

Wine Talk: July 2014

The newsletter of Living Wines: Edition 47

We have to apologise twice! The first apology is to all those customers who were keen to buy some of the shipment of the Robinot wines that arrived early this month. Unfortunately there was a very small allocation and they sold out very, very quickly. The good news is that we have pleaded for more and they have agreed to provide us with another small allocation which will arrive in October. If you would like to put in an advance order send us an email and we will provide you with a list of the wines that will arrive in October and the approximate price (we won't know the exact price until the freight bill arrives).

The second apology is that in the electronic edition of the last newsletter we inadvertently attached the wrong photo. We meant it to be a photo of Mylene Bru's vineyard but instead we attached a photo of the Petit Gimios vineyard which is about 50 kilometres away.

This month we have also received a shipment of Philippe Bornard's lovely Jura wines and the elegant Champagnes from Roland Piillot including his Cuvée de Reserve Extra Brut and another 100% Pinot Blanc Champagne – a rarity in this region.

We have five special offers this month including one comprising the new wines from Philippe Bornard and one comprising the new Champagnes from Roland Piillot. We have a good value pack with some of our favourites that we like to drink on a regular basis rather than on special occasions. We have designed another Winter Warmer Red pack due to the popularity of the one we offered last month. And, finally we have repeated the no sulphites special pack from last month.

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

http://www.livingwines.com.au/Catalogue/Buy_wines.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.

New arrivals: Jean-Pierre Robinot



We intended to write a piece about the amazing wines of Jean-Pierre Robinot that have just arrived in Australia, however they have all been sold already. These are stunning offerings where the white wines are made from Chenin Blanc and the red wines are made from the obscure, yet wonderful Loire native grape called Pineau d'Aunis.

Over the past ten years we had tried these wines occasionally, however our “Saul to Damascus” moment came one evening in one of our favourite wine bars in Paris. We were there with one of Tasmania’s greatest winemakers Dirk Meure who produces amazing natural wines from his tiny vineyard at Birches Bay.

We explained to the proprietor that we wanted to try a natural wine that was one of the best examples of that genre. He understood and immediately descended into his cellar to return cradling a bottle of Chenin Blanc from Jean-Pierre Robinot. We asked for it to be decanted to a carafe and the three of us took one sip and immediately fell in love with this wine!

We spent an exciting hour enjoying, discussing and analysing this beautiful, beautiful wine.

In fact we loved the wine so much that we decided to return later that night to have another! This time it was the Camille Robinot, an aged red wine made from the intriguing Pineau d'Aunis grape variety.

All his wines are made without the addition of sulphites. He keeps his wines in old barrels for a long time to ‘condition’ them and he then does not need to add any sulphur to keep the wines from spoiling (more on the scientific basis of this approach in a future article).

He has always had the patience to wait until the wine is ready to release rather than rushing it to the market. And the results show the wisdom of that approach.

Jean-Pierre has two domaines that he releases his wines under. The first in Les Vignes de l'Ange Vin where the wines are made from plots of vines that he owns and manages organically and biodynamically. His other wines are released under the L'Opéra des Vins label. Here he buys the grapes from friends who also manage their vineyards in the same way as Jean-Pierre. In both cases, the approach to the winemaking is the same.

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And now for the good news! We have been lucky enough to secure another consignment of the Robinot wines which will arrive in October. If you would like to be notified about their arrival send us an email (wine@livingwines.com.au) expressing an interest in these wines and we will put you on the list for early notification.

New arrivals: Philippe Bornard



We have just received good supplies of a range of Philippe's stunning Jura whites and reds. This shipment see some of the best wines we have ever received from this highly talented winemaker.

