

Wine Talk: December 2013

The newsletter of Living Wines: Edition 41

Special note: We have been very busy and the newsletter is late. If you would like any of the special packs in this newsletter to arrive before Christmas it is essential to order before 10am on Monday 16th!

Welcome to the 41st Edition of our newsletter! We are pleased to announce that one of the most exciting shipments we have ever received has just arrived at our warehouse and our two New Arrivals packs this month celebrate the diversity of the offerings. One is a selection of the red wines and one of the white wines with the occasional rosé thrown in.

There are new wines from Le Petit Gimios in the Languedoc where Anne-Marie Lavaysse and her son Pierre produce memorable Muscat and field blend reds from their wind-exposed bush vines. Unfortunately we were only able to get a couple of cases of their intense Muscat Moelleux and those bottles have been snapped up already.

A new producer is Michel Guignier who makes incredible sulphite-free Beaujolais wines including a Beaujolais Village, a Fleurie, a Moulin à Vent and a number of wines that come under the Vin de France appellation.

We also have new shipments from Henri Milan from St Remy de Provence (the MGO2 is a new addition to the range and a very good value wine and we also have new stocks of the red and the white 'no added sulphites' wines as well as the 2010 vintage of the very popular Le Grand Blanc), Fanny Sabre (her Passe-tout-grain which is a blend of Pinot and Gamay is very good this vintage and we have a small allocation of her fabulous Monthelie and Aloxe-Corton reds), Nicolas Carmarans from the Aveyron (including the delicious Mauvais Temps and some cuvées that are in Australia for the first time), Yann Durieux from Burgundy (including his sought-after Manon which is made from Chardonnay, and his Ponts Blanc which is a skin contact, orange Aligoté) and last, but certainly not least, the fabulous reds and whites from Michel Gahier including his ever-popular Grands Vergers Trousseau and his Les Crêts chardonnay which is one of the most exciting wines we have drunk this year.

Wine Talk – the newsletter of Living Wines

There are seven packs in all including one specially designed to provide for your Christmas day drinking requirements. We also have a red and a white pack of the new arrivals which include some quite rare wines.

We have put together a pack of natural wines that represents all that we love about this wine genre. The wines range from a rich 100% Carignan from the Languedoc called Rita, two more from the incredible Le Petit Gimios which is in the same region (the rosé is an intriguing wine as is the field blend red), as well as delicious wines from Michel Guignier in Beaujolais, a white blend from Henri Milan and a very special Melon de Bourgogne from La Paonnerie in Muscadet. Each of the wines in this pack is also free from added sulphites.

And, for those of you who enjoy our story about the wines of Nicolas Carmarans we have a selection of six bottles representing four different wines from the wild and rugged Aveyron.

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! They are also freight free.

Christmas voucher offer

But if none of these combinations are what you are looking for then you can ask for a voucher as a present for someone who you think will enjoy the wines we offer. You can send us a request for a voucher for six wines for a value of \$150, \$200 or \$250. This will cover the cost of six wines which we select plus delivery costs to Adelaide, Tasmania, Melbourne, Canberra and Sydney. All other places you will need to add a \$25 delivery fee.

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.

Living Wines News: A peek at our new shipments

Michel Gahier Trousseau and Chardonnay old favourites are back!

The two lovely Trousseau reds namely Le Clousot and Grands Vergers are back. The grand Vergers is an attractive wine made by Michel from the vineyard at the back of his house where the gnarled old vines are almost eighty years old. The Le Clousot is made from younger vines (thirty years old) and is bright and fresh and very appealing.

We also have new vintages of his three white wines which display the word Chardonnay on the label because the ruling appellation body only recognises Savagnin and Chardonnay as white varieties in the Jura. However, the locals such as Michel strongly believe that Chardonnay has transformed into a different grape variety over the centuries it has grown here and they now called it Melon de Arbois or Melon le Rouge Queue. They point to the red stem that connects the grapes to the vine, the smaller berries with thinner skin than Chardonnay and, convincingly, the presence of an enzyme in the grape that allows the juice to easily form a 'veil' to protect the wine from excessive oxidation.

