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Wine Talk: October 2011

The newsletter of Living Wines: Edition 24

Yet another shipment has just arrived in our warehouse. This time we are delighted to receive more of Hervé Villemade's delicious wines from the Loire Valley including a very small allocation of his rare Cour Cheverny made from the ancient Romarantin grape variety. Good supplies of his Cheverny red and white are available as well as his white Petillant Naturel called Bulle.

We also received a shipment from Causse Marines in south-west France. Their Gaillac Doux dessert wine is one of our most popular. We also have a good supply of their entry level red called Peyrouzelles 2010 which is an impressive wine at a good price.

We are delighted to receive another shipment from Domaine de la Cadette and Domaine Montanet-Thoden in Vézelay. Their Burgundies are deservedly very popular in Australia and represent excellent value for money.

And last but by no means least we have our first shipment of Jean-Paul Brun's 2010 Beaujolais wines. We have restocked each of the cru wines namely the Morgon, the Cote de Brouilly, the Fleurie and the Moulin à Vent. We also have new supplies of the delicious, easy drinking Beaujolais white which is a non-oaked Chardonnay.

To celebrate the arrival of so many interesting wines this month we have 4 special packs for you. The first is our **Jean-Paul Brun is back** 6 pack which includes a bottle of each cru wine, a bottle of his lovely rosé and a bottle of the lively Beaujolais Chardonnay. Each month we usually have a pack from Burgundy, so to celebrate the arrival of the **Domaine de la Cadette and the Domaine Montanet-Thoden** wines we have a six pack dedicated to them. This month's pack from the Loire is dedicated to **Hervé Villemade** with his value-for-money wines that are being enjoyed in wine bars and restaurants throughout Australia. We also have a mixed 6 pack of reds wines from throughout France called '**Not Your Usual Grapes**'. They're all described later in the newsletter.

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

There is a link to our order form for these packs and any other wines at the end of this newsletter. But there's no need to use the order form. Just send us an email listing the wines and/or packs you would like to order if that suits you better. We'll confirm the price by return email before processing your order.

News from Living Wines

Next Melbourne Tasting: 29th October

The last tasting we held in Melbourne was very successful. Many from the trade visited the tasting tried wines showed by Andrew Guard, Giorgio de Maria from Vini, Piero Tantini from Godot Wines and ourselves and the beautiful sake imported by Matt Young and Linda Wiss from Black Market Sake.

We are now going to do it again, but this time for the general public at leading wine retailer Blackhearts and Sparrows. Andrew Guard will also be there with a selection of his impressive French wines.

So, if you're in Melbourne, we'd love you to come along to say hello if you can find the time. We will be opening a range of our natural wines including Domaine St Nicolas Cabaret (a smooth-as-silk Cabernet Franc) and the salty white called Les Clous, Philippe Bornard's oxidative Savagnin Les Marnes and his sparkling Savagnin pet nat Ça Va Bien from the Jura, the elegant La Combe white Burgundy made by Dominique Derain, the rare Belluard Les Alpes made from the Gringet grape, Mauvais Temps from Nicolas Carmarans in the Aveyron, and René and Agnès Mosse's Anjou rouge..

Where: Blackhearts and Sparrows, 113-115 Scotchmer St, North Fitzroy

When: Saturday 29th October 4:30pm - 6:30pm

Phone: (03) 9486 8046

Next Sydney Trade Tasting: 14th November

We will again be teaming up with Giorgio de Maria from the Vini group, Piero Tantini from Godot Wines and Matt Young and Linda Wiss from Black Market Sake to hold a trade tasting in the afternoon of the 14th November in Sydney. Following the success of the recent Melbourne Trade Tasting we know there will be a lot of interest in this one.

We would love to meet up with our many trade customers at this event!

If you are in the trade and you would like an invitation to attend please send us an email to:

wine@livingwines.com.au

The invitation will provide the location and times.

And then there is Adelaide!

We love visiting Adelaide and environs and because we have some wonderful clients there such as Cork Wine Café and Fall From Grace in McLaren Vale we are currently planning a visit. More details in the next newsletter.

Petillant Naturel wines

In the last newsletter we wrote enthusiastically about sparkling wines from France that have been made in the Petillant Naturel style. These wines begin fermentation using wild yeasts in barrel or tank and are then bottled and sealed to continue fermentation.

We have a number of these wines available at present including the **Moussamousettes** from Domaine Mosse which is a darling of Paris wine bars, Domaine du Moulin **Bulle** which is a lively white sparkling wine made from the Menu Pineau grape, **FRV** from Jean-Paul Brun from Beaujolais made from Gamay and the wines from Philippe Bornard in the Jura who makes three in this style of which we currently have two in stock; the amazing **Tant Mieux** which is made from Ploussard and En Go-guette, made from chardonnay. The last of the Ça Va Bien, which is made from Savagnin, is going to be at Blackhearts and Sparrows.

