

## CHORIZO, CLAM, AND WHITE BEAN STEW

by Christopher Lee

*Many cuisines around the Mediterranean have versions of chorizo, clam, and bean stew. The intensely flavored dish can be served in small portions, as an appetizer or with tapas. It marries incredibly well with either of the December Club Rouge wines—it may seem surprising that the stew's flavors are sympathetic to the elegant Lato Sud as well as to the deeper tones of the Mourvèdre from La Roque. The stew echoes the grassy, complex, almost wild nature of the two quite different wines. Both are delights.*

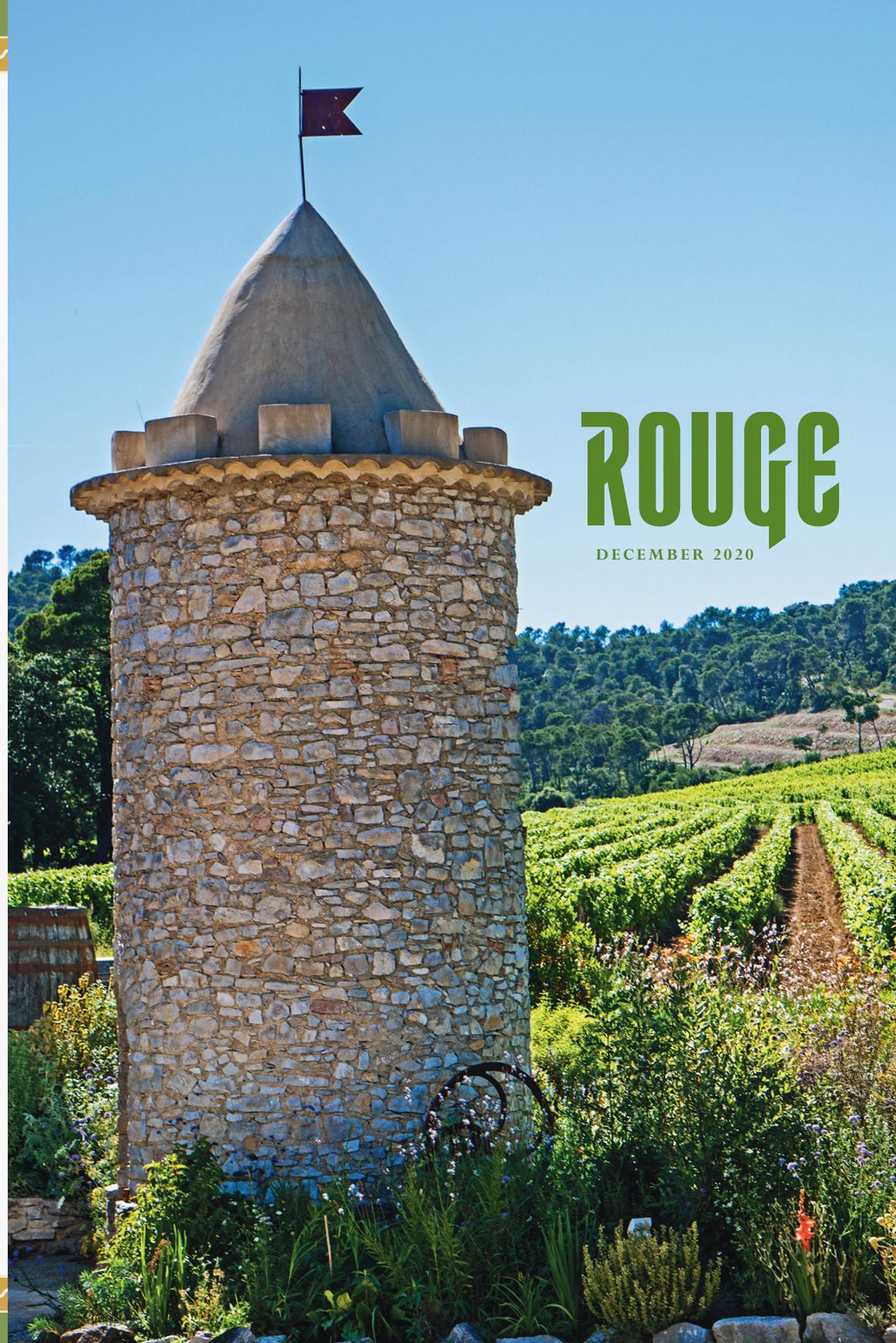
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| ½ cup dried white or ceci beans   | 2 tablespoons celery, thinly sliced                            |
| 1 teaspoon sea salt   | 2 ounces (about ½ cup) Spanish chorizo, sliced into thin coins |
| ¾ cup country bread<br>cut into ½-inch cubes  | 1 tablespoon tomato paste                                      |
| 4 ounces olive oil  | ¼ teaspoon fennel seed, crushed                                |
| 1 shallot, peeled, thinly sliced,<br>about 4 tablespoons  | ¼ teaspoon black pepper, preferably<br>Tellicherry, crushed    |
| 1 small leek, white and pale green parts<br>only, cut in half and thinly sliced,<br>about ½ cup | 1 sprig thyme  |
| 2 cloves garlic, peeled, thinly sliced<br>(remove green sprout if present)                      | ¾ cup water  |
|   | 1 ¼ pounds Manila clams,<br>rinsed in cool water, drained      |
|   | 1 ounce parsley leaves, chopped                                |

