

Wine Talk: December 2012

The newsletter of Living Wines: Edition 32

The holiday season is well and truly upon us and it is likely that you need to restock your supplies for summer drinking, so we thought we would release a holiday newsletter to let you know which wines are perfect for summer drinking.

Firstly, thanks to all those who sent us emails saying nice things about our fermentation story that was in the last newsletter. We will continue this theme in future newsletters.

We have just been on a quick trip to Japan to attend Festivin which is a great event showcasing natural wines from all over the world. The event has a strong emphasis on European natural wines and two of our producers (Alice and Olivier de Moor and Virginie Maignien from Causse Marines) were present so it was a wonderful opportunity to catch up with them. We tried wines from some very interesting producers who we've not come across before and we hope to be able to offer at least some of them to our Australian clients in the near future.

We have a pack of reds that are great to drink chilled during the summer period. We also have a six pack of rosé wines for summer sipping. And there is a mixed selection of sparkling wines for the holiday season including those from a stunning new supplier Les Capriades from the Loire Valley.

Because so many of you share our love of the wines of Jean-Paul Brun we have put together a six pack of his impressive Beaujolais wines and the one Burgundy wine he produces. We have also drawn together the wines of Catherine and Jean Montanet from their three domaines to create an interesting selection of their elegant offerings. And we decided to create a radical pack from stellar Jura producer Philippe Bornard. We have a pack that includes some of the lesser known styles such as a stunning late-picked Savagnin, a liqueur-style wine and another where the grapes are left to dry on straw mats before the wine is made.

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!

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

Arrival of Les Capriades

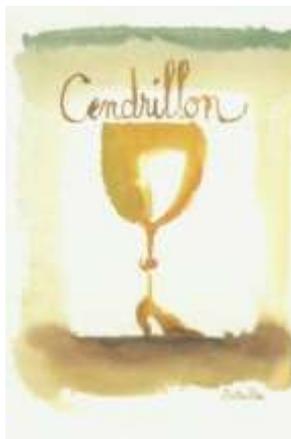


Les Capriades is a small winemaking venture in the Touraine area of the Loire Valley. The people behind this venture are Pascal Potaire and Moses Galouche and their business is based in the village of Faverolles sur Cher which is a short distance east of the city of Tours. They produce two sparkling wines, Piège à Filles rosé and Pépin la Bulle, which are both made in the Pétillant Naturel style. They also do very good things with the red Menu Pineau grape which is local to the area.

We have just received a shipment of the Piège à Filles rosé and blanc. The Piège à Filles rosé comes in 750 ml bottles made from Gamay and Cabernet Franc and also in magnums where the rosé is made from Gamay and Cot (Malbec). We also have magnum of the blanc version which is made from Menu Pineau and Chenin Blanc.

The rosé is particularly interesting with deep flavour and a persistence that is quite amazing for such a reasonably priced wine (\$34 retail). It is sealed with a crown seal. It's included in the sparkling six pack for this month which attracts a 15% discount or you can buy a pack of six of this wine for a 10% discount.

Domaine de la Garellière Cendrillon 2011



The latest version of the delightful Cendrillon from Domaine de la Garellière has just arrived. Francois Plouzeau tends his beautiful vineyards near the village of Richelieu biodynamically and makes all his wines using natural methods including fermenting with natural yeasts. It is made from 80% Sauvignon Blanc rounded out with 20% Chardonnay. It opens up in the glass to reveal quite complex characteristics and a pleasing persistence.

Thierry Michon workshops

We were delighted that Thierry Michon from Domaine Saint Nicolas was able to swing by Australia on his way to a Return to Terroir event in Japan. We joined Thierry for trade masterclasses in Melbourne and Sydney and were very pleased by the interest in these events. Thank you to everyone who took time to come along. Thierry was also very pleased that we had put aside a little of each of the cuvées we had imported over the years. This enabled us to look at his top level Chenin and Pinot Noir over three vintages and his pure Negrette over two vintages.

We have just received another shipment of his wines which includes the latest vintage of the juicy Gamay cuvée called Gammes en May, the venerable Cuvée Jacques 2007, made from Pinot Noir and Cabernet Franc, and his delicious pure Cabernet Franc called Cabaret. The vintage of the Cabaret is 2009.

