

# THE OTHER

*Away from  
the region's  
famous  
villages, a new  
generation of  
winemakers  
is provoking  
change.*

STORY BY RAY ISLE

# BURGUNDY

PHOTOGRAPHS BY CEDRIC ANGELES





# EVERY TIME THE CHURCH BELL IN SAMPIGNY- LES-MARANGES TOLLS THE HOUR, RATAPOIL STARTS SINGING.

Ratapoil is Talloulah Dubourg and Hugo Mathurin's black Labrador, and his response to the bell, even down in Domaine de Cassiopée's small basement cellar, is a kind of operatic ululation, gorgeous albeit slightly eerie. "He's named for this estate we like in Jura," Mathurin explained. "Their wines are totally bizarre, but when you get a good one, they're delicious." Ratapoil, done with singing and uninterested in the origins of his name, came and sat on my foot.

Dubourg and Mathurin are the young owners of Domaine de Cassiopée, which they founded in 2020. I was visiting them not just because their wines are lovely, but because they're representative of a new generation of Burgundy producers who are shaking up a place that doesn't necessarily love being shaken. Most of them are young, most farm organically or biodynamically, most lean toward less intrusive styles of winemaking—native rather than manufactured yeasts, less new oak, lower sulfur levels—and almost all of them can be found in appellations like Maranges, which carries nowhere near the cachet of places like Vosne-Romanée or Gevrey-Chambertin.

What Maranges—along with places like Mercurey and Givry and the Hautes Côtes de Beaune, as well as vineyards planted with the once denigrated and now fashionable Aligoté grape—does have is land that someone who is not a billionaire can afford. Dubourg and Mathurin have both worked at star properties, she at the grand cru Clos de Tart and he at Domaine Roulot and Domaine Jacques-Frédéric Mugnier, but their 12 acres here are a more humble venture. Even so, they were lucky to get it. They bought the property from a Dane who'd taken an unsuccessful stab at making wine, then decided to move back to Denmark. "He hadn't listed it online, and if he had, everyone in Burgundy would have been here in two days," Dubourg said. "But he was happy, he told us, to sell to young winemakers who wanted to have a family here." Which is part of their plan as well. The name Domaine de Cassiopée, after the constellation Cassiopeia, nods toward their philosophy, but also their future as a family. "We work a lot with the moon and with biodynamics, so it felt right," Dubourg told me. "And I think Cassiopée is also what we'll name the daughter we hope to have someday."

In many ways, this new Burgundy feels like the old Burgundy, when the place was still a region of small, family-owned, unpretentious domaines, the less glossy counterweight to the grand châteaux of Bordeaux; the Burgundy before wines like Domaine Armand Rousseau and Domaine Georges Roumier started auctioning off bottles for \$5,000 or more. These newer Burgundian producers out on the fringes tend to operate more

like a start-up restaurant—you may be the chef, or in this case the winemaker, but you're also the accountant, the farmer, the plumber, the forklift driver, the contract negotiator, and the head bottle-washer, not to mention often a parent as well. Fancy isn't the focus. When I stopped later that day to visit Vincent Chevrot of Domaine Chevrot, also in Maranges, he was wearing sunglasses, a black Monkey Business Skate Wear T-shirt, and shorts and was standing next to the Ping-Pong table he and his brother, Pablo, keep on the winery's crush pad. "It's good for team-building!" he said.

Domaine Chevrot's history is longer than Cassiopée's, in that the Chevrot family has farmed here since the 1800s. Like many families, for decades they sold their wine to large négociant firms. "But our generation is different," Vincent told me. "We don't want our wines to disappear into some big company's barrels." (Nor should they: It would be sad if their impressively seductive Domaine Chevrot Maranges Sur le Chêne red's role in life was simply to bulk up some négociant's Bourgogne rouge.)

