

# Poulet d'Avignon

*In [Lirac](#), Rodolphe de Pins of Château de Montfaucon demonstrates his passion for Clairette with his 2015 single-varietal Comtesse Madeleine made from 150-year-old vines. Though the acidity is restrained, the mineral quality of this wine offers a vibrancy that lifts the creaminess and richness of this classic Avignon dish.*

8 skinless bone-in chicken thighs

Salt

Pepper

1/4 cup vegetable oil

1/2 cup sliced onion

1 tablespoon brandy

1 tablespoon all-purpose flour

2 cups chicken broth

2 cups white wine, divided

1/2 cup sliced carrots

1 cup mushrooms, halved if large

1 cup diced apple, such as Fuji or McIntosh

1 cup crème fraîche or sour cream

Season chicken thighs with salt and pepper. Heat the vegetable oil in a large skillet over medium-high heat. Pan-fry chicken thighs for 3 to 4 minutes on each side. Remove chicken and set aside on a plate lined with paper towels.

To the same skillet, add the onions, brandy, and a pinch each of salt and pepper. Cook, stirring frequently, until onions become tender, about 4 to 5 minutes. Slowly sprinkle flour over the onion mixture and stir to combine. Stir in broth and 1 cup of the white wine. Stir in carrots. Cover and simmer over low heat for 30 minutes, until the liquid is reduced and the carrots are tender.

Remove the lid and stir in the mushrooms and diced apples. Bring to a boil and cook for 3 to 5 minutes. Reduce heat and stir in crème fraîche or sour cream and remaining wine. Return the chicken to the skillet and let cook on each side for 2 to 3 minutes.

Serve the chicken with a few spoonfuls of sauce ladled over each piece.