

WINE Talk: January 2018

The newsletter of Living Wines: Edition 73

Welcome to the new year which promises to be one of great excitement, tension and interest in the wine industry world-wide. It will be exciting as new producers and styles of wine become available with more concentration on wines from some of the most ancient wine producing countries as well as a renewed interest in the best producers from France, Italy and Spain.

There will be tension as there are more extreme weather events arising directly from the increase in carbon dioxide and methane in the atmosphere which is increasing severity of storms, frosts, floods and hail that are devastating vineyards across Europe with increasing frequency. We feel for our producers in France who now see significant losses from these events as “normal”.

We have a bumper edition for you this month with lots of stories about wine, lots of information about new arrivals and a shipment that will arrive late in February and six special packs with some major bargains due to the need to make space in our warehouse for the wines that are about to arrive.

The packs include a \$120 sale pack, a last bottle pack, a pack of delicious thirst quenchers, a pack that combines the wines from stellar Burgundy producers Dominique Derain and Julien Altaber, a pack of mixed red wines and two last two bottle packs that help us empty some boxes to clear the way for the new shipment.

We also have the next article in our on-going series about the importance of soil in the wine making cycle. This month we concentrate on the importance of the living creatures in the soil that help the vines to absorb the essential elements that are needed to create flavoursome, healthy grapes.

We hope you enjoy reading our latest information!

For a full list of wines currently in stock and their prices see:

<http://www.livingwines.com.au/Catalogue/Catalogue.htm>

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. Please also provide your date of birth so we stay legal (a requirement of Tasmanian legislation.)

January New Arrivals

This month we've added a small number of wines to our list, some 2016 wines from Opi d'Aqui and Nicolas Carmarans.

Opi d'Aqui

It's a little frightening how quickly Philippe Formentin's Opi d'Aqui wines have become so sought after. When we first met him in February 2017 at "Les vigneron de l'Irréel" in Montpellier most of the wines we tried were from the 2015 vintage. We liked them very much especially the way he makes very drinkable light red wines, which are best served chilled. When we placed an order everything was still available apart from the elusive slurpable l'Orangeade which still eludes us but which we should receive from the 2017 vintage.

It was a shock when we visited him a few months later in July to find that most of the next vintage - the 2016 wines - were virtually sold out, much, much earlier than the previous year. We arrived just in time to order some of the 2016 Massale and Les Cliquets (the two light reds), and were only able to buy a tiny quantity of Pique Poule 2016.



Young Cinsault vines planted behind Philippe's house and winery

On the plus side, we were able to buy a new cuvée called Mars Âne, which is 100% Marsanne. It's from young vines, only 3 years old, from a second crop of grapes after the first was removed to help the plant develop. These grapes, like the Picpoul Blanc for the

cuvée Pique Poule, are grown for him on sandy soil not far from the village of Pinet close to the Languedoc coast. Both wines are minerally with great acid, just perfect for oysters. (Picpoul colloquially means “lip stinger” and that expression could apply to both these wines.)

Les Cliquets is 100% Grenache, made using carbonic maceration, with some carbon dioxide deliberately kept in the bottle to protect the wine. It’s only 11.5% and definitely delicious served chilled especially at this time of year. This year, for the first time, it has a screwcap, something very rare for us.

Massale, which is a blend of Grenache Noir, Grenache Gris and Grenache Blanc, is highly perfumed and, even though it’s only 11%, has a richer texture than Les Cliquets. The goal here says Philippe, is “to make a red that tastes like a white”. The grapes are picked together and co-fermented with a 1 month carbonic maceration then aged in stainless steel. The colour is like peach.

Opi d’Aqui translates as “opium from here” and if you want some of this year’s opium don’t delay.

Details:

Opi d’Aqui Pique Poule 2016 \$48

Opi d’Aqui Mars âne 2016 \$48

Opi d’Aqui Les Cliquets 2016 \$40

Opi d’Aqui Massale 2016 \$48

Nicolas Carmarans

When we sat with Nicholas Carmarans earlier this year, under a tree at the picnic table between his glorious old stone house and almost new winery in the heart of the Aveyron, he was very happy to show us his 2016 wines. We’ve sat here many times but this time he said, for the first time, that he thinks these are the best wines he’s made, with the vines, grapes and fermentation behaving beautifully from beginning to end.

It’s not such a happy story for 2017, with almost all his red grapes and the Chenin Blanc for his Selves cuvée, lost in April frosts. Like many producers 2017 is going to be a very tough year. The only vineyard to survive undamaged was the plot of young Chenin Blanc he’s planted on the clay and schist soils beside his house. It was saved by a fog that came off the Truyère River, which is dammed in front of his property and almost surrounds it. In July his plan was to make a new white cuvée from this young vineyard. We look forward to finding out when we see him at La Dive Bouteille in February if that eventuated.



Nicolas Carmarans' young Chenin Blanc vines as captured by satellite in 2017
(© Google)

In the meantime, we are releasing two of his newly-arrived 2016 wines, Selves and Fer de Sang and his 2015 Mauvais Temps.

Selves 2016, which is 100% Chenin Blanc, is predominantly from a plot of Chenin Blanc on granitic soils close to the village of Campouriez. The vines are between 10 and 30 years old. In 2016 he was also able to harvest 60 kilograms of grapes from the vineyard beside his house and they are part of this wine.

The wine, which like all his wines, was aged in oak barrels, is beautifully balanced, and while young quite refreshing. It's only 11.3% alcohol.

Mauvais Temps 2015 This is a unique blend of 60% Fer Servadou, 30% Negret de Banhars (indigenous to the Aveyron and almost extinct), and 10% Cabernet Franc. The grapes undergo carbonic maceration before aging in old barrels for 12 months. Tim Gagnon from New York's famous Chambers St Wines describes it like this "Wild and aromatic, it shows aromas of smashed red raspberry, vine tomato, basil, clementine, tobacco leaf, and iron. The palate has the trademark silkiness of all of Nicolas' reds, with great tension

and fruit. Strawberry liqueur comes to mind with herbs, a good touch of funk, and a smoky, meaty side. Pair with gamey meats (blood sausage!) and heartier fare for a real treat.” Sounds like the perfect excuse to buy or make some blood sausage and test the theory.

Fer de Sang 2016 The name is a play on the expression “frère de sang” or “blood brother” and is a homage to Patrick Orejac, a vigneron who taught him how to work organically. Made from 100% Fer Servadou, Carmarans buys these grapes from an organic vineyard of 65 year old selection massale vines planted near Marcillac, which is about an hour south of him still in the Aveyron. (Technically we should probably call the grapes Mansois given they come from within Marcillac but Fer Servadou has many synonyms, including Bracoul, if you go a little further south-west to Gaillac, and it’s Fer that provides part of the name so we’re sticking with that.) The vineyard is clay on top of a base of limestone, which makes the wine a little richer than the red wines he makes from the granitic soil in his own plots around Campouriez. The wine had only one week semi-carbonic maceration; fermentation in 2016 was very fast and it’s allowed the capture of very good energy. We could immediately see why he is so happy with the wines.