The wines we received are:

- Philippe Bornard Arbois Pupillin Trousseau Le Ginglet 2011 which is light, lively and truly delicious Trousseau (unfortunately we only received a small supply of this one and it sold out very quickly).
- Philippe Bornard Arbois Pupillin Ploussard Point Barre 2012 which is another light yet flavour-packed wine made from Ploussard.
- Philippe Bornard Arbois Pupillin Chardonnay Le Blanc de la Rouge 2010 which is an intense, minerally, dry Chardonnay from very low yielding vines in 2010.
- Philippe Bornard Arbois Pupillin Melon Le Rouge Queue 2011 is one of the best examples of a wine made from this local variant of Chardonnay we have seen in quite some time.
- Philippe Bornard Côtes du Jura Savagnin Ouillé Les Chassagnes 2011 which is a beautiful expression of the Savagnin grape in this vintage. We also received a few bottles of the 2009 vintage of this wine.
- Philippe Bornard Côtes du Jura Savagnin Les Marnes 2006 is an oxidative Savagnin which has been under the veil for around five years so cannot qualify for Vin Jaune status, but is only half the price!
- Philippe Bornard Arbois Pupillin Une Fois n'est pas Coutume! 2011 which is a rare wine for Philippe as he normally doesn't make a Chardonnay Savagnin blend, which is a pity if this beauty is anything to go by.

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- Philippe Bornard Vin de Table Petillant Naturel Rose Tant Mieux NV is available, but in magnums only. This vintage was particularly tough in the Jura so Philippe has been unable to produce his normal range of pet nats.
- Philippe Bornard Arbois Vin Jaune 2006 which is in very limited supply so we have restricted customers to one bottle only.

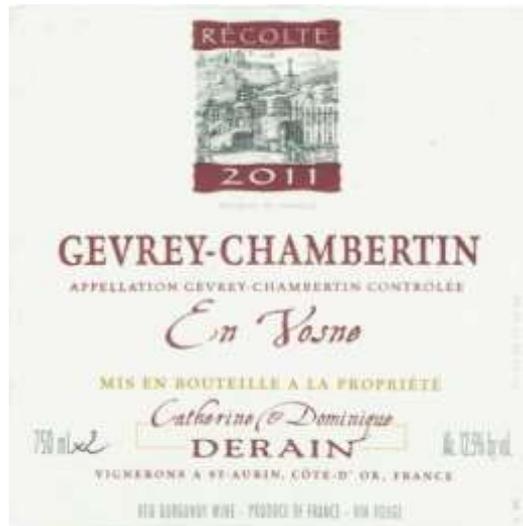
We have two special packs of his wines available this month and these are described later in the newsletter.

New arrivals: Champagne Piollet



We are happy to announce the return of the incredibly popular Champagnes from Roland Piollet. We have the well-loved Cuvée de Reserve which is a blend of Chardonnay, Pinot Noir and Pinot Meunier, but this bottling has no dosage so it is labelled as Extra Brut. We also have the amazing pure Pinot Blanc from a plot called Val Colas Robin. This is a lovely Champagne and is quite a rarity – there are very few pure Pinot Blanc Champagnes available. We have a special pack of these wines for you this month. They represent excellent value for money and can stand up against wines that are twice the price.

A very special wine



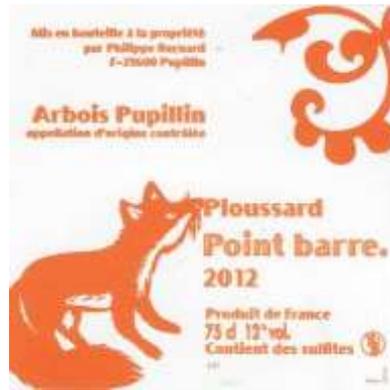
This week we decided to open one of the magnums of Dominique Derain's Gevrey Chambertin 2011 to see how it was maturing. It was amazing. It was light, almost ethereal, but with the structure you expect from wines from this special area of Burgundy. The tannins in this wine were incredibly fine and we lingered over the bottle not wanting it to finish!

The wine was made from grapes picked from very old vines in the En Vosne lieu-dit in 2011. It was fermented using the natural yeasts from the vineyard and then matured in old wooden barrels to ensure that no oak flavours penetrate this delicate offering.

Note the cute way that they deal with the bottle size!

We have 750ml bottles available of this wine available as well and five more of the magnums.

Pack 1: Philippe Bornard New Arrivals 6 pack



The Fox has returned!!! .Everybody loves the Jura wines of Philippe Bornard. The reds are light, liting and delicious. The whites are complex, brooding, expressive and also delicious. He is a master of the wines of this region. We have chosen six bottles of his wines that are an introduction to the Jura style and to Philippe's style of winemaking.

