

Wine Talk: April 2014

The newsletter of Living Wines: Edition 44

This month the theme for the special packs is wines that are blended. Too often people rely on single varietal wines such as Shiraz or Chardonnay and overlook the complexities and elegance of wines that are blended – where the special characteristics of a number of grape varieties all add something to the wine. This is taken to an extreme level with a category of wines that have come to be known as ‘field blends’, where a wine is made from all the grapes from a particular vineyard – and in one vineyard of one of our suppliers there are at least sixteen different varieties that go into the wine.

We have been conducting a lot of tastings around Australia at present and recently held a very successful tasting in Canberra at Temporada, a modern tapas-based eatery in the CBD. In late April we will be holding tastings in Brisbane and in northern New South Wales at Fins restaurant (see stories below).

This month we have six special packs which are detailed below including a pack of white blends and a pack of red blends which are designed to show that blends can often provide flavour combinations in a wine that is not possible to achieve with single varietals. We also have put together a natural wine starter pack for those new subscribers who want to dip their toes into the wonderful world of natural wines. We have also put together a pack of wines from southern France to remind you of sun-drenched days in Provence and the Languedoc.

Because the worst of the hot days are over we are able to ship our no added sulphur wines so we have put together a selection of interesting wines that fall into this category. We also have a pack where each wine has a component of Cabernet Sauvignon.

For a full list of wines currently in stock and their prices see:

http://www.livingwines.com.au/Catalogue/Buy_wines.htm

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.

HANDMADE natural wine tasting Melbourne May 25th

We are looking forward to participating in the HANDMADE natural wine show at the Builders Arms Hotel in Fitzroy in May. We will join a number of local natural wine producers and our importer colleagues from 12:30 to 4:30 on Sunday 25th May.



The poster features a central illustration of a hand holding a tray of wine bottles, with a single bottle being poured into a glass. The text is arranged around this central image, providing details about the event, including the date, time, location, and a list of participating wineries. The overall design is clean and modern, with a focus on the 'handmade' theme.

HANDMADE

25.05.14
12.30 - 4.30pm

Shobbrook / Chapter Wines
Pat Sullivan / Mac Forbes
Lucy Margaux / Jauma
Timo Mayer / Si Vintners
Belinda Thomson / The Wanderer
Les Cailloux du Paradis
La Grange Tiphaine
Jean François Ganevat
Mas Coutelou / Michel Guignier
Domaine Belluard / Panevino
Cantina Giardino
Equipo Navazos / Commando G
Suertes del Marques
Daniel Landi Viticultors
Guillot-Broux / Elodie Balme
Vouette et Sorbée / Dettori
Sebastian Riffault / Camillo Donati

Join us for an afternoon of thrilling wine.

We've got some of the most exciting small producers in Australia today showing their wines along with a line-up of incredibly pure, delicious and nourishing wines from overseas.

There'll be filter coffee by Single Origin Roasters all afternoon and the guys from Epic brewery in Auckland will tap a keg. We'll be serving house cured charcuterie and pickles along with food from the rotisserie, and Gus and Max will be playing very good records in the courtyard.

Entry \$20 - wine tasting, beer, food, coffee

Builders Arms Hotel
211 Gertrude St, Fitzroy
+61 3 9417 7700
buildersarmshotel.com.au

We will be pouring the exciting wines of Michel Guignier from Beaujolais and Dominique Belluard from the Savoie. But you might also see us sampling the ethereal wines of Jean Francois Ganevat from the Jura at Andrew Guard's stand or the amazing wines from the lovely people from Cantina Giardino at the Vini Imports stand or the stunning Sancerre wines made by Sebastian Riffault imported by Eurocentric.

And we will also take the time to enjoy some local wines from Tom Shobbrook, Pat Sullivan and Anton von Klopper among others.

Living Wines tasting at Fins in South Kingscliff

We are also conducting a special informal tasting at Fins in South Kingscliff in northern New South Wales to show a selection of the wines from their portfolio.

The tasting is on 28th April. The address is Fins Restaurant, 5/6 Bells Blvd, South Kingscliff, NSW 2487. The tasting is informal so just drop in any time from 2pm to 4:30pm. We would appreciate an RSVP though to wine@livingwines.com.au.

