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We are very excited about the arrival of a new shipment that includes 5 different styles of Champagne from Roland Piollet who has vineyards in the emerging Cote des Bar region in southern Champagne, not too far from the city of Troyes. Roland is converting his vineyards to organic and biodynamic viticulture. In Australia, his wife Dominique Moreau is better known for her delicious Marie Courtin Champagnes.

This month sees the return of the Stéphane Guion red wines from the Bourgueil appellation in the Loire Valley. Stéphane only grows one grape variety (Cabernet Franc) and only makes two red cuvées – Domaine and Prestige. Both represent exceptional value at \$23 and \$25 respectively. Another shipment of the Domaine Mosse wines has also arrived. The more we drink René Mosse's Chenin Blancs the more we think he is a master of this grape!

For those of you who have been hanging out for the return of the fabulous wines of Dominique Belluard from the Savoie – the Gringet 2010 is here!

To celebrate the New Year we have 5 special packs for you. The first is our **Champagne Piollet** 6 pack which includes each of the cuvées from this domaine. We have a six pack of white, rosés and sparklers that are perfect for **summer sipping**. A six pack of the newly arrived **Guion** reds that are extraordinary value. This month we also have a pack of **chilling reds** that are perfect for chilling down and sipping for summer. And finally we are very pleased to offer a six pack of the newly released white wines from **Domaine Belluard** in the Savoie – these are beautifully-crafted white wines of exceptional elegance.

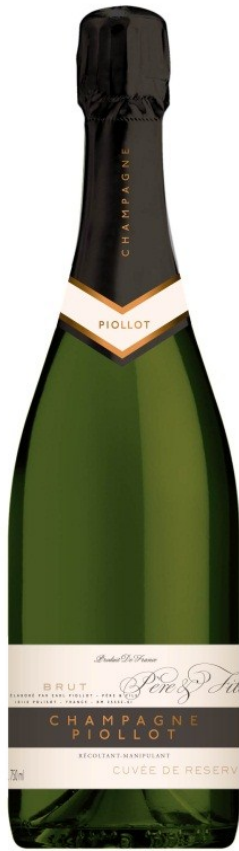
Remember that the special packs attract a 15% discount instead of a 10% discount, so if you order a special pack you really are getting a special deal (not that a 10% discount for most wines and free freight on your own selection isn't a good arrangement too)!

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

Champagnes from Roland Piollot

There is much discussion in the social media about the rise and rise of 'grower Champagnes'. These are Champagnes, usually from small vineyards where the person who tends the vines also makes the wine. Most of the producers used to sell their grapes to the major Champagne houses but have now decided to make their own. Many of them follow strict organic and biodynamic practices in the vineyard.



We have been fortunate to source a range of wonderful Champagnes from an emerging talent in the southern region of Champagne known as the Cote des Bar. His name is Roland Piollot from the domaine Champagne Piollot and he is gradually converting the property to organic and biodynamic viticultural practices.

His offerings are diverse and delicious. He adds complexity to his Champagne by combining base wine from different vintages and also by using three different grape varieties (Chardonnay, Pinot Noir and Pinot Meunier). The result is a crisp, flavoursome and eminently drinkable dry Champagne of considerable elegance. He also makes a semi-sweet version of the same Champagne which goes very nicely with cheese and desserts.

He also makes two rosé-style Champagnes which result from the winemaking technique used. The grapes are crushed by foot and then left for up to five days to macerate before the juice is extracted. This results in a deep pink wine with raspberry and strawberry overtones. The Cuvée Rosé Brut is a fresh, lively Champagne with cherry, strawberry and raspberry overtones. The Rosé Robert Piollot has added complexity as it has spent time in

oak casks.

Finally, his vintage Champagne (2006) is a complex drink with a pale golden colour and aromas of dried figs, plums and quinces that is a delight to drink.

The Piollot Champagnes represent amazing value for money given the care and attention paid to the health of the vines and the making of the wine.

Later in this newsletter there is a special 6 pack selection of his Champagnes for you to enjoy.

New Burgundy appellation

Just as we were becoming used to the Bourgogne Grande Ordinaire appellation which allowed producers like Domaine de la Cadette and Fanny Sabre to label their Melon de Bourgogne and Gamay as originating in Burgundy we are now faced with yet another change by the French controlling authority, the INAO.

