

2005 Orchis
Domaine Jean-Louis Tribouley
Vin de Pays des Côtes Catalanes, Roussillon, France

General Information

Jean-Louis Tribouley is fairly new to the wine making scene. As a former carpenter and social worker, he decided to change gears once more, dedicating himself to his longtime passion of wine. In 1999 to 2000, he obtained a professional degree with a specialization in viticulture and oenology. Upon graduation, his Italian wife, Lusía was eager to return to a sunnier place, somewhere closer to her Italian and Mediterranean roots. The rugged landscape and abundant sunshine of Roussillon was their chosen destination.

The rookie winemaker launched his professional wine career, apprenticing and working with Gerard Gauby, a superstar winemaker and consultant. A few months later, Jean-Louis had the opportunity to purchase vines in Latour de France and took over the management of vineyards in Calce (vines at the foot of the Pyrenees, a city a few kilometers from the Spanish border). His dream of producing his own wine finally came true in 2002.

Jean-Louis was inspired by Gauby's love of the soil and his dedication of practicing biodynamic and organic farming principles. He also chose to dedicate himself to the practice of "bio-agriculture" - to live from the earth while respecting it. Chemicals or fertilizers are never used in the vineyards; Jean-Louis only plows the ground when needed by mule. All harvesting is performed by hand instead of machines, little to no sulfites are used, and only natural yeast is used during the fermentation process.

Retail Price = \$19.50 btl

Wine Club Re-Order Price = \$17.55 btl

Wine Profile

Languedoc-Roussillon red wines are known for their herbal qualities. Wild herbs known as garique dominate the landscape. The best wines of the region, like the Orchis, exude garique – as though the bold aromas and earthy flavors of wild thyme, rosemary and lavender have infused themselves into the wine.

Orchis takes its name from flowers that began growing out of rocks in the vineyard, after the use of herbicides were banned. The wine explodes with dark rich aromas of black raspberries, blueberries and licorice. Almost liqueur-like in the mouth, but definitely not sweet. Black fruit, dried herbs, mineral and meaty flavors linger on.

Suggested Recipe: Red-Wine Braised Duck Legs

Other Food Pairing Ideas: Grilled lamb, roasted and barbecued meat, eggplant, turkey, braised dishes

Technical Data

Varietal Composition: ~98% Grenache, 2% Carignan

Vineyard: The wine comes from a parcel that extends beyond a valley called "La Coume du Roi". Average age of Grenache vines is close to 100 years.

Soil Composition: Complex limestone mixed with schist (stones).

Climate: Warm and dry with almost endless sun exposure.

Alcohol: 14.5%

Red-Wine Braised Duck Legs

Wine Pairing: Domaine Jean-Louis Tribouley Orchis

Ingredients

6 large whole duck legs (about 4 1/2 pounds total), trimmed of excess fat
1/2 cup dry red wine
2 heads garlic, cloves separated and peeled
8 fresh thyme sprigs
1 cup mixed dried fruit such as dried sour cherries, chopped dried apricots, chopped pitted prunes, and raisins
5 cups chicken broth

Accompaniment: buttered noodles or roasted and mashed potatoes

Preparation

Preheat oven to 350°F. Season duck legs with salt and pepper.

In a heavy kettle just large enough to hold legs in one layer, cook legs, skin sides down, over moderately high heat 10 to 15 minutes, or until skin is crisp and mahogany colored, removing fat from kettle as it is rendered with a metal bulb baster (or very carefully tilting the kettle and spooning off). Turn legs over and cook until browned on the other side, about 2 minutes, transferring to a plate.

Pour off fat from kettle and deglaze with wine, scraping up brown bits. Boil wine until reduced to a syrup and add garlic, thyme and 1/2 cup dried fruit. Return duck legs, skin sides up, to kettle and add broth. Bring mixture to a simmer and braise, uncovered, in oven 2 hours, or until legs are very tender. Transfer legs to a platter and keep warm.

Pour braising mixture into a 1-quart measuring cup and let stand until fat rises to the top. Skim off fat and pour liquid through a sieve into a saucepan, pressing hard on solids. Boil liquid until reduced by about one third and slightly thickened and add remaining 1/2 cup dried fruit. Simmer sauce until fruit is softened, about 5 minutes, and season with salt and pepper.

Serve duck legs with sauce and noodles or roasted and mashed potatoes.

Serves 6

www.epicurious.com