Like the wines of Maranges, those of Fixin, just north of Gevrey-Chambertin as you head toward Dijon, long had a reputation of being hard and unobtrusive; fine for blending, not so exciting on their own. "People still say this about Fixin's wines, that they're 'rustic,'" Amélie Berthaut, of Domaine Berthaut-Gerbet, told me as she poured me one of her wines in the cellar underneath her family's house. "And it's true that in the past the reputation was for rustic tannins, for huge wines. But that was the winemaking they were doing at the time: machine harvesting, lots of extraction. We've changed all that." Berthaut took over her family's domaine in 2013, when she was only 23, despite an early inclination to have nothing to do with it: "I saw my parents working so hard all the time, and I didn't want that. As a child, we never saw them, unless we wanted to work with them. When I was in school, I used to do my homework on the barrelheads in chalk." Even so, wine won out, and like the Chevrot brothers, she's brought a fresh sensibility and approach to the Berthaut-Gerbet wines. Her village Fixin, to take one example, is all crunchy red fruit, fresh and bright—a far cry from "rustic". And her complex, layered premier cru Fixin Les Arvelets fully supports her when she says, "Les Arvelets is a great vineyard. It's only Fixin, not a famous appellation. But it's better than many, many famous vineyards."

In my swoop through the less acclaimed locales of Burgundy I visited almost two dozen up-and-coming domaines that were all making stellar wines (many of them are profiled in my new book, *The World in a Wineglass*, which is a look at producers like these all over the world). In the tiny town of Meloisey, in the Hautes Côtes de Beaune, Agnès Paquet makes alluringly transparent reds and whites that completely defy old expectations of what the cold valleys of the Hautes Côtes could produce. "It's a strange thing, but with climate change we can make ripe enough wines here now," she told me.

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## ◆ A TRAVEL GUIDE TO THE OTHER BURGUNDY ◆

### WHERE to TASTE

The wineries I've written about here are small and are generally not open to the public, at least not in the way we think of wineries in, say, Napa Valley. (These smaller producers simply don't have the staff to run a tasting room.) The best way to visit is to hire a good tour company. For both up-and-coming and established Burgundy domaines, there's no one better than Loïc Lamy of **Hautes Côtes**. He's a terrific raconteur and translator, and close friends with many of the producers in this story; plus he makes a small amount of excellent wine himself with his micro-négociant Vins Saisons project. ([hautescotes.com](http://hautescotes.com))

### WHERE to STAY

The **Hôtel de la Poste** in central Beaune is both affordable and incredibly convenient. What it lacks in luxury, it makes up for in charm; staying here certainly makes you feel you're in France, and possibly in a slightly earlier, calmer era of France. (Rooms from \$119, [poste.najeti.fr](http://poste.najeti.fr))

If you'd rather skip the city and stay out among the vineyards, head to the **Olivier Leflaive Hôtel** in Puligny-Montrachet, owned by the wine producer of the same name. It's elegantly appointed, it's in the heart of the Côte d'Or, and the restaurant on site is excellent. (Rooms from \$193, [hotel.olivier-leflaive.com](http://hotel.olivier-leflaive.com))

### WHERE to EAT

#### BOULANGERIE GAGNEPAIN

Pierre-Andrée Gagnepain makes—no exaggeration—some of the best croissants you will ever have at his bakery in the Hautes Côtes de Beaune, in the tiny town of Mavilly-Mandelot. The hitch is that he's open only for one hour most mornings, and locals buy out his production regularly. Plan in advance. (2 Grande Rue, [Mavilly-Mandelot](http://Mavilly-Mandelot))

#### AU PETIT BONHEUR

Refined French country cooking with ultra-fresh ingredients—and a well-chosen and well-priced wine list—is the story at this charming spot in the small town of Curtil-Vergy. ([restaurantaupetitbonheur.com](http://restaurantaupetitbonheur.com))

