



Licence No 58292

30 Salamanca Square, Hobart
GPO Box 2160, Hobart
Tasmania, 7001 Australia
Telephone +61 3 6224 1236
wine@livingwines.com.au
www.livingwines.com.au

Wine Talk: June 2011

The newsletter of Living Wines: Edition 20

Welcome to the first newsletter published under the Living Wines banner. Those of you who received the March newsletter will know that we have had to change the name of our wine business because the word “terroir” is part of a trademarked name in Australia and the owners of the trademark have insisted that we cease using the name. So we are now Living Wines!

We have a new Web site (www.livingwines.com.au) and a new email address (wine@livingwines.com.au). Everything else remains the same. Fortunately Terroir Wines was just a trading name. It just means that our business, Quill Australia Pty Ltd, is trading with a different name.

There is a lot to read in this month’s newsletter and lots of great offers. We have just returned from six weeks in France where we visited our suppliers (including some exciting new ones) and tasted the 2010 vintages. It is a very good vintage although yields were down in some areas therefore availability might be a problem.

We also visited a number of new restaurants in France. It is interesting that many of the most exciting new places we visited are serving natural wines exclusively. This is particularly the case in Paris where restaurants and wine bars such as Septime, Rino, Le Dauphin and Vivant have opened to critical acclaim and the wine lists are entirely natural.

This month we have three special packs for you including one pack of the delicious wines from Domaine Belluard in the Savoie. If you haven’t tried these rare wines you are in for a treat. We also have a pack of Beaujolais wines from leading winemaker Jean-Paul Brun.

And, of course, it is that time of year when all Francophiles get excited about **Le Tour - the Tour de France. We have put together a dozen wines so that you can follow the tour around the country drinking the local wines as you follow the cycling.**

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 is 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

Arrival of the Domaine Belluard Savoie wines

We are delighted that another shipment of the white and sparkling wines from Domaine Belluard has arrived in Australia. The Belluard vineyard lies close to the border of France and Switzerland within sight of Mont Blanc. His historic Le Feu vineyard is so steep that he uses a cable plough to till the soil.

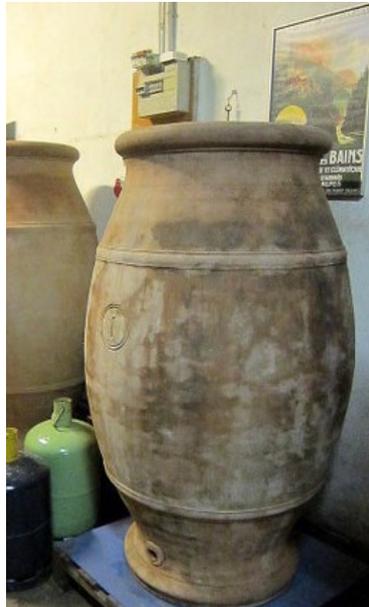


His vineyards are managed using biodynamic practices and all the wines are all fermented using natural yeasts. He's also doing other interesting things in the winery too. The elevage for the 2010 Le Feu, for example, is almost entirely in concrete 'eggs'.



We tasted wine from the eggs and wine from the one stainless steel tank and there's a subtle difference. The wine from the egg definitely had a little more life and complexity. The experiment has convinced Belluard to continue down the egg path.

He's also using amphorae to ferment his tiny crop of Mondeuse grapes. The Mondeuse is sensational but sadly the supply is too small for us to have been able to buy any.



Le Feu, his two sparkling wines (Le Mont Blanc and Ayse), and Les Alpes, are all made with Gringet, a very rare grape that's indigenous to this region. Belluard has 12 of the 22 hectares in production world wide! He also has a small parcel of Altesse, which is the grape variety in his cuvee called Grandes Jorasses.

For more information about Domaine Belluard, see the detailed description of the pack below.

The **Belluard New Arrivals 6 Pack** consisting of 2 bottles of the Les Alpes (Gringet grape variety), 1 bottle of the Le Feu (Gringet grape variety), 1 bottle of the Grandes Jorasses and 2 bottles of the Vin de Savoie Ayse Brut 2007 is available for **\$229.50**.

Terres Dorées (Jean-Paul Brun) wines are back

Jean-Paul Brun is a generous, big-hearted man who has been making wines for over thirty years. He also sells his wines at a very reasonable price considering the quality. He tends his grapes without chemicals and, unusually for the Beaujolais, does not use carbonic maceration, preferring instead to use traditional Burgundian methods. He ferments his wines with natural yeasts, and, unusually, makes a yeast starter from some his first-picked grapes and uses the starter reduce some of the uncertainty in the fermentation.

