

LIVING WINES

Wine Talk Edition 59

First an apology that we didn't publish a newsletter in February. We aim to write one every month but somehow February, even with its extra day this year, defeated us. It's partly because we spent the first part of the month visiting the many natural wine trade shows that are held in France at the end of January and early February.

We attended four events in Montpellier in the south of France and five in and around Angers (including the now famous Dive Bouteille which is held in nearby Saumur). Unlike the previous two or three years at these shows we saw our vignerons with happy smiling faces due to the very good 2015 harvest. None of our producers suffered from fungus infestation, the Suzuki bug or most other disasters.

Alice and Olivier De Moor had a nearly-devastating hail storm on the early morning of 1 September but were able to rescue the harvest by picking a few days earlier than planned. There were unexpected benefits because without any leaves on the vines it was easy to see the grapes. In the end they made more wine than ever before. Everyone has had a very good harvest and with one or two exceptions the yeast counts were high which means they had a good fermentation.

We have had quite a few new wines arriving though. Some came early in February and others arrived this week and have just gone on the website. We gave some advance warning of the wines that are very limited in previous newsletters and quite a few people contacted us asking for a reservation. We'll be sending out those offers over the next couple of days.

That has meant that some of the new wines are fully allocated but we have kept back some cuvées for general buying so that even if you didn't contact us in advance, as a newsletter subscriber, you will have a chance to try some.

This email is to alert you to the new arrivals. It's probably only of interest if you live in Australia and are a customer so we apologise to those people who subscribe to our newsletter expecting the more general information it usually contains.

While most of the offers in this newsletter are for the new wines we have also included a mixed dozen pack. See the end of the newsletter for all the pack details. The mixed dozen is pack 3.

Upcoming Melbourne events: Clever Polly's Saturday 5th

We'll be at Clever Polly's this Saturday afternoon 5 March from noon until around 3pm with 6 wines from our portfolio, including two of the wines mentioned in the offers in this newsletter (Renaud Bruyère and Adeline Houillon's Arbois Chardonnay & Savagnin 2014 and De Moor's Bourgogne Chitry 2014).

Everything will be available to buy too (in small quantities!) We'd love to say hello if you have a chance to drop in and sample the wines. The address is 313 Victoria St, West Melbourne.

Upcoming Melbourne events: Cult of the Vine March 8th 7pm - 9pm

We're also going to be at Cult of the Vine's Wild Bunch exploration of natural wines on Tuesday night from 7pm-9pm. The address is 7 Florence St, Brunswick.

Brad has put together a great collection of our wines along with "matched edibles" (we're impressed!).

The stars of the night will be the wines of Sylvain Bock, Nicolas Carmarans and Pascal Potaire and Moses Gardouche from Les Capriades. He's saved a couple of wines that we've now sold out of so we're especially looking forward to trying them again. And we know he has a special magnum lined up too. The cost is \$80 a person.

See cultofthevine.com.au for details.

New vintages from Burgundy producers DOMINIQUE DERAIN and JULIEN ALTABER

We recently received new wines from Dominique Derain and his protégé Julien Altaber. Both operate out of the village of Saint Aubin south of the central town of Beaune, but they also have vineyards running from Pommard through to more northerly regions such as Gevrey-Chambertin.

The quantities from Dominique Derain are very limited, with most cuvées consisting of only one or two dozen but we do have a reasonable amount of the new season's Allez Goutons, the 2015

Aligoté that is for early drinking. It has no added sulphites and no filtration and the sediments are quite visible in the bottle. The price of \$48 is not the answer our trusty spreadsheet chose for us. It's several dollars cheaper, a reflection of the fact it comes with a warning from Dominique that you need to shake the bottle quite vigorously before serving (not necessarily immediately before but at least at some time in the week or so before) to dissipate some oiliness. Shaking bottles is a fairly common sight in Paris natural wine bars - although usually not for this issue - but it's not common not here so we decided to discount the price to recognise the inconvenience and acknowledge the fact this wine isn't going to be for everyone.

The remaining wines are a less complicated story. They include Derain's always delicious **La Combe Bourgogne Blanc 2014** (\$69) and quite a range of wines from Altaber, including for the first time a pet'nat called l'Ecume, which is a blend of Pinot Noir and Aligoté (\$51). We also have a classical Aligoté from Altaber (\$49) as well as his 2014 vintages of Bourgogne Rouge (\$58) and Blanc (\$66). And there's a juicy Gamay, made with grapes from the Beaujolais, called Métisse (\$39). From both producers we also have small quantities of village and premier cru wines. They're all described on our website and we have a selection in a pack for this newsletter. **See pack 1 for details.**

New vintages from Dominique Belluard

If you've tried the wines of Dominique Belluard you will understand why this is a moment we always look forward to. For a start, our warehouse always seems sadly lacking when we run out of his delicious sparkling wine, **Le Perles de Mont Blanc**, or, more correctly Vin de Savoie AOP AYSE Les Perles de Mont Blanc

2012. But it's actually the still gringets that are the most highly sought after.

We haven't allocated any of these wines but we know once we send our price list out to our wholesale customers his **100% Pur Jus**, a wine he makes without added sulphites, will disappear first, closely followed by Les Alpes and Le Feu, which we have in tiny quantities (they are all 2014 vintage). We also have a small amount of Mondeuse, which will also sell quickly.

We've designed a pack with most of the new arrivals, including a bottle of 100% Pur Jus and Les Alpes. Before he began making 100% Pur Jus the grapes in that wine would have been part of Les Alpes and the vinification is exactly the same so it's a chance to try two almost identical wines, except for the fact one has no added sulphites.

See pack 2 for details.

