

2019

JULY



ROUGE

2016 CÔTES DU VIVARAIS ROUGE DOMAINE GALLETY

F THE KING of the southern Rhône—Grenache—married the queen of the northern Rhône—Syrah—and had a beautiful child that bore the best features of each, that prince would be Domaine Gallety’s red Côtes du Vivarais. Here, in the small commune of Saint-Montan, halfway between Cornas and Châteauneuf-du-Pape, Alain Gallety and his son David-Alexandre grow Syrah and Grenache and craft this *rouge* with equal parts of each. Syrah’s savoriness and notes of pepper, together with Grenache’s stoniness, are balanced by an open-knit structure and ripe juiciness that make this wine ready to drink today. Because Côtes du Vivarais is less well known than the storied appellations of the North and the South, this red stands among France’s best values. Pair it with grilled meat, roasted eggplant, or Chris Lee’s Tomato and Cantal Cheese Galette for a sublime match. —*Tom Wolf*



Alain Gallety (left) and his son David-Alexandre

\$26.00 PER BOTTLE ■ \$280.80 PER CASE



2016 Côtes du Vivarais Rouge Domaine Gallety	50% Grenache, 50% Syrah	40-year-old vines, on average Clay, limestone	Serve slightly cool 58–62° F Decant optional	Blackberries, plums, black pepper Stony, savory, balanced	Drink now through 2025
2011 Les Baux de Provence Rouge “Cornaline” Domaine Hauvette	50% Grenache, 30% Syrah, 20% Cabernet Sauvignon	40-year-old vines, on average Clay, limestone	Serve slightly cool 58–62° F Decant optional	Strawberries, cassis, <i>garrigue</i> Refined, sturdy	Drink now through 2025

KERMIT LYNCH WINE MERCHANT

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2011 LES BAUX DE PROVENCE *ROUGE* “CORNALINE” • DOMAINE HAUVETTE

IN THE THREE DECADES since Dominique Hauvette founded her domaine at the foot of the Alpilles mountain range in Provence, she has established herself as one of the all-time great Provençal producers. In addition to making delicious, interesting, and age-worthy wines, she has done more than any of her regional peers to push the boundaries of organic and biodynamic farming. Lest you think all reds from Provence are of the same vein, this wine overlaps only slightly with the reds of Bandol, with which you might be more familiar.

Where those Mourvèdre-based wines are heavily influenced by their proximity to the coast, this eight-year-old Cornaline comes from a more continental climate and is a blend of Grenache, Syrah, and Cabernet Sauvignon. The main thread that runs through both the Bandol reds and her Baux de Provence? The unmistakable scent and taste of *garrigue* that so potently evokes southern France. This wine has just the right balance of sturdy southern grip and country refinement. Strawberries, cassis, leather, and herbs come together in a glass of wine that is ready to drink today and should be even more refined in five years. Pour it slightly chilled alongside some grilled lamb chops or steak for an epic meal. —*Tom Wolf*

\$49.00 PER BOTTLE

\$529.20 PER CASE



Dominique Hauvette

© Gail Skoff

TOMATO AND CANTAL CHEESE GALETTE

by Christopher Lee

Cantal is a delicious French cheese from the Auvergne, matured to three ages: under two months; three to six months; and a harder version, aged longer than six months. For this tart, choose a younger Cantal—a two-month-old, soft-textured cheese, full of buttery flavor. The gentle acidity of heirloom tomatoes balances the richness of the cheese. This dignified tart marries beautifully with the deep, elegant fruit of Domaine Gallety's Côtes du Vivarais.

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| 1½ cups all-purpose flour | 3 large shallots, peeled, thinly sliced |
| 1½ teaspoons salt | 1 ounce extra virgin olive oil |
| ¼ cup vegetable shortening or rendered leaf lard (pork kidney fat) | 6 ounces Cantal cheese, coarsely grated |
| ¼ cup butter, cut into small cubes | ½ cup basil leaves |
| 3–4 tablespoons cold water | 1 egg whisked with 1 tablespoon water, milk, or cream (egg wash) |
| 3 heirloom tomatoes | |

Preheat oven to 375° F.

Mix flour and ½ teaspoon salt in a bowl. Add shortening and butter. Work fats into flour with your fingers or a pastry cutter until mixture resembles coarse bread crumbs. Work cold water into flour with a fork one tablespoon at a time until dough just holds together. Press dough into a disk, wrap in plastic film, and chill in refrigerator for two hours or overnight. Core and slice tomatoes ⅛-inch thick horizontally. Sprinkle tomatoes with ½ teaspoon salt and drain for 30 minutes. Sauté shallots over low heat in olive oil until soft. Cool to room temperature. Roll dough into 12-inch round that is ⅛-inch thick. Lay dough on a parchment-lined baking sheet or pizza round. Sprinkle half of cheese as bottom layer on pastry, leaving a 2-inch border.

Scatter shallots on top of cheese. Sprinkle basil leaves on top of shallots. Lay tomatoes in overlapping pattern on top of basil leaves, again with a 2-inch border. Sprinkle tomatoes with ½ teaspoon salt and remaining cheese. Fold edges of pastry over tomatoes. Brush edge of pastry with egg wash (you won't use all of it). Bake at 375° F for 40–45 minutes, turning every 15 minutes, until pastry is crisp and bottom of tart is browned—peek to see if the bottom is cooked by lifting edge with a spatula. Allow to cool on a cooling rack before slicing. *Makes one 10-inch galette, to serve 6*



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.