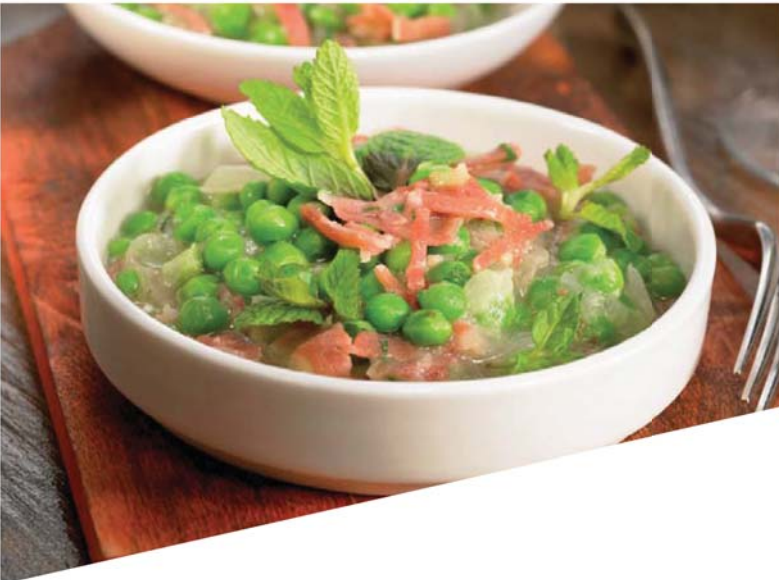


The Gevrey-Chambertin Les Murots, Domaine du Clos Frantin Served on the French style green peas

Served at a dinner party for family friends in 1934



INGREDIENTS

1.2 kg (2¼ lbs) unshelled green peas
125 g (¼ lb) smoked bacon lardons (cubes)
2 spring onions
2 heads of succrine lettuce or a small head of butter lettuce
1 chicken bouillon cube
15 g (1 tablespoon) butter

4 servings
Preparation time: 30 minutes
Cooking time: 30 minutes

- 1 Shell the peas.
- 2 Rinse briefly under cold water. Slice the onions.
- 3 Cut off the base of the 2 heads of succrine lettuce. Remove any damaged leaves, split in two and wash.
- 4 Melt the butter in a heavy saucepan. Sauté the onions for 3 to 4 minutes, then add the smoked bacon lardons. Continue sautéing for another 4 minutes. Add the halved heads of succrine lettuce, peas, and the bouillon cube. Add water to cover.
- 5 Cover the pan and let simmer for 20 minutes.
- 6 Serve hot with roast chicken, duck breast, grilled meat, etc.



GEVREY-CHAMBERTIN Les Murots Domaine du Clos Frantin

Our Gevrey Chambertin « Les Murots » has a lovely ruby red robe with light raspberry reflections. The nose has aromas of ripe red and black fruit on a background of spicy and woody notes. Further years of ageing will bring forward animal, musc and fur notes. Full-flavoured and velvety, this wine is silky, robust, tannic and well-balanced. A beautiful and persistent finale where the primary nose is echoed.