

## **Wine Talk: April 2012**

The newsletter of Living Wines: Edition 28

**A new shipment has just arrived with some of the most popular wines we stock. There are wines from Alice and Olivier de Moor, Michel Gahier, Thierry Michon, Hervé Villemade and Agnès and René Mosse – how is that for a lineup! And this follows hot on the heels of the most recent shipment of Fanny Sabre and Philippe Bornard wines.**

**Unfortunately, some of the de Moor wines only lasted a few hours before being snapped up. The entire allocation for Australia is quite small because these wines are very popular in Europe and the United States as well as here.**

**This month we have mainly concentrated on the new wines that have arrived when designing the special packs. We have created a special 12 pack which contains a representative sample of all of the producers in the new shipment – it is called the **New Arrivals 12 pack**. We have also created two good value packs – one white and one red and maintained the popular Stephane Guion pack.**

**Remember that the special packs attract a 15% discount instead of a 10% discount, so if you order a special pack you really are getting a special deal (not that a 10% discount for most wines and free freight on your own selection isn't a good arrangement too)!**

**There is a link to our order form for these packs and any other wines at the end of this newsletter. But there's no need to use the order form. Just send us an email listing the wines and/or packs you would like to order if that suits you better. We'll confirm the price by return email before processing your order.**

## News from Living Wines

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### General news

We have recently been in Victoria visiting some of the restaurants that now stock our wines. There are now many places in Victoria where you can enjoy our wines including Attica, Cumulus, Golden Fields, Mr Hive Kitchen & Bar, Pei Modern, Movida Aqui, The Brix, Matteo's, Punch Lane, Loam Restaurant, The Royal Mail, Merricote and the new Builders Arms in Gertrude St which opened last week.

Over the past two to three months we have increased the volumes we are ordering from France considerably. However, with some of our suppliers they simply don't produce enough to satisfy our requests. We just have to be patient and wait for the next vintage to be bottled.

We have been delighted with the reaction to the Champagne we are now sourcing from Champagne Piollot in the Cote des Bar region. It has sold very quickly and we are about to order more. The Cuvée de Réserve has sold out but we still have some half bottles available at \$36 each. The Millèsime 2006 is a stunner and is also very well-priced at \$64 a bottle.

Because there are so many interesting new wines available we have included descriptions of those we still have stocks of.

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### Domaine St Nicolas Gammes En May 2010



This is the pure Gamay from Thierry Michon of Domaine St Nicolas. It is light, juicy and very gulpable. It is unfiltered to retain all the flavour in the bottle. A delicious wine from a master winemaker. Some sommeliers have ordered this wine to replace one of their rosé wines during winter.

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### Domaine Mosse Anjou Rouge 2010

This is a new vintage of this unusual wine from the Loire Valley. We say unusual because in the Loire, Cabernet Franc is almost invariably preferred over the slower ripening Cabernet Sauvignon. Thus, in appellations such as Saumur, Anjou, Chinon and Bourgueil it is almost always Cabernet Franc that is used. However René loves Cabernet

## Wine Talk – the newsletter of Living Wines

Sauvignon and his sloping vineyard faces the sun so the Cabernet Sauvignon ripens well here. This wine is made from 75% Cabernet Sauvignon and 25% Cabernet Franc and retails for \$40.

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### Domaine Mosse Moussamousettes Vin de France



It is pale, light, delicious, limpid, slightly sweet and the perfect aperitif for a spring or summer lunch or evening aperitif.

It is made from Cabernet Franc and Cabernet Sauvignon (70%), Gamay (10%) and Grolleau Gris (20%) grapes which have been co-fermented. It was bottled at 35g residual sugar and fermentation continued in the bottle until the sugar levels fell to around 20g making a pleasant sweetness to match the acidity in the wine. This method is known in France as "Méthode Ancestrale" and the wines are often referred to as Pet Nats (Pétillant Naturels). It retails for \$32.