Details:

Nicolas Carmarans IGP Aveyron Fer de Sang 2016 \$60 (plus a small number of magnums which are \$114).

Nicolas Carmarans IGP Aveyron Mauvais Temps 2015 \$47

Nicolas Carmarans IGP Aveyron Selves 2016 \$60

What’s coming next month (or early March)

Shipping-willing were hoping to be unpacking a new container late in February. There are some treasures in it which will sell quickly. If you are interested in any of these wines please let us know in advance and we’ll do our best to ensure you receive some.

This shipment will have some older **Philippe Bornard** wines we were lucky enough to be able to reserve last July – a case of being in the right place at the right time while they were doing a stocktake and found some unexpected treasures. We described these in some detail in the last newsletter. We also have some of **Tony Bornard’s** Ploussard 2015. These days it’s very hard to keep Ploussard on our list – it arrives then disappears almost immediately, a far cry from when we first started importing wine from the Jura when it was hardly known. How things have changed!

And, also from the Jura, is this year’s allocation from **Michel Gahier** and a tiny quantity of wines from Alice Buvet **at l’Octavin** (if things go smoothly). Some of the Gahier wines, like les Follasses 2015 B (a separate cuvée from the vintage we had last year, where the exposition of the grapes in the Les Follasses vineyard is at right angles to the other) will be in good supply but the aged whites like Les Crêts and La Fauquette are very limited. The shipment will also have a small amount of Vin Jaune, some Crémant, and the Trousseau cuvée Vignes de Louis.

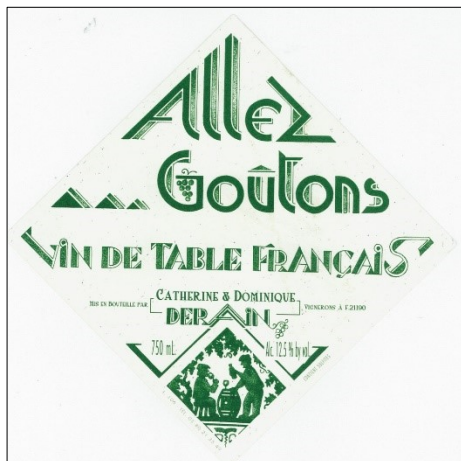
We'll also have a new shipment from **Alice and Olivier De Moor**. It's mainly made up of a new wine from 2016 called *En si Belle Compagnie Méridionale*, which will be a Le Vendangeur Masqué wine. It was made, after their own disastrous harvest, with grapes from winemaker friends from the south of France: Grenache Blanc from Julie Brosselin, Viognier from G rald Oustric, Grenache Blanc from Eric Pfifferling, Pierre Pradelle's Clairette, Viognier from Gramenon, and Roussane grown by Eric Texier! It was vinified and aged in barrels for 1 year, "in the De Moor style" (to quote Alice), which always means delicious. We are happy to take reservations. There are also a small number of magnums available. There is also another 2016 frost cuv  e called *Le Bourboulenc de Marie et Eric* made entirely with grapes from Eric Pfifferling. It's in very short supply. They only made 1,500 bottles in total.

The De Moor shipment also includes some more De Moor Aligot   2015. We received our first allocation of this in March last year and all our customers who normally receive an allocation of this wine took some then plus some was available for general purchase. We're proposing to make all of this available for general purchase so, once again, let us know if you would like to reserve some. There's not going to be any from the 2016 vintage so this is it for some time.

We'll also be receiving our annual allocation of **Dominique Belluard's** wines. Some of the most compelling wines from the Savoie, last year these also were only available for a short time. Thanks to the difficulties almost everyone experienced in 2016 he didn't make all cuv  es but we will have a very small amount of Le Feu, his top cuv  e of Gringet and Mondeuse, and a little more les Alpes and Pur Jus (Gringet made with no added sulphites). For the first time, we will also have a few magnums of le Feu. We have plenty of Ayse Perles de Mont Blanc sparkling and a small amount of Ayse Brut Z  ro cuv  e Mont-Blanc, his top sparkling.

When we received our last shipment from **Jean Ginglinger** a few wines weren't ready and the stragglers will be in this shipment including the 2016 Riesling and two cuv  es we haven't had before, Gew  rztraminer and Sylvaner, but sadly no more Pinot Noir for the moment.

There's more – our annual allocation of **Dominic Derain** and **Julien Altaber's** wines (now all owned by Julien and his business partner Carole Schwab), including a red cuv  e of Allez Goutons made from Pinot Noir as well as the white Allez Goutons made from Aligot  , and several other new wines.



The two Allez Goutons will be our first wines from the 2017 vintage. As well as classic cuv  es, Julien Altaber likes to experiment and often his experiments result in long-term additions to his repertoire, like Skin Contact, now in its fourth vintage and which, as usual, we will only have tiny quantities of. This year's shipment will have a new pet-nat called Skin Bull, which is made from macerated aligot  . It will be our first orange sparkling, although some might argue Causse

Marines Zacm'Orange, with its momentary spritz almost falls into that category too!

Also from Burgundy are new wines from **Domaine de la Cadette**, **Soeur Cadette** and **Montanet-Thoden** as well as more Soeur Cadette 2015 Melon de Bourgogne and Montanet-Thoden Garance 2014.

We're taking a chance to top up with more supplies of the 2016 vintage of **Causse Marines** Zacm'Orange, Les Greilles and Peyrouzelles to ensure they last a little longer and with more **Chamapagne Piollot** Les Gravelées Rosé Brut Nature 2012 (our third shipment of this delicious Champagne) as well as new supplies of their current Reserve cuvée. This is partly personal – the Causse Marines Zacm'Orange and Piollot Les Gravelées are two of the wines we find ourselves drinking all the time and we don't want to run out.

And, hopefully, if the stars align shipping-wise, there will be wines from **Axel Prufer** (Le Temps des Cerises) and Calvados and cider from **Julien Fremont** too. More on those in the next newsletter when we know for certain they made this shipment.

It all starts with the soil - Part 3

In the two previous articles under this title we examined the different rock types that are found in vineyards and then looked at how soils are created from those rocks by actions including physical weathering, chemical weathering and biological weathering.

In this article we are going to look at the living creatures that inhabit the soils in vineyards and that work incessantly to improve the nature of the soil and to ensure that vines can absorb the vital elements that are present in the soil.

Creatures of the soil

We have written before about the relationship between the soil and the uptake of minerals or mineral salts into vines.

We have stressed that plants such as grapevines need sixteen elements to thrive and only three of these (carbon, oxygen and hydrogen) can be absorbed through the leaves of the plant.

All others including the vital nitrogen as well as phosphorous, potassium, calcium, magnesium and others must all find their way into the plant through the roots if the plant is to maintain its health.

But the problem is that vine roots can't absorb these elements (or compounds formed from these elements) without lots of help - and this help comes from living creatures carrying out vital work making the soil healthy and getting the elements into a form that can be beneficial for the plants.