If you're not familiar with Brun, this link to short video made by Joe Campanale is a nice introduction.

<http://joecampanale.com/2010/12/a-little-background-on-jean-paul-brun/>

A **Terres Dorées Sampler 6 Pack** consisting of 1 bottle of Beaujolais l’Ancien 2009, 1 bottle of Beaujolais Blanc Classic 2009, 1 bottle of Crémant de Bourgogne Charme Blanc de Blancs, 1 bottle of Cote de Brouilly, 1 bottle of Morgon and 1 bottle of Fleurie is available for **\$164.90**. (Details below).

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.

New arrivals

We are excited because our new Jura supplier, Michel Gahier has dispatched a shipment of his delicious Jura Trousseau wines and Vin Jaunes. In the same shipment we will also move to the South West of France for Domain du Peche and their lovely Sauvignon Blanc wines.

Tour de France 2011 special

The Tour de France 2011 is about to start and we were delighted to see that it begins in the Vendée where our Domaine Saint Nicolas, the biodynamic domaine of Thierry Michon is situated. In fact on Day 1 the tour goes right through where Thierry Michon has his public tasting rooms and then on Day 3 goes through L’Ile de l’Olonne, which is where his winery is.

The Stage 7 (Friday 8th July) part of the tour is straight across the Loire Valley starting at Le Mans and cutting past the city of Tours. We have wines from both sides of this path. Domaine du Moulin is on one side and Domaine Stephane Guion on the other as you approach Tours. When you pass Tours, Domaine de la Garrelière is right by the route.

As the tour heads south in Stage 10 (12th July) it passes through the Aveyron where Nicolas Carmarans makes his delicious Mauvais Temps and then swings very close to the Gaillac appellation (Stage 11 on Wednesday 13th) where our good friends at Causse Marines make wines from traditional Gaillac varieties such as Mauzac.

The tour then heads into the Pyrenees where we currently have no suppliers but next year we hope to have two very interesting domaines.

The focus then shifts to the Languedoc as the ride moves through the Languedoc north of Beziers and on to Montpellier in Stage 15 on the 17th July. In the hills that the tour will hack though are just south of the vineyards of Axel Pruffer who makes extraordinary wines in the tiny village of Le Mas Blanc.

A jump to the southern Rhone for Stage 16 on the 19th of July and the tour swings just south of the village of Visan on its way past the northern slopes of Mont Ventoux on the way to the Alps and Italy beyond. It is just north of here that we find the unknown but stunning wines of the Savoie (where the final trials are held in the city of Grenoble in Stage 20). Then the tour heads to Paris.

You can see the pack of 12 wines we have assembled below in this newsletter.

Wax seals on wine bottles

Some of our wines have wax seals to ensure that the closure is secure. The easiest way to deal with these is to leave the wax intact and screw through it into the cork with the corkscrew. When you pull out the cork the top part of the wax will come with it. You then just need to tidy it up a bit before pouring. Don't be tempted to try to remove the wax before you use the corkscrew. It's a recipe for a big mess!

Jura and Savoie wine tasting at Quay Restaurant in Sydney

We were invited to be on the panel of the Sommeliers Australia tasting of Jura and Savoie wines held at Quay Restaurant in Sydney recently. There was great interest in this event and many of Sydney's leading sommeliers attended.

As with all things there is good news and bad news as a result. The good news is that the Belluard Savoie wines and the Bornard Jura wines were very well received and are now gracing the lists of many of Sydney's finest restaurants. The bad news is that all our stocks of the delicious Bornard l'Ivresse de Noe and the Les Marnes have been snapped up and some of the other Savoie and Jura lines are getting perilously low.

However the other good news is that we have supplies from another Jura producer on the way!

Pack 1: Domaine Belluard 6 Pack



The Savoie is one of the forgotten wine regions of France. Even in Paris it used to be difficult to find a wine from this area. However, in the last six months there has been an increasing focus on the region and the quality of the elegant white wines and the food-friendly red wines being produced in this area. We are fortunate to represent one of the

leading white wine producers in the Savoie, Domaine Belluard. We are especially pleased because Dominique Belluard is the only commercial producer of Gringet, a rare grape of which only 22 hectares remain – and he has 12 of them.

We loved our recent visit to this vineyard. We arrived quite late in the day and immediately drove to the Le Feu vineyard which clings to the side of the mountain high above the valley below. The vines here thrive in the iron rich morainial soil dropped by retreating glaciers.

The vineyard is very, very steep. All of the harvesting is done by hand because it is impossible to get mechanical harvesters onto the slopes – but they don't want to do that anyway because mechanical harvesting damages the vines.