Sidecar Mountain Wines dinner Hobart - 24 & 25 February 2013

One of the most sought after reservations in Australia is a seat at one of the tiny dinners at Sidecar, the wine bar operated by the owners of renowned Hobart restaurant Garagistes. Held as a pair, on a Sunday and a Monday night, there have been two of these bespoke meals. One, featuring Panevino wines, was hosted jointly with Giorgio di Maria from Sydney's 121BC. The second was a sake dinner, where Black Market Sake's Matt Young and Linda Wiss presented sakes from their portfolio.

At each meal, Garagistes' chef Luke Burgess cooks about seven dishes, each designed to match a specific drink. With only 14 people seated around a single central bar, it feels more like a private dinner than a restaurant meal. The only thing that makes them different is there's a bill to pay! It's also a little like the feeling of eating in Japan, where often the chef will do all the final preparation and plating on the other side of the bar where you sit, making the meal a highly interactive event.

The next theme, for dinners on 24 & 25 February, is **Mountain Wines**, and it's our turn to provide and introduce the wines. Garagistes' sommelier Katrina Birchmeier has chosen wines from our Jura and Savoie portfolio, both regions in the French mountains near the Swiss border. The dinner will feature Philippe Bornard and Michel Gahier from the Jura and Dominique Belluard from the Savoie. It wasn't an easy choice, especially because we've held back a few bottles of wines we only had in tiny quantities and Belluard's Mondeuse, which has never been sold. From all the options available, she's put together a delicious selection. When you add Luke Burgess's innovative and always delicious food it's a dinner not to be missed. We'll probably be slightly misty-eyed as we watch the last bottles of some of these rare wines consumed but we're also looking forward to sharing them in such a convivial way. To reserve a place contact Katrina@Garagistes.com.au The price is \$210 per person.

Rootstock Festival
Sydney – 17 February 2013



Another important date for February is **Rootstock**, Sydney's new sustainable and artisan wine and food festival, to be held on 17 February. There will be over 100 sustainable and organic wines for tasting, master classes for wine and food, cheese courses, sustainable seafood, wine and food matching and an 'orange' (extended skin maceration white wines) wine bar. It's being held at the Italian Forum in Leichardt and there will also be a market day in the piazza featuring organic produce, coffee, beer and more food stalls

The driving force behind Rootstock is Giorgio di Maria, with plenty of help from freelance wine writer Mike Bennie and the Wine Library's James Hird and other friends. Some of the overseas producers confirmed as attending are Radikon (Friuli, Italy), Dario Princic (Friuli, Italy), Giuseppe Rinaldi (Piemonte, Italy), Bressan (Piemonte, Italy), Grace (Slovenia), Milton (New Zealand), Pyramid Valley (New Zealand), with more to be announced. Many of the Australian producers who make wines that are in tune with Rootstock's [Manifesto](#) will be there too. We'll be at Rootstock (and hopefully so will Thierry Michon from Domaine Saint Nicolas) so if you're in Sydney or looking for an excuse to visit Sydney come and say hello.

Click on this [Rootstock Sydney](#) link to visit Rootstock's Facebook page.

And for tickets, click [Rootstock Sydney Tickets](#). . Entry to the general tasting is \$30. The master classes have an additional fee and need to be booked individually.

There's a Tasmanian connection to Rootstock too – its beautiful logo was designed by well known Tasmanian artist Tom Samek..

Pack 1: Chilled reds 6 pack



This six pack contains some delicious easy-drinking wines that are perfect for summer sipping. We have chosen red wines that we think benefit from a light chill down before drinking in the summer heat. The idea of serving a red wine at room temperature in the Australian sun is crazy.

Nicolas Carmarans Vin de Pays de Aveyron l'Altre – The wine is a single varietal 100% Fer Servadou (known locally as Mansois). It is a great wine showing off this interesting grape variety and certainly benefits in hot weather from a light chilling.

Domaine du Moulin Cheverny Cuvée Domaine Rouge 2010 – 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.

Domaine St Nicolas Fiefs Vendéens Gammes en May 2011– Gammes en May is a light, lively, gulpable Gamay that certainly benefits in summer from a light chilling.