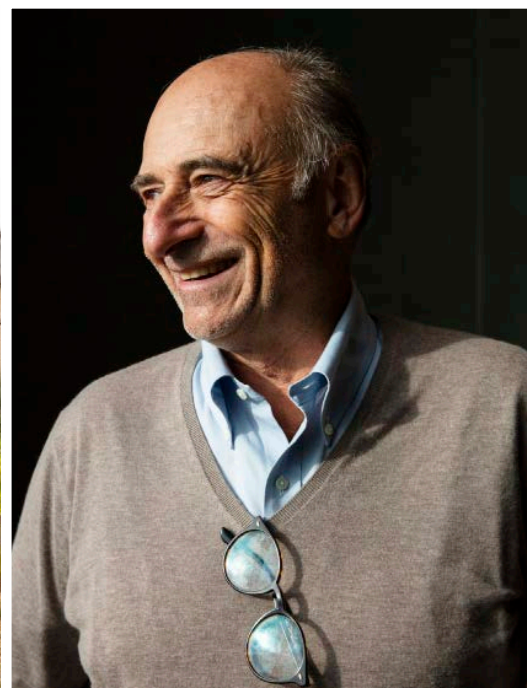
#### LES CAVES MADELEINE

Easily one of the best and most charming restaurants in Beaune, Caves Madeleine is a destination for local winemakers, who come for chef-owner Martial Blanchon's locally sourced food and extensive (700-plus selections) wine list, which is filled with bottles from hard-to-track-down producers. ([cavesmadeleine.com](http://cavesmadeleine.com))

#### LE SOUFFLOT

This is the perfect place to stop for lunch in Meursault if you have a designated driver, because there is zero chance you will walk out without having drunk your share of wine from the vast and affordable wine list. Chef Jérémy Pezé's prix-fixe menu leans toward wine-friendly dishes. ([restaurant-meursault.fr](http://restaurant-meursault.fr))





“As a result, people have become interested. But then, I’ve always made wine in non-famous appellations. When I started, no one knew Auxey-Duresses, either. They didn’t even know how to pronounce it. ‘Do you say ‘osay’ or ‘oxay’? Well, the most important thing is to talk about it in the first place!” (It’s “osay”).

A couple miles down the road from Paquet, Morgane Seuillot and Christian Knott of Domaine Dandelion organically farm a little under 10 acres of vines, working with horses as much as possible (the horses, Safran and Reine, were Seuillot’s father’s team until he passed away in 2022). “The soil is definitely less compacted if you use horses,” Seuillot said, as we tasted the wines at her and Knott’s kitchen table. “If you stick your hand in the ground, it’s soft and fluffy, not dense and hard.”

Ironically, the older generation in the Hautes Côtes is the one accustomed to farming with herbicides and chemical fertilizers, often regarding organic and biodynamic practices with some suspicion. Seuillot grows favas and peas for ground cover between her vines, which help with the soil’s nitrogen content. But even though she grew up in Meloisey, they’ve also gotten her a derisory comment or two: *Pff, Morgane et ses petits pois!* (“Morgane and her peas!”) She laughed, recalling this: “They definitely see that our vineyards look different.”

No one ever said organic farming was easy. Sometimes the old guys in town make fun of your legumes, sometimes your Pinot Noir grapes get eaten by badgers. The latter came up when I was in Savigny-lès-Beaune at Chanterèves, the acclaimed micro-négociant (and now domaine) founded by husband-and-wife winemakers Guillaume Bott and Tomoko Kuriyama in 2010. Unlike traditional négociants, who often purchase finished wine, Kuriyama and Bott bought grapes from like-minded farmers and made their wines themselves, working in a low-intervention style without quite heading into the wilds of natural-wine-land. “We make wines we want to drink,” Kuriyama told me, and however you choose to classify them, the Chanterèves wines are hauntingly expressive and graceful.

In 2020, they finally managed to purchase land of their own, a triumph that came with its own problems. Kuriyama poured me some of their thrillingly aromatic, blue-fruited Savigny-lès-Beaune Dessus de Montchenevoy red, which comes from a tiny parcel of vines they own at the very top of the appellation. “It’s very isolated,” Kuriyama said. “And we have to fence it, because otherwise badgers come and eat the grapes. Deer, too. But mostly badgers. They’re very determined.”