The reason for the change is that the INAO hopes to promote the quality and good value of wines made from grapes that most people do not associate with Burgundy. Most people believe that Burgundy only produces Pinot Noir and Chardonnay.

However Burgundians spend much of their time drinking the gorgeous Aligoté, not Chardonnay which they sell to the rest of the world. And there are many other grape varieties allowed in Burgundy including Melon de Bourgogne, Pinot Blanc, Pinot Gris, Gamay, César, Gamay de Bouze, and Gamay de Chaudenay.

The new appellation, which has now passed into law, will be called Coteaux Bourguignons and we can expect to see wines labelled with this appellation next year.

In the meantime look for the wonderful Melon de Bourgogne from Domaine de la Cadette that is currently bottled under the Bourgogne Grand Ordinaire appellation as is an about-to-arrive Gamay from Fanny Sabre.

Domaine Belluard: Stunning Savoie white wines



A shipment of the stunning 2010 vintage of Domaine Belluard's white Savoie wines has arrived in Australia. We are delighted that these wines represent the next step in the progression of Dominique Belluard's approach to winemaking.

For this vintage, his top cuvée, the fabulous Le Feu, has been fermented in concrete eggs (see photo above). These eggs stand over 2 metres tall and are designed to

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'breathe'. Small amounts of oxygen can penetrate the concrete in a similar way to wooden barrels. Unlike barrels, however, the concrete does not impose its own flavour on the wine allowing wines of outstanding purity to be produced.

We have details of a special six pack of the beautiful wines of Domaine Belluard later in the newsletter.

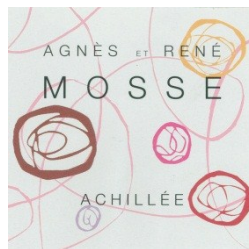
Stéphane Guion back in stock

It is nice to see the two red wines from Stéphane Guion back in stock. His wines are a cornerstone on the wine list at the famous Ten Bells – one of New York's greatest natural wine bars.

The healthy, vibrant vineyard has been organic since 1965, the wines are treated with respect with only natural yeasts being used to ferment the wine and they are capable of lasting a very long time. Every year when we visit Stéphane he disappears into the cellar and brings out a bottle from the eighties or early nineties for us to try. It is always a revelation which shows how Cabernet Franc is capable of gracefully aging while maintaining the vibrancy of the wine.

We offer a six pack of his two wines later in the newsletter.

Domaine Mosse



We have received another shipment from our very special suppliers René and Agnès Mosse from the Loire Valley. René is a master of the Chenin Blanc grape. He can coax flavour and elegance out of this grape that is unparalleled.

Whether it is his entry level 'Magic of Juju' Chenin or his top end 'Initials BB' made from grapes from the tiny old vine 'Initials' plot that lies within René's favourite Bonne Blanche vineyard all of his wines are brilliantly made and worthy of contemplation.

Another wine that we just love is his sweet rosé called Achillée made from a complex assemblage of Cabernet Franc, Cabernet Sauvignon, Grolleau Gris, Grolleau Noir and Gamay. Recently we macerated some fresh Richmond strawberries picked in the early morning in some of the Achillée and a little sugar, a sprinkling of freshly pounded cardamom and a twist of black pepper and mounted this mix on a classic cooked lemon posset – we drank the remainder of the rosé with the dessert it was a great match!

Sensible article on natural wines

It is difficult to find a sensible article about natural wines. Because the mainstream press is dominated by those who make a living from industrial wines they have a vested interest in attacking the whole concept of making wines without chemicals and other additives.

We were therefore interested to see an article that explored the rise and rise of natural wines in a reasoned and interesting way.

<http://www.specialtyfood.com/news-trends/featured-articles/retail-operations/natural-selections-naked-wine/>

Let us choose

Over 60% of our retail customers are content to sit back and let us choose a pack for them. They simply send us an email (wine@livingwines.com.au) saying how many bottles they would like, the average price and the style and colour of wines they prefer and we do the rest!

We choose a selection of the wines that we think are delicious and which fit within your price range. We'll give you a 10% discount on any 6 pack we invent for you.