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### Domaine Mosse Moisson Rouge Vin de France

The Domaine Mosse Moisson Rouge is another of the interesting sparkling wines produced by Rene Mosse. It is darker, dryer and deeper than the Moussamousettes but equally delicious. The grape variety used for this wine is a variant of the Gamay grape called Gamay de Bouze.

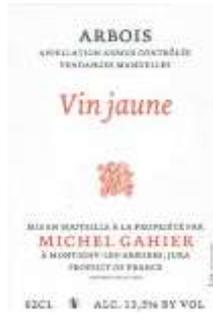
We love this wine. It is deep red from the red-fleshed grapes, has good body and deep herbal flavours. At a couple of recent tastings we served this at the end and everyone found it very refreshing. It retails for \$32.

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### Michel Gahier Arbois Trousseau Le Clousot 2010

This wine is lighter than the Grands Verger, it is a paler colour but has a vibrant freshness and hints of smokiness. It has good structure, very good length and is quite juicy - hence is very drinkable. The 'young' vines are twenty years old and lie on a south west facing slope. This wine retails for \$32 and stocks are limited.

**Michel Gahier Arbois Vin Jaune 2004**



Vin Jaune is probably the rarest and most sought after wine of the Jura region. There is just not enough of it made. It takes a long time for it to be ready (by law it has to age in wooden barrels for a minimum of six years and three months). While it is aging much of the volume evaporates leaving only small quantities to bottle. The wine must be aged 'sous voile' so the barrels cannot be topped up.

This wine has all the characteristics of a great Jura Vin Jaune. It is nutty and spicy and quite compelling to drink. The finish is incredibly long and lingering. It is a lighter style than others we have tried and hence more nuanced and more delicate. We like to call such a wine a 'contemplative wine' because you need to drink it slowly and think about it a lot. It retails for \$78 and we have to limit this wine to one bottle per customer. There are only a few bottles left so it may not be available for long.

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**Michel Gahier Arbois Ploussard 2010**

Gahier only has a small plot of the second red grape of the Jura (Ploussard aka Poulsard) but his winemaking skills once again shine through with this one. It retails for \$30.

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**Gahier Arbois Chardonnay Les Follasses 2010**

The grapes for the Les Follasses, which benefit from limestone and clay soils in the vineyard are manually harvested and sorted prior to pressing. The wine is made in the 'ouillé' style where the barrels are topped up during maturation so that the wine does not oxidise in the barrel. This is a fresh, lively Chardonnay that is typical of this style of wine from the Jura with just a hint of those oxidative qualities that Jura aficionados just can't get enough of. It retails for \$30.

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**Michel Gahier Cremant du Jura**

A sparkling wine made in the Champagne style, hence qualifying for the appellation of Cremant du Jura. The wine is 100% Chardonnay a grape that Michel has a particular affinity for. This wine has fine bubbles, some yeast, a lively fruit flavour and a good, long finish. The retail price is \$30.

Michel Gahier Arbois Trousseau Les Grands  
Vergers 2010

The Les Grands Vergers is the jewel in the crown of Michel Gahier's red wines. It is a very, very good example of a Trousseau wine having the delicacy that we associate with this fragile grape but also an extraordinary depth of flavour and a complexity from the ancient vines (eighty years old) that is intriguing.

There are tannins present giving it structure but they are not aggressive. The wine is lively on the nose, has deep, deep flavours (hints of cherry and raspberry at the front of the palate and forest floors in autumn in the middle) and it tastes alive. It has a lingering mineral aftertaste.

The wonderful Chambers Street Wines in New York described this Trousseau recently:

*'Amongst Gahier's holdings is an excellent parcel of 80-year-old Trousseau vines called "Les Grands Vergers;" it lies next to Puffeney's "Berangeres" and is a superior site for Trousseau. Gahier, also, has vines on "Berangeres," but he will not put the vineyard name on these bottles out of respect for Puffeney. In the cellar, the wines undergo classical fermentation and aging: a minimum of ten months in barrel and some time in bottle before release.'*

Vineyardgate in the US had this to add:

*"Are we in the Jura or Burgundy? This has serious depth and Burgundy-like finesse. Haunting autumnal scents and fragile cherry, mineral flavors. Luscious purity and freshness. And almost unbelievable depth for such a delicate wine. Michel Gahier is simply brilliant!"*

The retail price is \$38.