So the three white wines in this shipment Les Follasse B, Les Crêts and La Fourquette are all made from grapes that Michel believes are Melon despite what he puts on the label!

Fanny Sabre Passe-tout-grain



Just what is the meaning of the strange word Passe-tout-grains?? Well, it is what happens when Burgundy produces Loire Valley-like wines. In the Loire it is very common to blend Pinot Noir with Gamay – and that is precisely what a Bourgogne Passe-tout-grains is!

There is a special appellation by this name that has AOC/AOP status and the word Passe-tout-grains appears on the label. See the story later in the newsletter about this appellation.

We are very lucky to have secured a good allocation of Fanny Sabre's Passe-tout-grain. If you like lighter style, savoury reds with good depth of flavour then you will love this wine.

A visit to Nicolas Carmarans



We always enjoy visiting the wild and windswept Aveyron region of France. The adventure usually begins with a crossing of one of the wonders of the world – the Millau Viaduct the vertiginous bridge designed by Norman Foster that spans the Millau Valley. If we have time we stop at the roadside café on the northern side because it is run by Michel Bras! Here we enjoy the local version of crepes called a capucin.



Approaching the viaduct



Looking up at the viaduct from the northern side

We then wind our way up into the hilly, rocky, bare countryside around the town of Aubrac where the hostelrys are always full of eager pilgrims walking the route of St James to Santiago de Compostela which passes right through here. There is an interesting café here called Chez Germaine that serves one of the best Aligot (the mashed potato dish made with fresh Cantal cheese) dishes we have ever eaten. The other best versions were the dish served at Michel Bras and a dish cooked for us in her apartment in Laguiole by a friend who was working as a chef at Michel Bras.

From Aubrac it is a very short drive to Laguiole where some of the famous cutlery is made (the rest is made in China!). As you approach Laguiole from the east you pass the driveway leading up to the hilltop eyrie that is the Michel Bras restaurant and accommodation complex. Reservations here are hard to get but it is worth persisting and it is worth the journey to experience nature on a plate!

There is also another reason why we head here - to meet up with one of our suppliers who tends his vines in one of the most remote wine regions of France. We come here to visit the vineyards of Nicolas Carmarans who produces a range of fascinating red wines and an unbelievably good white wine from vines that cling to terraces in steep gorges carved out by the La Selves river.



Nicolas in his steep, terraced vineyard

For many years Nicolas ran the delightful wine bar in Paris called La Nouvelle Mairie. It, as its name suggests, is a meeting place where people go to sip on good wines, eat interesting food and solve the problems of the world.

He sold it recently to concentrate on his family vineyard in south west France where he makes stunningly delicious natural wines from local grape varieties such as Fer Servadou, Chenin Blanc and Negret de Banhars.

Now Negret de Banhars is very special. We believe that the only wine that is commercially available that contains this grape is the Mauvais Temps cuvée produced by Nicolas.

The grape is named after the nearby village of Banhars and is native to this region. The total plantings are less than 1 hectare as it is one of those native varieties that have been replaced by international grapes such as Cabernet and Shiraz. Jancis Robinson claims that there are only 2500 vines left in the world and that Nicolas has more than half of them. That would seem to fit with what we have seen in his vineyard.

Wine Talk – the newsletter of Living Wines

So the wine called Mauvais Temps is a blend of Negret de Banhars (30%) along with 50% of local variety Fer Servadou (which is also known as Mansois). Both of these grape varieties provide a lovely rustic flavour to the wine. The remainder of this blend is provided by the two Cabernets that are common in this area namely Cabernet Sauvignon and Cabernet Franc.



Negret de Banhars vine in the Camarans vineyard

The wine is matured in large, old-oak, conical vats that sit in the very cool cellars. Typically skin contact will have been for about 16 days.



Mauvais Temps maturing in wooden vats

Nicolas also has a number of other cuvées including the amazing Selves (named after the river that runs past the bottom of the terraces) which is made from old vine Chenin Blanc.

He also produces a fascinating red called Maximus using Fer Servadou and a whisper of Gamay d'Auvergne which undergoes carbonic maceration for 16 days. The Fer Servadou vines for this cuvée thrive on decayed granitic soil in the steep vineyard called Mauvais Temps.