On this mountain slope, here and there you find very old winemakers huts which are now falling into disrepair. These lovely buildings used to be used to make the wine from the vineyards around them. Now they sit as a silent testament to past practices. It is a magical place.



The old winemakers hut in the Le Feu vineyard represented on the label above

This pack contains the following wines.

Domaine Belluard Vin de Savoie Ayse Brut 2007 (2 bottles) – this is a delicate yet full-flavoured sparkling wine made from the Gringet grape. It is unusual, it is rare and it is delicious!



The almost circular leaves of the Gringet grape in the Le Feu vineyard

Domaine Belluard Vin de Savoie Gringet Les Alpes 2009 (2 bottles) – The Les Alpes is a still white wine made from the Gringet grape. It has been fermented with wild yeasts and very little sulphur has been added. It is a very good wine to accompany food being only 12% alcohol.

Domaine Belluard Vin de Savoie Blanc Gringet Le Feu 2009 - The Le Feu is perhaps our favourite of this stunning line up. It is particularly elegant, refined and complex with the late-maturing grapes being selected from very old, low-yielding vines on very steep slopes of morainal soil. The alcohol level is 12.8%.

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%.

The RRP for this selection is \$270 but the pack price is \$229.50

Pack 2: Terres Dorées New Arrivals 6 Pack



This selection of Jean Paul Brun's wines highlights the differences that terroir plays in winemaking. There are wines from three 'cru' regions of Beaujolais (Cote de Brouilly, Morgon and Fleurie), a sparkling wine, Brun's Beaujolais l'Ancien, and a rare white Beaujolais.



Tasting the 2010 Moulin á Vent with Jean-Paul Brun in April

Terres Dorées Beaujolais Blanc Classic 2009 – This great-value Chardonnay gets its freshness from natural vinification and no use of oak barrels. The vines thrive on limestone soils in Beaujolais. It is a lively, fresh wine that is drinking beautifully right now. The finish is long and clean and the flavour profile is classic southern Beaujolais. This is a wine of some interest as very little white Beaujolais is produced.

Terres Dorées Beaujolais l'Ancien 2009 – 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.

Terres Dorées Cote de Brouilly 2009 - The vines for this beautiful wine grow on the south-east facing slopes of Beaujolais known as the Cote de Brouilly where he has two plots of 50 year old vines at around 300 metres above sea level. The slopes are covered with blue granitic scree - and the Gamay grape is known to thrive in granitic soils. It exhibits dark berry fruits and lots of minerality.

Terres Dorées Morgon 2009 – Morgon is considered by many to be the very best area for Beaujolais. This cru is one of the freshest and liveliest wines from this area that we have tasted. We love the cherry fruits in this wine along with the trademark spicy minerality as well as the strong structure that this wine displays.

Terres Dorées Fleurie 2009 – This wine is much stronger than the average Fleurie however the berry fruits and cherry fruits are there and the long, lingering, mineral finish is very appealing. This 'cru' Beaujolais is complex, elegant and very drinkable.

Terres Dorées Crémant de Bourgogne Charme Blanc de Blancs – Crémants are sparkling wines made outside the Champagne region of France. This is a particularly fine example of the genre being made from Chardonnay. The Crémant has a fine bead, yeasty aromas and a long, dry savoury finish. This is a great substitute for Champagne during the holiday season.

This selection normally sells for a RRP of \$194 but the pack price is **\$164.90.**

Pack 3: Tour de France 2011 – 12 bottle Pack



The route for Le Tour 2011 – see www.letour.fr for details

The Tour de France is always a time when many of our Francophile customers turn their attention to French wines. We've found 12 wines from quite close to the route of the race so that you can explore the terroirs of the region as you follow the riders.

Domaine St Nicolas Fiefs Vendéens Les Clous Blanc 2009 – This wine comes from close to the sea. The vines are tortured by the winds from the Atlantic Ocean. The Chenin Blanc, Chardonnay and Groslot Gris grapes combine to form a beautiful white wine that matches perfectly with seafood.

Domaine St Nicolas Fiefs Vendéens Reflets Rouge 2009 – This wine is one of our long-standing favourites from our import list. The Reflets is a mix of Pinot Noir, Gamay, Cabernet Franc and sometimes Negrette. It is very reasonably priced but quite complex due to the grape varieties used.

Domaine St Nicolas Fiefs Vendéens Cabaret Rouge 2006 – The Cabaret is 100% Cabernet Franc from old vines. It is a delicious wine that is perfect for roasts or grilled meats.