Domaine Milan Vin de France Sans Soufre Ajouté Rouge 2010 – This lively wine has no sulphur at all added. Henri Milan does not add sulphur to his wines because he believes that it masks the expression of terroir. Like all wines it will have some sulphur in it, but only what's produced naturally.

Causse Marines Gaillac Peyrouzelles 2011 – This wine is made in the grand tradition of red wines from the Gaillac region near Toulouse in south-west France. Hundreds of years ago this was one of France's great wine producing regions and Patrice and Virginie are reviving old grape varieties to restore Gaillac to its rightful place.

Domaine de la Garellière Touraine Gamay Sans Tra La La 2010 – This 100% Gamay is a lively, drinkable wine that can be even more fun when slightly chilled.

The RRP for this selection of 6 bottles is \$184 but the pack price is \$156.40 including freight.

Pack 2: Rosé summer sipping 6 Pack



Rosé wines are ideal for Australian summers. They tend to be light and refreshing yet not lacking flavour. The three we are offering in this six pack are all very well-made and offer great value.

Domaine Mosse Mama Rose (2 bottles) – Mama Rose is the latest rose offering from René and Agnès Mosse. Like all of their wines it has been vinified with care and precision to produce a delightful and harmonious wine. It is made from Cabernet Franc and Cabernet Sauvignon that has been raised in stainless steel tanks. It is also great value. And the name? Agnes and Rene love jazz music and a number of their wines are named after jazz compositions (eg Magic of Juju). This one is named after the beautiful jazz poem by Archie Shepp which he wrote in honour of the 1960s revolutionary black American, Malcolm X.

Terres Dorées (Jean-Paul Brun) Beaujolais Rosé (2 bottles) – This is one of Jean-Paul Brun's quintessential wines! And once again there is a stunning label and attractive bottle to enhance the experience. The Rosé d'Folie is a light pinkish-orange tinted wine that gives raspberry on the palate, an appealing freshness and a nice lingering finish. It is perfect for spring and summer sipping, but as we always say of rose wines, there is absolutely no reason why they can't be sipped all year round.

Saint Jean du Barroux Ventoux Le Rose 2010 (2 bottles) - This beautifully light-pink rose is made from 95% Grenache and 5% Cinsault. It is not often that Philippe gets to make a rosé because his grapes are so intense it's difficult to get the lightness needed for this type of wine. In 2010 he was able to get a tiny batch of 1400 litres of Grenache and 60 litres of Cinsault and made a little over 1300 bottles – so it is quite rare.

The RRP for this selection is \$166 but the pack price is only \$141.10 which includes freight.

Pack 3: Jean-Paul Brun Beaujolais 6 pack



The name of the domaine is Terres Dorées but everyone knows that the man behind the domaine is the gentle giant Jean-Paul Brun who this year made his 34th vintage in the Beaujolais. He is an exceptional winemaker who turns out excellent cuvées year after year.

Terres Dorées Beaujolais Blanc Chardonnay 2011 – This is a wine of great interest as there is very little Chardonnay produced in Beaujolais as it is better known for the Gamay wines. Less than 5% of the plantings in this area are Chardonnay. It is a very nice wine with some roundness from the extended lees contact.

Terres Dorées Morgon 2010 – This was a great year in the Beaujolais and the vintage in the Morgon cru was one of the best for some years. This is a beautifully structured example of the best Morgon has to offer. We've just received our final shipment of this vintage and it won't last for much longer.

Terres Dorées Moulin à Vent 2010 – Moulin à Vent is considered to be one of the great cru areas of Beaujolais and this wine confirms that a great terroir and a great vintage treated with respect by a great winemaker leads to a great wine!

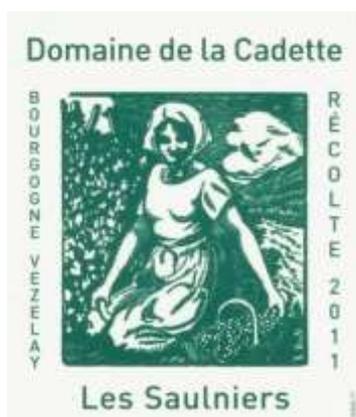
Terres Dorées Cote du Brouilly 2011 – We have a great affection for the Côte de Brouilly appellation. It is one of the ten cru appellation in Beaujolais, but not as famous as some of the better known crus. However the plot that Jean-Paul Brun has here seems to produce some terrific wines and this one is no exception.

