



CLUB ROUGE *by Anthony Lynch*

MAY 2014

2011 SAINT-CHINIAN ROUGE “CAUSSE DU BOUSQUET” MAS CHAMPART

When you are sitting on the patio outside Isabelle and Mathieu Champart’s old stone farmhouse with a heavenly glass of wine in hand, life’s worries seem to slip away. This is especially true when Isabelle has prepared a meal with fresh vegetables from their garden and the soft wind is just the right complement to Saint-Chinian’s intense sunshine. Causse du Bousquet (“the hard limestone plateau of Bousquet”) is home to Syrah, Mourvèdre, and Grenache, which marry beautifully in this elegant and generous *cuvée*. While it expresses the ripe fruit and inkiness one would expect from this sun-drenched *terroir*, its suave texture conveys a finesse that is almost surprising given the ruggedness and rockiness of the land. Pair it with a medley of roasted vegetables from the farmers’ market to mimic Isabelle’s soulful home cooking.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2011 CHÂTEAUNEUF-DU-PAPE “TÉLÉGRAMME” DOMAINE DU VIEUX TÉLÉGRAPHE

It is not uncommon for Vieux Télégraphe’s “La Crau” bottling to evolve and improve for more than thirty years, reaching majestic greatness after decades of aging. Télégramme is a Châteauneuf destined for earlier drinking: sourced from the domaine’s younger vines, it gives a softer wine that is more approachable in its youth. This *cuvée* receives the same care that the Brunier brothers give to all their wines: farming is sustainable, grapes are hand-harvested, and the fruit is rigorously sorted prior to fermentation. While the Télégramme certainly has the depth and grandeur to reward cellaring, don’t hesitate to pull the cork now. The 2011 is in such a good place—you’ll find loads of dark, velvety fruit, spicy black *réglisse*, and a lingering finish that is pure class—it would be a shame to wait.

\$44.00 PER BOTTLE

\$475.20 PER CASE

KERMIT LYNCH WINE MERCHANT

To re-order any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson or send us an email at winedclub@kermitylynch.com.



SHELLFISH BAKED IN PARCHMENT

by Christopher Lee

*This method, called *al cartoccio* in Italian and *en papillote* in French, steams the contents quickly and creates a sauce from the natural juices released inside the envelope. My favorite foods cooked this way are shellfish and whole fish, and both are equally easy to produce. It's a lovely dish and a lovely presentation. It seems harder than it is, so don't be scared off simply by the idea of it. The sauce is scented with the vegetables and spices you choose to put inside, so there are many directions to go.*

It's all in the folding of the envelope. Now, there are good cheats and bad ones. Here is a good one: instead of parchment you can use a sheet of foil to create the envelope. The result is more or less the same, though the easy route is considerably less elegant. I say give the parchment a shot!

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| 2 dozen Manila clams,
rinsed in cold water | 4 thyme stems |
| 2 dozen small mussels, cleaned | Pinch of saffron |
| 4–5 cleaned small squid, cut into
½-inch strips | 1 strip lemon zest, julienned |
| 2 shallots, diced | 6 tablespoons butter, cut into
12 cubes |
| 4 small cloves garlic, peeled and thinly
sliced | Sea salt |
| 2 tablespoons crushed canned tomatoes | Black peppercorns, crushed |
| | 4 ounces white wine |

Cut 4 sheets of parchment paper into 15-inch squares. Fold in half. Sprinkle shallot, garlic, and tomato on one side of each piece of parchment. Divide shellfish and squid equally among pieces of parchment, placing near fold. Sprinkle with saffron and lemon zest. Distribute butter and thyme stems equally among papers. Season lightly with salt and pepper and sprinkle with wine. Starting at the right-hand corner of the fold, seal paper around the edge by making overlapping folds from one side to the other, to form a half moon. Twist the tip at the end to close tightly. Lay packets on a baking sheet and bake at 425°F for 18–20 minutes, until envelope is puffed and lightly browned. Deliver to the table on warm plates and cut open packet with a sharp knife. Inhale the wonderful vapors that escape, and use a spoon to slurp the sauce at the end.

Serves 4