We tend to think of the reputations of wine regions, particularly in places like Burgundy, with its established hierarchy of grands crus, premiers crus, and village wines, as being carved in stone—or at least written in the terroir under our feet. But reputations are just as often affected by the caprices of history. Like Maranges or Meloisey, Givry, in southern Burgundy’s Côte Chalonnaise, is not usually mentioned in the same breath as Chambolle-Musigny or Vosne-Romanée, to pick a couple of Burgundy’s great villages. The last time it might have had equal fame was when its wines were, it’s said, the favorites of the French king Henri IV. And given that that was around 1600 or so, it’s been a while. But as Philippe Pascal, the owner of Domaine du Cellier aux Moines in Givry, says, “There are great

terroirs here in the Côte Chalonnaise, comparable to what you find in the Côte de Beaune and Côte de Nuits. The difference here is that after phylloxera and World War I, we also had the emergence of the steel industry. At the time, the wine business was very challenging. Many men left the vineyards and went to the mills, so for 50 years the Côte Chalonnaise vineyards lagged behind—less investment, less replanting. Since the 1970s we’ve been catching up, but it takes time to come back.”

It took Pascal over a decade to find Cellier aux Moines, and when he did, it was in terrible condition, the buildings collapsing and the vineyard in disrepair. He and his wife, Catherine Charlot, spent five years renovating the property. Today, the house they live in is beautifully restored, its stone terrace looking over the gently sloping vineyards down to the town of Givry. It abuts the monks’ original cellar. As we stood there in the cool semidarkness, he said, “This was built circa 1130, and then the monks kept expanding it until 1750 or so. Then in 1789, of course, the revolutionary government threw them out.” A huge grape press, made by the monks from towering oak trees from the nearby forest, still occupies a large part of the space.

The massiveness of that press—the main horizontal beam weighs three tons—felt substantially at odds with the lightness of the lunch that Charlot made for us later: a savory quiche made with creamy Chaource cheese (see p.XX for the recipe); organic chicken roasted in a cocotte with olives, mushrooms, and tarragon (p.XX); and a fresh green salad. As we ate, we sat on the terrace, enjoying glasses of the fragrant Domaine du Cellier aux Moines Montagny Les Combes Premier Cru white. Pascal said, “The monks in Burgundy always picked very special places to make wine, and when we saw this place, even though it was falling to pieces, we could feel the emotion behind it.” In his sixties now, Pascal is older than many of the outlier Burgundian vintners I’d been visiting—this is his second career—but together with his winemaker, Guillaume Marko, he works in much the same way: biodynamic farming, native yeasts, wines that refuse to filter in any way the character of the place they spring from. He added thoughtfully, “When you’re at a point in your life where you’re looking for meaning in what you do, when you see a place that has so much history, that you feel has a spirit that’s special, that’s a place where you could spend the last chapter of your life.”

Later, as we sat drinking some extremely old Chartreuse and spooning up bites of the absurdly simple and delicious strawberry glacé (p.XX), he said, “Cellier aux Moines—‘cellar of the monks.’ Maybe it’s a terrible name, but we’re hardly going to change it now. They were Cistercian monks who settled on the hill here, in this house—the same monks who a few years before planted Clos Vougeot. Fine, then. Givry may not be as

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## A VERY QUICK GUIDE to SOME BAFFLING THINGS ABOUT BURGUNDY

Burgundy is one of the greatest wine regions of the world, the homeland of Pinot Noir and Chardonnay, the origin point for the idea of terroir, and these days, the home of some of the world's most expensive wines (and some, like the ones in this article, that aren't quite so alarmingly pricey). But it can be confusing, too. Here are three key things to know.