NATURAL WINE TASTING @ FINS



About the tasting:
Living Wines imports natural wines from France. Sue Dymon and Roger McShane from Living Wines will conduct a special informal tasting at Fins to show a selection of the wines in their portfolio.

We will have wines from the Loire Valley, Champagne, the Aveyron in central France, the Jura, Gaillac in south-west France, the Languedoc and Burgundy.

All our wines are from small-scale family-owned, organic or biodynamic vineyards, they are fermented naturally and either have no additives or just the addition of small levels of sulphites.

A gnarled old vine in the Languedoc

28th April 2:00pm – 4:30pm
5/6 Bells Blvd, South Kingscliff, NSW 2487
RSVP: wine@livingwines.com.au

LIVING WINES
02 8224 1226 | www.livingwines.com.au

We will have wines from the Loire Valley, Champagne, the Aveyron in central France, the Jura, Gaillac in south-west France, the Languedoc and Burgundy. There will be wines made with Negret de Banhars, Fer Servadou, Gringet, Carignan, Pineau d'Aunis, Trousseau, Gamay, Mauzac, Chenin Blanc, and Grolleau Noir as well some better known varieties such as Cabernet Sauvignon, Sauvignon Blanc and Chardonnay.

All our wines are from small-scale family-owned, organic or biodynamic vineyards, they are fermented naturally and either have no additives or just the addition of small levels of sulphites.

We invite both people in the restaurant industry who are looking for exciting wines to add to their wine list or members of the public who are curious about natural wines and wines made from unusual grape varieties.

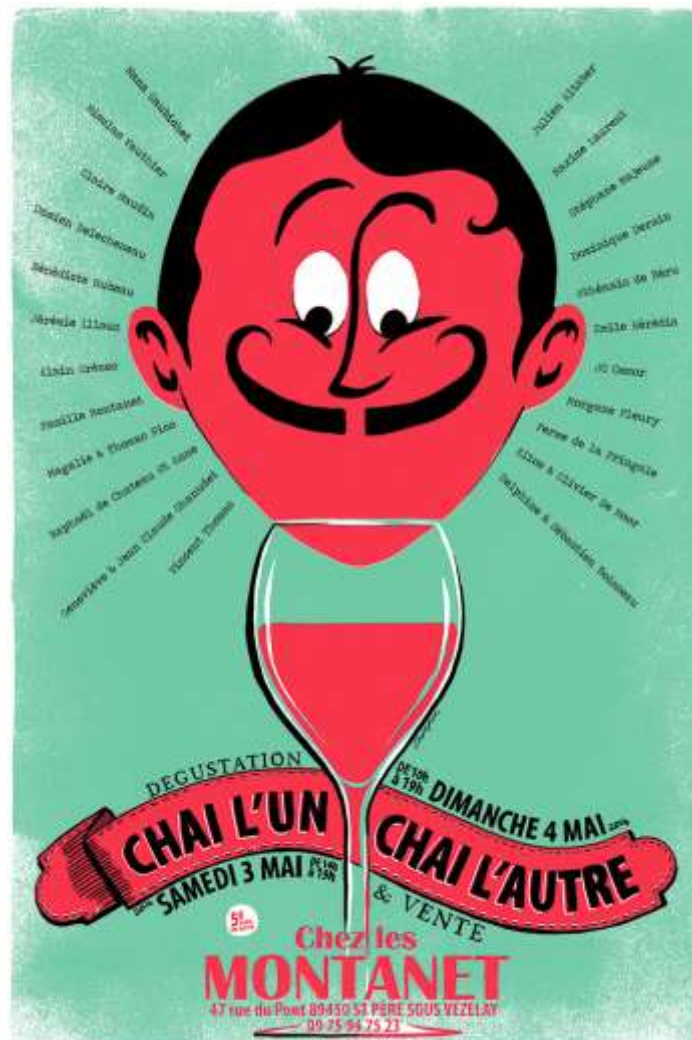
Living Wines tasting at Temporada, Canberra

A very big thank you to all those who attended the recent Living Wines tasting at Temporada in Canberra. We were delighted with the attendance and with the enthusiasm shown for our wines. And a big thanks to the Temporada team for looking after everyone so well!