Philippe Bornard Arbois Pupillin Ploussard Point Barre 2012 (2 bottles) – The Point Barre is made from the Ploussard grape and is a light, delicate, almost translucent red wine that gives off aromas of red currants, citrus and saddle leather with a touch of cinnamon. There is a purity and silkiness to this wine that makes it quite ethereal. We have included two bottles because it is a particularly fine vintage.

Philippe Bornard Arbois Pupillin Une Fois n'est pas Coutume! 2011 – This is the first time that Philippe has produced a wine that is a blend of Chardonnay and Savagnin. It is quite light at only 12% alcohol but has a persistence on the palate that is very appealing. The name of this wine is a warning that just because he produced a blend of these grapes this year it doesn't mean that we can expect one every year.

Philippe Bornard Arbois Pupillin Chardonnay Le Blanc de la Rouge 2010 – This wine is an intense, concentrated, very dry Chardonnay that shows characteristic mineral characters derived from the limestone soils in which the vines thrive.

Philippe Bornard Arbois Pupillin Melon Le Rouge Queue 2011 – Made from the Jura grape called Melon le Queue Rouge there are some oxidative notes in this wine which makes it very appealing to those of us who crave this experience. It is a big, fruity wine but with a razor-sharp streak of acidity offsetting the sweetness of the fruit. As is the case with many of the Bornard wines, the finish is incredibly long.

Philippe Bornard Cotes du Jura Savagnin Ouille Les Chassagnes 2011 – This lovely wine is made from 100% Savagnin. It is named after the plot of land where the Savagnin is grown. As with many wines from the Jura this wine has been made with a slight oxidative edge which gives it a beautiful, nutty, savoury, umami quality that makes for compelling drinking.

The RRP for this selection of 6 bottles of wine is \$349 but the pack price is \$296.65 including freight.

Pack 2: Roland Piollot Champagne 6 pack



Roland Piollot makes beautiful, elegant Champagnes in the Cote des Bar in the southern part of this wine region. His vineyards slope towards the south overlooking the upper reaches of the Seine River. The ferments begin using natural yeasts from the vineyard and nothing is added or taken away with the exception of tiny amounts of sulphites.

Champagne Piollot Cote des Bar Cuvée de Reserve Extra Brut NV (2 bottles) – This Champagne has a beautiful light golden colour, citrus aromas, silky freshness on the palate and very good length. The base wine is made from 70% Pinot Noir and 30% Chardonnay. Further complexity is gained from using base wine from two different vintages to make the champagne. This is an ideal aperitif!

Champagne Piollot Cote des Bar Extra Brut Pinot Blanc Cuvée Val Colas Robin NV (2 bottles) – This is a special new cuvee for Roland Piollot made entirely from Pinot Blanc grown on his estate. The vines thrive on the slopes near Polisot overlooking the upper reaches of the Seine River. This is a very savoury wine with lots of fresh fruit aromas and lovely, balanced acidity. It is very rare to find a Champagne made exclusively from the Pinot Blanc grape, however once you taste it you will wonder why more producers don't do it!

Champagne Piollot Cote des Bar Cuvée Millésime 2008 – The vintage cuvees are only produced in exceptional years and 2008 was a very good year in the region of Champagne. When Roland makes a vintage cuvee he predominantly uses Chardonnay or exclusively uses Chardonnay. In 2008 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. 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.

Champagne Piollot Cote des Bar Cuvée Millésime Rose Extra Brut 2006 – 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.

The RRP for this selection of 6 bottles of wine is \$431 but the pack price is \$366.35 including freight.

Pack 3: “Winter Warmer” reds 6 pack



Winter is upon us and thoughts immediately turn to a warming red wine in front of a blazing fire. We decided to put together six red wines from throughout France that will go well as winter warmers due to the popularity of last month's offering.

Michel Gahier Arbois Trousseau Le Clusot 2012 – Michel Gahier is regarded as one of the best producers of Trousseau wines and his village has the best terroir for this grape. This wine is made from grapes picked from 20 year old vines and the result is a light, lingering, delicious wine that is a perfect match for many foods.

