

The Savigny-Lès-Beaune,
Served on the chicken Gaston Gérard

Served at a dinner held in our Saint-Nicolas cellars on 21 September 2012



INGREDIENTS

1 1.5-kg Bresse chicken (or other top-quality free-range chicken), cut into pieces - 2 tablespoons Dijon mustard - 400 ml crème fraîche
50 g butter - 50 g oil - 250 g Comté or Gruyere cheese, grated
½ teaspoon paprika - Breadcrumbs - 300 ml dry white wine
salt and pepper

Serves 6

Preparation time: 30 minutes

Cooking time: 45 minutes

- 1 Heat the oil and butter together in a large, heavy sauté pan. Brown the pieces of chicken, turning them from time to time.
- 2 Season with salt and pepper and add the paprika. Cover and cook for 40 minutes over low heat.
- 3 When the pieces of chicken are cooked, transfer them to an ovenproof dish and keep warm.
- 4 Add 200 g of grated cheese to the cooking juices and melt over low heat.
- 5 Add the white wine, followed by the mustard and cream. Bring to the boil.
- 6 Pour the sauce over the pieces of chicken, lightly sprinkle with breadcrumbs and the remaining grated cheese and return to the oven to brown the top.
- 7 Serve with white rice or fresh pasta.



SAVIGNY-LES-BEAUNE

This wine displays a beautiful golden color with emerald tinges. Its bouquet is marked by white flower aromas combined with subtle citrus notes. The mouth is round, supple and fruity, of a perfect harmony.

Serve between 12 and 14°C (53-57°F)