To us, this is one of the aspects of terroir that so little is written about. Terroir is often reduced to a discussion of rock/soil types and climatic conditions affecting the vineyard. But it is the silent work carried out below ground by a range of living creatures such as beneficial bacteria, earthworms and, most importantly, mycorrhizal fungi with their flamboyant hydra that form webs of tiny tendrils throughout the soil seeking out beneficial elements for the vines that need to be part of the story.

When we say that this life within the soil is an aspect of terroir that should be given more prominence it is because different vineyards have different concentrations of specific bacteria that carry out specific work in the soil. The concentrations of mycorrhizal fungi in the soil also varies.

And, very importantly, many recent studies have shown that varieties of yeast can vary from one end of a valley to another and from one vineyard to the next.

Different varieties of yeast produce different polyphenols which in turn play a part in providing flavour and structure to the wine. Therefore, if wine fermentation relies on the indigenous yeasts rather than commercial yeasts, the wine will be a truer reflection of what is happening in the vineyard and hence should be included in the factors affecting the terroir of the vineyard.

And, of course, there are other living creatures above the soil that play a vital role including ladybirds, wasps, drosophila, birds, bees and other creatures that all help keep a healthy microcosm.

We will now look at just three of the creatures that inhabit the soil in vineyards to show the beneficial effect they have.

Beneficial nature of worms

Worms are found in great abundance in the vineyards we visit, all places where the viticulture is organic or biodynamic meaning that no chemical, systemic sprays are used.

Why are worms important? First their burrowing through the soil creates small holes that can be used by tiny roots to provide easy access to lower levels of the soil. Secondly, the earth is aerated by the worms' actions forming worm casts that have many air pockets thus making it easier for the roots to penetrate the soil and for water to drain through the soil. These worm casts also hold more water than normal soil. Thirdly worms break down organic matter such as leaves and grass transforming them into nutrients such as nitrogen and phosphorus that are able to be absorbed by the plants.

Above all, worms increase the productivity of the soil dramatically. When worms were introduced into a worm-free pasture in Tasmania, there was an immediate 75% increase in pasture productivity. This was confirmed by research carried out by van Groenigen and others who surveyed the literature in a paper entitled "Earthworms increase plant production: a meta-analysis"¹.

Of course, many vineyards do not receive the benefits of a vibrant worm community due to two factors. The application of phosphate-based fertilisers has a catastrophic effect on worm populations due to the acidic environment they create. Secondly, chemical sprays such as herbicides and pesticides also wreak havoc on worm populations.

A paper by Gaupp-Berghausen² in a journal in the same stable as the prestigious Nature magazine showed that glyphosate-based herbicides also reduced the populations of earthworms in soils sprayed with glyphosates by reducing their capacity to breed.

Even more worrying, a paper by Zaller et al³ (2014) showed that glyphosate usage reduced the interactions between earthworms and symbiotic mycorrhizal fungi in the soil. We have even read in the scientific literature about the efforts of earthworms to avoid soil that has been sprayed with glyphosate.

¹ van Groenigen, J. W. et al. (2014) Earthworms increase plant production: a meta-analysis. *Sci. Rep.* 4, 6365, 10.

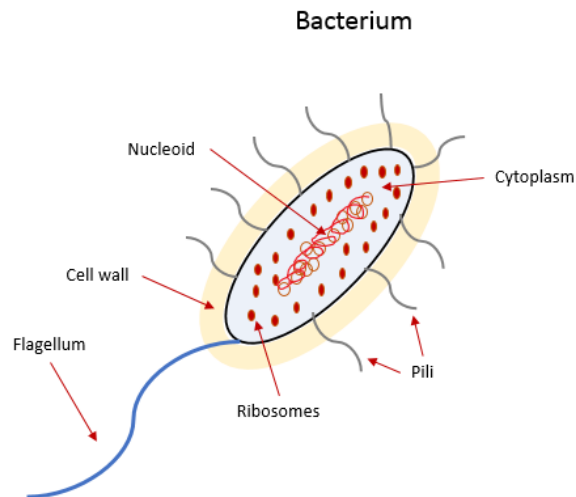
² Gaupp-Berghausen, M. et al. Glyphosate-based herbicides reduce the activity and reproduction of earthworms and lead to increased soil nutrient concentrations. *Sci. Rep.* 5, 12886; doi: 10.1038/srep12886 (2015).

³ Zaller, J. G., Heigl, F., Ruess, L. & Grabmaier, A. Glyphosate herbicide affects belowground interactions between earthworms and symbiotic mycorrhizal fungi in a model ecosystem. *Sci. Rep.* 4, 5634, 10.1038/srep05634 (2014).

Beneficial work of bacteria

Bacteria are everywhere, in our bodies, on our bodies, in the air, in our wine and definitely in the soil.

Bacteria are the smallest living creatures⁴ but their contribution to our health (in fact, our very ability to live) is profound. And it is the same for soil. The tireless work carried out by bacteria is not only essential for creating soil, it is also vital for maintaining the life of the soil and the plants that grow in it.



Structure of a bacterium

Bacteria are very tiny cellular creatures that have a complex cell wall structure enclosing a cytoplasm with genetic material contained in the nucleoid. They are able to move around using a long (compared to the length of the bacterium) tail called a flagellum and small hair-like structures called pili.

What is the contribution that bacteria make to the soil and the plants? Much of it is to do with making elements such as nitrogen, iron, phosphorous, magnesium, manganese and other essential elements available for absorption by the plants.

Just like worms, they are good “decomposers” of plant litter in the soil. They break it down and turn it into a form that is useful for the living plants.

Some bacteria are particularly good at “fixing” nitrogen in plant roots in a form that they can absorb. This is important as nitrogen is required by most plants to grow and flourish. However, most plants cannot absorb nitrogen in the gaseous form that exists in the atmosphere, therefore they must source it from the soil. And some forms of bacteria such as Rhizobiaceae can convert nitrogen (N_2) which plants can't absorb into NH_3 which they

⁴ Most bacteria are approximately 1 micrometre (μm) long although some might be up to 10 micrometres long. A micrometre is 10^{-6} metres or .000001 metres. Consider that the average width of a human hair is 100 μm then bacteria are 100 times smaller.

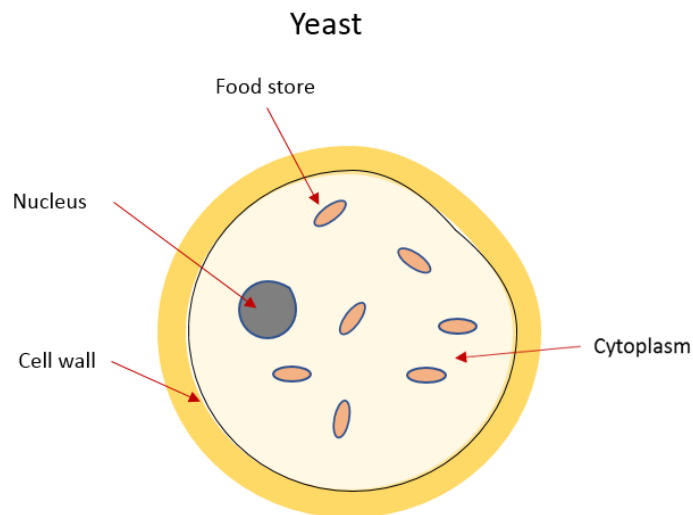
can. In some legumes, for example, the bacteria absorb nitrogen from the soil and then burrow into the roots where they eventually die and release the nitrogen.