Nicolas Carmarans Vin de Pays de l'Aveyron Mauvais Temps Rouge 2012 – This wine comprises four varieties, namely 30% Negret de Banhars, 50% Fer Servadou (known locally as Mansois) and 10% each of Cabernet Sauvignon and Cabernet Franc. The grapes undergo semi-carbonic maceration in 15 hectolitre conical tanks for 20 days and the juice is then transferred to old barriques for 12 months.

Domaine du Pech Buzet Le Pech Abusé Rouge 2006 – This is a serious red wine with some five years of time to mellow in the huge oak casks capable of holding 100 hectolitres of wine. The blend for this vintage is 40% Cabernet Franc, 20% Cabernet Sauvignon and 40% Merlot. The nose and the palate demonstrate the elegance of this wine.

Domaine de Causse Marines Vin de France Causse Toujours 1102 – This wine is made from the Syrah which provides silkiness, spice and body and some Prunelart. The wine is a deep purple colour with lots of spice and pleasant tannins at the front of the mouth. The Prunelart adds a touch of mystery and fruitiness that you would expect from the parent (father) of Malbec.

Le Temps des Cerises Vin de Table Fou du Roi 2011 – Fou du Roi (the Jester) is a blend of 30% of each of Grenache Noir, Cinsault and Carignan and 10% of Cabernet Sauvignon. It displays cherry on the nose and has an elegance and vibrancy that is very appealing. It tastes alive! It has good tannin structure which will help as it ages and the finish is long, clean and lively.

Domaine Milan Vin de Table de France Le Vallon Rouge 2008 – This wine is fermented with wild yeasts then matured for a year in old barrels after a short whole-bunch maceration. The grape varieties are Grenache, Syrah, Cabernet Sauvignon, Cinsault and Mourvedre. The alcohol is 13.5% but in perfect balance.

The RRP for this selection of 6 bottles of wine is \$234 but the pack price is \$198.90 including freight.

Pack 4: Good value 6 pack



Here is a selection of good value reds and whites that will allow you to dip your toes into the world of natural wines.

Domaine la Paonnerie Anjou Villages La Jacquerie 2011 Sans Soufre – This wine is a blend of Cabernet Franc and Cabernet Sauvignon picked from the Clos de la Jacquerie. The grapes are picked when the Cabernet Sauvignon has reached the desired level of ripeness. This is a lively, vibrant wine that is very gluggable!

La Soeur Cadette Bourgogne Vézelay 2011 – This is a very beautiful wine made entirely from Chardonnay grapes sourced from the limestone-rich soils of the Montanet's vineyards which show many of the characteristics of the Chablis vineyards just slightly north of the village of Vézelay.

Terres Dorées Beaujolais l'Ancien 2012 – This is the quintessential Jean-Paul Brun wine! It is a noble Beaujolais with great structure (from the old vines used to make this wine), elegance and enormous appeal, but at a price that is very accessible. If you are one of those people who were damaged by drinking poor Beaujolais in the past - this is the wine to reinvigorate your interest in the Gamay grape.

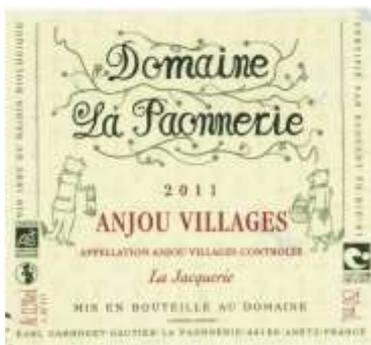
Domaine Mosse Vin de France Bois Rouge 2012 – This wine is produced from younger vines from the same parcels as the Anjou Rouge. It comprises 25% Cabernet Sauvignon and 75% Cabernet Franc. It is ready to drink now, in fact at a recent tasting this wine performed in a stellar manner, showing beautiful, soft, well-integrated tannins and a long finish.

Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2012 – Les Clous is a south-westerly exposed vineyard that's been managed biodynamically since 1993. The 2012 vintage is one of the best yet. It is beautiful wine made from a mix of 60% Chenin Blanc and 20% each of Chardonnay and Groslot Gris in this vintage.

Bainbridge and Cathcart Vin de France Rouge aux Levres 2012 – This wine is made from the red Grolleau Noir grape. The wine shows very fresh berry aromas and flavours, soft tannins and lots of juicy goodness. It has a little carbon dioxide in it as a preservative so you might detect a bit of 'fizz' at the beginning. 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.

The RRP for this selection of 6 bottles of wine is \$205 but the pack price is **\$174.25 including freight.**

Pack 5: No added sulphites red 6 pack



This month we are pleased to be able to once again offer a no added sulphites red wine pack for those of you who love the vibrancy associated with wines that do not have sulphur added at any stage of the winemaking process.

Michel Gahier AOC Arbois Trousseau Le Grands Vergers 2012 – This is a very, very good example of a Trousseau wine having the delicacy that we associate with this fragile grape but also an extraordinary depth of flavour and a complexity that is intriguing. The wine is lively on the nose, has deep flavours (hints of cherry and raspberry and forest floors in autumn) and it tastes alive.

Domaine la Paonnerie Anjou Villages La Jacquerie 2011 Sans Soufre – This wine is a blend of 66% Cabernet Franc and 34% Cabernet Sauvignon picked from the Clos de la Jacquerie which the Carroget's own exclusively. The grapes are picked when the Cabernet Sauvignon has reached the desired level of ripeness. This is a lively, vibrant wine that is very pluggable!

Michel Guignier Vin de France Mélodie d'Automne 2013 – This is a light, ethereal wine that gradually engulfs you with waves of flavour from the purity of the fruit in this wine. When we first tried it at the Renaissance event in Angers this year we were immediately captivated by its charms.

Domaine Milan Sans Soufre Ajouté Rouge 2012 – This wine is made with grape varieties Grenache, Shiraz, Mourvedre, Cinsault and Cabernet Sauvignon and spends 8 months in old barriques. This is a great wine for people who have developed a reaction to sulphur or for those who love the freshness of natural wines.

Le Petit Gimios Vin de France Rouge Fruit 2012 – This is an amazing wine! There are at least sixteen different grape varieties planted in this place. There is Carignan, Cinsault, Aramon, Grenache, Oeillade, Terret Rose, Terret Noir, Terret Blanc, Syrah, Muscat and Alicante among others. The grapes are co-fermented to produce this amazing soft, round, subtle red with layers that seems to go on forever.

Domaine la Paonnerie Coteaux d'Ancenis "Simplement Gamay" 2012 – This is made from 100% Gamay Noir a jus Blanc. The wine is fermented with natural yeasts and is neither filtered nor fined. This is a light, lively delicious no-sulphur red wine that goes beautifully with food such as lamb chops or roast chicken or a robust cheese.

The RRP for this selection of 6 bottles of wine is \$256 but the pack price is \$217.60 including freight.

Grape variety: Savagnin

Savagnin is a white grape found throughout the Jura wine region in the eastern part of France near the border with Switzerland just above Geneva. It is a very old grape variety and the parentage of the grape is yet to be determined, possibly because it is descended from an extinct variety or from a wild variety which has not had DNA sampling carried out.

Savagnin is well known as the grape variety used in the oxidative white wines of the Jura. It contains an enzyme which allows the creation of a 'flor' which is a veil of yeast (*voile*) on the surface of the wine which protects it from excessive oxidation.

