

# ROUGE

## RABBIT BRAISED WITH GREEN OLIVES AND ROSEMARY

by Christopher Lee

*The boldly defined personalities of both Club Rouge wines for October ask to be paired with a full-flavored dish, such as this one of rabbit with olives. Choose fresh, unpitted, brined green olives—Picholine, Lucques, or Castelvetrano. Leave the pits in; they add a subtle, nutty flavor to the braise. The rabbit is delicious with buttered fresh noodles tossed with a good twist of fresh pepper. If you're lucky enough to receive the giblets with the rabbit, sauté them gently in butter and chop finely with thyme, garlic, and chives. Spread the paste on warm toasted country bread and serve alongside the rabbit.*

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| 1 whole rabbit, 3–4 pounds,<br>cut into 6 pieces (front and hind legs,<br>loin cut into two cross-wise) | 3 six-inch sprigs fresh rosemary             |
| 4 tablespoons grapeseed oil<br>or light olive oil   | 6 small garlic cloves,<br>peeled, left whole |
| 1 tablespoon sea salt   | 4 shallots, peeled,<br>thinly sliced         |
| ½ teaspoon freshly cracked black pepper,<br>preferably Tellicherry                                      | 1 ¼ cups green olives<br>with pits           |
| 2 wide strips orange peel cut with a<br>vegetable peeler  | ½ cup dry white wine                         |
|   | ½ cup chicken stock or water                 |
|   | 3 tablespoons unsalted butter                |



In a large bowl, rub the rabbit pieces with 2 tablespoons grapeseed oil, and season with salt and cracked black pepper. Add orange peel, rosemary, and garlic and toss to mix. Cover and marinate for 4 hours at room temperature or overnight in the refrigerator. Remove rabbit pieces, rosemary, and garlic; discard remaining marinade. Lightly brown rabbit pieces over medium heat in remaining 2 tablespoons grapeseed oil, and then transfer to a side dish. Tip most but not all of the oil from pan. Add shallots and stir for about 1 minute, until shallots are softened. Add olives, rosemary, and garlic to pan and stir for 2 minutes. Pour in the white wine and chicken stock, scraping loose bits from the bottom of the pan. Cook sauce for 2 or 3 minutes. Add rabbit to sauce and simmer with lid ajar for 40–45 minutes. Remove rabbit from pan to a warm serving dish. Remove rosemary from pan and reduce sauce until thickened, about 10 minutes. Whisk butter into sauce and pour over rabbit, or place rabbit on top of buttered noodles and pour sauce over the platter.

Serves 4–6



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).



## 2018 VIN DE PAYS DE VAUCLUSE ROUGE “LE PIGEOULET” • FAMILLE BRUNIER

**I**N JANUARY, during our annual buying trip to France, some of our staff stopped at the famed Domaine du Vieux Télégraphe, run by Daniel and Frédéric Brunier, who are also co-proprietors of Domaine Les Pallières with Kermit. To celebrate Daniel’s sixtieth birthday, we opened a bottle of his birth year wine: a 1960 Châteauneuf-du-Pape La Crau made by his father, Henri. Like Daniel, the wine still had plenty of vigor, a testimony to the remarkable ageability of the family’s wines! If La Crau is the pinnacle of the Bruniers’ production, Le Pigeolet is an outstanding entry point as well as one of our perennially great values. It represents what southern Rhône vignerons like Daniel love to drink when there isn’t a milestone birthday to celebrate. The Bruniers craft this succulent cuvée from Grenache, Syrah, Carignan, and Cinsault grown just north of Avignon and near Mont Ventoux. The name—Le Pigeolet—is a reference to the foothills of La Crau. A very worthy and approachable younger sibling to the wine made from that renowned plateau, this cuvée showcases notes of black cherries, black tea, and stones. The wine’s hint of black olives makes it a beautiful match for Chris Lee’s recipe for rabbit braised with olives and rosemary. —Tom Wolf

\$22.00 PER BOTTLE \$237.60 PER CASE



## 2013 CHIANTI CLASSICO RISERVA VILLA DI GEGGIANO

**B**ECAUSE OF THE DOCG’S strict aging requirements, Brunello di Montalcino is typically the Tuscan red that arrives on our shores several years after the vintage has come and gone. By contrast, we usually don’t have to wait as long for Chianti Classico to arrive. Chianti Classico must age for at least seven months before release, compared to Chianti Classico Riserva’s two years and Brunello di Montalcino’s five. Villa di Geggiano’s Chianti Classico Riserva bottling is always the exception to the rule due to its slow, painstaking, cellar-aging process underneath the picturesque villa just north of Siena. This is why we are just now enjoying Geggiano’s 2013 Riserva. Combine the selection of the domaine’s best grapes, the extended life in oak *tonneaux*, *barriques*, and *botti*, and the exceptional 2013 vintage, and you have a masterful Chianti Classico Riserva. Concentrated, youthful, and soulful, this Sangiovese is enchanting now, but it has a long life full of gorgeous evolution ahead. Although the wine is complex, evoking black cherries, tobacco, and *bosco*, it begs for a meal as simple as a steak cooked over fire. —Tom Wolf

\$49.00 PER BOTTLE \$529.20 PER CASE



					
2018 Vin de Pays de Vaucluse Rouge “Le Pigeolet” <i>Famille Brunier</i>	80% Grenache, 10% Syrah, 5% Carignan, 5% Cinsault	25-year-old vines, on average Clay with sandy alluvial deposits	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, black tea, stones Approachable, classy, versatile	Drink now through 2025
2013 Chianti Classico Riserva <i>Villa di Geggiano</i>	97% Sangiovese, 3% Cabernet Sauvignon	25-year-old vines, on average Clay, silt, sand, limestone	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Black cherries, tobacco, earth Youthful, soulful, age-worthy	Drink now through 2035

COVER Andrea Boscu Bianchi Bandinelli in the cellar at Villa di Geggiano. © Gail Skoff

ABOVE RIGHT Villa di Geggiano. © Dixon Brooke

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