

2006 Côte de Brouilly Château Thivin Beaujolais, France

General Information

With Thanksgiving approaching, we couldn't think of a more perfect wine to include in this month's wine club selection to pair with your Thanksgiving feast. This is a wine that stands up to all the familiar flavors of your favorite traditional side dishes, and also works perfectly with the Thanksgiving Day bird. Enjoy at your family gathering.

Beaujolais – try not to turn your head or run away too quickly. The sad misconception about Beaujolais is that it's a once a year wine experience, drunk around the end of November upon the arrival of Beaujolais Nouveau – a light, grapey young wine made immediately after the harvest in celebration. Beaujolais Nouveau is a fun tradition; however, many Beaujolais wines have quite the opposite personalities, especially wines from the 10 villages of the northern part of the region designated as Cru (“special” villages with ideal characteristics for production of the best Beaujolais wines). These wines have structure, tannin, fresh acidity and are denser, showing complex flavors of cherry, raspberry, and violets, followed by peppery spiciness.

Château Thivin is located in the heart of Côte de Brouilly (one of the 10 Cru villages), an ancient volcanic mound which juts unexpectedly from the Beaujeu Valley floor, about 30 miles north of Lyon. The Château has been family owned since its founding in 1877, and is currently run by Claude Geoffroy and his wife Evelyne. Claude works 20 acres of vineyards planted entirely to Gamay noir *à jus blanc*, a variety of Gamay that is cultivated to stand free of wires and stakes, sturdily attached to the hillside by deep-seeking roots.

Retail Price = \$23.50 btl

Wine Club Re-Order Price = \$21.15 btl

Wine Profile

Each section of the vineyard is harvested and fermented separately, to preserve the characteristic differences given by variations in sun exposure and altitude. The final wine is a selected blend of these cuvées. The wine is made using the Beaujolais wine-making tradition of carbonic maceration, where clusters of grapes are put whole into the fermenting tank and fermentation literally takes place inside each grape berry. This process gives the wines the classic Beaujolais fruity qualities from the Gamay variety. The wine shows bright aromas of violet and berries, with flavors of raspberry and blueberry, with soft spicy tannins. Light to medium body.

Suggested Recipe: Spiced-Rubbed Turkey with Cognac Gravy

Other Food Pairing Ideas: Roasted chicken with herbs, charcuterie, sausage, ham, sandwiches, hamburgers, mild and soft cheese, fish in a red wine sauce, stews.

Technical Data

Varietal Composition: 100% Gamay

Vineyards: The appellation name Côte de Brouilly means “on the flanks of Mount Brouilly.” Wines with this name only come from vines grown on the steep slopes of the hill. The grapes for this wine come from 15 hectares of vines located on the eastern, southern and southwestern slopes of the hill.

Soil Composition: Hard blue volcanic rock.

Climate: Continental climate with cold winters and hot, mostly dry summers.

Aging: Six months in large oak foudres before bottling.

Alcohol: 12.5%

Production: 775 cases

Spiced-Rubbed Turkey with Cognac Gravy

Wine Pairing: Château Thivin Côte de Brouilly

Ingredients

Turkey

2 tablespoons plus 1 teaspoon coriander seeds
1 1/2 teaspoons cumin seeds
1 1/2 teaspoons whole black peppercorns
1 cinnamon stick, broken in half
2 tablespoons coarse kosher salt
1 1/2 tablespoons smoked sweet paprika
1 18- to 20-pound turkey; neck, heart, and gizzard reserved for giblet broth
5 1/2 cups turkey broth (ingredients and preparation to follow)

Giblet Broth

5 cups (about) turkey broth (ingredients and preparation to follow)

Giblet Gravy

3/4 cup dry white vermouth
2 tablespoons Cognac
1/3 cup all purpose flour

Turkey Broth

10 pounds turkey necks and wings, cut into 3- to 4-inch pieces
2 large carrots, cut into 2-inch pieces
2 large onions, cut into 2-inch pieces
2 celery stalks, cut into 2-inch pieces
20 cups water, divided
2 bay leaves
1 teaspoon whole black peppercorns
1/2 teaspoon salt

Preparation

For Turkey:

Toast coriander, cumin, peppercorns, and cinnamon in small skillet over medium heat until fragrant, about 5 minutes. Transfer to bowl; cool. Grind spices to powder in spice grinder. Transfer spice powder to small bowl; mix in salt and paprika. Place turkey on rack set in large roasting pan; tuck wings under. Sprinkle 1 tablespoon spice mixture in main cavity of turkey and remaining spice mixture all over turkey skin; tie legs together to hold shape. Refrigerate uncovered overnight. Let turkey stand 1 hour at room temperature.

Set rack at lowest position in oven and preheat to 450°F. Pour 1 1/2 cups turkey broth into pan with turkey. Reduce heat to 350°F; roast turkey 2 hours. Add 2 cups broth to pan. Roast 1 hour; pour 2 cups broth over turkey. Cover turkey loosely with foil. Continue roasting until thermometer inserted into thickest part of thigh registers 175°F, about 1 hour longer.

Meanwhile, prepare giblet broth: Place reserved turkey neck, heart, and gizzard in medium saucepan; add 3 cups turkey broth. Cover and simmer 1 hour. Strain broth into 4-cup measuring cup; reserve neck, heart, and gizzard. Skim any fat from surface of giblet broth. Add enough turkey broth to giblet broth to measure 4 cups total. Remove meat from neck. Finely chop neck, heart, and gizzard.

Transfer turkey to platter, tent loosely with foil and kitchen towel, and let stand 30 minutes (internal temperature of turkey will rise 5 to 10 degrees).

For Giblet Gravy:

Pour pan juices from roasting pan into large measuring cup. Spoon fat from surface. Transfer 4 tablespoons fat to medium saucepan (if needed, use some of reserved fat from turkey broth to measure 4 tablespoons total). Discard any excess fat.

Place roasting pan over 2 burners set at medium-high heat. Add vermouth and Cognac to pan and bring to boil, scraping up browned bits. Add degreased pan juices and 1 cup giblet broth; bring to boil, scraping up browned bits.

Heat reserved 4 tablespoons fat in saucepan over medium-low heat. Add flour, whisking until smooth. Whisk constantly until starting to brown, about 3 minutes. Gradually whisk in pan-juice mixture and 3 cups giblet broth. Simmer until gravy is thick enough to coat spoon, whisking occasionally, about 10 minutes. Mix in chopped neck, heart, and gizzard. Season with salt and pepper. Carve turkey and serve with gravy.

For Turkey Broth:

Position rack in center of oven and preheat to 450°F. Divide turkey necks and wings between 2 heavy large rimmed baking sheets, spreading in single layer. Roast 30 minutes. Using tongs, turn turkey parts over; scatter carrots, onions, and celery over, dividing equally. Roast until turkey parts are golden brown, about 1 hour longer.

Transfer turkey parts, vegetables, and any pan juices to heavy large pot. Place each baking sheet over 2 burners; add 1 cup water to each sheet and bring to boil, scraping up any browned bits. Pour mixture into pot with vegetables. Add bay leaves, peppercorns, salt, and remaining 18 cups water to pot; bring to boil. Reduce heat to medium-low, cover partially, and simmer gently for 2 1/2 hours. Strain broth and cool slightly.

Serves 10

Bon Appétit – www.epicurious.com