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Michel Gahier Arbois Chardonnay Les Crets 2007

PJ Wine in the US always promotes the Les Crets from Gahier. Here's what they have to say:

*"The Les Crets Chardonnay is not your ordinary offering of this much-discussed grape. In fact, throw all your pre-conceived Chardonnay notions out the window as soon as you take a quick whiff of its slightly oxidized (in a good way) aroma. You might even momentarily mistake it for a sherry--but that's what makes this low-alcohol, food-friendly Chard as particular, and wonderful, as the place from which it hails. With its aromas of nuts, fleshy, ripe pears, and apples it's a shoo-in for the what-grows-together-goes-together tenet. It's got a cream-cutting acidity and tanginess on the tongue that pleads for a slice or a hunk or a spoonful of nutty Comte, mildly salty Raclette, or gooey Mont d'Or. We like to stretch it out through dinner, too--think rich, roasted pork loin with a few apples chunks thrown in the pan for good measure."*

It retails for \$32 making it unbelievable value for money.

### Gahier Arbois Chardonnay La Fauquette 2005

This is one of our favourite Jura wines. The grapes are sourced from the La Fauquette vineyard close to Michel's house. This is a 'sous voile' Chardonnay. This means that the barrel in which it matures is not topped up as with the other two white cuvées. Instead, as the wine evaporates through the pores of the barrel a thin veil (voile) of yeast forms on the surface of the wine and this protects the wine from excessive oxidation. The oxygen that does penetrate the veil causes it to develop an exciting nutty spiciness that is incredibly appealing.

Chambers Street Wines in New York rave about this wine and call it '*mellow, pretty, exquisitely balanced and very delicious*'. It makes this wine a perfect accompaniment to the great cheeses of the region especially the famous aged Comté.

K&L Wines in the US rightly described this wine as:

*This slightly oxidative white offers an astonishing nose of ripe golden apple, aged calvados and sun-dried fruit. The mouth is opulent, buttery, full, silky, dense, powerful, and off-the-charts satisfying.*

Chambers St describe it this way:

*"The aged wine was almost indescribably complex with aromas that reminded me of couscous cooked with chicken stock... and a hint of nutty caramel to boot. It's sounds strange, but it's in fact awesome-ly... Jura. The 2007 of this wine is mellow, pretty, exquisitely balanced, and very delicious in its youth."*

The retail price is \$38.

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### De Moor Bourgogne Aligoté 2010

We are particularly pleased to have been offered some of Domaine de Moor's delicious Bourgogne Aligoté. Aligoté is the second white grape of Burgundy and wine made from this grape is popular locally but not seen much outside of France. In the right hands it can be a wonderful wine – and this one certainly is. We've long been fans of this grape and this wine has been receiving accolades on both sides of the Atlantic. This wine comes from a 1.3 hectare site of Kimmeridgian limestone in Chitry-le-Fort where the vines are 17 years old. The wine is aged for 11 months, half in old barrels and half in tanks. The wines undergo no fining, filtering or cold stabilisation. Don't get nervous about the low price! Alice and Olivier sell their wines at very reasonable prices and we add the same margin to their wines as we do to all others. Retail price is \$28!

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### De Moor Bourgogne Chitry 2010

The Chitry is made from a Kimmeridgian limestone, 1 hectare vineyard that lies just outside the Chablis boundary so those in the know snap up this wine as it has all the characteristics of a Chablis but at a lower price. It is a pure Chardonnay and is classified as a Burgundy Village wine (the village being Chitry). This wine has been matured in old oak barrels for 11 months and has undergone malolactic fermentation. This retails for just \$32.

