

SALADE DE RILLONS

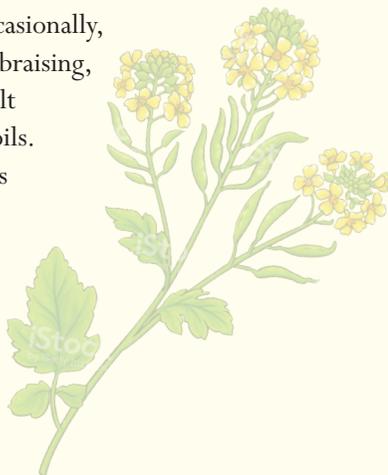
by Christopher Lee

This classic salad is served on many tables in and around the city of Tours, in the central Loire Valley, in many different ways from hot to cold: with eggs, with mashed potatoes, with apple fritters. Braised, browned, caramelized pieces of pork belly (rillons) are served from the pan or can be preserved under fat, as with confit. This incredibly appetizing salad—great at lunch or as a light dinner—with its burst of vinegary mustard against the pork and its woody walnut oil, is a perfect dish for either of the two bright, young Club Rouge wines.

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| 2 ounces lard | 1 tablespoon walnut oil |
| 1 pound fresh pork belly,
cut into 1½-by-1½-by-½-inch pieces | 3 tablespoons grapeseed oil |
| 1 bay leaf | 1½ quarts mixed chicory leaves—
escarole, frisée, red radicchio,
Castelfranco—torn into large
pieces, washed and spun dry |
| 6 allspice berries | Freshly cracked black pepper |
| 2 sprigs fresh thyme | 1 tablespoon chives,
cut into 1-inch lengths |
| 1 tablespoon Dijon mustard | |
| 1½ tablespoons red wine vinegar,
preferably wood-aged | |
| Large pinch of sea salt | |

Melt lard in a baking dish large enough to hold the pork. Toss pork pieces in lard to coat and cook gently for a few minutes, and arrange pork in a single layer. Add bay leaf, allspice, and thyme. Add water to a depth of ¼ inch. Cover and braise pork at 325° F for about 3 hours, basting occasionally, until pork is tender but not falling apart. While pork is braising, make the salad dressing: whisk mustard, vinegar, and salt together in a small bowl; adding slowly, whisk in both oils. Set dressing aside. Raise oven to 425° F and bake rillons uncovered until lightly caramelized on their edges, occasionally turning rillons in fat. Remove rillons from pan with a slotted spoon to a side dish and cool rillons for a few minutes. Place chicories and rillons on a large platter. Drizzle chicories with vinaigrette, and sprinkle with cracked pepper and chives.

Makes 4 servings



Christopher Lee is a former head chef of Chez Panisse and Ecollo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.

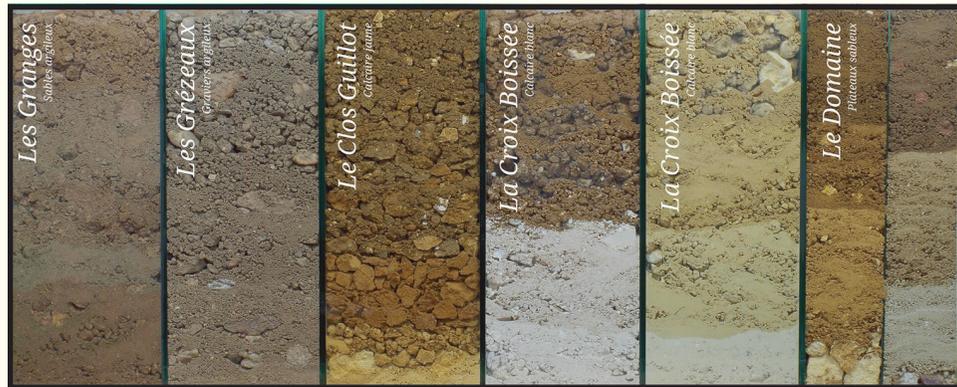
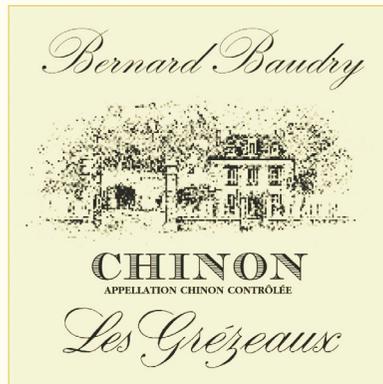


ROUGE
AUGUST 2020

2017 CHINON “LES GRÉZEAUX”
BERNARD BAUDRY

DESPITE BURGUNDY’S UNOFFICIAL STATUS as the Mecca of micro-terroirs, few Burgundian domaines bottle five cuvées from the same AOC that are as starkly different as the Baudrys’ five Chinons. This is largely due to the soil compositions of the family’s holdings across the appellation: they farm Cabernet Franc on varying combinations of yellow and white limestone, clay, silica, sand, and gravel. In Burgundy and much of the rest of France, by contrast, vines are planted in clay and limestone. The Grézeaux comes from the family’s oldest parcel—sixty-five-year-old vines planted in gravel—which also happens to sit closest to the domaine. You get the same underlying notes of dark berries and forest aromas that you’ll find in all of the domaine’s reds, but the gravelly soil and old vines produce the domaine’s smokiest, stoniest *rouge* with loads of acidity, which should evolve beautifully over the next ten years. Matthieu Baudry recommends pairing this cuvée with roast fowl. —Tom Wolf

\$33.00 PER BOTTLE \$356.40 PER CASE



ABOVE From left to right: clayey sand (*Les Granges*), clayey gravel (*Les Grézeaux*), yellow limestone (*Le Clos Guillot*), white limestone (*La Croix Boissée*), white limestone (*La Croix Boissée*), sandy plateau limestone soil (*Le Domaine*) COVER Bernard Baudry (left) and his son Matthieu. © Gail Skoff

KERMIT LYNCH WINE MERCHANT

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2018 CHIROUBLES
GUY BRETON

UNLIKE MORGON OR CÔTE-DE-BROUILLY, Chiroubles is not a Beaujolais *cru* that has been a fixture of our portfolio over the last five decades. Exceptional wines from here have proved elusive because, until recently, high-quality *cru* Beaujolais had not been popular enough to justify the backbreaking labor and financial investment involved in farming these incredibly steep slopes. We imported one in the '90s, and then not again until the 2017 vintage, when Guy Breton decided to pursue Chiroubles and crafted one of our most beautiful Beaujolais of that vintage. He's back with an equally perfumed and silky rendition that has a habit of vanishing quickly. Chiroubles sits in the middle of the vertical band of the ten Beaujolais *crus* and represents the highest-altitude *cru*. Its elevation and cooler temperatures mean that grapes ripen more slowly and often produce wines that are among the least concentrated of the region. Guy's Chiroubles is floral and succulent, bursting with notes of little red berries, but it is also delicate and light on its feet. It serves as a phenomenal counterpoint to some of the more structured Gamays that we import from Beaujolais. Try this wine alongside some chicken salad or grilled fish. —Tom Wolf

\$37.00 PER BOTTLE \$399.60 PER CASE



2017 Chinon "Les Grézeaux" Bernard Baudry	Cabernet Franc	65-year-old vines Gravel	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Dark berries, graphite, stones Pure, raw, smoky	Drink now through 2030
2018 Chiroubles Guy Breton	Gamay	60-year-old vines Sandy granite	Serve <i>slightly cool</i> 58–62° F Decant optional	Cherries, raspberries, rhubarb Floral, silky, succulent	Drink now through 2025