



CLUB ROUGE *by Anthony Lynch*

MARCH 2017

2015 RÉGNIÉ “GRAIN & GRANIT” • CHARLY THÉVENET

The son of “Gang of Four” Morgon producer Jean-Paul Thévenet, Charly had early exposure to the world of organic farming and natural winemaking. Passionate about the family business, he struck out on his own as soon as the opportunity presented itself, purchasing a parcel of eighty-year-old vines in the neighboring *cru* of Régnié. Today, he works side by side with his father, so while they sell their Morgon and Régnié under separate labels, they collaborate in the production of both wines. As with the Morgon, Charly’s Régnié grapes are harvested when fully ripe, by hand, then vinified via whole-cluster fermentation, in typical Beaujolais fashion. The wine is aged in neutral Burgundian barrels before bottling without fining or filtration. The 2015 vintage gives us a rich, bold, and spicy Régnié, saturated with luscious fruit and earthy funk. Serve it with grilled sausages, or let it sit in your cellar for a few years before uncorking.

\$32.00 PER BOTTLE **\$345.60** PER CASE

2012 BANDOL ROUGE • DOMAINE DE TERREBRUNE

Terrebrune vigneron Reynald Delille seems to be a quiet, reserved man, but a twinkle in his eye appears as soon as he begins pouring samples of his Bandols. Upon seeing his guests’ excitement when tasting his wines, he suddenly becomes eager to provide an in-depth explanation of why the wines taste the way they do. This explanation is rooted in *terroir*, as Terrebrune benefits from geographical and geological features that make it unique in the Bandol appellation. The vineyards lie directly in the path of marine breezes that sweep off the Mediterranean, providing his wines with a mouthwatering saline quality. Additionally, the fissured limestone from the Trias era allows vine roots to probe deep for freshness—crucial in the dry Provençal summers. Extreme precision in farming and vinification make Terrebrune special as well. This chewy, gamey Bandol suggests Reynald is onto something—here is a full-bodied dose of Terrebrune *terroir* you can enjoy over the next thirty years.

\$39.00 PER BOTTLE **\$421.20** PER CASE

KERMIT LYNCH WINE MERCHANT

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ABOVE Vineyards at Domaine de Terrebrune



GRILLED HARISSA-RUBBED RIB STEAKS

by Christopher Lee

Harissa is used widely across North Africa. Seen often in meat and fish dishes, it also makes its way into stews, tagines, and couscous and serves as well as a dip, flooded with olive oil, for breads and flat breads. It's a fantastic addition to grilled meats, with a little extra rubbed on at the end. Harissa goes remarkably well with bright, young, fruit-forward reds like this month's Régnié.

- 1 tablespoon paprika
- ½ teaspoon coriander seed, ground
- ½ teaspoon fennel seed, ground
- ½ teaspoon caraway seed, ground
- 1 teaspoon dried Italian parsley
- 1 teaspoon sea salt
- 2 garlic cloves, peeled and chopped
- 1 red Serrano chili pepper, seeded and deveined
- 2 ounces olive oil
- 1 teaspoon lemon zest, grated

- Four 10-ounce rib steaks on the bone
- 2 ounces unsalted butter, cut into 4 pats
- 1 lemon cut in half, seeds removed

In a mortar, pound spices, parsley, salt, garlic, and chili to a paste. Add olive oil and lemon zest and mix well. If you don't have a mortar, puree ingredients in a food processor, adding olive oil and lemon zest at the end. Rub mixture into steaks. Place steaks on a shallow platter, cover with plastic wrap, and marinate for 1 hour at room temperature.

Grill steaks over hot coals for 4 minutes on each side, 8 minutes in total, until meat feels springy but soft when pressed with a finger, for medium-rare. Transfer steaks to a warm platter and place a pat of butter on top of each steak. Squeeze lemon over the top. Serve immediately.

Serves 4

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