



## Domaine Armand Rousseau

marvelous perfume in the traditional way, insisting on severely limited yields for the full expression of each vineyard's character. His flagship Chambertin and Clos de Bèze can require a decade or more to develop their powerful structure. Chef Bernard Loiseau of the restaurant La Côte d'Or finds Domaine Rousseau's 1997 Chambertin to be a splendid match for the pronounced flavors of his Roast Leg of Lamb with Tarbais Beans.

CHEF BERNARD LOISEAU'S DISH:  
Roasted Leg of Lamb with Tarbais Beans and Ratatouille

WINE RECOMMENDATION:  
Chambertin, Armand Rousseau, 1997

The name Chambertin evokes the spirit of Burgundy as does no other. And with good reason: the village of Gevrey-Chambertin is the home of what may be the richest and most potent red wines of the Côte d'Or. One of Burgundy's premier producers, Domaine Armand Rousseau owns a remarkable 18.5 acres in Grands Crus vineyards, all in Gevrey-Chambertin, with the exception of its Clos de la Roche holdings in nearby Morey-St.-Denis. Today Charles Rousseau makes wines of breed, elegance, and mar-

## La Côte d'Or

MICHELIN ★★★  
2, rue de l'Argentine, Saulieu  
☎ 03 80 90 53 53. Guest rooms available.

### ROASTED LEG OF LAMB, WITH TARBAIS BEANS AND RATATOUILLE

Serves 6

2	oz	butter
5½	oz	eggplant, browned
5½	oz	zucchini, browned
5½	oz	tomatoes, browned
5½	oz	onions, browned
5½	oz	red peppers, browned
		olive oil
1	(3lb)	leg of lamb
7	oz	tarbais beans
		onion
		carrot
		mixed bouquet
1	sprig	flat parsley
		thyme and laurel
		salt and pepper
7	oz	garlic
		fresh herbs (tarragon, basil, rosemary, juniper berry)

**Ratatouille:** Cut the vegetables into ¼" cubes. Allow for the vegetables to sweat in various frying pans with the olive oil. Place all vegetables together in a sauté pan and once cooked, season and set aside.

**Roast:** Separate the garlic cloves and blanch them 3 times with their skin in 3 different pots of hot water. Peel and remove the sprouts and then blanch again 3 times. Process garlic in food processor so as to obtain a smooth puree. (Add milk if necessary.) During this time, prepare the leg thoroughly (remove membranes), then color all sides for about 5 minutes. Place the leg in the pre-warmed oven and cook for 50 minutes at 450° F. Once cooked, take out of oven and let rest for about 15 minutes. Discard fat from roasting pan and immediately add some water to it. Set aside.

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Chef Loiseau has brought his distinctly modern cuisine *légère* into this wonderful old inn, a former stagecoach stop with rooms in every decor from Empire to Louis XV. The dining rooms overlook a landscaped garden. Diners praise dishes like the frog legs in garlic and parsley jus, and the Bresse chicken with truffle-studded rice. But the newer items, like the lentil and sea urchin soup with caramelized baby onions, are stunners as well. Loiseau's sauces are based on vegetable and wine reductions, and they're intensely flavorful.

