



CLUB ROUGE *by Anthony Lynch* NOVEMBER 2014

2012 RÉGNIÉ “GRAIN & GRANIT” CHARLY THÉVENET

In the case of Charly Thévenet, the grape doesn't fall far from the vine. Son of Beaujolais star Jean-Paul Thévenet, Charly was exposed early on to winemaking—natural winemaking, to be specific, as his father made a name for himself as one of the “Gang of Four” revolutionaries in Morgon. Surrounded by other visionaries such as Marcel Lapierre, Charly was quick to learn and eagerly purchased his first plot of vines in his mid-twenties. Adhering to the principles championed by his father and his contemporaries, he started out with very old vines: his three hectares in the Régnié appellation are more than eighty years old, giving the wine natural concentration and depth to go with the fresh acidity provided by this granite *terroir*. Charly's Régnié consistently shows aromas of earth and dark spice, and in 2012 it features an especially elegant, velvety texture. Look out, world, because this rising star of the Beaujolais keeps improving each year.

\$31.00 PER BOTTLE **\$334.80 PER CASE**

2010 BAROLO “LAZZAIRASCO” • GUIDO PORRO

Guido Porro's house and cellar overlook the expansive Lazzarito *cru*, an amphitheater-shaped vineyard where conditions are highly favorable to the cultivation of Nebbiolo. Lazzairasco, a small subsection of which Guido is the sole owner, enjoys southern sun exposure and protection from cool winds. This strikingly hot site is perfect for producing ripe, powerful Barolos—a style emphasized by Guido's old-fashioned techniques in the cellar, giving particularly long-lived wines. The 2010 vintage is proving to be one of the best in recent memory for Barolo, as relatively cool conditions throughout the growing season favored expressive wines with classic aromatics and solid structure. Guido's Lazzairasco bottling certainly reflects the quality of the vintage, as the wine opens with textbook Nebbiolo flavors of the utmost purity along with a captivating freshness. Its tight-knit structure points to a slow and steady evolution in the cellar, making this one a Barolo for the ages.

\$46.00 PER BOTTLE **\$496.80 PER CASE**

KERMIT LYNCH WINE MERCHANT

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PHOTO *Guido Porro*



DUCK NECK SAUSAGE WITH LENTILS

by Christopher Lee

*One of my favorite sausages is Cou Farci, a classic from southwestern France, where ducks are a pillar of the cuisine. At Chez Panisse we often made it in winter, stuffed into a duck neck and sewn shut by hand. Sometimes we added truffle or cubes of foie gras (when it was still legal!). You can add a few ½-inch cubes of breast meat for visual and textural variation. Ask your butcher to bone the duck and grind the meat and fat through a ⅜-*inch plate*. Mix the meat carefully by hand to ensure good binding of the paste. Serve the sausage with lentils cooked in chicken stock with diced carrots, shallots, and celery, plus chopped garlic and a little duck fat stirred in at the end. The sausage can be eaten cold the next day as a *pâté*. Either way, it'll be superb with Thévenet's Régnié.*

- 2 pounds duck leg and breast meat, ground through ⅜-*inch plate* or hand chopped
- ¼-pound duck skin, ground through ¼-*inch plate* or hand chopped
- 28 grams (1 ounce) sea salt
- 1 clove garlic, finely minced
- ½ teaspoon coarsely cracked black Tellicherry pepper
- ¼ teaspoon allspice, finely ground
- ¼ teaspoon coriander seed, finely ground
- 2 tablespoons Sauternes or other sweet wine
- 1 tablespoon Armagnac or Cognac
- Scant orange zest
- 3 cleaned duck necks
- 2 quarts chicken stock, lightly salted

Mix together all ingredients except necks and stock. Combine thoroughly by hand in a bowl over ice until mixture becomes sticky and well bound. Sew the smaller end of each duck neck tightly shut with a trussing needle and butcher's twine. Stuff paste firmly into open ends of necks and sew shut. (The alternative is to stuff it into hog casings.) Poach in chicken stock to 140°F internal temperature. Remove from stock and let rest for 10 minutes. Brown skin on all sides in hot cast-iron pan. Let rest 5 minutes in a warm spot. Slice ½ inch thick and serve on top of warm lentils.

Makes 3 sausages, enough for 6 people