### What is a "village wine"?

Think of Burgundy as an onion. The biggest geographic designation are wines simply labeled Bourgogne Rouge or Bourgogne Blanc—by definition, reds and whites simply from vineyards anywhere within Burgundy. Inside that are sub-regional designations: the Hautes Côtes de Beaune, for instance (literally, the "high slopes of Beaune," an appellation that contains vineyards in the hills west of the town of Beaune). Village wines comprise an even smaller layer—when you see a Burgundy labeled simply "Pommard" or "Fixin," the vineyards it's from are from the area around that specific town (or village). Then there are premier crus and grand crus, the smallest, most innermost layers that are the top vineyards within each village. So, a Fixin Les Hervelets Premier Cru comes from the vineyard named Les Hervelets, which lies within the broader Fixin appellation, and which was deemed of premier cru quality back in 1936, when the French national appellation d'origine system was put in place (there are exceptions, but that's generally the case).

### What is a négociant versus a domaine?

A négociant traditionally purchased finished wine or sometimes grapes to be made into wine from a small estate, aged it in barrels

themselves, and then sold it under the négociant's name (Louis Jadot is a well known example). Domaine producers own their own vineyards, make their own wines, and sell them under their own name. Today the boundaries are more blurry—some négociants, like Jadot or Drouhin, also make extremely good domaine wines from vineyards they own; and there's been a wave of small micro-négociants, who typically buy only grapes, not wine, and make their wines to exacting standards (Chanterèves started this way). Because vineyard land in Burgundy has become spectacularly expensive, many ambitious young vintners have taken to this latter route.

### What is Aligoté?

Aligoté, a white grape, is one of Burgundy's great comeback stories. "Twenty years ago, if someone came to your cellar and you said, 'Want to try the Aligoté?' they'd go 'AGGHHHHH!' and look at you in horror," Pablo Chevrot at Domaine Chevrot recalls. But Aligoté, grown and vinified with care, makes complex white wines, full of character and zingy with acidity. Unfortunately—as was largely the case 20 years ago—if you farm it poorly, push for maximum yields, and do desultory winemaking, it produces a thin, harsh, sharp, uninteresting white that. Today, thankfully, that's no longer always true.

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## BOTTLES to BUY

It's the nature of Burgundy that producers tend to make small amounts of wine from different vineyards and terroirs. As a result, finding a single, specific wine from any of the domaines here can be a bit challenging. My suggestion: Buy any bottle from any of them; they are all working at the top of their games.

### DOMAINE BERTHAUT-GERBET

Amélie Berthaut makes some of Fixin's finest wines, as well as exemplary bottlings from the Hautes Côtes de Beaune and Hautes Côtes de Nuits.

of states in the U.S.; with luck, that will change soon. If you see them, grab them, particularly the Hautes-Côtes Nature and the Corail.

### DOMAINE CASSIOPÉE

Husband-and-wife winemakers Hugo Mathurin and Tallouah Dubourg make small amounts of expressive reds and whites—look particularly for their Aligoté En Gerlieus and Aligoté Mitancherie, and their fine Maranges Les Plantes red, from old vines.

### BRUNO LORENZON

Bruno Lorenzon, a former rugby player and barrel broker, makes some of the best wines in Mercurey from his family's certified-organic vines there. Look for his Mercurey Premier Cru Champs Martin white and his Mercurey Le Chapitre red.

### DOMAINE DU CELLIER AUX MOINES

Owner Philippe Pascal and winemaker Guillaume Marko make one of the best Givry reds to be found, the Clos du Cellier aux Moines Givry Premier Cru—it's luscious and complex. The exotically fragrant Montagny Les Combes Premier Cru white is also a stunner.

### CLAIRE NAUDIN

A young vigneron who's quickly becoming a star, Camille Thiriet makes supple, distinctive wines in the Côte de Nuits village of Corgoloin with her partner, Matt Chittick. All of her wines are impressive; two to look for are the floral Aligoté Du Jardin and the raspberry-scented Côte de Nuits-Villages Aux Montagnes.

### CHANTERÈVES

Tomoko Kuriyama and Guillaume Bott started Chanterèves as a boutique négociant and as a result, their sublimely expressive wines are more widely available. Their Bourgogne Aligoté Les Chagnots is a steal (as white Burgundies go); other highlights include their Auxey-Duresses Les Hautés white, Savigny-lès-Beaune Dessus de Montchenevoy (both the red and the white), and Chorey-lès-Beaune Champs Longs.