Renaud Bruyère and Adeline Houillon - for the first time!

We have two wines from Jura vignerons and winemakers Renaud Bruyère and his wife Adeline Houillon.

We have been visiting them since 2013 and this is the first year they have had enough wine to agree for some to be sold in Australia. The wines arrived earlier this week - a good moment for us!

The vintage is 2014. The red is an Arbois-Pupillin Ploussard made using semi-carbonic maceration. The appellation of the white is Arbois. It's topped up so not oxidative and is 80% chardonnay and 20% savagnin. The cuvée name is Les Tourillons, which is the

name of the vineyard from where the grapes are harvested. It's one of the highest plots in Arbois, and was the first plot they worked with, beginning their domaine with .75 of a hectare. Neither wine has any added sulphites They are going to be \$68 and \$73 a bottle respectively and initially we're restricting orders to a maximum of 3 bottles of each wine per person. **See Bruyère and Houillon New Arrival Offer for details.**

Pack 1: Derain and Altaber New Arrivals

This pack has quite a range of wines. l'Ecume is a pet-nat (a sparkling wine made as a pétillant-naturel), a new style for Julien Altaber. Allez Goutons is a radical early drinking wine made by Dominique Derain, Métisse is a juicy gamay made with grapes from the Beaujolais by Julien Altaber. The others are relatively straightforward - some lovely examples of Burgundy's best natural wines.

- Sextant - Julien Altaber l'Écume Vin Mousseux 2014
- Domaine Derain - Allez Goutons 2015
- Sextant - Julien Altaber Bourgogne Aligoté 2014
- Sextant - Julien Altaber Bourgogne Blanc 2014
- Sextant - Julien Altaber Métisse 2014
- Domaine Derain Bourgogne Les Riaux Rouge 2014

The RRP for this selection of 6 bottles of wine is \$319 but the pack price is \$271.15 including freight, a 15% discount.

Pack 2 - Dominique Belluard New Arrivals

Two bottles of one of the best-value sparkling wines you'll find, a chance to try two wines that are almost identical except one has no added sulphites (Les Alpes and 100% Pur Jus) and two

rare and special wines, Dominique Belluard's Mondeuse and Le Feu.

- Belluard Vin de Savoie AOP AYSE Les Perles de Mont Blanc 2012 - 2 bottles
- Belluard Vin de Savoie AOP Blanc Gringet Les Alpes 2014
- Belluard Vin de Savoie AOP Gringet 100% Pur Jus 2014
- Belluard Vin de Savoie AOP Mondeuse Amphora 2014
- Belluard Vin de Savoie AOP Blanc Gringet Le Feu 2014

The RRP for this selection of 6 bottles of wine is \$379 but the pack price is \$322.15 including freight, a 15% discount.

Pack 3 - Dozen Pack

We've also included a new mixed dozen pack, with a 20% discount in this special newsletter, just to round things off. It covers a wide range of styles.

- Julien Fremont Argile - A semi-sweet cider that's totally delicious !
- La Paonnerie Coteaux D'Ancenis Le Rosé d'Ancenis 2014 - a winter rosé. It's quite dark
- Laurent Lebled La Sauvignonne 2014 - Skin contact Sauvignon Blanc, shades or orange.
- Vincent Carême Vouvray Tendre 2014 - with just under 20g of residual sugar, this is a very good dessert wine for people who think they don't like sweet wines!
- Vincent Carême Vouvray Sec 2013 - Dry chenin blanc from the same producer (we thought it would be interesting to compare them)

- Terres Dorées (Jean Paul Brun) Beaujolais Blanc 2014 - A classic Chardonnay from Jean-Paul Brun, with just a hint of lees contact to give it some complexity.
- Domaine de la Garrelière Touraine Cendrillon 2013- A blend of 80% sauvignon blanc and 20% chardonnay. A good food wine
- Fanny Sabre Bourgogne Aligoté 2014 - Great value aligoté from Fanny Sabre from vines in Pommard planted by her father
- Sylvain Bock Bascule 2013 - 100% carignan from Languedoc winemaker Sylvain Bock
- Bainbridge and Cathcart Rouge Aux Levres 2012 - lip-smacking groslot noir from the Loist Valley.
- Domaine Saint Nicolas Gammes En May 2014 - Juicy, unfiltered Loire Valley gamay
- Mylène Bru Far Ouest 2012 - a much more complex and earthy red wine made with Grenache, Syrah, Cinsaut, and Carignan

The RRP for this selection of 12 bottles of wine is \$392 but the pack price is \$313.60 including freight, a 20% discount.

Two special offers

De Moor New Arrival Offer

This offer is for 3 bottles of De Moor AOC Bourgogne Aligoté 2014 and 3 bottles of De Moor AOC Bourgogne Chitry 2014.

The RRP for this selection of 6 bottles of wine is \$258 but the pack price is \$232.20 including freight, a 10% discount.

Bruyère and Houillon Offer

This offer is for 3 bottles of Bruyère and Houillon Arbois Pupillin Rouge Ploussard 2014 and 3 bottles of Bruyère and Houillon Arbois Blanc Les Tourillons Chardonnay & Savagnin 2014.

The RRP for this selection of 6 bottles of wine is \$423 but the pack price is \$380.70 including freight, a 10% discount.

Once again, we apologise for the brevity of this newsletter. If we'd waited until we had a complete newsletter quite a few of the new wines may no longer have been available and we wanted our newsletter subscribers to have early access to them.

CONFIRMATION OF AGE

Because of some pending changes to the Licensing Act under which our licence is issued we now must keep evidence of confirmation that you are over 18 years 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.

Penalty: Fine not exceeding 10 penalty units (\$1,540 as at, July 2015)

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