



Charcuterie Pairings from Chef Helen Goelet

As one of six grandchildren of Clos Du Val founder John Goelet, Helen learned about wine from our founding winemaker Bernard Portet. As she grew up to develop a great passion for cooking, Helen became a pro at creating complex and exciting food pairings that bring out the possibilities in each glass.

“Everyone loves a good wine and charcuterie board. Simply put, there’s nothing better. The fats and salts of the cheese and charcuterie simultaneously accentuate certain mineralities in your wines and compliment the flavor profiles much like the vessel on which you choose to eat your meat and cheese. I always like to have some sort of nut on the board as well as some pickles and olives to cleanse the palate.

For example, we often eat a creamy triple cream brie with apples and butter-toasted crostini. When you sip a California Chardonnay and follow it with a bite of this combination, the nuances of buttered toast, acidic apple and creamy brie will harmonize with the same flavor profiles in the wine. The same can be said for a sip of Pinot Noir and Lesley Stowe Raincoast Crisps rosemary raisin pecan crackers spread with earthy Humbolt fog and salty-sweet balsamic roasted grapes.

Regardless, it’s hard to go wrong with a board of meats and cheeses while drinking wine. They will all pair together. But here are a few of my favorite combinations to try at home with your Clos Du Val tasting. Put them all together, taste accordingly, and mix it up to see if you find a match that you prefer!”

- Helen Goelet

2017 Estate Pinot Noir:

- Aged gouda
- Bresaola
- Dried figs
- A nutty, dark flour cracker

2018 Estate Chardonnay:

- Triple cream brie
- Tart apple slices
- A savory, buttery cracker



LAMB RAGU (SERVES 4-6)

PAIRED WITH 2016 HIRONDELLE CABERNET SAUVIGNON

An original recipe by Chef Helen Goelet

INGREDIENTS

- 1 lb boneless lamb shoulder, cut into cubes
- 1 lb pappardelle
- 4 oz bacon (or pancetta if you can find it), thinly sliced
- 2 tbsp olive oil
- 2 carrots, finely diced
- 1 large white onion, finely chopped
- 4 cloves garlic, finely minced
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tbsp finely chopped fresh rosemary
- 1 tsp finely chopped fresh thyme
- 2 bay leaves
- 1 cup dry red wine
- 3 tbsp tomato paste
- 1 cup chicken stock
- ½ tsp red pepper flakes (optional)
- Salt and pepper

INSTRUCTIONS

- Toss your cut lamb shoulder in a bowl with cumin, coriander, rosemary, thyme, salt and pepper. Evenly coat each cube and set aside.
- In a thick-bottomed casserole dish, render the bacon (or pancetta) until slightly crispy. Remove bacon from the pan, leaving the fat behind. Add 2 tbsp olive oil and brown the lamb in the bacon fat/oil mixture evenly, without overcrowding the pot, and remove onto a paper towel lined plate as they brown.
- Once all the lamb has been browned and set aside, add carrots and onion to the pot, allowing them to scrape up some of the browned bits from the bottom of the casserole dish.
- Once the onions become translucent (6-7 minutes) add the tomato paste and garlic and stir until well incorporated (roughly 2 minutes). Deglaze with red wine and cook down until the alcohol has burned off (roughly 2 minutes).
- Add the lamb and bacon back to the pot with your chicken stock, bay leaves and a little more salt and pepper. Cover and simmer for 2 ½ hours or until the lamb pulls apart easily.
- Cook your pappardelle until al dente, toss with lamb ragu and serve with freshly grated parmesan cheese and a bottle of Clos Du Val 2016 Hironnelle Cabernet Sauvignon.



ROSEMARY RUBBED RACK OF LAMB WITH MINT RAITA AND CRISPY POTATO WEDGES (SERVES 4)

PAIRED WITH 2017 ESTATE CABERNET FRANC

An original recipe by Chef Helen Goelet

INGREDIENTS

For the Lamb

- 2 Racks of lamb, have your butcher “French” it
- 2 tbsp finely chopped fresh rosemary
- 1 tbsp finely chopped fresh thyme
- 1 tsp ground cumin
- 1 clove garlic, finely chopped
- Salt and black pepper

For the Raita

- 1 cup full fat Greek yogurt
- Zest and juice of 1 lemon
- Pinch of Aleppo pepper (if you have it, otherwise use chili flakes)
- ¼ cup finely chopped fresh mint
- 1 clove garlic, finely minced
- 2 tbsp good quality extra virgin olive oil
- Salt and pepper to taste

For the Potato Wedges

- 4 medium-large russet potatoes, washed but not peeled
- Salt and pepper

INSTRUCTIONS

Let's start by scoring the fat of your rack of lamb. Carefully cut crosswise into the fat, starting at the bottom left corner of the rack and patiently making your way across to the top right corner. Make sure not to penetrate through the fat into the meat. Take your time, no need to rush. When you've finished this first direction, do so on the crosshatch, starting from the bottom right corner and working your way across to the top left. When you've done so on both racks, combine all of the spices and herbs and rub evenly over the entire rack. Rest for an hour before cooking.

While the lamb rests, combine all of the ingredients for the raita in a bowl and set aside for the flavors to meld together. Taste before serving in case you want to add anything as it will have developed.

Preheat your oven to 450F.

For the wedges: cut the potatoes in half lengthwise. Cut each of the halves in half once more lengthwise. Cut each of these quarters in half lengthwise one more time, taking care to angle your knife so that it cuts from the middle of the skin side through to the angled edge of the inside of quartered potato, creating two perfect wedges. Do so for the rest of your potato quarters. You should have 32 total wedges. Place the wedges in a pot with enough water to cover the potatoes. Add a generous pinch of salt. Bring the water to the boil, and cook until fork tender, roughly 7 minutes. Drain the potatoes before tossing in a bowl with olive oil, salt and pepper.

Drizzle olive oil evenly over your rack of lamb before placing it on a metal roasting rack on a pan, fat side up. Place the pan in the upper part of your oven and roast for 15 minutes. When you go to rotate your lamb, spread the potatoes on a separate sheet pan and place in the bottom half of the oven. Cook the lamb for another 10 minutes. When you take the lamb out to rest, give the potatoes a good toss. If they're already crisping right up, let them roast for another 5 minutes. If not, give them another 10. When they're crispy and nicely browned, remove from the oven. Slice the lamb and serve with the mint raita sauce.