Nicolas gestures towards the friable granite that produces the soils on the terrace

He also has three other cuvées. The first is l'Altre 2010 which is made from pure Fer Servadou which undergoes semi-carbonic maceration (we will write a story about this wine-making technique in our next newsletter) for about twenty days and is then transferred to old barriques for a year. There is also l'Olto 2012 which is made in the same way as the l'Altre. And finally he makes a wine from equal parts of Cabernet Sauvignon and Cabernet Franc that is called 12 after the department number for the region. This wine only receives 6 months of aging prior to bottling.

You can find these wines at Sydney's famous momofuku seiōbo or you can sample a selection of them by ordering the Nicolas Carmarans' Special 6 Pack which is pack 7 in this newsletter.

Wines for your Christmas pudding



What to drink with a rich Christmas pudding after you have had too much to eat and maybe a lot to drink as well! Here are some suggestions.

We think that a perfect drink is the famous fortified wine from the Roussillon region of France called **Muscat de Rivesaltes**. Ours is made by that wonderful domaine called **Jolly Ferriol**.

A Muscat de Rivesaltes must begin fermentation but then the fermentation is stopped by the addition of grape spirit before the level of residual sugar drops below 100 grams per litre. This must result in an alcohol level of at least 15%. You are therefore left with a sweet but not massively sweet, complex, interesting wine that has sufficient alcohol/sugar balance to muscle up to the spices in the pudding. We have some bottles of the 2006 at just \$46 per bottle and some 2007 at only \$41 per bottle.

A striking alternative could be the **Champagne Piollot Cote des Bar Cuvee de Reserve Demi-Sec NV**. The semi-dry Champagne from the emerging Cotes des Bar region in the southern part of the famous Champagne area has a beautiful light golden colour, citrus aromas, silky freshness on the palate and very good length. The base wine is made from 70% Pinot Noir, 30% Chardonnay and a tiny bit of Pinot Meunier and Pinot Blanc providing additional richness. Further complexity is gained from using base wine from three different vintages to make the champagne.

Another alternative is the **Domaine Mosse Le Champ Boucault** which is a sweet wine made entirely from Chenin Blanc grapes which are left on the vine until late October to concentrate the flavour resulting in a final yield of an exceptionally low 10 hectolitres per hectare. We think it will go well with the pudding because the sweetness in the wine is offset by a good streak of acidity. It is a complex, lovely wine of great charm and very good value at \$56 for a 500 ml bottle.

And for lovers of Jura wines there is something completely different, namely the Philippe Bornard Vin de Table **Vin de Pagaille** which 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 in his cellar on straw mats to increase the concentration and hence the sweetness. This wine costs \$84 in 500 ml format.

That should give some food for thought!

Pack 1: Christmas Day 6 pack



This pack has been designed to consume on Christmas Day. It contains two bottles of sparkling wine, one bottle of white wine, two bottles of red wine and a dessert wine that's less Christmas pudding and more berries.

Domaine Belluard Vin de Savoie Ayse Brut 2009 (2 bottles) – A lovely sparkling wine made from 100% Gringet, a traditional grape of the Savoie region. Dominique is a master of the art of making sparkling wine and his wine shows that complex, fresh, mineral-driven sparkling wines can be made outside the Champagne region. This wine is left for two years on lees before it is disgorged thus adding to the complexity of the wine.

Domaine Milan Vin de France Le Grand Blanc 2010 – This wine sees Grenache Blanc, Rolle (the local name for Vermentino), Roussanne, Chardonnay and Muscat à 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 and ready for enjoying!

Catherine & Dominique Derain St-Aubin Le Ban Rouge 2010 (2 bottles) – The 2010 reflects the vintage which was not as hot as 2009 but which encouraged slow but steady growth in the vineyard leading to wines with good structure and length. The vines here thrive on an east facing slope covered in limestone derived clay and gravel. This is a lovely wine with an appealing cherry and strawberry fruit flavour, a core of acidity, great freshness, an underlying spiciness and perfect balance. Great drinking now.