Soak beans overnight in 3 cups cool water. Next day, drain beans and simmer in 4 cups water and 1 teaspoon salt for 50–60 minutes, until creamy throughout. While beans are cooking, toss bread cubes in 1 ounce olive oil and toast in oven for 5–6 minutes at 375° F until well browned and crisp. Cool. Allow beans to cool in cooking liquid for 15 minutes, then drain. Discard cooking liquid (or save for a soup). Sauté shallot, leek, garlic, and celery over low heat in 2 ounces olive oil until soft, about 5 minutes. Add chorizo, tomato paste, fennel seed, pepper, and thyme and sauté for 1 minute, stirring. Add water, bring to a gentle boil, and cook for 2 minutes. Raise heat, add clams, cover pot, and cook until clams open, 2–3 minutes more. Spoon stew into 4 small warm bowls and sprinkle croutons over stew. Drizzle with remaining olive oil and sprinkle with chopped parsley.

*Serves 4 as appetizer*



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).



# ROUGE

DECEMBER 2020

## 2017 PAYS D'OC "VIEILLES VIGNES DE MOURVÈDRE" • CHÂTEAU LA ROQUE

**IT IS ALWAYS TEMPTING** to compare wines from the Languedoc to their better-known peers, made of similar blends, in Provence and the Rhône Valley. Doing this helps introduce wine drinkers who are familiar with Bandol, Châteauneuf-du-Pape, and Côte-Rôtie to bottles that bear similar traits but are made in the less documented and iconic region a few hundred miles away. It might be time to stop such comparisons, however, as the *terroirs* of the Languedoc continue to reveal their own awe-inspiring capabilities, and as the best vigneronns there have proven themselves to be among the most progressive and conscientious farmers in all of France. Château La Roque has been practicing organic viticulture since 2004 and biodynamic viticulture since 2011. As for the *terroir*, La Roque is in the heart of the Mediterranean basin, which means *garrigue* is in abundance. Moreover, the Mediterranean climate combined with the influence of the nearby Cévennes mountains provides cool nights, giving the wines freshness that counteracts the ripeness beautifully. The result is a hearty yet approachable *rouge* with notes of succulent strawberries, black cherries, and black olives. This bottling will age beautifully, but when the wine is this good now, why wait? —Tom Wolf

\$27.00 PER BOTTLE \$291.60 PER CASE



## 2018 TERRE SICILIANE NERELLO MASCALESE "LATO SUD" • GROTTAFUMATA

**GROTTAFUMATA REPRESENTS** our most recent partnership from the epic slopes of Mount Etna. In what might be a first, we were drawn to the couple behind the domaine through their olive oil before we ever tasted their wine! Luckily for us, Mauro Cutuli and Mariangela Prestifilippo are equally talented artisans in both endeavors, and all of their products bear the mark of their special *terroir*. The Nerello Mascalese and Nerello Cappuccio that make up this bottling come from vines planted in steep, volcanic soil. If you visit a thousand vineyards in the United States, France, and most of Italy, you will never see anything like this stunning landscape. In the glass, you can really taste the *terroir*. Evoking cherries, stones, and smoke, this declassified Etna *rosso* is chiseled and structured. It will likely reach its glorious peak in ten years, but with some air, it is inviting today, too. Grab a few bottles if you can to follow it along what should be a gorgeous, long life. —Tom Wolf

\$45.00 PER BOTTLE \$486.00 PER CASE



ABOVE The volcanic soil at Grottafumata. © Dixon Brooke COVER Château La Roque. © Gail Skoff

					
2017 Pays d'Oc "Vieilles Vignes de Mourvèdre" <i>Château La Roque</i>	70% Mourvèdre, 20% Syrah, 10% Grenache	50- to 60-year-old vines Scree slopes, clay, limestone	Serve <i>slightly cool</i> 60–64° F Decant optional	Strawberries, black cherries, black olives Hearty, approachable, succulent	Drink now through 2030
2018 Terre Siciliane Nerello Mascalese "Lato Sud" <i>Grottafumata</i>	90% Nerello Mascalese, 10% Nerello Cappuccio	40- to 100-year-old vines Volcanic soil	Serve <i>slightly cool</i> 58–62° F Decant recommended	Cherries, stones, smoke Gorgeous, chiseled, structured	Drink now through 2030

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