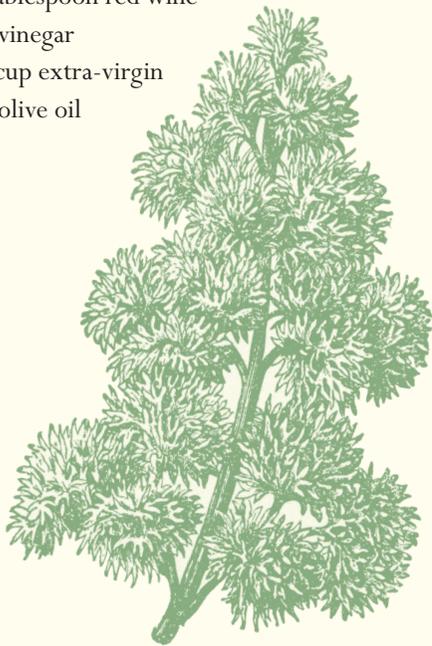


BAGNET VERT

by Christopher Lee

This deceptively plain but delicious dish of immense character is from Piemonte, the landlocked countryside of Italy's northwest. In Piemonte, bagnet vert is served with fillets of anchovy laid on top of the sauce and bread served on the side. As bagnet vert has become better known outside Italy, it has been featured as a sauce to accompany diverse foods, from grilled meats and whole fish to grilled vegetables and toast. Salted anchovies are the best choice for the dish, though oil-packed ones will do. Nuanced yet forthright, bagnet vert pairs well with either of the Club Rouge wines this month, perhaps especially with the powerful Patrimonia rouge.

6 whole salt-packed anchovies
2 cups fresh parsley leaves,
finely chopped
3 pinches sea salt
1 cup soft, white, untoasted bread crumbs
½ cup finely grated Parmigiano cheese
1 tablespoon red wine
vinegar
¾ cup extra-virgin
olive oil



Remove anchovies from salt and rinse under cold water. Soak anchovies in lukewarm water for 45 minutes. Gently peel fillets off the bone and rinse under cool water, removing any small fins, bones, or entrails. Drain anchovies on a paper towel. In a mortar and pestle, pound the parsley to a paste in small batches with a pinch of salt added to each batch. (Alternatively, process parsley in food processor; it will be a smoother result.) Pound or process anchovies in the same manner but without the added salt. In a medium bowl, combine parsley, anchovies, bread crumbs, Parmigiano, and vinegar. Stir in oil slowly to form a thick sauce the consistency of pesto. Add a few drops of water if needed to smooth the paste. Serve in a bowl at room temperature.

Makes 2 cups



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.





**2017 LANGHE NEBBIOLO “PIAN DELLE MOLE”
GIULIA NEGRI**

IT'S HARD TO THINK OF MANY YOUNG TALENTS whose star is rising faster than Giulia Negri in Piedmont. Not only is she charismatic but, more importantly, she makes incredibly graceful renditions of Nebbiolo. Graceful, however, does not mean soft, even in what she calls her “everyday drinking” bottling, this Langhe Nebbiolo. Giulia says, “The challenge with this wine is to respect the big personality of the Nebbiolo variety—long and full in the glass—but also to have it be very drinkable.” It is a challenge she meets with ease, providing us with a classy, delicious *rosso* that is ready to be drunk today but robust enough to possess at least five years of staying power. She has help from the *terroir* where this bottling originates: the vines sit at an elevation of 1,640 feet and face north, meaning they aren't subject to too much sun. In the cellar, Giulia ages the wine in stainless steel and 500-liter *tonneaux* for fourteen months, longer than the *élevages* of most entry-level reds in other regions around the world and most wines in the Langhe Nebbiolo designation. Showcasing the variety's classic notes of red fruit and roses, this top-notch Langhe Nebbiolo will pair exquisitely with many different kinds of dishes, but I recommend a *funghi* pizza.

—Tom Wolf

\$30.00 PER BOTTLE \$324.00 PER CASE

ABOVE Giulia Negri COVER Yves Leccia's vines in Patrimonio

**2017 PATRIMONIO ROUGE
YVES LECCIA**

LOSER TO ITALY THAN TO FRANCE, the French island of Corsica juts out of the Mediterranean like a left-handed wrist, fist, and index finger pointing at the Italian Riviera. At the western base of this finger, along the Gulf of Saint-Florent, lies Patrimonio, a true vinous Eden. Vineyards climb the steep slopes of the teeth-like mountain range called Sant Anghjulu and stretch across the rolling hills below. Abundant sea breezes bring high daytime temperatures down to cool, soothing nighttime ones and keep the vines dry, warding off mildew. Still, there are other challenges to contend with, and farming vines organically makes facing these challenges more difficult, even if it does pay off in the end. “We have to do so many things meticulously by hand,” says Sandrine Leccia. “We work much more in the vineyard than we would if we did not farm organically—we mustn't equate *organic* with *hands-off*.” You can certainly taste the painstaking work in the glass. This *rouge*, a blend of 90% Niellucciu and 10% Grenache, is remarkably pure and raw. Its seriousness sneaks up on you because the first taste is so succulent, with pitch-perfect acidity, that you think it's going to be a juicy quaffer. Then the finish lengthens and the smooth tannins look for some grilled fare to sink their teeth into, indicating that the wine will also evolve beautifully over time.

—Tom Wolf

\$42.00 PER BOTTLE \$453.60 PER CASE

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|--|--|--|--|--|--|
| 2017 Langhe Nebbiolo “Pian delle Mole” Giulia Negri | Nebbiolo | Vines planted in 2006, 2015 Sand, clay | Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours | Cherries, strawberries, roses Elegant, structured, versatile | Drink now through 2025 |
| 2017 Patrimonio Rouge Yves Leccia | 90% Niellucciu, 10% Grenache | Vines planted in 1989 Clay, limestone, schist | Serve <i>slightly cool</i> 58–62° F Decant optional | Red fruit, earth, umami Pure, succulent, age-worthy | Drink now through 2030 |

KERMIT LYNCH WINE MERCHANT

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