Domaine de Causse Marines Gaillac Doux Grain de Folie 2012 (1 bottle) – The Grain de Folie is one of the stars of the line up from Causse Marines. It is a sweet white wine made from very ripe Muscadelle, Ondenc, Loin de l'Oeil, Mauzac and Sémillon grapes. In fact many of the grapes have reached the 'noble rot' stage. It has a gorgeous mouth feel, it is sweet without being cloying and has tons of flavour. You get flavours of dried apricot and quince coming through and the natural acidity in the wine balances the sweetness. This wine matches perfectly with fruit desserts such as fruit salad, berry fruit soups or fruit terrines. It would also team very nicely with a berry-based parfait or with trifle. This wine is sold in 500ml format.

The RRP for this selection of 6 bottles of wine is \$277 but the pack price is \$235.45 including freight.

Pack 2: New Arrivals Red 6 pack



This pack represents a small selection of the red wines that have just arrived. Some are old favourites but a new vintage such as the Trousseau from Gahier in the Jura, while others such as the Rouge Fruit from Gimios in the Languedoc or the Beaujolais from new supplier Guignier are brand new arrivals!

Michel Gahier Arbois Trousseau Le Clousot 2012 – The delicate Trousseau from winemaker Michel Gahier is one of the jewels of the Jura. He is not influenced by trends. He is just dedicated to perfection in the production of classic Jura wines.

Le Petit Gimios Vin de France Rouge Fruit 2012 – Ann-Marie Lavaysse is the ultimate earth mother. As we walk through the vines she is constantly tending them, removing a bud here, rearranging a shoot there, commenting on a medicinal herb or just looking with satisfaction at her wild vines. This wine has sixteen different grape varieties that have been co-fermented. It is a very special wine!

Domaine Milan Vin Francais MGO² 2012 – The letters MGO stand for Milan Grand Ordinaire an allusion to the Bourgogne Grand Ordinaire appellation that has been discontinued. This wine came about as a result of the chalk being rubbed off a number of barrels in Henri Milan's cellar so he couldn't tell whether the barrels were from the 2009 or the 2011 vintage of his Le Vallon wines. The result is this fresh, fruity, gulpable red wine.

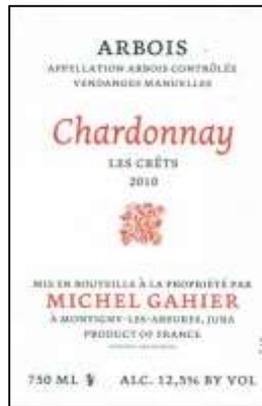
Fanny Sabre Bourgogne Passe-tout-grain 2011 – Bourgogne Passe-tout-grain is a special Burgundy-wide appellation that allows winemakers to produce wines from a blend of Gamay and Pinot Noir. This is a delicate, vibrant and totally drinkable wine.

Nicolas Carmarans Mauvais Temps 2012 – This is the new vintage of this wine from the wild terrain near Aubrac in the Aveyron not too far from Michel Bras. The vineyards cling to vertiginous slopes where the Fer Servadou, Negret de Banhars and the two Cabernets that comprise this blend grow.

Michel Guignier Beaujolais Villages La Bonne Pioche 2012 – Michel Guignier is a new supplier from the Beaujolais. La Bonne Pioche (the good pick) is a Beaujolais Village red made from 100% Gamay which has seen no sulphites at any time during the winemaking process. It is a delightful wine of great elegance.

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

Pack 3: New Arrivals White 6 pack



This pack represents a small selection of the white wines that have just arrived. Each is a new vintage of an old favourite such as the Aligoté from Fanny Sabre or the Grand Blanc from Henri Milan and more!

Fanny Sabre Bourgogne Aligoté 2012 – Fanny Sabre shows a fine touch with her Aligote. Aligote is the wine that the locals drink in Burgundy. It is gradually emerging as an interesting wine in its own right rather than playing second fiddle to Chardonnay as more talented winemakers such as Fanny show what can be achieved with this grape. This is a beautiful wine with great complexity and depth.

Causse Marines Gaillac Blanc Les Greilles 2012 – Les Greilles is a classy white wine blended from local Gaillac grapes Mauzac and Loin-de-l’Oeil with a little Muscadelle. 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.

