



## CLUB ROUGE *by Anthony Lynch*

JULY 2017

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### 2011 BEAUJOLAIS “CUVÉE 1512” DOMAINE DUPEUBLE

Domaine Dupeuble has been producing wine in the hamlet of Le Breuil, in the southern part of Beaujolais, since the year 1512! The Dupeuble family has exported their delicious Beaujolais to the U.S. for roughly thirty of the domaine’s more than five hundred years in operation, but this particular cuvée is available on American soil for the very first time. Unlike the bottling we usually sell—a light, juicy, fruit-driven quaffer—Cuvée 1512 represents a much more serious breed of Gamay pleasure. Sourced from three vineyard parcels home to the property’s oldest vines, these grapes saw a traditional “Burgundian” vinification with a long (three-week) maceration instead of the whole-berry fermentation typically employed in the region. This treatment yielded a more concentrated, structured red with abundant wild berry and spice notes. The domaine’s 499th vintage, it can easily stand up to red meats or stews and also has the potential to age further in bottle.

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

### 2015 MARSANNAY “CLOS DU ROY” • RÉGIS BOUVIER

Marsannay represents the northernmost appellation in Burgundy’s Côte de Nuits, bordering the suburbs of the city of Dijon. Often overshadowed by the more prestigious wine-producing villages to the south, Marsannay is an excellent place to look for value in red Burgundy, as Pinot Noir here reaches great heights in the hands of a talented producer. Local vigneron Régis Bouvier happens to own land in some of the appellation’s best parcels, such as Clos du Roy, which gives wines with uncommon finesse compared to the rustic character of much Marsannay. The exceptional health and uniform ripeness of the 2015 crop allowed Régis to increase the percentage of whole clusters in winemaking, resulting in wines with deep, silky fruit supported by noble tannins with superb freshness, thanks to the stems. The depth and overall balance of this red ensure great drinking over the next fifteen years.

**\$36.00 PER BOTTLE**      **\$388.80 PER CASE**

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## 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](mailto:winedclub@kermitylynch.com).*



## GRILLED GIBLET AND PANCETTA SKEWERS

by Christopher Lee

*When I first arrived in Berkeley, in the mid-1970s, before the upstairs café, I'd often sneak into Chez Panisse for lunch. The menu was improvised from the previous night's leftovers and cost about \$6.50. The chefs were the likes of Alice Waters, Judy Rodgers, or Lily LeCoq, so it was usually mighty delicious. The impromptu dishes were in limited quantities and would sometimes run out as early as 20 minutes into service. I remember the food to this day: Monterey Bay prawns, the size of your outstretched thumb and forefinger, in lemon-garlic butter; roast lamb with anchovy butter and gaufrette potatoes; delicate spring salmon with tarragon-scented sauce gribiche; and this skewer of grilled pigeon giblets, which Alice served me in the kitchen, sitting on a stool next to her worktable.*

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| 1 teaspoon Italian parsley leaves,<br>finely chopped                | 2 tablespoons extra-virgin olive oil                  |
| 1 teaspoon rosemary leaves,<br>finely chopped                       | 1 tablespoon good balsamic vinegar                    |
| 1 teaspoon thyme prigs, leaves<br>stripped, stems saved             | 3 cloves garlic, thinly sliced                        |
| 1½ pounds livers and hearts of<br>pigeon, duck, or chicken, cleaned | 1 teaspoon flaky sea salt                             |
|   | ½ teaspoon chili flakes                               |
|   | 8–10 thin slices of pancetta,<br>about 10 inches long |
|   | 1 lemon, for grating                                  |

Roughly chop herbs. Combine ingredients except pancetta in a bowl and mix well. Marinate for 1 hour at room temperature. Thread giblets onto eight 8-inch skewers, alternating livers and hearts; skewer hearts laterally, not end to end. Weave pancetta in and around the giblets.

### SALSA VERDE

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| ½ cup Italian parsley leaves,<br>finely chopped  | 1 tablespoon chopped salted anchovy<br>or anchovy paste |
| 2 tablespoons tarragon leaves,<br>finely chopped | 1 teaspoon red wine vinegar                             |
| 2 tablespoons celery hearts,<br>finely chopped   | ¼ teaspoon sea salt                                     |
|  | ½ cup extra-virgin olive oil                            |

Mix all ingredients in a small bowl and rest for 1 hour.

Grill skewers over hot coals for 6 minutes each side, until pancetta is crisp and giblets are medium-rare. Place skewers on a warm platter, drizzle with salsa verde, and grate lemon zest on top.

*Makes 4 portions*