We are always happy to put on a wine tasting in any city provided we can schedule a visit, so if you would like us to visit your city whether it be Newcastle or Ballarat or Brisbane just let us know. If you have a venue we can use that would be even better!

If you happen to be in France at the start of May ...

This wonderful natural wine event will this year be held at the new retail outlet for the Montanet family at 47 rue du Pont in St. Pere in northern Burgundy.



There is a dazzling array of winemakers who will be pouring their wines at this event so it is worth swinging by if you are in the area.

Pack 1: “Beautiful Blends” white 6 pack



This special pack is comprised of some beautiful blended white wines from around France that we have selected to highlight the complexity that can be achieved in wines when they are blended skilfully.

Causse Marines Gaillac Les Greilles 2012 – Les Greilles is a blended white wine made from local Gaillac grapes Mauzac and Loin-de-l’Oeil with a little Muscadelle thrown in. It is a perfect aperitif wine as well as being an ideal accompaniment for a range of foods such as charcuterie, including cured meats and a many spicy foods.

Domaine Milan Vin de France Le Grand Blanc 2010 – This vintage sees Grenache Blanc, Rolle (the local name for Vermentino), Roussane, Chardonnay and Muscat Petit Grains used in the blend. The wine was raised in old barrels on the lees for twelve months. This is a beautiful wine that is fresh and lively now but will continue to change character and improve well into the future.

Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2012 – Les Clous is a south-westerly exposed vineyard which was planted in 1980. It’s been managed biodynamically since 1993. The 2012 vintage is one of the best yet. It is beautiful wine made from a blend of 60% Chenin Blanc and 20% each of Chardonnay and Groslot Gris in this vintage.

Hervé Villemade Cheverny Blanc Domaine 2012 – 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.

Hervé Villemade Cheverny La Bodice Blanc 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 has oxidative qualities - one of the characteristics that we love in wine if it is done judiciously.

Saint Jean du Barroux Ventoux La Montagne Blanc 2007 – Philippe only produces one white wine and it is usually a blend of Clairette, White Grenache and Bourboulenc with each contributing one third of the blend. The grapes were hand picked and then put through a vertical press. About 75% of the wine was put into tanks and the remainder into old barrels.

The RRP for this selection of 6 bottles of wine is \$247 but the pack price is \$209.95 including freight.

Pack 2: “Beautiful Blends” red 6 pack



This special pack is comprised of some beautiful blended red wines from around France that we have selected to highlight the complexity that can be achieved in wines when they are blended skilfully.

Jolly Ferriol Vin de France On Passe au Rouge – This wine is aptly named. On passe au rouge means "It turns red" from the blend of grapes Carignan (30%), Grenache (30%) and Syrah (40%) and is only 13% alcohol. The grapes grow on schisty marl soil and the yield is low at 25 hectolitres per hectare.

Domaine de Cause Marines Gaillac Peyrouzelles 2012 – This is a red wine blended mainly from Brauocol, 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! These are all traditional grape varieties of the region that Patrice and Virginie are reviving.

Le Temps des Cerises Vin de Table Fou du Roi 2011 – Fou du Roi (the Jester) is a blend of 30% of each of Grenache Noir, Cinsault and Carignan and 10% of Cabernet Sauvignon and weighs in at only 12% alcohol. It displays cherry on the nose and has an elegance and vibrancy that is very appealing. It tastes alive! It has good tannin structure which will help as it ages and the finish is long, clean and lively.

Nicolas Carmarans IGP Aveyron Mauvais Temps Rouge 2012 – The wine comprises four grape varieties, namely 30% Negret de Banhars, 50% Fer Servadou (known locally as Mansois) and 10% each of Cabernet Sauvignon and Cabernet Franc. The grapes undergo semi-carbonic maceration in 15 hectolitre conical tanks for 20 days and the juice is then aged in old barriques for 12 months.

Mylène Bru Coteaux du Languedoc Far-Ouest Rouge 2011 – This is a blend of all Mylene's red grapes in this vineyard so it has some Grenache, Syrah, Carignan and Cinsault but might also have a little Marselan and Aubun (an obscure grape from the Vaucluse) depending on the vintage.

