

# LIVING WINES

## Wine Talk Edition 60

### Introduction



Henri Milan's La Carrée resting in old barrels - see Premium whites offer

We are now in our ninth year of producing this newsletter! We are very proud of the fact that this is the 60th newsletter we have sent out. We have averaged one newsletter every year for that time. Some years we have been very prolific, other years we have struggled to produce one every two months. Anyway, we are going and get them out as often as we can.

It has been a very busy couple of months. We have been travelling regularly, promoting our wines and holding and contributing to wine events and tutoring tastings. This brief newsletter has news about forthcoming events in NSW (this week in Victoria and Tasmania) and then six special packs, five of which attract a discount.



15% and one which attracts a 20% discount. There are some very interest be had through these offers.

We are currently assembling yet another container of wines in France to l the next couple of weeks so we will keep you informed of progress. We e arrive near the end of June. Many of the old favourites and one new prod in the shipment, and there will be lots of rose and pet nats!

We hope you enjoy this edition.

## **Mental Notes Event: Sydney 30th April**

Living Wines has been invited to join the fun at the National Art School in the 30th April for Mental Notes. There will be many Australian new wave showing their beverages as well as some importer friends as well. There v 100 interesting and exciting wines, spirits and sakes to try. We will also be three of our offerings: a cider from Julien Fremont, the 2014 La Peur de R Axel Prufer and 2014 Melodie d'Automne from Michel Gugnier from Bea you look on the Mental Notes website you'll see the impressive list of oth who will be represented.

The event is a tasting which runs for about three hours and then after tha The venue is Cell Block Theatre, National Art School, Forbes St & Burton S Darlinghurst, Sydney. The date and time is Saturday the 30th of April 201 Food will be provided by the team from Mary's and from Icebergs Dining More information and ticket sales are available at:

<http://mentalnotes.co/>

Note that if tickets are sold out online, there will be a few more tickets av door.

## **Melbourne wine event: Handmade is on again!**

The popular Handmade event is on again this year on Sunday May 29th fr to 4:30 PM, and, once again, we will be there to pour some of our wines. always at the Builders Arms Hotel in Gertrude Street in Fitzroy. It is the th has been held and it is always insanely popular.

Here is what the Builders Arms has to say about the event:



*It's a wine celebration that spans all corners of the pub, highlighting our local and international winemakers. Taste, talk and take home as many or as few as you like. This year we even have a dedicated cheese room for you to purchase goods from local cheese makers. It's definitely a day not to be missed.*

Tickets available through Eventbrite:

<https://www.eventbrite.com.au/e/handmade-2016-tickets-24307167392>

## **Hobart wine event not to be missed: Bottletop!**

An exciting new event is being held in Hobart at Franklin Restaurant in June at the same time as many people are already visiting our town for the Dark Mof event celebrating wines made using organic principles and low intervention winemaking, it's being organised by the folks at Franklin Restaurant on Sunday June 2016 from 12:30 PM to 4:30 PM.

There will also be food masterminded by Franklin's Dave Moyle.

A stellar line up of Australian producers who are friends of the restaurant heading our way, which of course includes some of the most exciting Australian producers of natural wines.

Among those who plan to be there are:

BOBAR, Boomtown, Chapter, Commune of Buttons, d'Meure, Dr Edge, Dr Simha, Gentle Folk, Good Intentions Wine Co., Jauma, Konpira Maru, Latt Reddie, Living Wines, Lucy Margaux, Manon, Momento Mori, Ochota Barri Sullivan, Project Brian, Sam Vinciullo, Shobbrook, Sinapius, Tim Ward, Tra William Downie, Xavier and more. Those of you who seek out natural and intervention wines will recognise many of the leading practitioners among those attending.

And, because we're local, we're allowed to show a few of the wines from our region as well.

It is essential to buy a ticket for the event as numbers are strictly limited and there has already been a lot of interest in the event. Buy your tickets at the following link:



<https://www.eventbrite.com.au/e/bottle-tops-a-day-of-wine-tickets-244>

We can't emphasise how wonderful this event is for Hobart and really how it gets behind it, both members of the public and sommeliers and others in restaurant trade. This is a great opportunity to meet producers and try them. There has never been an event quite like it in Tasmania and it is going to be a wonderful day!

And if you're thinking about visiting Tasmania for Dark Mofo perhaps this might decide to make a trip south (and of course there's always the now annual solstice swim as a further attraction.