Terres Dorées Beaujolais l'Ancien 2010 – If you suffer from having drunk cheap and nasty Beaujolais wines in the past, this is the wine to restore your faith in this great wine region. This is a beautifully-structured wine with real depth to it. None of those bubble gum and candy aromas that are produced by the commercial yeast so prevalent in this region. This is naturally fermented and true to the character of the Gamay grape.

Terres Dorées Bourgogne Rouge 2011 – Jean-Paul Brun has a few plots of Pinot Noir which fall in the Bourgogne appellation. This is a great value red Burgundy for the price.

The RRP for this selection is \$193 but the pack price is only \$164.05 which includes freight.

Pack 4: Catherine and Jean Montanet 6 pack



Catherine and Jean Montanet are great winemakers! Their wines are precise, focussed and delicious to drink. We first saw their wines at the famous Parisian restaurant Le Chateaubriand. They maintain three labels, Domaine de la Cadette for the wines made from grapes from their vineyards, Domaine Montanet-Thoden for the wines from a nearby vienayrd owned by Catherine and her brother and La Soeur Cadette for wines from the grapes bought from vineyards of their friends.

La Soeur Cadette Vin de France Melon de Bourgogne 2011 – This wine is released under the Soeur Cadette label indicating that they have bought the grapes from a friend's vineyard who grows according to their requirements. It is a refreshing, lively Melon and has only 11% alcohol.

Domaine de la Cadette Bourgogne Vézelay La Chatelaine 2011 – The wine comes from 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 and elegant wine.

Domaine de la Cadette Bourgogne Vézelay Saulniers 2011 – This cuvée is made entirely from Chardonnay. The Les Saulniers vineyard is a beautiful parcel of land situated on an old road once used by salt smugglers, who extracted contraband salt from the water at the nearby "Fontaines Salées".

Domaine Montanet-Thoden Bourgogne Vézelay Galerne 2011 – This is a lively 100% Chardonnay packed with white flowers and impressive minerality backed by a bracing acidity and beautiful, rounded flavour.

Domaine Montanet-Thoden Bourgogne Garance Rouge 2011 – This red is a good example of a red wine from the Vézelay region. The end result is influenced by the fossilised limestone soils that are found here - giving the wines a lively minerality and prettiness.

Domaine de la Cadette Bourgogne l'Ermitage 2011 – This wine is made primarily from Pinot Noir (80%), but it also has 20% of the rare César grape that is permitted in the Yonne region of Burgundy. The vines grow on a steep south-facing slope, in the rural district of Vézelay at a placed called l'Ermitage after which the wine is named.

The RRP for this selection is \$200 but the pack price is \$170 including freight.

Pack 5: Summer sparkling wines 6 pack



This 6 pack is for the summer sparkling wines that we promised in the introduction.

Les Capriades Vin de France Rosé Piege à Filles 2011 – The Rosé Piege à Filles in the 750ml bottles is a pale pink Petillant Naturel which is a blend of organic Gamay (approx 90%) and Cabernet Franc grapes. The wine is made without any dosage (the addition of sugar) and also without the addition of any sulphur. Crown seal.

Domaine Mosse Vin de France Moussamousettes – We love this wine. It is pale, light, delicious, limpid, very slightly sweet and the perfect aperitif for a spring or summer lunch or evening aperitif. This year it is made mainly from Grolleau Gris with a little Cabernet Franc which have been co-fermented. It was bottled at 35g residual sugar and fermentation continued in the bottle until the sugar levels fell to almost dry. Crown seal.

Domaine Belluard Vin de Savoie Ayse Brut 2008 – A lovely sparkling wine made from 100% Gringet, a traditional grape of the Savoie region. This wine is left for two years on lees before it is disgorged thus adding to the complexity of the wine. It displays both finesse and minerality and can be drunk as an aperitif and even with dessert if required. It is a fine sparkling wine. The alcohol level is 12%.

Domaine du Moulin Vin de Table Bulle 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. These are ideal summer quaffing wines. This one is a blend of 50% Pinot Noir and 50% Pineau d'Aunis.