Hervé Villemade Cheverny Les Ardilles 2011 – This wine is a blend of 80% Pinot Noir and 20% Gamay. It is a lively, wine with fruit intensity that goes well with charcuterie and stands up well to strong flavours like chilli and black vinegar.

The RRP for this selection of 6 bottles of wine is \$234 but the pack price is \$198.90 including freight.

Pack 3: Natural wine 'starter' 6 pack



If you are new to natural wines and want to dip your toes in the water without going too far out into the geekier recesses of our offerings, these are a selection of natural wines that our customers find easy to approach and very enjoyable to drink.

Domaine de la Cadette Bourgogne Vézelay La Châtelaine 2012 – Domaine de la Cadette are exceptional winemakers. Every one of their wines is crafted with skill using beautiful grapes from their beautiful vineyards. La Châtelaine is a beautiful example of a clean, crisp, mineral-driven Chardonnay.

Domaine Vincent Carême Vouvray Sec 2012 – The Sec is a dry white wine made from 100% Chenin Blanc that displays notes of pear and wild peaches. From interesting flint soils in both Vouvray and Noizay it has a generous palate and displays rich fruitiness and citrus overtones. It is a wine for drinking now.

Domaine Milan Vin de France Le Grand Blanc 2010 – The 2010 Grand Blanc sees Grenache Blanc, Rolle (the local name for Vermentino), Roussane, Chardonnay and Muscat Petit Grains used in the blend. The wine was raised in old barrels on the lees for twelve months. This is a beautiful wine that is fresh, lively and compelling!

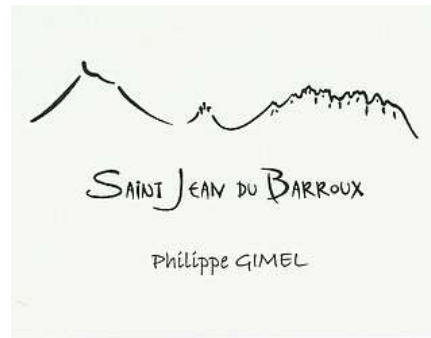
Terres Dorées Bourgogne Pinot Noir 2012 – This juicy Pinot Noir is made by famous Beaujolais producer Jean-Paul Brun. It is made from grapes picked from three of Jean-Paul's sun-drenched parcels of land in the greater Burgundy area. The wine is matured in old wooden fûts. This wine is drinking beautifully already.

Domaine de la Cadette Bourgogne Champs Cadet Rouge 2012 – This red Burgundy is made from 100% Pinot Noir even though small quantities of the César grape are permitted in this region. The Champs Cadet vineyard is one of Cadette's most remote and difficult with lots of stones littering the surface. This is a lovely wine with a velvet texture provided by maturation in old oak barrels, but also with the trademark freshness that makes these natural wines so appealing.

Domaine de la Garrelière Vin de France Gamay Sans Tra La La 2011 – This delicious wine is made from 100% Gamay grown in the Loire Valley and is fermented naturally without the 'help' of commercial yeasts. It is fresh, lively, full of flavour and, above all, delicious. Good for drinking anytime, anywhere.

The RRP for this selection of 6 bottles of wine is \$242 but the pack price is \$205.70 including freight.

Pack 4: Heading South 6 pack



There is something magic about boarding a TGV train or hiring a car at the Charles de Gaulle airport and then heading south down through Burgundy to Provence or the Languedoc where the sun is warm and the wines are interesting. We spend a lot of time in this area and love the wines that we find there.

Domaine Milan Vin de France Le Grand Blanc 2010 – Henri Milan makes complex wines. This wine is a good example of the complexity that he achieves. This vintage sees Grenache Blanc, Rolle (the local name for Vermentino), Roussane, Chardonnay and Muscat Petit Grains used in the blend. The wine was raised in old barrels on the lees for twelve months.

Mylène Bru Vin de Table Lady Chasselas Blanc 2012 – The plot in the windswept Languedoc behind Sete where Mylène has her 50 year old Chasselas vines is a site of amazing beauty. There is a long view over the short-cropped vines to the mountains beyond. Chasselas is almost unknown in this region so this is a very rare wine, but one of some delicacy and with a really lovely mouth-feel.