Pack 1: Champagne Piollet 6 Pack



Champagne Piollet Côte des Bar Cuvée de Réserve Brut NV (2 bottles) – The first thing you notice about this Champagne is the beautiful light golden colour, the citrus aromas and the silky freshness on the palate and very good length. The base wine is made from 50% Pinot Noir, 40% Chardonnay and 10% of Pinot Meunier providing additional richness. Further complexity is gained from using base wine from three different vintages to make the champagne. This is an ideal aperitif!

Champagne Piollet Côte des Bar Cuvée de Réserve Demi-Sec NV – This is made in the same style as the Cuvée de Réserve above but this cuvée is fermented to a semi-sweet state making it perfect as a Champagne to drink with dessert.

Champagne Piollet Côte des Bar Cuvée Rosé Brut NV – In the Cote des Bar region of Champagne it is common for rose-style wines to be made using extended maceration of the Pinot Noir grape. The grapes (only Pinot Noir is used) are first crushed by foot and the grapes then macerate for up to five days before pressing to extract the juice which, by this time, has developed cherry, strawberry and raspberry overtones. This wine has an appealing intensity and a lingering freshness.

Champagne Piollet Côte des Bar Rosé Robert Piollet NV – This cuvée is made using the same method as the Rosé Brut but it has spent time in oak casks to gain added complexity.

Champagne Piollet Côte des Bar Cuvée Millesime 2006 – The vintage cuvées are only produced in exceptional years and 2006 was an exceptional year in the region of Champagne. When Roland makes a vintage cuvée he predominantly uses Chardonnay or exclusively uses Chardonnay. In 2006 some Pinot Noir was added so it is not labelled as a Blanc de Blanc. This is a delightful Champagne with lots of character or a "strong personality" as one commentator said. They also said Millesime 2006 is "un vrai bonheur" which means a 'real treat'. In the glass it has a pale golden colour and a fine bead. The taste is quite complex with dried figs, plums and quinces showing through a delightful yeastiness.

The RRP for this selection is \$348 but the pack price is only \$295.80 which includes freight.

Pack 2: Summer sippers – 6 bottle Pack



With the holiday season upon us our thoughts turn to celebration and celebration means lighter styles of wines. Lots of sparklers and rosés and white wines to sip under the sun.

Domaine de la Cadette Bourgogne Grand Ordinaire Melon 2010 – This Melon de Bourgogne is a crisp, white wine that perfectly matches the foods of summer. Whether you are having a chicken salad or lightly poached fish this is a perfect match.

Domaine du Moulin Vin de Table Bulle – This Petillant Naturel sparkling wine is made using an ancient method and the fermentation is completed in the bottle. It is made from the local Loire Valley grape called Menu Pineau and, unlike some pet nats, is uncompromisingly savoury. It is closed with a crown seal.

Domaine Saint Nicolas Fiefs Vendéens Reflets Rosé 2009 – The Domaine Saint Nicolas Rosé is a delicate, pale pink perfumed beauty that is quite savoury with a dry finish making it perfect as an aperitif. The wine is predominantly Pinot Noir although there is a touch of Gamay and Groslot Gris as well to provide some additional complexity.

Domaine Mosse Vin de Table Achillée - The Achillée is a beautiful sweet, yet crisp wine with an appealing pale-orange colour and a lively acidity made from the 2010 vintage. It's perfect with summer berry desserts. The grapes used for this lovely wine are Cabernet Franc, Cabernet Sauvignon, Grolleau Gris, Grolleau Noir and Gamay. All vines are at least 25 years old.

Domaine de la Garrelière Touraine Le Blanc 2010 – This wine from the Touraine appellation in the Loire Valley is made from 100% Sauvignon Blanc. The Sauvignon Blanc provides the characteristic aromas and taste profiles that you expect from wines made from this grape in the Loire Valley. This vintage is particularly delicious with clean, fresh, vibrant flavours and a long finish.

Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2010 – And lastly everyone's favourite white. The 2010 vintage of Les Clous is one of the best yet. It has a little more Chardonnay than usual. It is beautiful wine made from a mix of Chenin Blanc and Chardonnay with a little Groslot Gris in this vintage. Both the Chenin Blanc and the Grolleau Gris play a subtle but noticeable role in this beautiful wine that goes so well with food.