### AGNÈS PAQUET

From her cellar in the tiny town of Meoïsey, Agnès Paquet makes a wide range of precise, compelling wines. For whites, hunt for the Bourgogne Aligoté Le Clou et la Plume and her complex Auxey-Duresses Les Hoz white; and her Bourgogne Aligoté Les Chagnots is a steal (as white Burgundies go); other highlights include their Auxey-Duresses Les Hautés white, Savigny-lès-Beaune Dessus de Montchenevoy (both the red and the white), and Chorey-lès-Beaune Champs Longs.

### DOMAINE CHEVROT

All of the Chevrot brothers' Maranges wines are worth hunting for. Pablo Chevrot says about their Maranges Sur le Chêne red: "If you want to get to know Burgundy, this is a great introduction." They also make a lovely Bourgogne Rosé Sakura.

### SYLVAIN PATAILLE

The irrepressible Sylvain Pataille is widely regarded as the one who jump-started people's interest in Aligoté again, and at present he makes six different cuvées. A personal favorite is the Aligoté Clos du Roy.

### DOMAINE DANDELION

Unfortunately, Domaine Dandelion's wines are imported only to a couple

### CAMILLE THIRIET

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## Chaource Cheese Quiche

ACTIVE 40 MIN; TOTAL 6 HR 55 MIN  
SERVES 8

*We converted Catherine Charlot's version of this dish to a deeper quiche style of dish, with homemade pie dough. The flavors and velvety custard remain the same. Chaource, a rich, buttery semisoft French cheese, has a salty taste—enough so that the custard needs no additional salt in the mix.*

- 1 cup all-purpose flour (about 4<sup>1</sup>/<sub>4</sub> oz.), plus more for dusting**
- 1<sup>1</sup>/<sub>2</sub> tsp. granulated sugar**
- 1/2 tsp. kosher salt**
- 1/2 cup unsalted butter (4 oz.), cut into 1/4-inch pieces and frozen**
- 2<sup>1</sup>/<sub>2</sub> to 3<sup>1</sup>/<sub>2</sub> Tbsp. ice water, divided**
  - 1 (8.8-oz.) Chaource cheese wheel, cut across into 1/4-inch-thick slices (see Note) or Brie cheese**
  - 3 large eggs**
  - 1<sup>1</sup>/<sub>2</sub> cups heavy whipping cream**
  - 1/2 cup plain whole-milk yogurt**
  - 2 Tbsp. chopped fresh chives**
  - 1/4 tsp. black pepper, plus more to taste**

1. Pulse flour, sugar, and salt in a food processor to combine, about 5 pulses. Add butter; pulse until butter forms pea-size pieces, about 10 pulses. With food processor running, drizzle in 2<sup>1</sup>/<sub>2</sub> tablespoons ice water; process until mixture just starts to form small clumps, about 10 seconds. If dough is too dry and isn't clumping, add remaining 1 tablespoon water, 1 teaspoon at a time, as needed. (Do not overmix; dough should not form a ball.) Turn mixture out onto a clean work surface; knead until dough just starts to come together, 4 to 5 times. Shape into a disk, and wrap tightly in plastic wrap. Chill for 2 hours.

2. Preheat oven to 350°F. Unwrap pie dough on a lightly floured work surface; discard plastic wrap. Roll dough into a 12-inch circle about 1/16 to 1/8 inch thick. Carefully transfer dough to a 9-inch pie plate (not deep dish), pressing dough into plate bottom and sides. Fold crust edges under, and

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crimp as desired. Freeze, uncovered, until firm, about 20 minutes.

3. Place a 16- x 12-inch parchment paper sheet over crust in pie plate, leaving at least a 3-inch overhang. Fill with pie weights or dried beans. Bake in preheated oven until crust is set, 20 to 28 minutes. Remove from oven; remove pie weights and parchment paper. Return to oven, and bake at 350°F until crust is just beginning to brown, 5 to 8 minutes. (If crust bubbles up, gently press back down with the back of a spoon.) Transfer pie plate to a wire rack, and let stand until mostly cooled, about 30 minutes. Do not turn oven off.