Henri Milan Vin de France Le Grand Blanc 2010 – The 2010 vintage is a lovely departure from the 2009 vintage which was full and ripe. This vintage sees Grenache Blanc, Rolle, 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 improve well into the future.

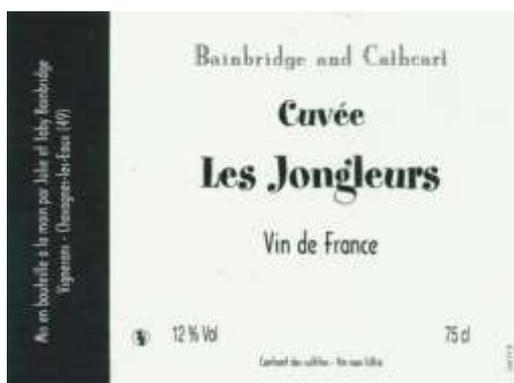
Michel Gahier Arbois Chardonnay Les Follasses B 2011 – The Les Follasses vineyard is divided into two parts. The top block has the vines running at right angles to the bottom block. The letter B is the result of Michel recently vinifying the bottom block separately and deciding it tasted different to the top block!

Michel Gahier Arbois Chardonnay Les Crets 2010 – There is the trademark oxidative quality to this wine which provides a nutty spiciness and umami flavour that makes you want to sip more and more of it. This is Jura Chardonnay at its best! There are honey and pear and almond flavours in abundance and a long, lingering minerality that reflects the amazing terroir of the area around Michel's village.

Terres Dorees Beaujolais Blanc Chardonnay 2012 – This lovely wine is made from 100% Chrdonnay. It is matured in horizontal steel tanks designed to increase the lees contact. It is a fresh, vibrant wine perfect for pairing with food.

The RRP for this selection of 6 bottles of wine is \$233 but the pack price is \$198.05 including freight.

Pack 4: White wine selection 6 pack



This month we have assembled a great selection of white wines for you from all parts of France. Each of the wines we have chosen shares a common characteristic – they are all very food friendly!

Causse Marines Vin de France Zacmau 2012 – This wine is made from 100% Mauzac, the favoured white grape of the Gaillac region of France. This is a wine of which we only get a very tiny allocation. Therefore we have decided that we will offer it to our retail customers.

Le Petit Gimios Vin de France Rosé de Gimios 2012 – This wine is not a true rosé, but rather a blend of their red wine (which is comprised of sixteen different grape varieties) and their white Muscat. The exact proportions used each year are a secret, but it's approximately 80% white and 20% red.

Causse Marines Gaillac Les Greilles 2012 – Les Greilles is a classy white wine blended from local Gaillac grapes Mauzac and Loin-de-l'Oeil with a little Muscadelle. 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 Belluard Vin de Savoie Blanc Altesse Grandes Jorasses 2009 – This elegant white is made from the Savoie grape called Altesse or, Roussette de Savoie. The vineyard lies at an altitude of 450 metres above sea level. The grapes are hand-harvested and fermented naturally. The alcohol level is 12%. It is named after the Grandes Jorasses mountain - one of the highest peaks in the Alps.

Bainbridge and Cathcart Vin de France Les Jongleurs 2012 – This is a dry Chenin Blanc made from 60 year old vines covering just 0.14 hectare from near Faye d'Anjou. Old vine Chenin is a real treat as there is a complexity in the wine that cannot be achieved from young vines. The wine is quite dry and is low in alcohol at only 12 percent. This is an excellent wine particularly when you consider the price.

Domaine de la Garrelière Touraine Cendrillon 2011 – The Cendrillon (Cinderella) is made from 80% Sauvignon Blanc and 20% Chardonnay. Just 30% of the Sauvignon spent some time in old oak to provide additional complexity. This is a fascinating wine for us. It opens up in the glass to reveal a complexity that belies its price.

The RRP for this selection of 6 bottles of wine is \$252 but the pack price is \$214.20 including freight.

Pack 5: Red wine selection 6 pack



This month we have assembled a great selection of interesting red wines from all parts of France. We have selected wines that are good for drinking now.

