

Introducing Your Exclusives Shipment!

2018 DROUHIN OREGON ROSEROCK ZÉPHIRINE PINOT NOIR

96, James Suckling | 94, Wine Advocate | 93, Wine & Spirits



ABOUT OUR ZÉPHIRINE PINOT NOIR

Our Zéphirine Pinot Noir is a barrel selection cuvée from the Roserock vineyard, and is a reference expression of the site. Zéphirine conveys purity and beauty, reflects winemaker Véronique Boss-Drouhin's dedication to elegance and finesse, and will age meaningfully for years to come. The name refers to the Zéphirine Drouhin variety of climbing rose, which is known for its fragrance and beauty.

VÉRONIQUE'S TASTING NOTES

The 2018 Zéphirine adeptly conveys the beauty of its name and the special qualities of its place. On the nose, it opens with a lovely perfume of spring blossoms, rose petals, and a touch of pomegranate. A striking, savory palate offers notes of fig, plum, roasted mushrooms, and a hint of allspice with black pepper. Bright and exciting from start to finish, the balanced tannic core leads to a lovely finish full of character and structure. The intense mouthfeel suggests that the 2018 Zéphirine will age beautifully for the next 15 to 20 plus years.

— Véronique Drouhin

Exclusives Shipment #2

DUCK CONFIT, WARM BRUSSELS SPROUTS AND BACON SALAD

Chef Dean Cambray | Serves 4

Looking for the perfect pairing for our 2018 Zéphirine? We think this savory Duck Confit Salad is just that. Let us know if you agree. Santé! - *Your DDO Team*

Ingredients:

2 sprigs thyme	
16 white peppercorns	2 fresh bayleaves
1 small star anise	30g butter
2 tbsp rock salt	4 pieces bacon, <i>thinly sliced</i>
4 duck legs	2 cloves garlic, <i>thinly sliced</i>
1 1/2 cups duck fat	20 brussels sprouts, <i>finely sliced</i>
	60 ml red wine

Method

- Preheat the oven to 300°F
- Crush the peppercorns, cloves and star anise in a mortar and pestle, then mix in the rock salt. Sprinkle half the salt mixture into a dish. Place the duck legs on the salt and sprinkle over the remaining salt mixture. Cover and refrigerate for 12- 24 hours.
- Brush off and discard the salt mixture from the duck and pat dry with a paper towel. Lay the duck skin side down in a small baking tray and place into the oven.
- The fat will begin to render after 15 minutes. Top up with the rendered duck fat until just covered, then add the thyme and bay leaves. Continue to cook for another hour, to an hour and a half until tender.
- Remove the duck and strain the fat and reserve in the fridge for other uses.
- For the salad, pour 2 tablespoons of the reserved duck fat into a frying pan. Add the butter, when it begins to bubble add the garlic and the bacon and cook until golden.
- Add the sprouts and cook for a further 3-4 minutes, keeping them firm to the bite. Add the vinegar and cook for another minute. Remove from the heat and add the parsley, season with a little salt and pepper.
- Serve the duck with the salad.