### De Moor Saint-Bris 2010

Saint-Bris is a relatively small and relatively unknown recent appellation (created in 2001) in Burgundy. It is notable because the vast majority of white wines in Burgundy are made from Chardonnay with some being made from Aligoté, however this appellation permits only the use of Sauvignon Blanc and Sauvignon Gris.

The de Moors have a vineyard within the Saint Bris boundaries which only covers .4 hectares, so only tiny amounts of this wine are produced. From these vines they make this richly-textured Sauvignon Blanc that is highly regarded by aficionados of this grape variety. It is a very rare wine and highly sought after. We only have a very small allocation. It retails for \$38.

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### Le Vendangeur Masqué Chablis 2010

This wine does not come from fruit picked from the de Moor's vineyards but from a friend who has vineyards near the town of Courgis in the Chablis and Chablis Premier Cru appellations. These vineyards are tended organically and are currently in conversion to achieve organic certification. The wine has been made by Olivier, however, to his exacting standard. This is a fine Chablis with lots of fruit showing. It is well-rounded, fresh tasting and has a streak of acidity and a long finish. A lovely wine to enjoy with a meal. The retail price is \$35.

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### Domaine du Moulin Vin de Pays du Val de Loire Sauvignon 2011

A pure Sauvignon Blanc from Domaine du Moulin that belies its low price tag. Hervé Villemade does great things with Sauvignon Blanc and this wine is no exception - and at this price it is a steal! It is classified as a Vin de Pays because the Cheverny appellation requires that white wines are blends of Sauvignon Blanc and either Chardonnay, Chenin Blanc or Menu Pineau whereas this one is 100% Sauvignon Blanc. Retail price is \$24.

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### Domaine du Moulin Cheverny Blanc 2011

The Cheverny Blanc is actually quite an elegant wine that is perfect with a range of foods including seafood, cheese and white meats. A blend of 70% Sauvignon Blanc and 30% Chardonnay this wine is only produced in small quantities from vines that are between 18 and 24 years old. It is a fresh, lively wine with lovely fruit and a nice balancing acidity. The wine is matured on lees to provide additional complexity. The wine is unfiltered. The retail price is \$26.

Domaine du Moulin Cheverny Blanc La Bodice  
2010

A blend of 70% Sauvignon Blanc and 30% Chardonnay picked from vines with an average age of 30 years, this wine is elegant, rich and lasts for a long time on the palate. The wine is unfiltered. But there is a lot more going on here. It has oxidative qualities - one of the characteristics that we love in wine if it is done judiciously. Our first taste of this wine was quite explosive. The oxygen effect gives it an umami flavour that is compulsive and compelling. It was aged in wooden vats and barrels in contact with its lees to provide additional complexity. The retail price is \$36.

Domaine du Moulin Cour-Cheverny Les Acacias  
2010

This wine is made from the Romorantin grape, in fact the tiny Cour Cheverny appellation is the only place in France where it is produced. Hervé Villemade has Romorantin vines that are 45 years old. These vines are bordered by lovely large acacia trees which give the name to the wine. The wine was matured in 500 litre barrels. This is a fascinating wine because it has been deliberately oxidised to bring out the best qualities of the grape. We love drinking it as an aperitif or with spicy Asian food. It retails for \$40.

Domaine du Moulin Cheverny Rouge Les Ardilles  
2010

At the vineyard tasting this wine stood out for its elegance and structure. We loved the blend of 80% Pinot Noir and 20% Gamay. It has a great nose, lots of complexity and elegance. The retail price is \$34.

Domaine du Moulin Bulles Rosé

We have been able to secure a small allocation of sparkling wines from Domaine du Moulin. They are presented simply with attractive labels and crown-seal closures (just like a beer bottle). These are ideal summer quaffing wines. This light pink wine is a blend of 50% Pinot Noir and 50% Pineau d'Aunis. It retails for \$33.