La Paonnerie Muscadet Coteaux de la Loire 2009 – A 100% Melon de Bourgogne white wine from the western Loire that is fresh and vibrant. This appellation lies in the area where the tour moves from Bretagne to Le Mans.

Domaine du Moulin Domaine Rouge 2009 – Cheverny is better known for its famous chateau, however we like this lively, delicious red made from Pinot Noir and Gamay from natural winemaker Hervé Villemade.

Domaine Stephane Guion Prestige 2007 – And on the other side of the route lies the appellation of Bourgueil where Stephane Guion makes his delicious Cabernet Franc wines which he offers for incredibly low prices.

Domaine de la Garrelière Touraine Le Rouge 2009 – This 100% Cabernet Franc is a lovely, light, fresh, lively wine that is very food friendly. The vineyard is close to Richelieu which is to the west of the route as it travels south through the Loire.

Domaine de la Garrelière Touraine Cendrillon 2009 – This clever blend of Sauvignon Blanc, Chenin Blanc and Chardonnay is a fresh lively yet complex drink that opens up beautifully in the glass.

Cause Marines Gaillac Peyrouzelles 2009 – Peyrouzelles is a red wine made near the town of Gaillac blended from Brauocol, Duras and Syrah. It is an easy-drinking style that is perfect now but which will keep for another year or two as the tannins soften.

Cause Marines Gaillac Les Greilles 2009 – A lovely white wine with a ‘different’ flavour profile thanks to the unusual blend. The Gaillac region is famous for traditional wines made from local varieties such as Mauzac. The tour passes very close to the town of Gaillac where this vineyard is situated. Les Greilles is a blend of Mauzac, Loin-de-l’oeil and a little Muscadelle,

Axel Prufer Les Temps de Cerises Fou de Roi 2009 – A red wine made from Grenache, Syrah and other red wine varieties. This is a very natural wine that is lively on the palate with a funky nose. Just behind Beziers on the way to Montpellier. With no added sulphur, it’s important it’s cellared at 14° or less.

Domaine Belluard Vin de Savoie Les Alpes 2009 – A rare white wine made from the Gringet grape that is only found in the high parts of the Savoie near Chamonix. The last leg of the tour is to be in the ‘capital’ of the Savoie – the city of Grenoble.

The RRP for this selection of 12 wines is \$364 but the pack price is a very reasonable \$309.40

Grape variety of the month: Altesse

The Altesse or Roussette grape is a premium variety found in the Savoie area of Eastern France and is responsible for the luscious white wines that are produced there. It is also has two appellations that include the name, Roussette de Savoie and Roussette du Bugey. In Roussette de Savoie the grape is known locally as Altesse.

The tiny (57 hectares) AOC appellation of Seyssel which was created in 1998 also uses Roussette exclusively for dry white wines.

Roussette makes highly perfumed wines with good acidity which leads to longevity - the best wines will last for decades.

It is possible that this is a similar grape to the Hungarian Furmint, however the Vitis International Variety Catalogue says that it is a native of France and, in particular, the Savoie.

We have one wine made from this grape. It is the delightful Domaine Belluard Vin de Savoie Blanc Altesse Grandes Jorasses 2009. 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.

Côte de Brouilly wine appellation



The Côte de Brouilly wine appellation is one of the ten cru appellations of Beaujolais and therefore the wines are primarily made from the Gamay grape. The appellation covers some 316 hectares on the slopes of Mont Brouilly in the communes of Cercié, Odenas, Quincié-en-Beaujolais and Saint-Lager which lies in the very centre of the Beaujolais region.



Currently it is permitted to have up to 15% of Pinot Noir in wines from this appellation, however after 2015 all Pinot Noir vines will be pulled out of the vineyards. It will be possible, however to include some juice from the white grapes Chardonnay, Melon de Bourgogne, Pinot Gris and Aligoté provided the number of plants in each plot does not exceed 15% of the total plantings.

We think that the Côte de Brouilly of Jean Paul Brun is an excellent example of the elegance and power of wines from this appellation. The vines for this beautiful wine grow on the south-east facing slopes of the Cote de Brouilly where he has two plots of 50 year old vines at around 300 metres above sea level. The slopes are covered with blue granitic scree - and the Gamay grape is known to thrive in granitic

soils. It exhibits dark berry fruits and lots of minerality. And it is very well priced at only \$32 a bottle.

Here is what a recent Chambers Street Wines newsletter had to say about this wine:

This is gorgeous! Lovely, ripe black and red fruit aromas with a touch of cocoa and spice. The palate is deep but balanced by refreshing acidity, with a silky, slightly grainy texture. A beautiful Beaujolais for current drinking and over the next few years. Highly recommended!

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