

2022 Brusset Cairanne Les Travers Blanc Cotes du Rhone, France

The Domaine Brusset family estate was established in 1947 by the founder, André Brusset (1910-1999). Along with his son Daniel, and his grand-son Laurent, the Brusset family has managed to combine the “savoir-faire” of traditional winemaking with the new techniques introduced by each generation. These wine growers and wine-makers with a variety of experiences have all contributed to the distinctive character of Domaine Brusset, where complementary generations together have achieved the best results.

The Family Philosophy can be summarized as follows: to get the best expression of each terroir by working the soil through numerous ploughings, and to give the greatest respect to the vineyards by strict disbudding and green harvesting to ensure low yields. To achieve this, the most advanced options were chosen with the greatest respect for the environment and biodiversity. The result is that the Domaine has two certifications, HVE and Organic. HVE is a French agricultural certification that recognizes a high level of commitment to protecting and enriching the environment through all kinds of agricultural operations, including vineyards. It stands for ‘Haute Valeur Environnementale’ – High Environmental Value.

Domaine Brusset is located in the heart of the southern Cotes-du-Rhone Valley in the town of Cairanne. With a total of 70 hectares, the vineyards extend over the lands of 5 prestigious appellations: Gigondas, Cairanne, Rasteau, Côtes-du-Rhône, and Ventoux. Here they grow many noble Rhone grape varieties. Red grapes include Grenache, Syrah, Mourvèdre, Cinsault, and Carignan, and the whites are Grenache Blanc, Viognier, Roussanne, and Clairette. Red wine accounts for 90% of the total production.

This is a blend 30% Clairette, 30% Grenache Blanc, 20% Roussanne, 10% Viognier. It has a delightful nose combining floral and exotic fruit, apricot, and vanilla notes. Medium-bodied on the palate with dominant fruit flavors balanced by a pleasing acidity. It holds together beautifully through to the finish. Great with fish, oysters, shellfish, white meat, and cheese. Drink now through 2025.

Notes from www.domainebrusset.fr



Fish Meunière (Fish in Butter Sauce)

This easy fish meunière (fish in butter sauce) is seared in butter and oil, and served with a lemon and butter sauce. Halibut or flounder are great choices, but this technique for fish meunière works with any mild, white fish.

Ingredients:

2 mild white fish fillets, such as flounder or halibut
1 tablespoon flour
pinch salt, pepper
1 tablespoon olive oil

2 ½ tablespoons butter, divided
½ cup white wine Substitute white wine or rice wine vinegar if needed
1 lemon, juiced, plus 1 more lemon to char (optional)
1 tablespoon capers (optional)
Handful fresh herbs (parsley, chives, basil, etc)

Directions:

Pat fillets dry. Dust with flour, and shake off any excess. Sprinkle them on both sides with salt and pepper. Prepare a heavy pan with the olive oil and 1 TB butter. Heat on medium-high until butter is melted but not browned, then turn the heat down to medium.

Place the fillets in the pan and cook 2-4 minutes. Don't touch the fillets until they're ready to flip.

Note: Thin fillets like flounder will need to cook approx. 2 minutes per side, Dover sole 2-3 min per side, halibut 4 min per side.

Use a thin metal spatula to test the fish. If you can slide the spatula under the fish without the fish sticking to the pan, it's ready to flip. If the fillets won't release- give them another 30 seconds. They'll release when they've finished cooking.

Cook fish another 2-4 minutes until done. (See note above for cook time.)

Divide the 1 TB butter over both fillets. Transfer the fish to plates, leaving the excess butter in the pan. Cover fish to keep warm, or set fish in a 200°F oven.

Reduce heat to medium. Add the wine to the pan, and allow it to reduce for about a minute. Add the remaining butter and lemon juice and stir with a wooden spoon. Add half the herbs and stir again.

Optionally, cut remaining lemon in half. Turn heat to high, and set lemon cut-side down on the hot pan. Char 2-3 minutes until the cut side is charred.

Serve fish hot with pan sauce, remaining herbs, and optional capers and lemons.