Unfortunately, many studies have shown that repeated applications of pesticides, herbicides, fungicides and bactericides (sprays designed to kill bacteria) weaken the bacteria populations in the soil thus depriving plants of one of their main helpers in growing and being healthy.

Beneficial work of fungi

The final soil agent we will discuss is one of the most fascinating and that is the role of fungi in the soil.

Fungi are tiny creatures that are found in the soil. They are generally a bit larger than bacteria and vary in their makeup from bacteria.



Structure of a yeast cell

We have shown a simple structure for a yeast cell above and this is one of the simplest fungi that are found in the soil and on the grapes in a vineyard. And we have written before about the contribution that native yeasts play in the production of wines.

But there are other fungi in the soil and the most important type is the amazing mycorrhizal fungi. These important creatures form a symbiotic relationship with plants that grow in the soil and are particularly friendly towards grape vines.

Mycorrhizal fungi start out as normal fungi just like yeast. But as they mature (and in the right conditions) they send out long tendrils called hyphae that are capable of sending chemical signals and chemical substances to plants that they intersect with.

They are able to burrow into the roots of grapevines and pull in nutrients from the soil into the roots to assist with transmission through the roots and into the leaves and fruits. These nutrients eventually contribute to the flavour of the wine made from the grapes that absorb them.

In response, the grapevines pass sugars that they have created in order to sustain the fungi. It is truly a symbiotic relationship.

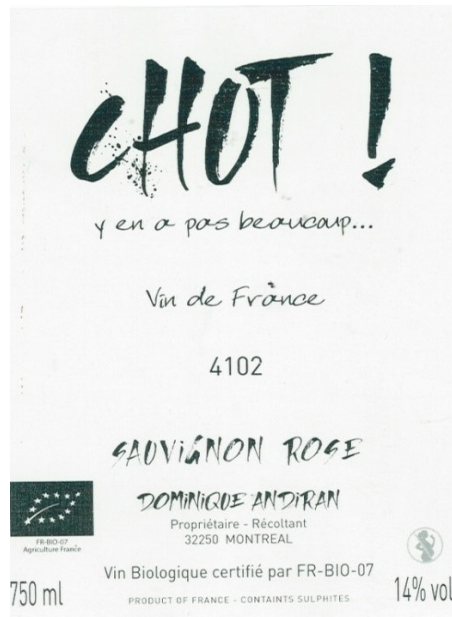
We have talked about these fungi because they are vital in sustaining the health of the vines. However, they have many enemies above the ground. Not only do they suffer from the widespread use of sprays that we have already discussed but they are decimated by the addition of phosphate based fertilisers.

Conclusion

In this article we have made some claims about systemic sprays and their effect on the soil and the plants that grow in them.

We stand by our claims. Therefore, we are going to produce one more article in this series which won't add anything new, however will provide some of the scientific evidence for why we are so passionate about removing all systemic sprays from vineyards.

Pack 1: Sale Special 6 Pack with massive discount!



This pack is our super sale special for January. It consists of 6 particularly fine wines that we need to move due to the imminent arrival of our next container – we need the space in the warehouse.

Domaine Les Grandes Vignes Anjou l'Aubinaie 2013 – The Vaillant family at Les grandes Vignes make exceptional wines that are pure and vibrant. This Cabernet Franc is no exception and reflects the exceptional terroir and the meticulous work in their biodynamic vineyards. Try this wine with lamb chops with a tomato sauce or a simple steak and chips.

Domaine L'Escarpolette (Ivo Ferreira) Escarpolette Rouge 2013 – This beautiful wine is drinking nicely at the moment. It is made from Cinsault, Carignan and Syrah, some of our favourite grape varieties. It was fermented in concrete tanks and then transferred to older wooden barrels for maturation.

Domaine Saint Nicolas Fiefs Vendéens Gammes en May 2015 – A 100% Gamay wine from the western area of the Loire Valley from a vineyard that is in sight of the Atlantic Ocean with lots of schist rocks providing the evident minerality.

Dominique Andiran Vin de France CHUT! 2014 – Sourced from the Gascony region south of and inland from Bordeaux, this is an intriguing wine because it is made from a very rare grape variety that makes a beautiful wine with subtle aromas and a long finish. The grape variety is Sauvignon Rose which is so named because the skin has a soft pink colour. It is thought to be a mutation of Sauvignon Blanc that probably occurred hundreds of years ago in the Loire Valley. The grapes are a deep pink in colour and produce a wine with a pink hue which is not a rosé but rather a white wine. This is a very pleasant drink with a lot going on. Think herbs and flower petals and a lovely streak of minerality.

La Paonnerie Coteaux d'Ancenis Pineau l'Ancêtre 2015 – This is one for lovers of the Chenin Blanc grape variety (which is called Pineau in this area of the Loire Valley). The wine is made from grapes grown on vines that are over 100 years old in the commune of

Saint Heblon which is the commune neighbouring Anetz where the Paonnerie winery is located. The age of the vines means that the yield is a very low 20 hectolitres per hectare. While the yield might be low the benefit is that the grape juice is very concentrated and has high minerality. The Coteaux d'Ancenis appellation abuts the Muscadet appellation just to the east of the city of Nantes.

Michel Guignier Vin de France Mélodie d'Automne 2014 – This is an elegant Gamay from Beaujolais from master winemaker Michel Guignier. Michel often makes a lighter, fresher wine which he macerates for only 6 or 7 days in the concrete vats. The method of fermentation involves whole bunches being placed in the concrete vats and carbonic maceration allowed to commence. The weight of the bunches however means that some juice will escape and begin alcoholic fermentation at the same time which is why we say it is semi-carbonic maceration.

The RRP for this selection of 6 wines is \$221 but the pack price with is only **\$120 including freight to most Australian cities.**

Pack 2: Thirst Quencher 6 Pack



This pack is comprised of six bottles that are great summer thirst quenchers whether they be white, red, pink or orange. It's the sort of wines we're drinking a lot of ourselves at the moment.

Opi d'Aqui Vin de France Les Cliquets 2015 – This wine has been made from 100% Grenache Noir which came from a small plot (0.8 hectares) near the town of Vendémian which lies approximately 16 kilometres south-east of Clermont-l'Hérault. The soils here are clay over limestone. The process was started using whole bunch, cold carbonic maceration for 3 weeks. It was then aged in stainless steel tanks for 6 months. It was bottled without fining or the addition of sulphites to preserve its freshness. It is a red wine, but very light in colour, hence the reason why we have classified it as a thirst quencher for this pack. It almost looks like a rosé in the glass, but it has more weight in the mouth. We love this wine!