### **Pack 1: Old Vine Wines**

**Old vines struggle to grow the grapes that appear each year just as granddads sometimes struggle to keep up with vivacious grandchildren that need to be challenged. However there is an added bonus with grapes and the subsequent wine made from the vines the fewer grapes they support and therefore all the goodness they can deliver is imparted to fewer grapes thus improving the quality and intensity of flavour. We have assembled a pack of wines made from vines mostly over fifty years old and sometimes up to 100 years old. They consist of three white wine and five red wines.**

- Mylène Bru Vin de France Lady Chasselas 2014
- Michel Gahier Arbois Trousseau Grands Vergers 2014
- Bainbridge and Cathcart Vin de France Rouge aux Levres 2013
- Domaine L'Escarpolette (Ivo Ferreira) Jeux de Mains 2013
- Terres Dorées Fleurie Grille Midi 2013
- Domaine L'Escarpolette (Ivo Ferreira) Les Vieilles 2013

**The RRP for this selection of 6 bottles of wine is \$276 but the pack price including freight, a 15% discount.**

### **Pack 2 - Aligoté the "second" white grape from Burgundy**



Those of you who have followed this newsletter through its now fairly long history know that we at Living Wines are huge fans of wines made from the Aligoté variety.

Aligoté is the second most common white grape in the Burgundy region and all the plantings are confined to that region. There is even an appellation called Bourgogne Aligoté where the wines can be made from grapes grown anywhere within the Burgundy region. There is also a small appellation encompassing the village of Buzeron (and nearby Chassesey-le-Camp) where the grape permitted for the appellation is Aligoté grown around that village. We have therefore assembled some exciting Aligoté wines for you from Burgundy. Unfortunately the two delicious Aligoté cuvées from Alice and Moor sold out soon after they arrived so we are unable to offer you any. However there are some great examples of this variety in the pack including bottles of the fabulous Aligoté from Fanny Sabre.

- Sextant - Julien Altaber l'Écume Vin Mousseux 2014 - a sparkling wine with both Pinot Noir and Aligoté.
- Domaine Derain Vin de France Allez Goutons 2015 - a lively and deep Aligoté from vineyards near Saint Aubin.
- Yann Durieux (Recrue des Sens) Bourgogne Aligoté Love and Pif 2014 - outstanding Aligoté from prized terroir in the Hautes Cotes de Nuits.
- Fanny Sabre Bourgogne Aligoté 2014 - an interesting example from the hallowed terroir of Pommard - 2 bottles.
- Sextant - Julien Altaber Bourgogne Aligoté 2014 - another excellent Aligoté within Pommard.

The RRP for this selection of 6 bottles of wine is \$294 but the pack price including freight, a 15% discount.

### Pack 3 - April Mixed Dozen Pack

We've also included a new mixed dozen pack for April, with a 20% discount in this special newsletter. It covers a wide range of styles. There are five reds, one sparkling and one rose.



- Domaine L'Escarpolette (Ivo Ferreira) La Petite Crapule 2014
- Hervé Villemade (Moulin) Cheverny Rouge Les Ardilles 2011
- Jolly Ferriol Va Nu Pieds 2014
- Bainbridge and Cathcart Highway.8 2013
- Nicolas Carmarans Mauvais Temps 2014
- Le Petit Gimios Rosé 2013
- Belluard Vin de Savoie AOP AYSE Les Perles de Mont Blanc 2012
- Domaine Saint Nicolas Fiefs Vendéens Les Clous 2014
- Domaine de la Garrelière Touraine Le Chenin de la Colline 2014
- La Soeur Cadette Bourgogne Vézelay Blanc 2013
- Mylène Bru Lady Chasselas 2014
- Derain Vin de France Allez Goutons 2015

**The RRP for this selection of 12 bottles of wine is \$468 but the pack price including freight, a 20% discount.**

#### **Pack 4: Wines to take to a BYO restaurant**

**This pack addresses an issue that always bothers us. We have been invited to a BYO restaurant but are unfamiliar with the food - what wine to take?**

**Many BYO restaurants in Australia serve Asian food and some styles of food can cause problems for wine. Highly spicy and chilli-laden Thai food or Szechuan really challenges most red and white wines.**

**There is a belief in Australian wine circles that Asian food is best matched with Riesling and Gewürztraminer, but this view developed in a different time with a different food. The match was designed when Chinese food in Australia was Cantonese seafood without much use of spices or chilli and with plenty of sweetness.**

**Now the landscape has changed and we tend to eat robust cumin-laden Chinese lamb dishes or fiery Sichuan or Hunan dishes laden with chillies from Laos or northern Thailand with a similar addiction to chilli require delicate Riesling from northern France or Austria or Germany.**

**Instead we think other styles can be perfect with this type of food, especially red wines where the skins have been left in contact with the juice of white grapes to extract the anthocyanins and other polyphenols, and oxidative wines that**



found in the Jura but are now being produced much more widely as tast and more people search out wines of this style.

So we have assembled a pack of wines that fit with the type of food we mentioned above for you to experiment with next time you head for yo BYO.

