



CLUB ROUGE *by Anthony Lynch* NOVEMBER 2016

2014 SAVIGNY AUX SERPENTIÈRES 1ER CRU DOMAINE PIERRE GUILLEMOT

The Guillemot family is a staple of Savigny-lès-Beaune: in the heart of this tiny Burgundian village, eight consecutive generations have made their living by working the surrounding hillside vineyards! Kermit's first visit to the domaine in 1985 introduced him to the characterful, mustachioed Pierre Guillemot; today, Pierre's grandsons Vincent and Philippe carry on the tradition. The bulk of the Guillemot holdings lies in the Serpentières vineyard, the source of Savigny's most complex, long-lived, and beguilingly aromatic wines. This 2014 represents a classic vintage for red Burgundies, full of elegance and floral charm. As usual, Serpentières offers a deep, sweet, seductive perfume of wild raspberry and clove, with a bright acidity and sappy viscosity that seem to characterize all the domaine's cuvées. Delicious yet tightly wound, this fine Pinot will live many, many years.

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

2013 CÔTES DU RHÔNE VILLAGES "CAIRANNE" DOMAINE CATHERINE LE GŒUIL

Cairanne has long been regarded as the shining star of the Côtes du Rhône Villages appellation, which honors seventeen villages that consistently perform above the standards of the generic Côtes du Rhône designation. Finally, the hard work of growers like Catherine le Gœuil to valorize this exceptional *terroir* has paid off: as of the 2016 vintage, Cairanne has been promoted to *cru* status, on equal level with other southern Rhône appellations like Gigondas and Vacqueyras. Grenache thrives in these soils, yielding a compelling translation of the spicy *garrigue* and blackberry bushes that grow wild in this hot, windswept landscape. The howling mistral is in fact a crucial aspect of Catherine's work, as its drying effect facilitates her efforts to farm organically. This wine's lush, ripe fruit and surprising finesse are a testament to Catherine's methods, as well as to the caliber of Cairanne's reputable *terroir*.

\$25.00 PER BOTTLE **\$270.00 PER CASE**

KERMIT LYNCH WINE MERCHANT

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ANNA POTATOES

by Christopher Lee

Though you don't absolutely need a copper Anna potatoes pan to make this dish, you can find beautiful, useful, two-piece copper sets specifically for the purpose. They are a lovely toy. But they don't ensure a perfect potato cake. They do, however, help you avoid tossing hot butter all over your stove and yourself, so grab an Anna potatoes pan from a secondhand cookware shop for your collection. With their extraordinary, delightful combination of contrasting crispy outside and creamy inside, Anna potatoes go superbly with grilled or roasted meats and poultry.

- 4 large frying potatoes such as Idaho or Kennebec, about 3 pounds
- 6 ounces clarified butter, warm
- 1 tablespoon sea salt

Peel and slice potatoes $\frac{1}{8}$ inch thick on a mandolin. Do not put potatoes in water, as the starch holds the cake together. Generously coat the bottom of a 9-inch cast-iron pan with clarified butter. Starting in center of pan, lay potato slices in pan spiraling outward to edge of pan, overlapping their edges by about $\frac{1}{2}$ inch. Brush potatoes with butter, salt lightly, and repeat 6 times, lightly salting each layer after you put it in place. Be sure to finish with a nice spiral for the last layer. Brush top layer with butter, and drizzle 1 ounce butter around edge of pan. Heat the pan on the stove until potatoes sizzle vigorously. Place a lid over pan to cook top layer of potatoes. After 10 minutes, remove lid. Cook potatoes over medium heat for 10–12 minutes more, until bottom layer is crisp and inside is soft. Rotate pan on burner to ensure even browning. Once potato cake is crisp and golden on bottom and holds together, place lid over pan and drain off butter. Carefully invert pan to flip potato cake onto lid. Slide potato cake back into pan, crisp side up, and drizzle 1 ounce butter around edge of pan. Cook cake on second side for 10–12 minutes to make a second crisp outer layer. With a spatula, transfer potato cake to a paper-towel- or cloth-lined pan to absorb excess butter. With a serrated bread knife, cut cake into wedges for serving.

Serves 4–6



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.