Let us choose

Over 60% of our retail customers are content to sit back and let us choose a pack for them. They simply send us an email ([wine@livingwines.com.au](mailto:wine@livingwines.com.au)) saying how many bottles they would like, the average price and the style and colour of wines they prefer and we do the rest!

We choose a selection of the wines that we think are delicious and which fit within your price range. We'll give you a 10% discount on any 6 pack we invent for you.

Pack 1: New arrivals 12 Pack



This selection provides an overview of the styles of wine we have received in the latest shipment. There are indeed some exciting options here. Fuller descriptions of each of the chosen wines are available above in the newsletter.

**Domaine St Nicolas Gammes En May 2010** – a light, fruity, delicious red wine.

**Domaine Mosse Anjou Blanc 2010** – a stunning Chenin Blanc from a master of this grape.

**Domaine Mosse Anjou Rouge 2010** – a savoury red from the Loire.

**Michel Gahier Arbois Trousseau Le Clousot 2010** – a lovely Trousseau from the village of Montigny-les-Arsures.

**Michel Gahier Arbois Trousseau Les Grands Vergers 2010** – a masterpiece of wine making from the Jura.

**Michel Gahier Arbois Chardonnay Les Follasses 2010** – a great example of a Chardonnay from the Jura – different to any Australian Chardonnay you have ever tasted.

**Michel Gahier Cremant de Jura** - a great sparkling wine made in the Champagne style.

**De Moor Bourgogne Aligoté 2010** – this wine shows why people in Burgundy drink aligoté as their white wine of choice.

**Domaine du Moulin Vin de Pays du Val de Loire Sauvignon 2011** – a beautiful example of a Loire Sauvignon Blanc.

**Moulin Cheverny Blanc 2011** - A blend of Chardonnay and Sauvignon Blanc by Hervé Villemade.

**Moulin Cheverny Rouge Les Ardilles 2010** – a beautiful, silky red from the Loire.

**Moulin Bulles Rosé** – a funky sparkling rosé that makes a perfect aperitif.

The RRP for this selection is \$380 but the pack price is only **\$323** which includes freight.

## Pack 2: White wine good value 6 Pack



This six pack is comprised of six good value white wines that are drinking very nicely right now.

**Domaine du Moulin Vin de Pays du Val de Loire Sauvignon 2011** – A pure Sauvignon Blanc from Domaine du Moulin that belies its low price tag. Hervé Villemade does great things with Sauvignon Blanc and this wine is no exception - and at this price it is a steal!

**Fanny Sabre Bourgogne Blanc 2010** – The Fanny Sabre Bourgogne Blanc is always a hot favourite. It is made from 100% Chardonnay sourced from her vineyards around the city of Beaune. It is an elegant, flavour-packed wine which has seen no new oak. It lingers on the palate and matches beautifully with a range of foods.

**Domaine du Moulin Cheverny Blanc Domaine 2011** – This is actually quite an elegant, refined wine that is perfect with a range of foods including seafood, cheese and white meats. A blend of 70% Sauvignon Blanc and 30% Chardonnay this wine is only produced in small quantities from vines that are between 18 and 24 years old. It is a fresh, lively wine with lovely fruit and a nice balancing acidity.

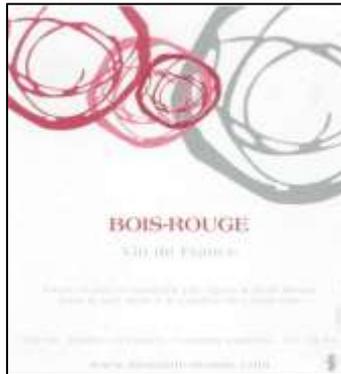
**Domaine de la Garrelière Touraine Cendrillon 2010** – This lovely wine from the Loire is made from 80% Sauvignon Blanc and 20% Chardonnay. Just 30% of the Sauvignon Blanc spent some time in oak to provide additional complexity.