The RRP for this selection of 6 wines is \$177 but the pack price is a very reasonable \$150.45.

Pack 3: Stéphane Guion red 6 pack



As we said in the introduction, Stéphane only makes two red wines – an unwooded red and a wooded red both made from Cabernet Franc. They are both extraordinary value for money!

These wines are incredibly popular in New York with the famous Chambers Street Wine store constantly praising the wines and the equally famous Ten Bells natural wine bar in the Lower East Side always offering Guion by the glass (see current wine list snippet below).

Going Red ???

by the glass

Vdt "L'Echappee Belle" 10 "Edouard Laffitte" (France) 9/45
Vdt "Malophet" 10 "Stephane Morin" (France) 11/55
Chinon 02 "Jerome Lenoir" (France) 11/55
Cheverny 10 "Philippe Tessier" (France) 9/45
Vdt "Querida" 08 "Jean-Sebastien Gioan" (France) 10/50
Vdp "La Coquille" 10 "Patrick Rols" (France) 9/45
Bourgueil "Cuvee Domaine" 09 "Stephane Guion" (France) 9/45

Here we offer a six pack made up of the two wines.

Domaine Guion Cuvée Domaine Rouge 2010 (3 bottles) – This wine is produced from 100% Cabernet Franc and shows hints of raspberries and cherries on the nose. There are fine tannins providing structure to the wine and the wonderful fruit shines through. Drink this wine with good cheese or a roast dinner. No oak is used in the production of this wine.

Domaine Guion Cuvée Prestige Rouge 2009 (3 bottles) – 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. It represents excellent value for money and is currently drinking very well, but will also last for a considerable time in the cellar

The RRP for this selection of 6 wines is \$144 but the pack price is a very reasonable \$122.40.

Pack 4: Chilling reds 6 pack



Sometimes in summer your experience of a red wine can be enhanced by chilling it a little. Half an hour before you want to savour a gulpable red wine, slip it into the fridge. The temperature of the wine will lower and it will be much more pleasant to drink.

We have seen many leaned pronouncements on the correct temperature to drink red wine and often people fall back on the 'serve at room temperature' furphy. Well, if it is 40 degrees in the sun then room temperature is way too hot to serve a red wine. It is better to bring them down to about 13 degrees on a hot day.

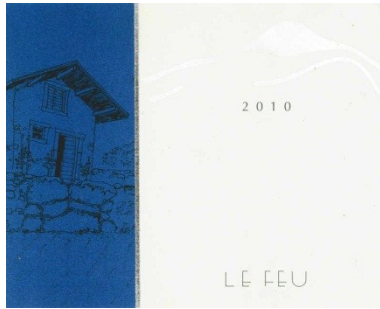
In this pack we offer two popular red wines from our range that we think benefit from chilling this summer.

Nicolas Carmarans Vin de Pays de l'Aveyron l'Altre 2010 (3 bottles) – This is the 'other' red wine from master winemaker Nicolas Carmarans – the first is the popular Mauvais Temps. It is made from 100% Fer Servadou (also known as Brauacol) 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.

Domaine de Causse Marines Gaillac Peyrouzelles 2010 (3 bottles) – Peyrouzelles is a red wine blended mainly from Brauacol, 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, sometimes called Prunelard) and Jurancon! It is an easy-drinking style that benefits from a little chilling. You will be surprised by the depth of flavour of this well-priced wine.

The RRP for this selection of 6 wines is \$198 but the pack price is a very reasonable \$168.30.

Pack 5: Domaine Belluard selection 6 pack



We think that the wines from Domaine Belluard are very special. The precision of the winemaking and the quality of the fruit grown in the vineyard make for great wines. Most are made from the rare Gringet grape – Dominique Belluard is the only commercial producer of wines from this grape that we know of.

In 2010 the Le Feu – Dominique's premium cuvée was fermented in concrete eggs and the result is a wonderfully 'together' wine with real elegance and structure and great acidity.

Domaine Belluard Vin de Savoie Ayse Brut 2008 – A lovely sparkling wine made from 100% Gringet. It displays both finesse and minerality and can be drunk as an aperitif or throughout a meal and even with dessert if required. It is a fine sparkling wine. The alcohol level is 12%.

