



## CLUB ROUGE *by Anthony Lynch*

JUNE 2016

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### 2013 BANDOL ROUGE DOMAINE DE LA TOUR DU BON

In the sunny Bandol appellation, Domaine de la Tour du Bon is a Provençal paradise of vines, olive trees, and pine forest. The soils consist of clay atop a hard layer of limestone; in fact, when certain parcels were first planted in 1935, the process of working the earth brought up countless massive stones that had to be broken up, cleared out, and used for the construction of terrace walls. Today, Mourvèdre and a host of other Mediterranean grape varieties cover the land, basking in the sun-baked, windswept landscape. The philosophy at the domaine is to work hard in the vines so that the vintage's full potential is contained in nothing but the grapes, which are taken to the cellar to extract all the character the soil and growing season bestow. A concentrated, powerful red with hints of earth, game, and spice, this Bandol can be enjoyed now or kept for many years.

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

### 2013 VACQUEYRAS "CUVÉE FLOURETO" DOMAINE LE SANG DES CAILLOUX

Dip your nose into your glass of Vacqueyras: there you'll find the liquid reincarnation of the stony *terroir* from which this red hails. *Garrigue*—wild thyme, rosemary, and, judging from the scent, some lavender as well—grows copiously around the vineyard, adding an almost smoky, resinous perfume to the wine, as if the baking summer sun had liberated its aromas and the mistral had wafted over it to flavor the grapes. Aged in large neutral *foudres*, this wine has chewy tannins that are amazingly elegant, while there is no shortage of depth and density for extensive bottle aging, if desired. Cuvée Floureto's mineral finish keeps it very fresh, providing a tension rarely found in Grenache-based blends. It almost seems as though the wine has been filtered through stones—but don't worry, that's the only kind of filtration we would allow this Vacqueyras to endure.

**\$34.00** PER BOTTLE      **\$367.20** 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).

ABOVE Serge Férigoule on the plateau of Vacqueyras Photo © Clark Z. Terry



## SCALLOPS IN MUSTARD SAUCE

by Christopher Lee

*This fairly simple dish appears more complicated than it is. Tarragon is a flavor that characterizes Parisian cooking, sometimes subtly, and often (but not exclusively) in fish dishes. It is an essential ingredient of salade mesclun, the delicate but amazing herb salad.*

- 12 sea scallops, foot removed
- 2 teaspoons extra-virgin olive oil
- 1 teaspoon sea salt
- ½ teaspoon freshly cracked black pepper
- ¼ cup Italian parsley leaves, finely chopped
- ¼ cup tarragon leaves, finely chopped
- 1 tablespoon lemon zest, finely grated
- 5 ounces unsalted butter, cut in ½-inch slices,  
chilled in fridge
- ½ cup dry white wine
- 4 tablespoons Dijon or whole-grain mustard
- 1 teaspoon lemon juice
- ¼ cup chives, finely chopped

Drizzle scallops with 1 teaspoon olive oil, then season with salt and cracked pepper. Toss with parsley, tarragon, and lemon zest. Heat sauté pan to medium, add one ½-inch pat of butter and remaining teaspoon olive oil to pan, and turn heat down to low. Add seasoned scallops on their flat side, not touching, in an even layer. Cook gently, turning two or three times, to brown lightly. When scallops are firm but not hard, remove from pan and place on warm plate. Raise heat to medium-high, add white wine to pan, and reduce to 2 tablespoons, scraping loose brown bits from bottom of pan. Lower heat to medium and whisk in rest of butter one pat at a time to form smooth, emulsified sauce; add each pat as previously added pat is absorbed by sauce. Turn off heat and whisk in mustard by tablespoons; sauce should be smooth and silky. Add lemon juice. Stir into sauce any scallop juice that has collected on the plate. Place scallops on individual plates and pour sauce over scallops. Sprinkle with chopped chives.

*Serves 4*

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*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](http://oldfashionedbutcher.com).*