Philippe Bornard Crémant du Jura NV – The Bornard Crémant is a sparkling wine made from 100% Chardonnay. It is full of stone-fruit aromas and has an appealing minerality and savouriness on the palate. The baked apple aromas and dry finish of this delicious and affordable alternative to Champagne make it a perfect aperitif.

Terres Dorées FRV 100 – This Gamay-based sparkling wine made in the pétillant naturel style is very low in alcohol at only 7.5%. The low-alcohol, however, does not detract from its interesting flavour of berry fruits and minerals coming from the granitic soils. It's relatively sweet and delicious with berry desserts.

The RRP for this selection of 6 bottles is \$201 but the pack price is a very reasonable \$170.85 including freight.

Pack 6: Bornard alternative wines 6 pack



In this pack we have assembled a couple of Philippe Bornard's more common wines, but then teamed them with some that you don't see very often. These represent some of the less well known winemaking techniques of the Jura such as late picked Savagnin wines and wines of the 'vin de paille' style where the wines are dried on straw mats before being vinified.

Philippe Bornard Arbois Pupillin Chardonnay Le Blanc de la Rouge 2008 – The Blanc de la Rouge is an intense, concentrated, dry Chardonnay that shows characteristic mineral characters derived from the limestone soils in which the vines thrive.

Philippe Bornard Arbois Pupillin Trousseau Le Ginglet 2009 – This light, lively, red wine made from the Trousseau grape is as easy to drink as the Le Ginglet tag suggests. You can discern the influence of the limestone soils in this wine and there is a hint of spice on the finish making it perfect as a food wine.

Philippe Bornard Vin de Table Vin de Pagaille – This wine is made in the Vin de Paille style and is aged for years before bottling. This wine is a blend of Ploussard, Savagnin and Chardonnay. The technique sees very ripe grapes being picked and then left to dry out on straw mats to increase the concentration. 500 ml format.

Philippe Bornard Arbois Pupillin l'Ivresse de Noe – The fascinating l'Ivresse de Noe is a November harvest Savagnin. A little residual sugar linked to high acidity gives this non-oxidative Savagnin an unusual flavour and texture; it is a beautiful, vinous wine with a very long finish. 500 ml format.

Philippe Bornard Jo Liqueur – This sweetish wine has been fortified and runs to 17% alcohol. It is made in the local Macvin style but not strictly according to the rules required for it to sport the appellation "Macvin du Jura" on the label. A marc or eau-de-vie style alcohol made in the Jura and matured for 18 months is added to the wine to stop the fermentation and to ensure that the sweetness is retained. 700 ml.

Philippe Bornard Crémant du Jura – The Bornard Crémant is a sparkling wine made from 100% Chardonnay. It is full of stone-fruit aromas and has an appealing minerality and savouriness on the palate. The baked apple aromas and dry finish of this delicious and affordable alternative to Champagne make it a perfect aperitif.

The RRP for this selection of 6 bottles is \$317 but the pack price is a very reasonable \$269.45 including freight.

Ploussard grape variety

There are three red grape varieties in the Jura – Trousseau, Ploussard and Pinot Noir. Trousseau is a light, expressive grape variety that is planted widely in the Jura but reaches its highest expression in the village of Montigny-les-Arsures where Puffeney and Gahier make their delectable wines.

Pinot Noir is well known from Burgundy and elsewhere and the wines made from this grape in the Jura are particularly interesting and distinctly different from the wines of Burgundy which is only an hour by car from this remote region.

And then there is Ploussard which, like Trousseau, produces lighter styles of red wines around the village of Pupillin and slightly more weighty wines near Montigny les Arsures. Just to confuse matters it is also known as Poulard.



The wines made from this grape are light, fruity (cherries), fresh and, usually, quite minerally. The lightness of colour is due to the very thin skins with low levels of phenolics that give colour to the wine.

We find them quite compelling. We love Bornard's La Chamade and also his non-sulphured Point Barre which is delicate and silky and a delight to drink. We also like the quite different style of the Ploussard produced by Michel Gahier. This is a more structured wine that exhibits elegance and persistence.

So where did the grape originate? Most authorities agree that it is a native of the Jura region.

The leaves of the vine have five distinct lobes which are quite pointy.