Cause Marines Vin de France Cause Toujours 1102– This wine is made from the Syrah which provides silkiness, spice and body and some Prunelart (a local grape that is being revived in the area) from young vines to provide a more rustic element to the wine. The wine is a deep purple colour with lots of spice and pleasant tannins at the front of the mouth. The Prunelart adds a touch of mystery and fruitiness that you would expect from the parent (father) of Malbec.

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.

Mylène Bru Vin de Table Rita Rouge 2011 – This is Mylène's latest wine named after her Andalusian grandmother and also St Rita the saint of desperate causes! The wine is made from 100% Carignan from 50 year old vines which is not unusual in her area because it is quite close to Saint Chinian where Carignan is revered.

Nicolas Carmarans Vin de Pays de l'Aveyron L'Olto 2012 – This is a single varietal 100% Fer Servadou. The vines that the grapes come from are reasonably old and thrive in clay soils. The grapes undergo semi-carbonic maceration in 15 hectolitre conical tanks for 20 days and then old barriques for 12 months. Before bottling the tank spends a day in the sun to give it more strength.

Michel Guignier Beaujolais Villages La Bonne Pioche 2011 – This is a beautiful, lively expression of the Gamay grape which is picked from vines over 45 years old and then pressed in an old basket press. The fact that absolutely no sulphur has been added to this wine (and nothing else has been added or taken away) makes it compelling drinking. It is such a joy to drink wines made by a master winemaker such as Michel where wood, sulphur and extraction just don't feature!

Domaine la Paonnerie Coteaux d'Ancenis "Simplement Gamay" 2012 – This wine is made from 100% Gamay Noir a jus Blanc. The wine is fermented with natural yeasts and is neither filtered or fined. This is a light, lively delicious red wine that goes beautifully with food such as lamb chops or roast chicken or a robust cheese. This cuvee also has no sulphur added at any stage during the winemaking process.

The RRP for this selection of 6 bottles of wine is \$243 but the pack price is \$206.55 including freight.

Pack 6: The natural wine lover's 6 pack



This pack brings together a range of no added sulphite wines that have been chosen for those who enjoy exploring the delights of wines where there is only grape juice in the bottle.

Mylène Bru Vin de Table Rita Rouge 2011 – The Rita is named after her Andalusian grandmother and also St Rita the saint of desperate causes! The wine is made from 100% Carignan from 50 year old vines which is not unusual in her area because it is quite close to Saint Chinian where Carignan is revered.

Le Petit Gimios Vin de France Rouge Fruit 2012 – The grapes come from an exposed, rocky vineyard covered with low bush vines with thick trunks that help them stand up to the fierce winds here. There are 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. The grapes are co-fermented to produce this amazing soft, round, subtle red with layers that seems to go on forever.

Le Petit Gimios Vin de Table Rosé 2012 – This wine is made by blending her red wine, which includes grapes such as Cinsault, Alicante, Grenache, Carignan, Aramon, and her white wine, which is made entirely from Muscat à Petit Grains. This year the rosé is a robust pink with a flavour that lingers on the palate for a long time. We love the mouth feel and the layers of interest contributed by the Carignan.

Domaine Milan Sans Soufre Ajouté Blanc 2012 – The 2012 vintage is a particularly fine example of this blended wine. This vintage sees Grenache Blanc, Rolle (the local name for Vermentino), Roussane, Chardonnay and Muscat a Petit Grains used in the blend. This is a beautiful wine that is fresh and lively and drinking beautifully now.

Michel Guignier Beaujolais Villages La Bonne Pioche 2012 – La Bonne Pioche is one of Michel's best known wines. It is a beautiful, lively expression of the Gamay grape which is picked from vines over 45 years old and then pressed in an old basket press. It is such a joy to drink wines made by a master winemaker such as Michel where wood, sulphur and extraction just don't feature!

La Paonnerie Vin de France Rien que Melon 2012 – La Paonnerie is proud of their wines which sport the “Rien que” title on the label. In this case it is ‘nothing but’ Melon de Bourgogne that grape which is famous in Muscadet for pairing with seafood.

