkled over beans.

Serves 4–6