

## **Wine Talk: June 2013**

The newsletter of Living Wines: Edition 36

**It's a very short newsletter this month so that we could get it out in time to offer a Tour de France pack. It contains twelve wines from areas that Le Tour passes through this year.**

**We also have a pack of interesting and, in a couple of cases, rare wines that are 'carton ends' – these are wines where we're down to the last carton, with just a few bottles in each one. This pack has a higher discount (25%) so that we can clear them – we need the space! They are also all wines that will never be available again.**

**There is also a pack of the exciting new wines from Mark Pesnot in the Muscadet region (even though they are labelled as Vin de France). These wines have achieved cult status in Japan and are three wines made from the same grape (Melon de Bourgogne) but exhibiting widely different characteristics.**

**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!**

**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.**

## Pack 1: Tour de France 12 pack



[www.letour.fr/](http://www.letour.fr/)

Once again the Tour de France is almost here! We have put together a special pack of 12 wines for you based on this year's route as described below.

As you can see we don't get into the act until stage 6 so there's plenty of time to ship these wines anywhere in Australia if you want to drink the wines while the race is in the region.

### Stage 6: Aix-en-Provence to Montpellier

On the Aix-en-Provence to Montpellier leg the route passes just south of St Remy-de-Provence where Henri Milan makes beautiful Provençal wines.

**Domaine Milan Vin de Table de France Le Vallon Rouge 2007** – The grape varieties are Grenache, Syrah, Cabernet Sauvignon, Cinsault and Mourvedre - the same grapes as in the 2006 Domaine Milan Rouge. The alcohol is 13.5% but in perfect balance.

### Stage 7: Montpellier to Albi

After Montpellier it passes through the rugged hills where the scattered vineyards of Axel Pruffer lie, near the village of Bedarieux.

**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 and weighs in at only 12% alcohol.

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Causse Marines from Gaillac is just close to the finishing point of Albi where they tend their vineyards using biodynamic agriculture.

**Causse Marines Gaillac Les Greilles 2011** – Les Greilles is a classy white wine blended from local Gaillac grapes Mauzac and Loin-de-l’Oeil with a little Muscadelle thrown in.

**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 (a local grape that is being revived in the area) from young vines to provide a more rustic element to the wine.

### Stage 10: Saint-Gildas-des-Bois to Saint-Malo

This stage begins just outside the Loire city of Nantes. It is here that Marc Pesnot crafts his beautiful wines.

**Marc Pesnot (Domaine de la Sénéchalière) Vin de France La Bohème 2011** – This is a white wine made from Melon de Bourgogne grapes grown in Marc’s meticulous Muscadet vineyards.

### Stage 12: Fougères to Tours

As it comes down towards Tours it swings close to Angers where the wines of René Mosse are found.

**Domaine Mosse Anjou Rouge 2010** – The Anjou Rouge 2010 which is the same blend of Cabernet Sauvignon and Cabernet Franc picked from small parcels of old vines (ranging from 30 to 50 years old).

Le Tour then passes through Tours and here not far from its suburbs Vincent Carême crafts his beautiful Vouvray wines.

**Domaine Vincent Carême Vouvray Sec 2011** – The Sec is a dry white wine that displays notes of pear and wild peaches. From interesting flint soils in both Vouvray and Noizay it has a generous palate and displays rich fruitiness and citrus overtones.

### Stage 13: Tours to Saint-Amand-Montrond

As they head south out of Tours the race moves through the countryside to the east of Richelieu where the wines of Domaine de la Garrelière are produced.

**Domaine de la Garrelière Vin de France Gamay Sans Tra La La 2011** – The Tra La La is made from 100% Gamay and is fermented naturally without commercial yeasts. It is fresh, lively, full of flavour and, above all, delicious.

### Stage 14: Saint-Pourcain-sur-Sioule to Lyon

This short leg winds through the southern part of the scenic Beaujolais wine district where Jean-Paul Brun makes his iconic wines.

**Terres Dorées Beaujolais l’Ancien Le Buissy 2010** – The Le Buissy is a Beaujolais sourced from seventy year old vines! The wine is matured in 5 year old barrels rather than tanks. This is a beautifully structured wine.

### Stage 15: Givors to Mont Ventoux

This leg sees the bikes starting just south of Lyon and heading down into the Vaucluse through the historic village of Vaison-la-Romaine before the steep and arduous climb up the majestic Mont Ventoux. Here on its lower slopes is the idyllic vineyard of Philippe Gimel.

**Saint Jean du Barroux Ventoux La Source Rouge 2008** – This is Philippe's entry level wine. It comprises 70% Grenache, 25% Carignan and 5% Cinsault. The yields for this wine are around 30 hectolitres per hectare and the grapes are all hand picked and then 100% destemmed. Maceration extends over 7 days. This vintage was aged for two and a half years before bottling.

### Stage 19: Bourg-d'Oisans to Le Grand-Bornand

This arduous section ends in the Savoie quite close to the vineyards of Dominique Belluard who is famous for his beautifully-crafted white wines and white sparkling wines made from his vineyards near the village of Ayse.

**Domaine Belluard Vin de Savoie Ayse Brut 2009** – A lovely sparkling wine made from 100% Gringet, a traditional grape of the Savoie region. Dominique is a master of the art of making sparkling wine and his wine shows that complex, fresh, mineral-driven sparkling wines can be made outside the Champagne region. This wine is left for two years on lees before it is disgorged thus adding to the complexity of the wine.

### Stage 21: Versailles to Paris

And for the final stage in Paris there can only be the wine that is drunk all over France – namely Champagne!