4. Arrange cheese slices evenly over bottom of cooled crust, cutting slices in half and overlapping as needed to fit. Set aside. Whisk together eggs, cream, yogurt, chives, and pepper in a large bowl until well combined. Pour mixture over cheese in crust. Cover loosely with aluminum foil.

5. Bake at 350°F until top is slightly puffed and filling jiggles as a whole, 1 hour and 10 minutes to 1 hour and 20 minutes. Transfer to a wire rack, and let stand until cooled to room temperature and set enough to slice, about 2 hours and 30 minutes. If desired, season with additional pepper to taste. Serve. Store in an airtight container in refrigerator up to 4 days. —ADAPTED FROM CATHERINE CHARLOT

**MAKE AHEAD** Dough may be stored in refrigerator up to 3 days or in the freezer up to 3 months. Quiche can be stored in an airtight container in refrigerator up to 4 days

**WINE** Tk Descriptor, Tk Style, Tk Wine Name

**NOTE** You can find Chaource cheese at zabars.com

## Roasted Strawberry Sorbet

PHOTO P. TK

ACTIVE 30 MIN; TOTAL 1 HR 45 MIN, PLUS 12 HR REFRIGERATING AND 4 HR FREEZING  
SERVES 8

*Inspired by winemaker Catherine Charlot, who grows strawberries so sweet she need only freeze and puree them for a frozen treat, we created a similar recipe that works year-round, whether you have a strawberry patch or not. Roasting the fruit concentrates the strawberry essence, and a Burgundian Pinot Noir adds a deeper and more complex flavor. While Charlot describes her treat as glace (French for ice cream), this frozen, cream-free treat more closely resembles sorbet.*

**2 qt. fresh strawberries, hulled (about 8 cups)**

**1/2 tsp. kosher salt**

**3/4 cup granulated sugar, divided**

**1 1/2 cups Burgundian red wine, divided**

**2 Tbsp. fresh lemon juice (from 1 medium [3-oz.] lemon)**

1. Preheat oven to 300°F. Toss together strawberries, salt, and 1/4 cup sugar in a large bowl until evenly combined. Spread in even layer on a large rimmed baking sheet lined with aluminum foil. Bake in preheated oven, stirring occasionally, until strawberries are softened and deepened in color and juices just begin to thicken, about 1 hour.

2. Meanwhile, combine 3/4 cup wine and remaining 1/2 cup sugar in a small saucepan; cook over medium, stirring often, until mixture reduces to 3/4 cup, 6 to 10 minutes. Remove from heat. Set aside, uncovered, until ready to use.

3. Remove roasted strawberries from oven. Transfer strawberries and any juices to a blender; add wine mixture and lemon juice. Secure lid on blender, and remove center piece to allow steam to escape; place a clean towel over opening. Process until smooth, about 30 seconds. Pour through a fine wire-mesh strainer set over a medium-size heatproof bowl, pressing to extract liquid; discard solids. Stir in remaining 3/4 cup wine (should measure about 4 cups). Cover with plastic wrap, and refrigerate until completely chilled (an instant-read thermometer should register about 40°F), at least 12 hours or up to 24 hours. (See Note.)

4. Stir chilled mixture, and pour into an electric ice cream maker; churn according to manufacturer's instructions until mixture has thickened to consistency of soft serve. Spoon into a 1 1/2-quart freezer-safe container; cover with plastic wrap. Freeze until firm, about 4 hours. Serve. —MELISSA GRAY

**MAKE AHEAD** Prepared sorbet may be stored in freezer up to 2 weeks.

**WINE** Tk Descriptor, Tk Style, Tk Wine Name

**NOTE** If you'd like to churn your sorbet the same day, transfer the sorbet base to a large metal bowl and place over an ice bath. Let stand, whisking frequently, until mixture is cooled to 40°F or lower, refreshing ice as needed. Churn as directed.