Saint Jean du Barrroux Ventoux La Montagne Blanc 2007 – This vineyard clings to the slopes of Mont Ventoux and overlooks the ragged Dentilles de Montmirail. Philippe Gimel only produces one white wine and it is usually a blend of Clairette, White Grenache and Bourboulenc. This is a stunning wine of great complexity.

Mylène Bru Coteaux du Languedoc Far-Ouest Rouge 2011 – This is a blend of all the red grapes in one of Mylène's vineyards, so it has some Grenache, Syrah, Carignan and Cinsault but might also have a little Marselan and Aubun (an obscure grape from the Vaucluse) depending on the vintage. It is a charming and intriguing wine.

Le Temps des Cerises Vin de Table Les Lendemain qui Chantent 2011 – This wine is a beautiful and restrained wine (in the sense that it is elegant rather than exuberant) made from 100% Grenache from vines that are at least 25 years old. It exhibits very soft tannins and lovely herbal and flower aromas. It is Axel's leading cuvée!

Jolly Ferriol Vin de France On Passe au Rouge – This wine is aptly named. On passe au rouge means "It turns red" from the blend of grapes Carignan (30%), Grenache (30%) and Syrah (40%) and is only 13% alcohol. The grapes grow on schisty marl soil and the yield is low at 25 hectolitres per hectare.

The RRP for this selection of 6 bottles of wine is \$279 but the pack price is **\$237.15 including freight.**

Pack 5: No added sulphur 6 pack



This month we are pleased to be able to offer a no added sulphur pack for those of you who love the vibrancy associated with wines that do not have sulphur added. Each of these wines has been made without the use of sulphur at any stage of the winemaking process.

Domaine la Paonnerie Vin de France Rien que Melon 2012 (2 bottles) – This wine is aptly named as there is nothing in the bottle except for juice from Melon de Bourgogne grapes. There are no additions to this juice - not even any sulphur. The grapes are crushed with little time for skin contact and then transferred to tanks to ferment and mature for about six months before bottling.

Les Capriades Vin de France Rosé Piege à Filles 2012 – This is a pale pink Petillant Naturel sparkling wine which is a blend of organic Gamay, Pineau d'Aunis, Grolleau Noir, Cabernet Franc and Côt grapes. The wine is made without any dosage (the addition of sugar) and also without the addition of any sulphur. It is possible to detect a tiny bit of residual sugar but it simply makes the drink even more alluring.

Domaine Milan Sans Soufre Ajouté Rouge 2012 – This wine is made with the grape varieties Grenache, Shiraz, Mourvedre, Cinsault and Cabernet Sauvignon and it only spends 8 months in old barriques. This is a great wine for people who have developed a reaction to sulphur or for those who love the freshness of natural wines

Le Petit Gimios Vin de France Rouge Fruit 2012 – This is an amazing wine! There are at least sixteen different grape varieties planted in this place. There might be a Carignan vine and then two Cinsault vines, followed by an Aramon and then a couple of Grenache. And the vineyard also contains Oeillade, Terret Rose, Terret Noir, Terret Blanc, Syrah, Muscat and Alicante. The grapes are co-fermented to produce this amazing soft, round, subtle red with layers that seems to go on forever.

Domaine la Paonnerie Coteaux d'Ancenis "Simplement Gamay" 2012– This is made from 100% Gamay Noir a jus Blanc. The wine is fermented with natural yeasts and is neither filtered nor fined. This is a light, lively delicious no-sulphur red wine that goes beautifully with food such as lamb chops or roast chicken or a robust cheese.

The RRP for this selection of 6 bottles of wine is \$2249 but the pack price is \$211.65 including freight.

Pack 6: Captivating Cabernets 6 pack



Each of the wines in this special pack are comprised of either Cabernet Franc or Cabernet Sauvignon or a blend of both.

Nicolas Carmarans IGP Aveyron Cuvée 12 2012 – This wine is named after the département it comes from, namely Aveyron, which is département 12. This wine comprises Cabernet Sauvignon and Cabernet Franc which were fermented in tanks and then the wine transferred to old barriques for 6 months prior to bottling.