Domaine Belluard Vin de Savoie Blanc Gringet Les Alpes 2010 (2 bottles) – A beautiful white wine made from the Gringet grape. The wine is fermented with indigenous yeasts and only a tiny amount of sulphur is added to the bottle. Sulphur is not used during the winemaking process. The alcohol level is 12%.

Domaine Belluard Vin de Savoie Blanc Gringet Le Feu 2010 – The Le Feu is perhaps our favourite of this stunning line up of wines. It is particularly elegant and refined with the late-maturing grapes being selected from very old, low-yielding vines on very steep slopes. The alcohol level is 12.8%. There are floral and fruity elements on the nose, and in the mouth you will detect citrus fruits and white peaches with a minty note that gives it freshness and minerality as well as refinement and balance.

Domaine Belluard Vin de Savoie Blanc Altesse Grandes Jorasses 2009 – This elegant white is made from the local grape called Altesse or, sometimes, Roussette de Savoie. The vineyard from which this wine is made 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 which loom over the vineyard.

Domaine Belluard Vin de Savoie Blanc Altesse Grandes Jorasses 2010 – This is the next vintage which we have included in the pack so that you can compare the progression from 2009 to 2010.

The RRP for this selection of 6 wines is \$282 but the pack price is a very reasonable \$239.70.

Ondenc grape variety

The Ondenc grape is a native of south-west France and is now only found in small pockets around the town of Gaillac near Toulouse. The grape produces a nicely perfumed, rich and full wine and is also very good in sparkling wines.

There has been a concerted effort to eradicate this vine from France as it fell out of favour during the ascent of Chardonnay. It used to be grown in Bordeaux but now has been eradicated. In 1960 there were 1500 hectares of plantings in southern France, today this has been reduced to only 11 hectares, mostly in Gaillac. It is now only permitted in the appellations of Gaillac, Bergerac and Côtes de Duras.



It is only due to the efforts of vigneronns such as Patrice Lescarret of Causse Marines that a few small plots survive and we can still get access to wines made from this grape.

It was brought to Australia from Bordeaux and planted in the Great Western region of Victoria. It was used to produce beautiful sparkling wines but in recent times the vines have been uprooted (what a shame!). Langmeil produces a 100% sparkling Ondenc in the Barossa Valley in Australia.

Wine label: Champagne Piollot Cuvée de Réserve

We have known Roland Piollot and Dominique Moreau for only a short time but we have shared many experiences in Melbourne, Hobart, Troyes and Polisot. We loved the fact that when we visited Roland in Polisot he decided not to hold the degustation of his wines in the winery but rather drove us to the top of his vineyards and set out a stunning picnic which we enjoyed along with the wines.

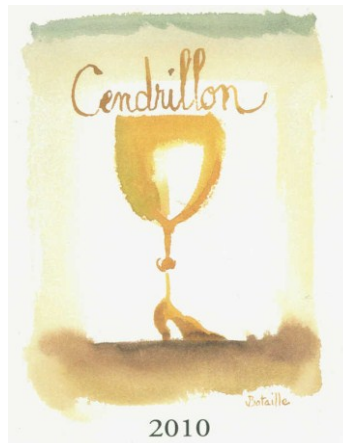
The Cuvée de Réserve is his entry level Champagne which has structure, length and is packed with flavour derived from the combination of Chardonnay, Pinot Noir and Pi not Meunier.

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The label below helps to explain some of the features of this wine.



Appellation: Touraine



Touraine is one of those appellations that seem to fall between the cracks. It is a large appellation based around the city of Tours in the Loire Valley. It produces wines that are completely pedestrian to wines of the most amazing elegance and charm. However very little of the wine produced in this appellation is available in Australia.

That is why we were so delighted when Pascale and Francois Plouzeau of Domaine de la Garrelière agreed to supply us with their wines.

Red, rosé and white wines are produced here. The reds are usually made from Gamay, Cabernet Franc and Cot (Malbec) and the whites from Chenin Blanc and Sauvignon Blanc, however Menu Pineau (also called Arbois) is found in some fine wines made in this appellation. Recently, Chardonnay has been planted in the area but it is restricted to 20% of the blend. Chardonnay is used to great effect in the Domaine de la Garrelière Cendrillon which is a delightful blend of 80% Sauvignon Blanc and 20% Chardonnay.

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_2011.pdf