Jolly Ferriol Pet'Nat Blanc 2016 – This Jolly Ferriol wine which is made in the Pétillant Naturel style and which goes by the name of Pet'Nat, is a beautifully savoury sparkling wine made from 100% Muscat, that white grape so beloved of the Languedoc and Roussillon. This one is a 50-50 blend of Muscat à Petit Grain and Muscat d'Alexandrie. The vines grow in schisty marl soils and the yield is very low at around 20 hectolitres per hectare. The grapes are picked by hand and then vinified naturally in vats for about three weeks. The wine is bottled before fermentation is complete to ensure that the wine is sparkling. The wine is disgorged after about 5 months in the bottle to clear the bottle of the lees which form, and is then topped up.

La Paonnerie Coteaux d'Ancenis Le Rosé d'Ancenis 2015 – This rosé is made from 100% Gamay Noir à jus Blanc. The wine is fermented with natural yeasts and is neither filtered or fined. This is a light, lively delicious rose that is perfect for sipping at any time and is also a great match for a wide range of foods as it will not overpower them. It also has a very attractive mouthfeel and a lingering finish.

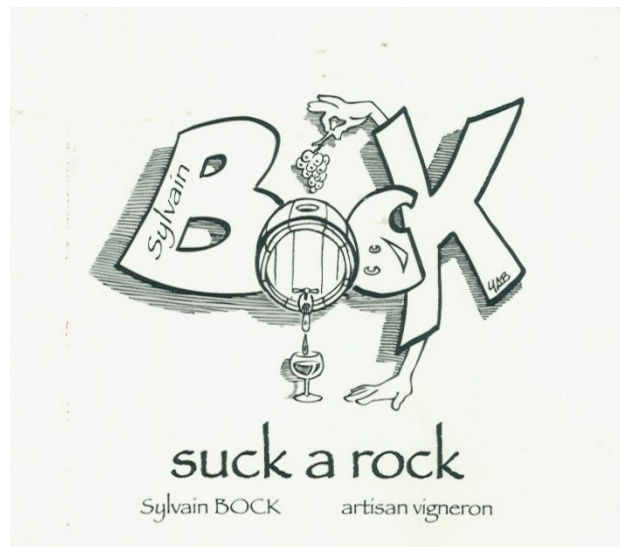
La Paonnerie Voilà du Gros Lot 2015 – This delicious wine is made from 100% Grolleau Gris (also called Groslot in the Loire) grown in granitic soils. The grapes are hand harvested and then whole bunch fermented. The skins are left in contact with juice for a number of days as per the Italian tradition of creating orange wines. So, this is a rosé because there has been some skin contact, but because it has been done with white grapes it falls more into the orange wine tradition.

Causse Marines Vin de France Zacm'Orange 2016 – The Zacm'Orange is an orange (skin contact) wine made from 100% Mauzac that has had some 21 days of skin contact prior to being transferred to tank to mature. The vineyard where the Mauzac is grown is in front of their winery and the vines love the clay and limestone soils that they grow in. It is a complex wine with a bright orange colour from the skin contact, a hint of spritz (natural winemakers often encourage a light spritz because carbon dioxide is a very good preservative and anti-bacterial agent) and some very nice tannins making it a perfect food wine.

Jolly Nature Vin de France M. 2015 – This is an explosive white from Jolly Ferriol made entirely from the Muscat grape variety that is so beloved in Southern France. The majority Muscat à Petit Grains and the 10% of Muscat d'Alexandrie produce a powerful aroma that is always associated with Muscat. The wine has an intriguing minerality from the schist soils, and bright, clean flavours that finish with a hint of the bitterness that is usually associated with these grapes. This wine has an umami quality that makes it a perfect match for Japanese food such as chawan mushi. Note: Jolly Nature is on the label if Jolly Ferriol have bought grapes from another organic farmer.

The RRP for this selection of 6 wines is \$243 but the pack price is \$206.55 including freight to most Australian cities.

Pack 3: Mixed Reds 6 pack



We have searched our warehouse for red wines that cross the spectrum of styles ranging from light, quaffable reds that can be drunk chilled to an elegant Cabernet Franc from the Loire to a couple of interesting firmer reds from the Languedoc.

Terres Dorées (Jean Paul Brun) Beaujolais Le Ronsay 2016 – The Jean-Paul Brun Le Ronsay is the same wine as the previously-named Cuvée Première. It is released under the Beaujolais appellation and is 100% Gamay. The change in name has come about as Jean-Paul wanted to more closely identify the wine with the Le Ronsay vineyard from which the wine is made. It is a light, quaffable wine which can certainly be served slightly chilled.

Henri Milan Vin de France Milan Nouveau 2016 – Although it doesn't appear in the name it does on the label - this is another wine from the Milan team which has no added sulphur. This wine is 100% Mourvèdre which was fermented in two separate tanks. One underwent carbonic maceration and the other was fermented traditionally. They were then blended together prior to bottling. This is a bright, light, lively wine that is drinking very nicely at the moment. It is a delicious wine.

Domaine Les Grandes Vignes Anjou Rouge l'Aubinaie 2015 – The Vaillant family at Les grandes Vignes make exceptional wines that are pure and vibrant. This Cabernet Franc is no exception and reflects the exceptional terroir and the meticulous work in their biodynamic vineyards. Try this wine with lamb chops with a tomato sauce or a simple steak and chips.

Sylvain Bock Vin de France Suck a Rock 2014 – We have enjoyed this wine on occasions in Paris wine bars such as Vivant Cave. This year it comprises 100% Merlot which underwent carbonic maceration and then spent 10 months in wooden barrels that were between 6 to 8 years old. The name is very appropriate because we often talk about natural wines and minerality.

Mylène Bru Coteaux du Languedoc Moulins de Mon Coeur 2014 – This fresh, lively red wine was made from whole bunches placed in fibreglass tanks so that Mylène can easily see what is happening to the wine. She placed a layer of Cinsault then a layer of Carignan

and then a layer of Syrah and repeated this until the tank was full. Maceration took six days before pressing. The resulting wine has an amazing depth of colour, beautifully fine tannins and a lovely up-front freshness. Definitely a food wine, it would go very well with steak grilled over charcoal or a meat braise such as a navarin of lamb or even a cassoulet.

Le Temps des Cerises Vin de France Un Pas de Côté 2014 – Un Pas de Côté is a dark purple wine that has a beautiful, soft tannin structure with complexity coming from the quality of grapes used. While it used to be a pure Grenache in previous vintages, in 2014 it is 40% Merlot, 40% Grenache and 20% of a blend of Cinsault, Aramon and Carignan (Aramon is a grape that is native to the region). The vines grow on granitic quartz soils and the minerality is pronounced. The grapes undergo carbonic maceration for a period of two weeks.

The RRP for this selection of 6 wines is \$238 but the pack price is ~~\$202.30~~ including freight with the 15% discount.

Pack 4: Last bottle 6 Pack with 20% discount



Remember that there is only one of these packs. So, the first person to ask for it gets it!

This pack is comprised of 6 bottles that are the last for that cuvée and that vintage. If you are eagle-eyed, you will notice that there is a Bourgogne Blanc from Fanny Sabre in the Pack 6: Last 2 Bottles Pack as well as in this pack. The difference is that this one is from the 2014 vintage whereas the bottles for the other one are from the 2015 vintage.