We've also deliberately made it predominantly wines made with white ; a meal of many courses, we increasingly find we're likely to need more red wines. We weren't surprised, for example, to find that the beverage Noma Australia didn't have any red wine. The predominantly vegetable based dishes didn't need it.

- Domaine la Paonnerie Vin de France Voila du Gros Lot 2014 (this is a orange wine in flavour and colour even though it has had no extended contact)
- Michel Gahier Arbois Chardonnay Les Follasses 2013 (slightly oxidativ
- Yann Durieux Vin de France Les Ponts Blancs 2014
- Domaine les Grandes Vignes Anjou Blanc La Varenne du Combre 201 good Chenin Blanc that matches well with spicy food)
- Terres Dorées Beaujolais l'Ancien Le Buissy 2010 (a robust Gamay tha well with a wide variety of food types, which now has a little age)
- Nicolas Carmarans Vin de France l'Olto Rouge 2013 (a Fer Servadou f Aveyron that is quite sturdy)

**The RRP for this selection of 6 bottles of wine is \$280 but the pack price including freight, a 15% discount.**

## **Pack 5: Exploring Beaujolais cru regions - the impact of terroir**

The cru regions of Beaujolais are receiving much more attention recently delivering amazing value for money for some very serious wines. There regions in Beaujolais that have been elevated to cru status and therefore need to display the word Beaujolais on the label. They simply put the name cru region.

The cru regions are (in order from north to south) St-Amour, Juliéna, Cl Moulin-a-Vent, Fleurie, Chiroubles, Morgon, Régnié, Brouilly, and Côte c



In this pack we have assembled 6 wines, all of which are from cru region of Fleurie and Moulin à Vent we have included one where the wine is la with the generic cru appellation and another where the grapes have cor specific vineyard within the cru (Les Thorins and Grille-Midi). And, in fac also comes from Grille-Midi but wine called Fleurie Grille-Midi is a small the parcel which has much older vines.

So the interesting thing about this pack (apart from introducing you to t wines of this region) is the fact that they are all made by the same wine are made using the same winemaking technique (grapes are destemmed fermented naturally). The only difference is in the terroir and the age of

- Terres Dorées Côte de Brouilly 2013
- Terres Dorées Morgon 2013
- Terres Dorées Moulin à Vent 2013
- Terres Dorées Moulin à Vent Les Thorins 2013
- Terres Dorées Fleurie 2013
- Terres Dorées Fleurie Grille Midi 2013

The RRP for this selection of 6 bottles of wine is \$257 but the pack price including freight, a 15% discount.

### **Pack 6: Premium whites six pack**

It was interesting for us when we looked over the list of wines that we l for this Premium Whites pack that we had included three bottles of Che This shows both our love of wines made from this grape and the wonde properties of the grape that lead to long-lasting, deeply flavoursome wi immense character. The ultra-pure Le Peu Morier from Vincent Carême, lasting Charme from Jean-Pierre Robinot and the elegant, rich Initials BE and René Mosse are all wines to be treasured.

However this does not diminish other wines in the pack. We have chose Roussanne from Henri Milan called La Carrée, an elegant and flavourso Chardonnay made by Dominique Derain from one of the best Premier C Saint Aubin region of Burgundy called Les Murgers des Dents de Chien a beautiful Les Alpes 2014 from the Savoie region made by Dominique Be





- Domaine Milan Vin de Table La Carrée Roussanne 2012
- Domaine Derain St-Aubin Premier Cru Les Murgers des Dents de Chie
- Domaine Vincent Carême Vouvray Le Peu Morier 2013
- Domaine Belluard Vin de Savoie Blanc Gringet Les Alpes 2014
- Jean-Pierre Robinot (Les Vignes de l'Ange Vin) Vin de France Charme
- Domaine Mosse Vin de France Initials BB Blanc 2011

**The RRP for this selection of 6 bottles of wine is \$468 but the pack price including freight, a 15% discount.**

**Once again, we apologise for the brevity of this newsletter. If we'd waited had a complete newsletter quite a few of the new wines may no longer be available and we wanted our newsletter subscribers to have early access plus we would have missed letting you know about Mental Notes which is this weekend.**

#### **CONFIRMATION OF AGE**

**Because of some pending changes to the Licensing Act under which our licence was issued we now must keep evidence of confirmation that you are over 18 years of age. So if you do want to order any of these wines can you please confirm that you are over 18 when you respond.**

**Kind regards**

**Sue and Roger**

Tasmanian Licence No: 58292

#### **WARNING**

Under the Liquor Licensing Act 1990 it is an offence:  
for alcohol to be delivered to a person under the age of 18 years  
Penalty: Fine not exceeding 20 penalty units (\$3,080 as at, July 2015)  
for a person under the age of 18 years to purchase liquor.



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