**Domaine de la Cadette Bourgogne Vézelay La Châtelaine 2010** – The wine comes from grapes from the vineyards on the pretty south-facing slopes of the Vézelay hills. The grapes are harvested by hand and then fermented naturally in vats (80%) and old barrels (20%). This is a beautifully-textured wine, showing that white wines of considerable elegance can be produced in this region.

**Michel Gahier Cremant du Jura** – A sparkling wine made in the Champagne style, hence qualifying for the appellation of Cremant du Jura. The wine is 100% Chardonnay a grape that Michel has a particular affinity for. This wine has fine bubbles, some yeast, a lively fruit flavour and a good, long finish.

**The RRP for this selection is \$183 but the pack price is only \$155.55 which includes freight.**

### Pack 3: Red wine good value 6 Pack



This selection comprises 6 red wines that represent excellent value for money.

**Domaine Mosse Vin de France Bois Rouge** – This wine is produced from younger vines from the same parcels as the Anjou Rouge. It comprises 25% Cabernet Sauvignon and 75% Cabernet Franc. It is ready to drink now, in fact at a recent tasting this wine performed in a stellar manner, showing beautiful, soft, well-integrated tannins and a long finish. Alcohol level is 12.5%.

**Domaine de Causse Marines Gaillac Peyrouzelles 2010** – Peyrouzelles is a red wine blended mainly from Braucol, Duras and Syrah. Patrice also says that this wine has a 'bit of everything' (un peu de tout) including the rare Alicante (a grape with very dark red flesh), the very rare Prunelart (also a dark-coloured grape) and Jurancon!

**Domaine du Moulin Cheverny Cuvée Domaine Rouge 2010** – A beautiful wine made by Herve Villemade in the Loire Valley! An assemblage of 50% Pinot Noir and 50% Gamay, the grapes are sourced from a special part of the vineyard. It is a lively, fresh, flavoursome wine that shows off the two grapes perfectly.

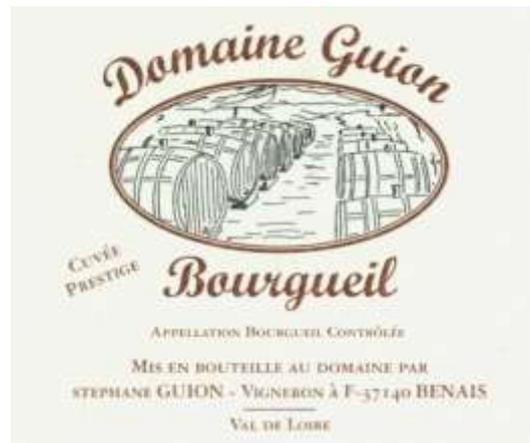
**Saint Jean du Barroux Ventoux La Source Rouge 2008** - This is Philippe's entry level wine. It comprises 70% Grenache, 25% Carignan and 5% Cinsault. The yields for this wine are around 30 hectolitres per hectare and the grapes are all hand picked and then 100% destemmed. Maceration extends over 7 days. This vintage was aged for two and a half years before bottling and is 15% alcohol.

**Michel Gahier Arbois Trousseau Le Clousot 2010** – a lovely Trousseau from the village of Montigny-les-Arsures in the Jura. This wine is lighter than the Grands Verger, it is a paler colour but has a vibrant freshness and hints of smokiness. It has good structure, very good length and is quite juicy - hence is very drinkable. The 'young' vines are twenty years old and lie on a south west facing slope.

**Domaine St Nicolas Gammes En May 2010** – The Domaine Saint Nicolas Gamme en May is a light, refreshing and delicious pure Gamay red wine. It is great for summer drinking served slightly chilled. Thierry Michon does not always make a pure Gamay, but the quality of the fruit in 2010 is, again, exceptional.

**The RRP for this selection of 6 wines is \$167 but the pack price is a very reasonable \$141.95 including freight.**

Pack 4: Stéphane Guion red 6 pack



Stéphane Guion only makes two red wines – an unwooded red and a wooded red both made from Cabernet Franc. They are both extraordinary value for money!