Le Raisin à Plume (Jacques Février) Le Pâtis des Rosiers 2015 – This is one of three wines that we have from Jacques this year made from the Gamay grape variety from vines that range between 25 to 45 years old. This one had two weeks of skin maceration before being pressed and matured for approximately one year in fibreglass tanks. The wine gains its minerality from the mix of old gneiss and schist soils that are mixed with basalt and quartz as well. The wine has serious structure and length with a lovely, savoury finish and will match a wide variety of dishes without overpowering them. It was bottled without the addition of any sulphites and without being filtered.

Sextant - Julien Altaber Côte de Nuits Villages Rouge 2015 – This Pinot Noir-based wine from the famous Côte de Nuits appellation in Burgundy, made by emerging star winemaker Julien Altaber, is beautifully structured and shows notes of red berries and cherries with finely integrated tannins. You might even detect some of the characteristic Gevrey flavour in this wine! There has been no sulphite added to this wine and the alcohol level is a sensible 12%.

Domaine de la Cadette Bourgogne Rouge Champs Cadet 2014 – This red Burgundy is made from 100% Pinot Noir even though small quantities of the César grape are permitted in this region. The Champs Cadet vineyard is one of Cadette's most remote and difficult with lots of stones littering the surface. This is a lovely wine with a velvet texture provided by maturation in old oak barrels, but also with the trademark freshness that makes these natural wines so appealing.

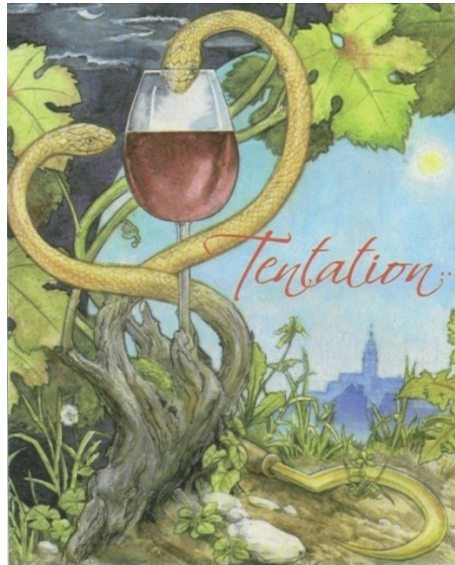
Mylène Bru Vin de France Far Ouest 2012 – Far-Ouest has a film connection because of Mylène's passion for film from an early age. She loved Clint Eastwood in 'The Good, The Bad and The Ugly' and also admires French New Wave director Francois Truffaut who used the metaphor of the Wild West to shape his films. It is a blend of all the red grapes so it has some Grenache, Syrah, Carignan and Cinsault but might also have a little Marselan and Aubun (an obscure grape from the Vaucluse) depending on the vintage.

Fanny Sabre Bourgogne Blanc 2014 – The Fanny Sabre Bourgogne Blanc is always a hot favourite. It is made from 100% Chardonnay sourced from her vineyards around the city of Beaune. The wine has been raised in tanks and has had no additions - she simply allows her wines to ferment using the natural yeasts in order to provide additional complexity. It is an elegant, flavour-packed wine which has seen no new oak. It lingers on the palate and matches beautifully with a range of foods. We are also offering a bottle of the 2015 vintage of this wine in Pack 6 this month.

Les Capriades Vignnasou 2012 – The Vignnasou is a bit of a curiosity because the people at Les Capriades no longer make still wines, instead devoting all their energies to sparkling pet nats. So this is our last bottle of their still Sauvignon Blanc showing 12% alcohol only. It is a lovely wine with a great mouthful and an attractive long lingering finish. The Loire Valley is famous for the quality of the Sauvignon Blanc produced here and this one is no exception. It is the only still wine that Pascal and Moses produced in 2012.

The RRP for this selection of 6 wines is \$263 but the pack price is \$210.40 including freight.

Pack 5: Clearing the Decks - Derain & Altaber Burgundy 6 Pack



We buy small quantities of many cuvées from Dominique Derain and Julien Altaber, which means we end up with a lot of different wines from them in our portfolio. We've created this pack to help clear the decks for the arrival of our new shipment in March. It's a mix of reds and whites, mostly appellated as Burgundy but we've also included Julien's delicious 2014 l'Ecume pet-nat, which is a Vin de France. We drank a bottle this week and it is so good – definitely having benefited from some bottle age.

Derain St-Aubin En Vesvau 2015 – This delicious Chardonnay is made from vines in the En Vesvau lieu dit which lies on the rocky, sunny slopes of Montrachet. The terroir here is perfect for the production of flavoursome white wines for which the area is rightly famous. The yield is relatively low at 38 hectolitres per hectare. The grapes are picked by hand and placed carefully in small boxes to avoid crushing the fruit. After crushing the juice is left to ferment using the complex natural yeasts that collect on the fruit. The wine is both powerful and elegant making it perfect for aging - however it is also drinking very nicely now.

Sextant - Julien Altaber l'Ecume 2014 – This is a Vin Mousseux made in the same style as a Pet Nat which we have written about many times before. In 2014 he made the wine from a mix of Pinot Noir with a small amount of Aligoté. However what he has come up with is a bright, juicy, lively wine with a lovely mouth-feel and lingering flavour. It is very smashable.

Derain Bourgogne Les Riaux 2013 – This wine is an entry level Bourgogne red with the vines thriving on the Puligny-Montrachet plains quite close to the Aligoté vines. The grapes are harvested from the tiny (less than half a hectare) Les Riaux vineyard which is close to the village of St Aubin which lies just south of the central city of Beaune. The yields here are painfully low at only 30 hectolitres per hectare so expect this red to have good fruit flavours and good structure. It also has a bright and cheerful new label this year! Dominique destems most of the grapes with just a few whole bunches thrown in. After pressing, the juice and skins are transferred to large wooden vats for maceration for

up to two weeks before the juice is transferred to old oak barrels for six months of maturation.

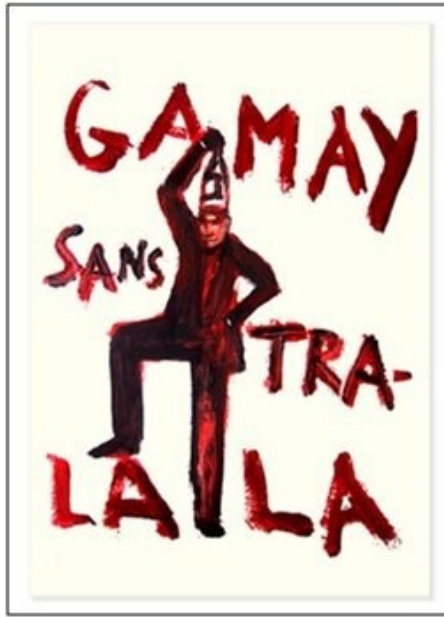
Sextant - Julien Altaber Bourgogne Blanc 2015 – The first bottle of this 100% Chardonnay we tried when it arrived in Australia was alive and vibrant. The taste lingered on the tongue and the length was very pleasing. Although it is labelled as a humble Bourgogne Blanc, the vineyards that Julien maintains around Saint Aubin and in the Cote Chalonnaise (near the village of Montbellet, are on very good terroir, similar to the nearby Puligny Montrachet where outstanding white wines are produced.