Domaine la Paonnerie Anjou Villages La Jacquerie 2011 Sans Soufre– This wine is a blend of 66% Cabernet Franc and 34% Cabernet Sauvignon picked from the Clos de la Jacquerie which the Carroget's own exclusively. The grapes are picked when the Cabernet Sauvignon has reached the desired level of ripeness. This is a lively, vibrant wine that is very gluggable!

Domaine Mosse Anjou Rouge 2011 – The Anjou Rouge is a blend of Cabernet Sauvignon and Cabernet Franc picked from small parcels of old vines (ranging from 30 to 50 years old). This is a pure, thrilling wine that is fresh and lively on the palate and has a lingering finish. There are blackcurrant leaf, tobacco and cocoa notes that linger and a quite complex aroma. The tannins are quite fine and well-integrated.

Bainbridge and Cathcart Vin de France Highway.8 2012 – The Highway.8 is a 100% Cabernet Franc made in the same genre as their Grolleau Noir. It is fresh, lively and eminently drinkable. The Anjou district of the Loire Valley is some of the best terroir for the production of wines from Cabernet Franc. The southern exposure of Toby's vineyards means that the grapes get plenty of sun during the vital ripening time.

Domaine Saint Nicolas Fiefs Vendéens Cabaret Rouge 2011 – This is a wine that is typical of the Loire region. It is made from pure Cabernet Franc that has been aged in barriques for a year. This is a particularly good example of a Loire Cabernet Franc. It is a great food wine which is drinking very nicely now.

Domaine Stéphane Guion Bourgueil Cuvee Prestige Rouge 2010 – 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.

The RRP for this selection of 6 bottles of wine is \$221 but the pack price is \$187.85 including freight.

Grape variety: Cabernet Sauvignon

Cabernet Sauvignon is one of the most geographically wide-spread grapes of the world. It is planted throughout France, in Northern Italy, in California, in Australia and elsewhere.

According to Robinson¹ the first mention of the grape variety (as Petit Cabernet) was in a book of accounts written by the Mayor of Libourne in the heart of the Bordeaux grape growing area between 1763 and 1777. And there was also a further reference in 1784 in the same region to the existence of Cavernet Sauvignon. In a book written a century later called “La Vigne dans le Bordelais, Auguste Petit-Lafitte (1868) makes reference still to “Le Petit Cabernet ou Cabernet-sauvignon”. He also refers to it as Le petit-Caverent-sauvignon.

Many writers erroneously claimed the origins of Cabernet Sauvignon to be the Balkans or Greece (with spurious claim that it is related to Volitsa), however DNA testing has confirmed that this is not the case.

Cabernet Sauvignon is now known to be a cross between the Cabernet Franc grape² and the Sauvignon Blanc grape. This view is supported by a paper published in Nature Genetics by John Bowers and Carole Meredith from the University of California at Davis who state the following:

*We present microsatellite DNA evidence for the hypothesis that Cabernet Sauvignon is the progeny of two other Bordeaux cultivars, Cabernet franc and Sauvignon blanc. Likelihood ratios support this hypothesis to a very high degree of probability. A close relationship between Cabernet Sauvignon and Cabernet franc has been suspected but the genetic contribution of Sauvignon blanc, despite its similar name, is a surprise.*³

This finding was verified by the research of Lacombe⁴ and others in 2012 and published in the Applied Genetics journal the same year.

It is widely grown throughout the world, with most plantings, according to data supplied by the Wine Economics Research Centre⁵ at the University of Adelaide. The figures represent the number of hectares of Cabernet Sauvignon planted per country.

France has the most widespread plantings at around 58,000 hectares in 2010, followed by Chile at 40,000 hectares, the United States at 35,000 hectares and then Australia at 26,000 hectares. As an aside, we were interested to see that China has

¹ Robinson, J. 2012. *Wine Grapes*. HarperCollins. Page 160.

² Cabernet Franc (which is descended from a Spanish grape varieties from the Basque country) was mentioned by Rabelais as early as 1534.