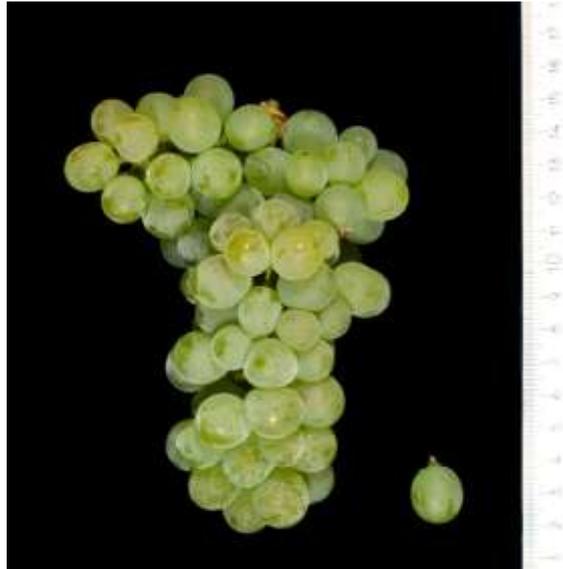
The highest expression of this grape is to be found in the famous Vin Jaune wines (yellow wines). By law these have to be matured in small (228 litres) wooden barrels (always old barrels) for a minimum of six years and three months by which time a significant proportion of the wine has disappeared due to evaporation through the porous barrels. They are not topped up at all. During this time the lactone aroma compound called sotolon ($C_6H_8O_3$) is created in the Vin Jaune providing the characteristic hazelnut and fenugreek or curry aromas that people often associate with this unique drink. It is then bottled in squat clavelins which hold 620 mls. The wine is bottled without fortification but it has many of the same characteristics as a fortified wine.

The leaves of the Savagnin grape are almost circular without the pronounced lobes found on many grape vines.



The leaf of the Savagnin vine (Source Vitis International Variety Catalogue)

The grapes themselves form tight bunches and the skins are quite thick helping them to resist disease pressure.



The (Source Vitis International Variety Catalogue)

An interesting wine to try to experience this wonderful grape variety is the Philippe Bornard Côtes du Jura Savagnin Ouillé Les Chassagnes 2011. This was a good year in the Jura and the Savagnin ripened well. This cuvée has been topped up (ouillé) in the barrel to reduce the extent of oxidation of the wine. It is a perfect wine for trying with charcuterie, roast chicken, terrines, vegetable dishes or hard cheeses.

For the more adventurous, the Les Marnes 2006 from the same producer is well on the way to being a Vin Jaune. It was aged under the veil for about five years prior to being bottled. It has all those aromas of hazelnuts and fenugreek that are associated with Vin Jaune but at less than half the price. We would suggest drinking this while nibbling on some aged Comté cheese.

Appellation: Arbois-Pupillin



Arbois-Pupillin is one of the main Jura appellations based around the tiny wine village of Pupillin where Philippe Bornard lives. It is just a few kilometres from the heart of the larger town of Arbois.



The citizens of Pupillin have declared their town to be “the world capital of Ploussard” as they believe that the marl clays in this area are perfect for the production of light yet interesting wines from this red grape.



The gently rolling hills face towards the south and get sun all day.



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The Arbois appellation covers the area surrounding the town of Arbois and covers the villages of Abergement-le-Grand, Arbois, Les Arsures, Mathenay, Mesnay, Molamboz, Montigny-lès-Arsures, Les Planches-près-Arbois, Pupillin, Saint-Cyr-Montmalin, Vadans and Villette-lès-Arbois.

Of these, only Pupillin can be added to the label as a specific village due to the excellence of the terroir here although some claim that Montigny-lès-Arsures has the perfect terroir for the Trousseau grape and should be similarly recognised.

For white wines the permitted grapes are Chardonnay and Savagnin although small amounts of Pinot Noir, Ploussard and Trousseau can be added. (As an aside, Domaine de l'Octavin make a white wine from the red Ploussard grape in some years.)

The red wines can be made from Pinot Noir, Trousseau or Ploussard with a small amount of the two white wine grapes added.

There is also a "Vin de Paille" permitted in this appellation which can be made from Trousseau, Ploussard, Chardonnay or Savagnin. For this wine the grapes are picked when very ripe and then placed on straw mats to dry out to intensify the flavour. By law the wine must be at least 14.5% alcohol which is why Philippe Bornard declassifies his Vin de Paille made in this way because it only reaches 12%.

And then, of course, there is the Vin Jaune which is only permitted to be made with the Savagnin grape.

How to order

You can order any of these packs by sending us an email to wine@livingwines.com.au

Or for other wines you can use our order form.

http://www.livingwines.com.au/Catalogue/Order_Form_Current_2014.pdf