Derain St-Aubin Le Ban 2013 – The Le Ban is one of the best wines from the Derain vineyards! The 2013 was a tough year but the wines that were produced from a smaller harvest were very good. This wine shows just how good wines can be from the underrated appellation of St Aubin. 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.

Sextant - Julien Altaber Monthelie 1er Cru Sur La Velle Rouge 2015 – If you drive south out of Beaune on the D973 you very soon pass through the famous wine villages of Pommard and Volnay and then arrive at Meursault on the left side of the road and Monthélie on the right. The Monthélie appellation vineyards are, in fact, very close to some of the finest vineyards of Volnay! It is definitely an appellation to watch. The soils in the Sur la Velle lieu dit are excellent (hence the Premier Cru status), the exposure good and the proximity to the other fine appellations means that great wines are possible here. This is a very fresh and lively wine with good tannin structure, lively acidity and flavours of cherries and red berries. If you are looking for a wine from an emerging and exciting appellation then you should give this one a try!

The RRP for this selection of 6 wines is \$429 but the pack price is \$364.65 including freight.

Pack 6: Last 2 bottles 6 Pack with 20% discount



This is a pack containing wines that we have two remaining bottles of, therefore there are two packs available for the first **two** to place an order or, of course, one person could order both packs and get two bottles of each wine.

It's predominantly red wines but there are two bottles of Fanny Sabre's Bourgogne Blanc from the excellent 2015 vintage that somehow ended up being taken off our list and we discovered had been stranded.

All the red wines are from the Loire Valley but quite a mixture of grapes – one Gamay, one Cabernet Franc (Bainbridge and Cathcart Highway.8 2012), one Abouriou (Le Raisin à Plume A Bout 204) and two Grolleau Noirs (one from Bainbridge and Cathcart and one from Domaine Les Grands Vignes).

Fanny Sabre Bourgogne Blanc 2015 – What more do you need to know. This is the famous white Burgundy from the talented Fanny Sabre who lives and makes her beautiful wines in the central town of Pommard. This wine is made from 100% Chardonnay and is matured in used wooden barrels.

Domaine de la Garrelière AOC Touraine Gamay Sans Tra La La 2015 – This is a long-time favourite of ours. It is a 100% Gamay that is bright, flavoursome and delicious. The vineyard from which the grapes are sourced is on the rolling hills outside the village of Richelieu and the vines are tended biodynamically which means no systemic sprays are ever used. The wine has been fermented with only the natural yeasts that are on the grapes.

Domaine Les Grandes Vignes Groslot 2014 Rouge – This red wine is made from one of the most interesting grape varieties in the Anjou region, namely Grolleau Noir. This variety is descended from Gouais Blanc (the same grape that is a parent of Chardonnay) but another parent is not known. It was originally found in the Charentes region of France. It is very savoury, very pure and has great length. The vineyard is very healthy with clay and sand soils supplemented by lots of fossil shells that add minerality to the

soil. The healthy soils are also a result of the biodynamic methods used to tend the vines and the soil here.

Bainbridge and Cathcart Vin de France Highway.8 2012 – The Highway.8 is a 100% Cabernet Franc. It is fresh, lively and eminently drinkable. The Anjou district of the Loire Valley is some of the best terroir for the production of wines from Cabernet Franc. The southern exposure of Toby's vineyards means that the grapes get plenty of sun during the vital ripening time. It is packaged in clear bottles and is sealed with a crown seal.

Bainbridge and Cathcart Vin de France Rouge Aux Levres 2012 – The Grolleau Noir grapes underwent three weeks of whole bunch semi-carbonic maceration (the juice is not drained so both carbonic and alcoholic fermentation occur). Toby does not like to add carbon dioxide so uses a double lidded system in the tank to trap the ambient gas. The wine shows very fresh berry aromas and flavours, soft tannins and lots of juicy goodness. It tastes very fresh. The wine has a little carbon dioxide left in it as a preservative so you might detect a bit of 'fizz' at the beginning when the glass is first poured. The vines are very old (at least 85 years and some possibly over 100 years old) giving rise to a beautifully structured wine which exhibits considerable charm.

Le Raisin à Plume (Jacques Février) A Bout 2014 – The grape for this wine is called Abouriou and it is known for making red wines in the Muscadet area. The vines that Jacques owns are 25 years old and thrive in very old schist soils. Like all grapes, you need to find a winemaker who understands the grape before they can make a good wine from it. Jacques understands Abouriou and the wine he makes is quite delicious. It underwent whole bunch maceration for 15 days after which the juice was transferred to old wooden barrels where it matured for 8 months. It was bottled without filtering and without the addition of any sulphites. The wine exhibits fine tannins and a fullness in the mouth which belies its 11.5% alcohol level.

The RRP for this selection of 6 wines is \$218 but the pack price is ~~\$174.40~~ including freight.

Coteaux Bourguignons and major changes in what you might be drinking from Burgundy

We have written this article to fill you in on the requirements attached to the relatively new Coteaux Bourguignons appellation as we will soon see wines from this appellation arriving in Australia from our talented winemaker Julien Altaber. We have also taken the opportunity to reinforce some facts about the grapes that can be legally used in Burgundy wines.

Introduction

You might have already seen wines from Burgundy labelled with the relatively new Coteaux Bourguignons appellation which has replaced the somewhat confusing Bourgogne Grand Ordinaire and Bourgogne Ordinaire appellations.

However it is not a replacement for Bourgogne Rouge and Bourgogne Blanc which will continue to have fairly strong restrictions relating to the percentage of supplementary grapes in the blend and also the location of the vines from which the grapes are sourced.

Many people have the view that a Burgundy wine must be made from Chardonnay for whites and from Pinot Noir for reds. While the vast majority of the bottles produced here are made from those two grapes, they are often supplemented by a range of other grapes that are perfectly legally added to the two main varieties.

The new appellation covers wines that are made in the official region of Burgundy which ranges from Beaujolais in the south to Chablis in the north. We must emphasise here that Beaujolais is part of Burgundy and always has been.

This says something about the extent of Burgundy as the southern-most part of Beaujolais is only about 40 kilometres north of the city of Lyon. In the north, the town of Chablis, which is surrounded by hills that are completely covered with Chardonnay vines, is actually closer to Sancerre (and shares the same Kimmeridgean limestone) than it is to the central Burgundian town of Beaune!

The similarity with Sancerre is emphasised by the fact that Sancerre is famous for wines made from Sauvignon Blanc. Just near Chablis there is a town called Saint-Bris-le-Vineux which is the centre of a small Burgundy appellation called Saint Bris which allows 100% Sauvignon Blanc wines to be produced (or a blend of Sauvignon Blanc and Sauvignon Gris).

Coteaux Bourguignon appellation

We have hinted at the extent of the appellation above, but the following table will show the geographical coverage. The table shows the number of communes that are entitled to use the appellation in each of four départements of this region, starting in the north and moving to the south.