The RRP for this selection of 6 bottles of wine is \$277 but the pack price is **\$235.45 including freight.**

Pack 7: Nicolas Carmarans Special 6 pack



This pack has been assembled for those of you who read the story about Nicolas Carmarans in this newsletter and were inspired to explore them further. Unfortunately, we can't offer you a bottle of the Selves or Maxiumus this year because they sell out as soon as they hit Australia. However the wines that are on offer will allow you to explore the vibrant flavours of this little known corner of France. To try them, you'll need to go to momofuku seiōbo in Sydney or Sidecar or Garagistes in Hobart.

Nicolas Carmarans Aveyron IGP Mauvais Temps Rouge 2012 (2 bottles) – This 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 transferred to old barriques for 12 months.

Nicolas Carmarans Vin de Pays de l'Aveyron l'Altre Rouge 2010 – This wine is a single varietal 100% Fer Servadou (known locally as Mansois). The grapes undergo semi-carbonic maceration in 15 hectolitre conical tanks for 20 days and are then transferred to old barriques for 12 months. Before bottling the tank spends a day in the sun to give it more strength says Nicolas.

Nicolas Carmarans Aveyron IGP Cuvée 12 2012 – This wine is named after the département that the wine comes from, namely Aveyron. In France, each département has a unique number such as 84 for Vaucluse in Provence or 11 for the Aude in Languedoc. The number for Aveyron is 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 around Christmas time.

Nicolas Carmarans Vin de France l'Olto Rouge 2012 (2 bottles) – The Nicolas Carmarans l'Olto is a single varietal 100% Fer Servadou (known locally as Mansois). The vines that the grapes come from are reasonably old and thrive in clay soils. The grapes undergo semi-carbonic maceration in 15 hectolitre conical tanks for 20 days and are then transferred to old barriques for 12 months.

The RRP for this selection of 6 bottles of wine is \$255 but the pack price is \$216.75 including freight.

Grape variety: Jurançon Noir

Jurançon Noir is a relatively unknown grape variety that is unrelated to the Jurançon appellation where it is not grown. It is found however in far south west areas such as the Gers and the Tarn near Toulouse. We have also located it in the Languedoc and even as far north as the Aveyron.

It is often added to blends to provide a spicy note although on its own it produces a lighter style of wine.

The Vitis International Variety Catalogue says that the parents of this grape are Folle Blanche (a white grape still found in the Muscadet region) and Cot (known in Australia as Malbec).



Photo courtesy of Vitis International Variety Catalogue

The grapes form tight bunches and the vines are normally pruned low (as bush vines) to help prevent diseases that they are susceptible to.

Jurançon Noir is found in tiny amounts in the vibrant Causse Marines wine called Peyrouzelles (the red wine with the clown face on the label) and is possibly in the Le Petit Gimios Rouge Fruit red wine.

We have also photographed a Jurançon Noir vine in one of Nicolas Carmarans' vineyards in the Aveyron.

Appellation: Bourgogne Passe-tout-grains

Bourgogne Passe-tout-grains is an interesting appellation that covers the entire Burgundy region. It is interesting because it relates to the grape varieties rather than primarily the geographic region. In this respect it is somewhat similar to the

Wine Talk – the newsletter of Living Wines

Bourgogne Aligoté appellation which permits Aligoté to be grown anywhere in Burgundy.

Bourgogne Passe-tout-grains, which literally means ‘allow all berries’ can be made from grapes grown anywhere within the boundaries of Burgundy and can be either a red wine or a rosé wine.

The only rules are that it must be a blend of Pinot Noir and Gamay Noir (although the blend can be supplemented with small quantities (less than 15%) of the standard Burgundy whites, namely Chardonnay, Pinot Blanc and Pinot Gris) with Pinot Noir comprising at least 30% of the blend and Gamay at least 15%.

These wines are regarded fondly in Burgundy as an easy drinking alternative to the more serious pinot noir.

And of course as we wrote earlier in this newsletter one of the best examples we have come across is the one produced by Fanny Sabre. We are very happy to be able to make this wine available in Australia for the first time.

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_2013.pdf