Serves 2 | Recipe <https://champagne-tastes.com/flounder-with-lemon-herb-sauce/>



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Member discount on additional bottles: \$17.99

2022 L'Enclos Merlot/Cabernet Franc Cotes de Gascogne, France

Devoted to mixed farming and the production of Armagnac, the domaine produces today Côtes de Gascogne. Francis Dèche, the proprietor, who follows in the footsteps of five generations has a policy of quality: traditional grape varieties, vineyard cultivation with respect to the environment, and constant development in the methods and means of vinification. With his daughter Laurence, who joined him in 1999, they sell a full and varied range of wines that are just waiting to be discovered.

Merlot is a red wine grape variety with strong historic ties to Bordeaux and the southwest of France. The precise flavors that Merlot imparts to wine are not easily defined. Plum and black cherry are among the most common fruit descriptors used, though Merlot is often used for producing wines of a particular texture, rather than a particular taste. Smooth, rounded, and “easy drinking” are common descriptions of Merlot wines.

Cabernet Franc is a black-skinned French wine grape variety grown in most wine-producing nations. The variety is most famously known as a key red grape in the Loire Valley and as the third grape of Bordeaux. It shares many of the same attributes of Cabernet Sauvignon, as it's one of the parental grapes, but is distinct by its pronounced green, vegetal note that can range from leafy and garrigue to green bell pepper. When blended with other varieties, it adds herbaceous accents of tobacco and dark spice as well as contributing a smoother and rounder mouthfeel.

The 2022 L'Enclos is a blend of 50% Cabernet Franc and 50% Merlot. This has attractive red berry scents, generous juicy fruit flavors, and youthful tannins. A quaffable blend that comes into its own with poultry dishes or summer barbecues. Duck Confit or Duck a l'Orange would be ideal! Drink now through 2025.

Notes from www.terrissonwines.com



Easy Duck Confit

Skip the mess and time of making duck confit the hard way. With our easy method, you get mind-blowing results from nothing but duck legs and salt in 2 hours, not 2 days. It's a game-changer. Bonus by-product: plenty of glorious duck fat.

Ingredients:

Duck legs (at least 1 per person)
Kosher salt

NOTE: Do not preheat the oven for this recipe.

Directions:

Pat the duck legs dry with paper towels. Find a needle or a very pointy knife and prick the skin of the duck all over. Focus on the skin that covers fat. Do your best to avoid piercing the meat itself by pricking the skin at an angle over the drumstick and the center of the thigh. (You are doing this to give the fat that lies under the skin a place to seep out. If you don't do this, it will be far more difficult to get crispy skin.)

Salt your duck legs well. Let them rest at room temperature for at least 20 minutes and up to 1 hour. You can even salt the duck and refrigerate it, uncovered, up to 8 hours ahead of time.

Put the duck legs in a small casserole, skin side up. You want it just big enough to hold the legs. Put a thin sheen of oil or melted duck fat on the bottom of the casserole, then place the duck legs in close together but not overlapping.

Put the casserole in the oven and heat it to 300°F (150°C). You want to cook the duck as gently as possible. How long? Every duck has a different level of fat, so I can't tell you exactly. But it will be at least 90 minutes, and 2 hours is better. After 90 minutes, check the duck: It should be partly submerged in melted fat and the skin should be getting crispy.

When the skin is starting to look crispy, turn up the heat to 375°F (190°C). Check after 15 minutes. You're looking for a light golden brown. If you missed some spots with the needle and there are places where the skin won't crisp that's okay — better than burnt skin elsewhere.

Remove from the oven and let cool for 10 to 15 minutes before eating. Save the accumulated fat for cooking vegetables, other meats or for keeping your skin shiny. I strain the fat through cheesecloth, but you really only need to do this if you are saving the fat for several weeks or months; strained, it will keep for 6 months tightly covered in the fridge. Well wrapped, the duck meat itself will last up to 2 weeks in the fridge.

You can just gnaw on the legs and let the luscious fat dribble down your chin, or pick off the skin and eat it—it is hard to re-crisp it later—and then strip the meat from the bones and use it in a salad, with beans or rice, or in with pasta.

Serves 2 | Recipe https://www.simplyrecipes.com/recipes/easy_duck_confit/



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