These wines are incredibly popular in New York with the famous Chambers Street Wine store constantly praising the wines and the equally famous Ten Bells natural wine bar in the Lower East Side always offering Guion by the glass (see current wine list snippet below).



Here we offer a six pack made up of the two wines.

**Domaine Guion Cuvée Domaine Rouge 2010 (3 bottles)** – This wine is produced from 100% Cabernet Franc and shows hints of raspberries and cherries on the nose. There are fine tannins providing structure to the wine and the wonderful fruit shines through. Drink this wine with good cheese or a roast dinner. No oak is used in the production of this wine.

**Domaine Guion Cuvée Prestige Rouge 2009 (3 bottles)** – This wine is also 100% Cabernet Franc but has had some oak treatment. This is a fine, savoury wine with lovely tannins and good length on the palate. There is a streak of acidity running through this wine that will ensure that it will last for many, many years. It represents excellent value for money and is currently drinking very well, but will also last for a considerable time in the cellar

**The RRP for this selection of 6 wines is \$144 but the pack price is a very reasonable \$122.40 including freight.**

## Gamay de Bouze grape variety

Gamay de Bouze (also known as Gamay Teinturier de Bouze) is a small berry, red-fleshed grape that originated in Burgundy possibly around the village of Bouze-les-Beaune which is quite close to the city of Beaune.

The term Teinturier refers to grapes that have dark-coloured flesh. Not all red grapes have dark flesh – in many the red colouring comes mainly from the skins. However this grape has deep red-blue skins and red flesh. This leads to a grape juice which is quite dark in colour.

The grape is a difficult variety to cultivate and it is quite susceptible to diseases. It is no longer found in Burgundy but there are some small plots still tended in the Loire and Cher Valleys. René Mosse has a small plot on his holdings south of the city of Angers.

The leaves of the Gamay de Bouze vine lack indented lobes as can be seen in the following photo.

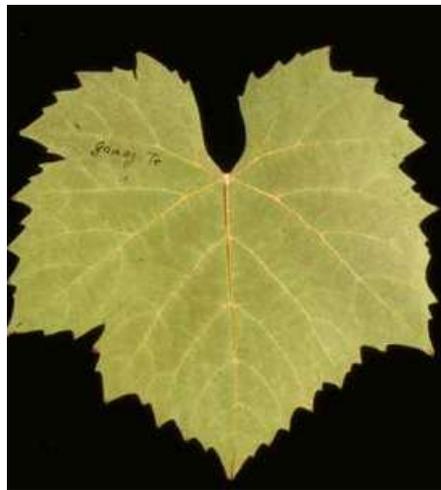


Photo sourced from Vitis International Variety Catalogue

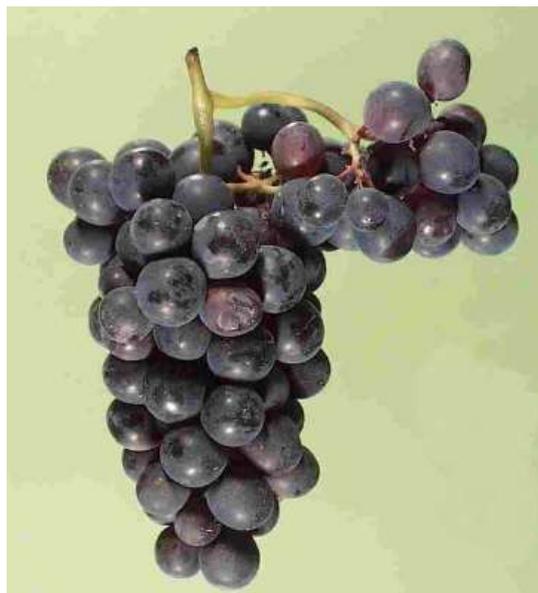


Photo sourced from Vitis International Variety Catalogue

## Appellation: Cour-Cheverny



Cour-Cheverny is a small, specialised appellation within the Cheverny appellation where the only grape variety permitted to be used is the rare Romorantin grape. It covers approximately 48 hectares in the Loire Valley north east of Tours. The vineyards are scattered in small parcels over 11 communes in the Loir-et-Cher département (Cellettes, Cheverny, Chitenay, Cormeray, Cour-Cheverny, Huisseau-sur-Cosson, Montprès-Chambord, Montlivault, Saint-Claude-de-Diray, Tour-en-Sologne and Vineuil).

