

WESTERN PALATE



BUTTER-POACHED LOBSTER WITH DOMAINE  
MICHEL NIELLON CHEVALIER-MONTRACHET 1992

**A** modern classic, butter-poached lobster was invented by Thomas Keller at Napa Valley's The French Laundry. After blanching the lobster in hot water, the meat is removed from the shell, and finished in emulsified butter. The result is a creamy texture and the iodine-scented seaside goodness of fresh lobster. A Domaine Michel Niellon Chevalier-Montrachet 1992 is

among the most luxurious pairings one could devise for this dish. The wine has lost its initial fruity, tropical character and has evolved to show notes of hazelnut, truffle, ground coffee and baked pear, yet it retains all of the lush, velvety texture of a white Burgundy and the essential buttery character of this appellation.

— Charles Curtis

**Close contenders:**

- ◆ Tyrrell's Vat 1 Hunter Semillon 2000 has classic nutty aromas with a hint of spice
- ◆ Domaine Dujac Bonnes-Mares Grand Cru 2007 is a superb light-bodied red Burgundy with elegant finesse on the palate
- ◆ François Cotat Sancerre Les Monts Damnés 2011 would be a decadent choice