³³ Bowers, J. E.; Meredith, C. P. *The parentage of a classic wine grape, Cabernet Sauvignon* Nature Genetics 16 (1), 84-87, 1997

⁴ Lacombe, T.; Boursiquot, J.M.; Laucou, V.; Di Vecchi-Staraz, M.; Péros, J.P.; This, P. *Large-scale parentage analysis in an extended set of grapevine cultivars (Vitis vinifera L.)* Theoretic Applied Genetics 126 (2) 401-14

⁵ www.adelaide.edu.au/press/titles/winegrapes

Wine Talk – the newsletter of Living Wines

almost as much Cabernet Sauvignon planted as Australia at nearly 23,000 hectares. The United Kingdom and Myanmar registered the smallest overall plantings at 1 hectare each!

The leaves of the Cabernet Sauvignon grape vine are quite distinctive as shown below:



Photo courtesy of Vitis International Variety Catalogue

Cabernet Sauvignon forms tight bunches of relatively small grapes as is shown clearly in the photo below:



Photo courtesy of Vitis International Variety Catalogue

In France, widespread plantings are restricted to the southern regions with Bordeaux, Provence and Languedoc being the predominant areas where this difficult-to-ripen grape thrives. However it is also found throughout the Loire Valley

Wine Talk – the newsletter of Living Wines

where it definitely plays second fiddle to the beloved Cabernet Franc mainly because the cooler climate makes ripening difficult.

However sometimes it crops up in unexpected places such as in the cold, windswept Aveyron where Nicolas Carmarans cultivates a small area for rounding out his Mauvais Temps cuvée where he adds 10% Cabernet Sauvignon to Fer Servadou and Negret de Banhars as well as a little Cabernet Franc and Sauvignon.

In Provence, Henri Milan makes his delicious blended no-added-sulphur red called Papillon with five grape varieties, namely Grenache, Shiraz, Mourvedre, Cinsault and Cabernet Sauvignon.

In the Languedoc, Axel Pruffer adds a little Cabernet Sauvignon to Grenache Noir, Cinsault and Carignan to create his acclaimed Fou du Roi.

In the Loire Valley it is Rene and Agnes Mosse who produce a wine that is unusual in that it has a majority of Cabernet Sauvignon. This is their delicious Anjou Rouge which sees around 70% Cabernet Sauvignon blended with 30% Cabernet Franc.

Appellation: Aveyron IGP



There is a new category of appellations in France, in fact throughout Europe. The traditional AoC is now called an AoP and the old VDQS and some of the named Vin de Pays have become IGP which stands for Indication Géographique Protégée which roughly translates as a Protected Geographic Indication.

This means that wines from this geographic area must follow the rules of the IGP if they want to put the IGP on their labels.

The area lies north east of the city of Toulouse in central/south-west France. It is a rugged, wind-swept area that we have fallen in love with for its remoteness and ruggedness.

If you are arriving from the south, you have the added treat soon after entering the Aveyron geographical area of crossing the famous Millau viaduct that looms above that town. This is one of the great engineering feats of the modern era.

Well known towns that fall within the Aveyron IGP to the north of Millau include Rodez (one of the principal towns) and Laguiole which is famous for the cutlery produced here (and in China) and also for the Michel Bras restaurant which is perched on a hill outside the town.



The Aveyron IGP location

To the west of Laguiole lies the town of Campouriez which is close to the vineyards of Nicolas Carmarans. His vertiginous vineyards cling to the steep valleys that plunge towards the beautiful rivers that cut deeply into the decayed granite and schist countryside.

The vineyards are planted on terraces cut into the hillsides and working the vines and picking the grapes requires a level of fitness that we don't have.

You can see the wild countryside in the photo below:



Red, white and rosé wines are permitted here and commonly the reds are made from local grape Fer Servadou and the whites from Chenin Blanc or Chardonnay.

We only have reds left at the moment but if you are interested in trying a selection of wines from this intriguing area we can make up a special pack consisting of 2 bottles of the famous Mauvais Temps (which is 50% Fer Servadou and 30% Negret de Banhars, one of the rarest grape varieties in the world and Nicolas has the entire .7 hectares in his vineyard), 2 bottles of L'Autre Rouge, one bottle of Cuvée 12 and one bottle of l'Olto.

The cost of this pack would normally be \$249 but we will offer the same 15% as on the special packs so this would reduce the price to **\$211.65**.

How to order

You can order any of these packs by sending us an email to wine@livingwines.com.au

Or for other wines you can use our order form.

http://www.livingwines.com.au/Catalogue/Order_Form_Current_2014.pdf