It is a young appellation having been proclaimed in 1993 but Romorantin has been grown in the Loire Valley since the sixteenth century. It makes crisp, acidic, minerally white wines. The grape was also used as a minor element of some wines of Valencay which adjoins the Touraine appellation on its south east border. However a change of rules in 2011 means that the use of this grape in the Valencay AOC is no longer permitted.

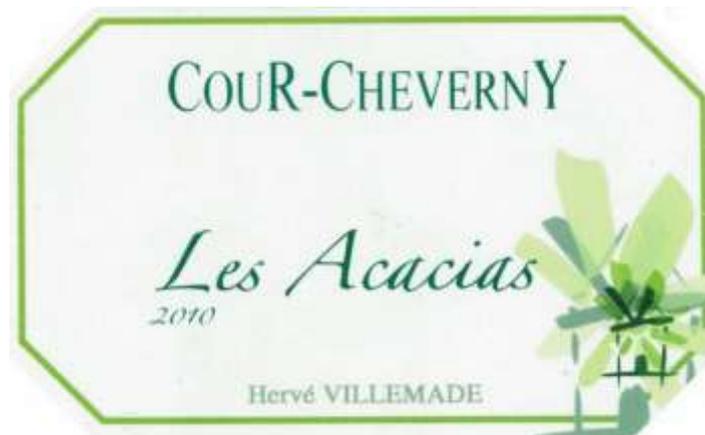
Romorantin is thought to be a cross between a variant of Pinot Noir called Pinot Teinturier (see above for an explanation of this term) and Heunisch Weiss (also called Gouais Blanc and 166 other names in Europe!).

There are only 25 wine makers in Cour-Cheverny with only 48 hectares of vines being cultivated. This makes the wine quite rare, so we are delighted that we have access to the Cour-Cheverny of Hervé Villemade who has a beautiful plot of Romorantin vines that thrive alongside a stunning row of Acacia trees after which he has named his Cour-Cheverny wine.

This wine is interesting because it is unfiltered, unfinned and slightly oxidised to create a stunning wine of considerable complexity and great texture. It is slightly cloudy and has a large amount of sediment. It needs to be stood upright for some time before serving to help settle it and can benefit from decanting.



Acacia trees surrounding Hervé's vineyard



The label for Hervé's Les Acacias Romorantin

## '-age' words in French winemaking

### Cavaillonnage, Décavaillonnage

There are many words used in French winemaking that end with the letters a-g-e. There is pigeage, soutirage, passillage, debourbage, ébourgeonnage, delestage, buttage, griffage, binage, cavaillonnage, décavaillonnage and many more. Over the next few months we will explore each of the '-age' words we know about.

Let us start with some words from tending the vineyard itself. The terms cavaillonnage and décavaillonnage refer to a technique of shallow ploughing close to the vines (often using a horse-drawn plough). Cavaillonnage usually is carried out in autumn and involves ploughing a small strip down the side of the vines to ensure that the turned earth covers the trunk of the vine to protect it from the winter chill.

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Décavaillonnage occurs in early spring and is the opposite process. The heaped earth around the trunk is scaped away from the vine to allow water to penetrate and air to circulate.



The vineyard of Hervé Villemade just after décavaillonnage on 4<sup>th</sup> May, 2011

## Living Wines Order Form

You can simply send us an email to order wines, but if you would like to use the form to check prices or availability, click on the link below.

[http://www.livingwines.com.au/Catalogue/Order\\_Form\\_Current\\_2012.pdf](http://www.livingwines.com.au/Catalogue/Order_Form_Current_2012.pdf)