

Wine Spectator

Jacques Pépin's Roast Capon and Red Wines for the Holidays

A spectacular recipe from the legend's new book, plus a list of recently rated Rhône reds

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The holiday season is in full swing, and to help you feed those hungry guests, we've got another great recipe from chef Jacques Pépin's new book, *Essential Pépin: More Than 700 All-Time Favorites from My Life in Food*. Last week it was [side dishes and aromatic whites](#), and this week, it's the main event: a juicy roast capon with a rich and elegant Armagnac-mushroom sauce.

To pour alongside, we've provided a list of 15 recently rated Rhône reds whose red fruit and berry notes and full-bodied nature provide a pleasing counterpoint to the creamy sauce and the earthy mushrooms.

Roast Capon with Armagnac-Mushroom Sauce

This is a true special-occasion dish. Pépin explains, "Capons (neutered and fattened chickens) are available during the holiday season in many markets. They are moist, tender, succulent and well worth their extra cost."



Wendy Goodfriend / KQED

Recommended Rhône Reds

FERRATON PÈRE & FILS Crozes-Hermitage La Matinière 2009 Score: 90 | \$24

Very solid, with a deliciously winy core of mulled black cherry, currant, pepper, maduro tobacco and iron all rolled together and then running through the juicy finish. Drink now through 2013. 13,000 cases made.—*J.M*