**Champagne Piillot Cote des Bar Cuvee Robert Piillot Rose NV** – For this wine the grapes (only Pinot Noir is used) are first crushed by foot and then left to macerate for up to five days before pressing to extract the juice which, by this time, has developed cherry, strawberry and raspberry overtones. Named after Roland's grandfather.

**The RRP for this selection of 12 bottles of wine is \$434 but the pack price is \$368.90 including freight.**

## Pack 2: End of carton clear out 6 Pack



This six pack has been put together because we have a number of wines where we're down to the last carton and each carton only has a few bottles left in it. We need to clear space in our warehouse for new arrivals and these cartons seemed like good ones to target. There are some rare wines amongst these and none of them will ever be available again. There are only a small number of these packs available.

**Saint Jean du Barroux Ventoux La Pierre Noire Rouge 2006** – This blend of 85% Grenache and 15% Syrah is Philippe's premium wine. He usually achieves around 15 hectolitres per hectare meaning that the fruit is concentrated and packed with flavour. This is a great example of a Grenache lifted with a small amount of Shiraz.

**Domaine Milan Les Baux de Provence Clos Milan Rouge 2005** – The Clos Milan is Henri Milan's premium red wine made from 75% Grenache, 20% Shiraz (Syrah) and 5% Cabernet Sauvignon. The grapes come from vines that are at least 40 years old that grow in Quaternary sands and gravels. The grapes are destemmed and fermented in cement tanks for about three weeks and then aged in old barriques.

**Domaine de Causse Marines Vin de Table Zacmau 9002** – This is a white wine made from 100% Mauzac, the local white grape of Gaillac. This is a classy, elegant wine made from vines with yields are as low as 20 hectolitres per hectare. It is a complex wine with considerable finesse and a very long and very satisfying finish.

**Terres Dorées (Jean-Paul Brun) Beaujolais Blanc Classic 2011** - This great-value Chardonnay gets its freshness from natural vinification and no use of oak barrels. It also gets complexity from spending some time on lees. The vines thrive on limestone soils in Beaujolais. It is a lively, fresh wine that is drinking beautifully right now.

**Catherine & Dominique Derain St-Aubin Le Ban Rouge 2008** – The vines in Saint Aubin thrive on an east facing slope covered in limestone 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. Great drinking now.

**Fanny Sabre Beaune Blanc 2009** – This beautiful white is made from 100% Chardonnay using grapes sourced from her vineyards around the city of Beaune. This Chardonnay is fresh, lively, creamy, vibrant and a beautiful expression of the Beaune terroir. It is a perfect food wine and would work beautifully with a range of dishes including charcuterie, roast chicken, Comté cheese and jack mackerel.

**The RRP for this selection of 6 bottles of wine is \$305.00 but the pack price is \$228.75 including freight after applying the 25% discount.**

### Pack 3: Marc Pesnot Muscadet 6 Pack



In the last newsletter we mentioned that the wines of Marc Pesnot would be arriving soon. And indeed they have! Already they are on the wine lists of some of the leading wine bars and restaurants in Australia.

Marc has his 13 hectares of vineyards in the Muscadet region of France quite close to the city of Nantes. The vines are mainly 50 year old Melon de Bourgogne with a little Folle Blanche and a little Arboriou.

The soils in this area are derived from schist and therefore impart interesting mineral notes to the wine (see articles in the previous two newsletters about this topic).

Marc is famous in Japan where a significant amount of his wine is exported and where natural wines are highly prized. In fact, the first time we tasted Marc's wines was in Tokyo at a natural wine bar and we instantly became entranced with the persistence, elegance and minerality of his wines. We also came to love the fact that he can produce three completely different styles of wine from the one grape grown in the one area.

**Marc Pesnot (Domaine de la Sénéchalière) Vin de France La Bohème 2011 (3 bottles)** – The La Bohème 2011 is an elegant, mineral-driven, pure expression of the Melon de Bourgogne grape variety vinified to dry (sec) yet offering depth and persistence on the palate. The grapes are all destemmed before pressing and are matured in stainless steel to preserve the freshness of the juice. This is a perfect wine for pairing with seafood, charcuterie, vegetable dishes, in fact almost any food at all.

**Marc Pesnot (Domaine de la Sénéchalière) Vin de France Miss Terre 2011** – The Miss Terre is an oddity in Muscadet. In this region the wines rarely, if ever, undergo malolactic fermentation (where the malic acid is converted to the softer lactic acid). However with this wine Marc allow malolactic fermentation to occur thus providing a softer, more mellow and rounder flavour profile and mouth feel. The name is a double reference to the soil it is produced from and the mystery of the malo.

**Marc Pesnot (Domaine de la Sénéchalière) Vin de France Chapeau Melon 2011 (2 bottles)** – The Chapeau Melon is the third of his cuvées and this one rests on lees while it is maturing in stainless steel tanks. The wine is bottled early so that there is

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still some very light natural bubbles from residual carbon dioxide. The reason is that carbon dioxide is a very good preservative and this allows him to use no added sulphur for this wine.

It is amazing trying the three of these wines in a side-by-side tasting to see how the winemaking technique can produce three quite different but equally delicious wines.

All the wines are released under the Vin de France designation because Marc is producing wines that do not conform to the strictures of the Muscadet style.

**The RRP for this selection of 6 bottles of wine is \$191 but the pack price is \$162.35 including freight.**

You can order any of these packs by sending us an email to [wine@livingwines.com.au](mailto:wine@livingwines.com.au)

Or for other wines you can use our order form.

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