## Chicken en Croûte

ACTIVE 1 HR 10 MIN; TOTAL 2 HR  
SERVES 6

*This elegant version of chicken pot pie is topped with buttery, flaky puff pastry. Chicken breast is floured and browned before bathing in delicate, savory wine- and Cognac-flavored sauce. Mushrooms and bacon add to the filling's flavor profile as well as crème fraîche, which imparts a slight tang and creamy richness. This dish goes right from the oven to the table, but give it 15 minutes to rest before serving to allow the filling to thicken slightly.*

- 2½ cups chopped button mushrooms (from 1 [8-oz.] pkg.)
- ⅓ cup bacon lardons (2 oz.) (from 1 to 2 thick-cut bacon slices)
- 2 medium shallots (about 2¾ oz.),

chopped (about ½ cup chopped)

1½ lb. boneless, skinless chicken breasts (about 2 large), cut into (1½- to 2-inch) cubes

2 Tbsp. all-purpose flour, plus more for work surface

2½ tsp. kosher salt, divided

¼ cup Cognac

1¼ cups dry white wine

1 (14-oz.) pkg. frozen all-butter puff pastry sheet (such as Dufour), thawed

8 oz. crème fraîche (about 1 cup)

¾ cup chopped pitted green olives (from 1 [8-oz.] jar)

1 Tbsp. finely chopped fresh tarragon (from 1 [0.5-oz.] pkg.)

1 tsp. black pepper

Whole milk, for brushing

1. Heat a large Dutch oven over medium. Add mushrooms; cook over medium, stirring often, until tender, 3 to 5 minutes. Transfer mushrooms to a medium bowl. Add lardons; cook over medium, stirring often, until lardons are crisp and fat has rendered, 3 to 4 minutes, adjusting heat as needed to prevent overbrowning. Using a slotted spoon, transfer lardons to a separate medium bowl, reserving drippings in Dutch oven. Add shallots to drippings; cook, stirring often, until softened, 2 to 3 minutes. Use a slotted spoon to transfer shallots to bowl with lardons; set aside.

2. Toss chicken with flour and 1½ teaspoons salt until well combined. Add chicken in a single layer to drippings in Dutch oven, and increase heat to medium-high; cook until very lightly browned and no longer pink on 2 sides, 3 to 4 minutes, turning once halfway through cook time and adjusting heat as needed to prevent overbrowning. Return lardons and shallots to Dutch oven. Add Cognac; carefully ignite with a long-handled lighter, and stir constantly until flames die out, about 30 seconds. Add wine; bring to a simmer over medium-high, stirring and scraping bottom of Dutch oven often to remove browned bits. Reduce heat to low. Cover and cook until chicken is cooked through and tender, about 30 minutes, stirring and scraping bottom of Dutch oven often.

3. While chicken cooks, preheat oven to 400°F. On a lightly floured work surface, roll pastry into a 15- x 12-inch rectangle (about ⅛ inch thick). Transfer pastry to a baking sheet; refrigerate until ready to use.

4. Remove Dutch oven from heat. Stir in cooked mushrooms, crème fraîche, olives, tarragon, pepper, and remaining 1 teaspoon salt. Pour into a 7½-quart baking dish. Cut a hole in center of pastry using a 1-inch round cutter. Wet edges of baking dish with water. Cover filling with pastry, pressing firmly onto rim of baking dish. Trim pastry edges, leaving a ¾-inch overhang; fold edges under, and firmly secure edges to baking dish with water. Brush pastry with milk. Cut 4 additional 1½- to 2-inch slits spaced at least ½ inch from center hole in a cross-like pattern to vent. Place baking dish on a rimmed baking sheet.

5. Bake in preheated oven until pastry is golden brown and cooked through and filling is bubbly, 30 to 35 minutes, loosely covering edges with aluminum foil to prevent overbrowning if needed. Let stand on a wire rack 15 minutes before serving. —CATHERINE CHARLOT

WINE Tk Descriptor, Tk Style, Tk Wine