The Yonne department lies in the north-west of the Burgundy region and takes in towns such as Vézelay, Auxerre, Chablis, Avallon and Tonnerre. It shares a border with the south of the Champagne region.

In the south, the Rhône department covers the area to the south of Lyon and then all the way up through Beaujolais before finally taking in some of the Mâcon wine making region to the west of the city of the same name.

The other two départements comprise the traditional core of the Burgundy area from Dijon down through Beaune and on to the Côte Chalonnaise and beyond until it reaches the top of the Rhône département.

Département	Communes
Yonne	54
Côte-d'Or	91
Saône-et-Loire	154
Rhône	85

Provided the grapes are sourced from these communes then red, white and rosé wines can be made, provided the grapes are from the authorised list.

There are quite a few grape varieties allowed in this appellation. The main ones are discussed in the table below.

Grape variety	Description
Chardonnay	<p>The most popular white grape throughout the Burgundy region and particularly in the north. There are very few plantings of Chardonnay in Beaujolais, although the wines made from this grape can be quite elegant as demonstrated by the lovely Beaujolais Blanc from Jean-Paul Brun.</p> <p>Vignerons from Burgundy might decide to use the Coteaux Bourguignons appellation if they make the wine from grapes picked in different regions so that none of the more specific appellations apply.</p>

Grape variety	Description
Aligoté	There is a specific Bourgogne Aligoté appellation so it is unlikely that we will see a 100% Aligoté under the new appellation. However if a vigneron decided to blend this grape with Chardonnay and/or Pinot Gris or Pinot Blanc or Melon de Bourgogne then they might choose to label it Coteaux Bourguignons.
César	César is a red grape that probably came to the north via the Romans who may have sourced it in Spain. It is only found in the Yonne department and can be used with Pinot Noir in that area. It is a fairly tannic grape that adds a pleasant spice note to the Pinot. The Ermitage from Domaine de la Cadette always contains up to 20% César.
Gamay	There are many different Gamay grape varieties, but the most common is Gamay Noir à Jus Blanc. This is the Gamay which has white juice (like most red grapes) and must derive the red colour by extended contact with the skins. Under the new appellation wines can be called Coteaux Bourguignons if they are 100% Gamay sourced from anywhere in the Burgundy region.
Gamay de Chaudenay	Gamay de Chaudenay is a teinturier grape – namely one that has red flesh and red juice. Such grapes are quite unusual, but may be used in this appellation.
Gamay de Bouze	Another teinturier variation of Gamay.
Pinot Noir	Obviously it will be possible to make a 100% Pinot Noir under this appellation.

Grape variety	Description
Melon de Bourgogne	Previously Melon de Bourgogne has only been legal in blends except in the Yonne department. This is the same variety that is now widely planted in Muscadet in the Loire Valley. It was ordered to be pulled out by a former Duke of Burgundy hundreds of years ago but about 15 hectares still remain.
Pinot Gris	Pinot Gris is also known as Pinot Beurot in Burgundy. Dominique Derain always refers to it as Beurot rather than Gris. Under the new appellation rules it will be possible to make a 100% Pinot Gris/Beurot.
Pinot Blanc	Under the new appellation rules it will be possible to make a 100% Pinot Blanc which has not been possible under the previous rules.

There are four other grape varieties that are possible to use in Burgundy but are not available for this appellation. Tressor and Sacy can still be used from existing plantings, but new plantings are not permitted.

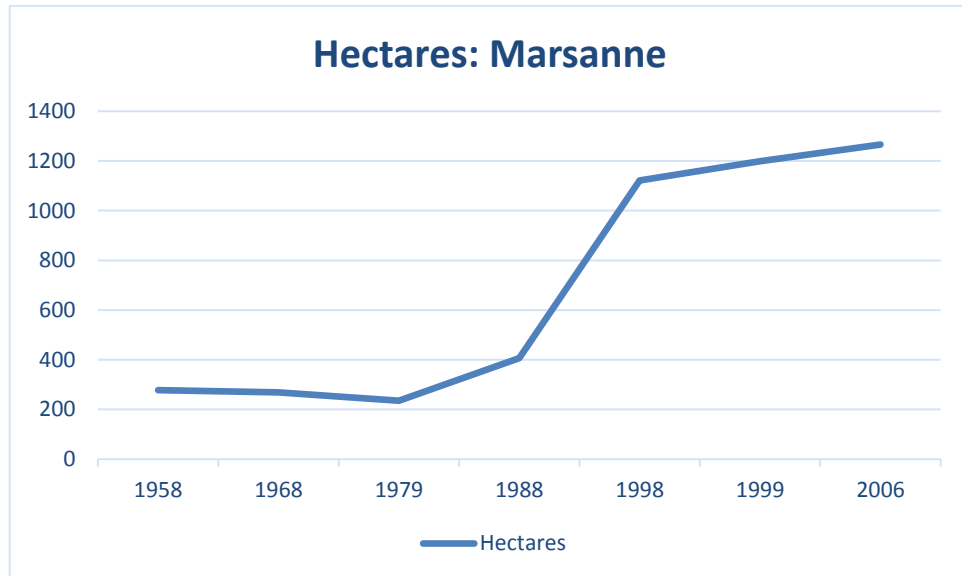
And in Saint Bris as we mentioned earlier, Burgundy wines can be made from Sauvignon Blanc and/or Sauvignon Gris.

Marsanne Grape Variety

Marsanne is a white variety found most commonly in the Rhône Valley in southern France where it is one of the permitted varieties for white Côtes du Rhône and is often a significant component of white Hermitage and Saint-Joseph in the northern Rhône.

There is some evidence that one of the parents of Marsanne is Roussane which often accompany each other in northern Rhône blends.

There is little question that the plantings of this grape in France have steadily increased over the past fifty years. The graph below shows this increase between 1958 and 2006.



The vine leaves have three large lobes and two small lobes (at the top) as shown in the photo below.



Photo courtesy of Vitis International Variety Catalogue

The large greenish grapes are clustered into loose bunches that allow air circulation, hence reducing disease pressure.



Photo courtesy of Vitis International Variety Catalogue

We are lucky enough to import a wine made from the Marsanne grape by Philippe Formentin from Opi d'Aqui in the Languedoc. As can be seen from the label below it is called Mars Âne (the donkey on Mars).



This is a delicious wine made from 100% Marsanne sourced from the Languedoc behind the village of Sete which is certified organic by Ecocert. This wine has seen no oak and has a lovely freshness and no oily characteristics which are often associated with this variety.

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 or just describe the wines in an email.

http://www.livingwines.com.au/Catalogue/Order_Form_Current.pdf

WARNING

Under the *Liquor Licensing Act 1990* it is an offence:

for liquor to be delivered to a person under the age of 18 years.

Penalty: Fine not exceeding 20 penalty units

for a person under the age of 18 years to purchase liquor.

Penalty: Fine not exceeding 10 penalty units

Because of the above penalties we are now required by the Tasmanian Government to collect your date of birth in order for you to order via the Internet. We apologise for this imposition. In the past we have been able to accept a declaration that you are over 18.