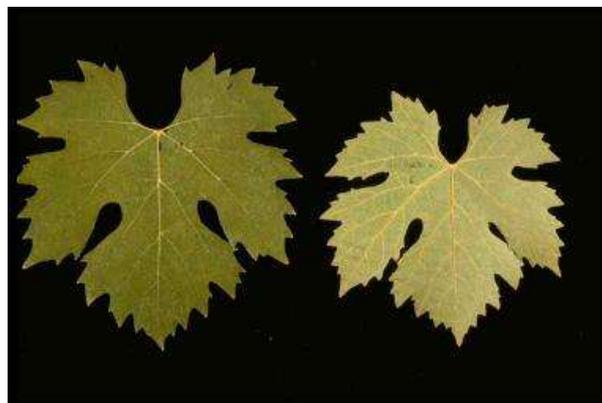


Photo courtesy of Vitis International Variety Catalogue



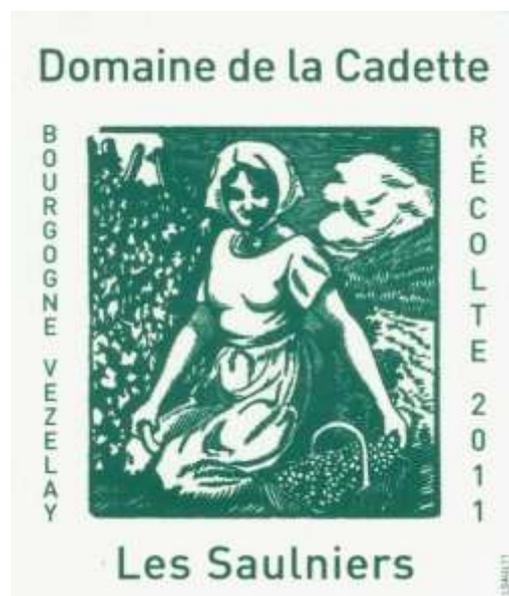
Photo courtesy of fringewine.com

The grapes are quite light in colour as can be seen from the photo above.

It is important to note that Trousseau has been successfully exported to other parts of the world such as Spain and Australia where it is known as Bastardo. However we know of no plantings of Ploussard outside the Jura.

And we should end by saying that Ploussard is also turned into a sparkling wine by Philippe Bornard and it is one of our favourite wines of all. This is the delectable Tant-Mieux that light, fizzy, slightly-sweet sparkling wine that is low on alcohol but high in the gluggability stakes. Sadly, it's out of stock at the moment.

Appellation: Bourgogne Vézelay



Bourgogne Vézelay is a white wine appellation in northern Burgundy just south of the Chablis appellation. It displays many of the same geological characteristics as Chablis because it shares the ridges of Kimmeridgean limestone. Walking through the vienayrds of Domaine de la Cadette and Domaine Montanet-Thoden, our two suppliers from this appellation, we see thousands of sea fossils lying everywhere.

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The appellation is a 'village' appellation that sits above the broader Bourgogne appellation. The Bourgogne is therefore allowed to be qualified with the addition of Vézelay which is the most prominent village in the area of the appellation. The other villages where these wines can be produced are Asquins, Saint-Père and Tharoiseau. Incidentally Saint Père is the village where Domaine de la Cadette makes their splendid wines.

Unlike many of the other village level appellations in Burgundy, Bourgogne Vézelay is reserved for white wines only, in deference to the similarities with Chablis which also only permits white wines. As with Chablis, the only permitted white grape variety is Chardonnay.

'-age' words in French winemaking

Egrappage

Each newsletter we introduce you to a French winemaking terms ending with 'age'. This month it is the term *egrappage* which refers to destalking the grapes before crushing and fermentation.

Some leading winemakers do not engage in this practice. Burgundian star, Philippe Pacalet is one. He does not de-stem the bunches. Instead he uses whole bunches because he believes that the stems absorb alcohol thus reducing the level of alcohol in the wine.

And it is not only Pacalet that practices this method. Domaine de la Romanee Conti also leave the stems intact. However, other nearby producers always de-stem their grapes! Over in Bordeaux the owner of well-known domaine Château Angélu, Hubert de Bouard, now de-stems entirely. He believes that the absence of stems will create 'silky tannins, with a touch of cashmere'.

So *egrappage* is a term that leads to some central winemaking discussions. We are currently working on an article which draws together many more views about this practice which we will publish in a future newsletter.

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