

The Pommard Clos des Ursulines, Monopole, Domaine du Pavillon

Served on the Beef bourguignon shepherd's pie, caramelized baby onions, Pinot Noir reduction

Served at a dinner held in the St-Nicolas cellars on 30th September 2011



INGREDIENTS

1.5 kg stewing beef, cut into pieces - 1 carrot - 1 onion - 1 bouquet garni
1 x 750 ml bottle of red Burgundy wine (for the marinade) - 1 bowlful of flour - 55 g butter - olive oil - a dozen large potatoes - 250 ml milk
a pinch of nutmeg - salt, pepper - 600 g pearl onions - 500 ml of good red Burgundy wine (for the reduction) - 2 tablespoons wine vinegar
2 tablespoons honey - 100 g grated Gruyere cheese

6 servings

Preparation time: 50 min (+ marinade for a least 12 hours)

Cooking time: 1.30 hour

1 The day before, marinate the beef in the bottle of wine with the carrot, cut into rounds, the sliced onion and the bouquet garni. Let marinate in the refrigerator for at least 12 hours.

2 Remove the pieces of beef and the bouquet garni from the marinade. Set aside the wine and vegetables. Heat 20 g of butter with a little olive oil in a Dutch oven. Dredge the pieces of beef in the flour and brown on all sides. Add the reserved wine and vegetables, cover, and let cook over low heat for one hour.

3 Meanwhile, boil the washed potatoes in a pan. Drain, peel, and then mash with a potato masher. Add the milk, 25 g of butter, the nutmeg and salt. Set aside.

4 Combine the pearl onions, the 500 ml of wine, the vinegar and a little water in a saucepan. Cook, covered, over low heat for 1/2 hour, then add the honey. Continue cooking over low heat until the onions are transparent (approximately 3/4 hour), then add 10 g of butter and salt and pepper to taste. Remove the lid and keep warm.

5 When the meat is cooked, remove and roughly chop up the pieces of beef. Reserve the meat juices. Puree the carrot and onion and add to the chopped meat. Bring the meat juices to the boil, lower the heat and let reduce by half. Add to the meat.

6 Preheat the oven to 200°C. Transfer the meat to a large ovenproof dish. Cover with the mashed potatoes then sprinkle with grated Gruyere. Bake in the oven for 20 minutes, until the cheese is melted and the top is golden brown.

7 Serve the caramelized onions on the side.



POMMARD CLOS DES URSULINES Domaine du Pavillon

Endowed with beautiful, deep gamet red colour, this Pommard Clos des Ursulines reveals a fruity nose with aromas of cherry, blackcurrant and fig. Over the years these aromas will evolve toward notes of coffee and leather. Full and round on the palate with ripe tannins. This wine is powerful and well-structured yet remains subtle, elegant, and almost "feminine" due to the vineyard's proximity to Volnay. The finish is silky and velvety.

Serve between 15 and 17°C.
(59° to 62 °F)