Let us choose

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

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

Pack 1: Jean-Paul Brun 6 Pack



The wines of Jean-Paul Brun are always popular. They are extraordinarily well made wines at a very reasonable price for wines of this quality. They also don't last long in our warehouse so we have put together a representative sample of his best.

Terres Dorées Côte de Brouilly 2010 – The Cote de Brouilly is one of the 'cru' Beaujolais areas. Brun has two plots of 50 year old Gamay vines here that grow in decomposing granite. The complexity, elegance and minerality of this wine is amazing.

Terres Dorées Morgon 2010 – Jean-Paul has a vineyard in the Grand Cras area of the Morgon appellation where he makes his famous cru with hints of strawberries and cherries and lovely fine tannins. An exceptional wine at an exceptional price.

Terres Dorées Moulin à Vent 2010 – The Moulin à Vent is an elegant, beautiful wine of considerable complexity, great structure and incredible length on the palate.

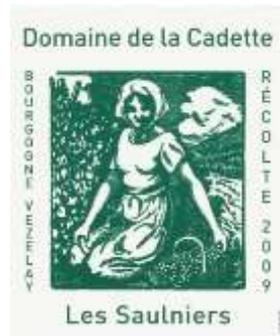
Terres Dorées Fleurie 2010 – Fleurie is well known as one of the best areas in Beaujolais for the production of fine red wines made from Gamay. The wine that Jean-Paul makes from his vineyard here is redolent of black cherries, leather, smoke and forest herbs.

Terres Dorées Beaujolais Blanc Classic 2010 – Like all of his wines this one is naturally-fermented and sees no oak. It is unusual because very little white wine is made in Beaujolais. This Chardonnay spends time on lees to provide added complexity.

Terres Dorées Beaujolais Rosé d'Folie 2010 – This is a light pinkish-orange tinted wine that tastes of crushed raspberries, having an appealing freshness and nice lingering finish.

The RRP for this selection is \$190 but the pack price is only \$161.50 which includes freight.

Pack 2: Burgundy wines from Vézelay 6 Pack



Jean and Catherine Montanet make their beautiful wine in the village of Saint Pere in Vézelay. They have two domaines. Domaine de la Cadette is run by Jean and Catherine Montanet and Domaine Montanet-Thoden is run by Catherine Montanet and Tom Thoden. Their vineyards are tended organically and the wine is made using natural fermentation.

Domaine de la Cadette Bourgogne Vézelay Les Saulniers 2009 – Les Saulniers is a vibrant Chardonnay made from grapes grown on a beautiful vineyard near Vézelay bordering an old road that used to be used by salt smugglers – hence the name of the wine. It is one of our favourite wines.

Domaine de la Cadette Bourgogne Vézelay La Châtelaine 2010 – La Châtelaine is one of Domaine de la Cadette's best cuvées made from the only permitted white grape variety in the Bourgogne Vézelay appellation, Chardonnay. The grapes are hand harvested and fermented with natural yeasts.

Domaine de la Cadette Bourgogne l'Ermitage Rouge 2010 – This wine is made primarily from Pinot Noir (80%), but it also has 20% of the rare César grape that is permitted in the Yonne region of Burgundy. The vines grow on a very steep south-facing slope, in the rural district of Vézelay at a place called l'Ermitage after which the wine is named.

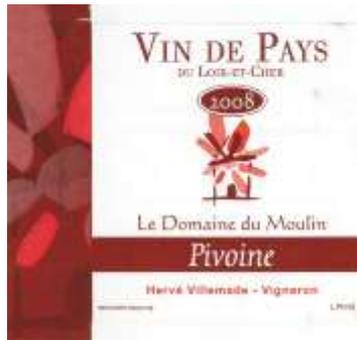
Domaine de la Cadette Bourgogne Grand Ordinaire Melon 2010 – This Melon de Bourgogne wine is produced under the interesting Bourgogne Grand Ordinaire designation which also allows pure Gamay to be produced in Burgundy. This wine is a great favourite being a perfect food wine, coming into its own with terrines, parfaits, charcuterie and other light meat dishes.

Domaine Montanet-Thoden Bourgogne Cuvée Galerne Blanc 2009 – This is a lively 100% Chardonnay packed with minerality backed by a bracing acidity and beautiful, rounded flavour. It was fermented using wild yeasts to provide added complexity.

Domaine Montanet-Thoden Bourgogne Cuvée Garance Rouge – This red burgundy is a very good example of a red wine from the Vézelay region. It displays a lively minerality. The grapes for this wine are hand picked from the small plots of vines, fermented with native yeasts and matured in old oak barrels.

This selection normally sells for a RRP of \$202 but the pack price is \$171.70 including freight.

Pack 3: Domaine du Moulin new arrivals – 6 bottle Pack



Hervé Villemade is a great winemaker who converted to natural wines many years ago after suffering illnesses that were attributed to the sprays used in his vineyards and he has never looked back. He makes delicious wines that are vibrant and a pleasure to drink. And he doesn't charge a fortune either.

Domaine du Moulin Cheverny Blanc Domaine 2010 – A blend of 70% Sauvignon Blanc and 30% Chardonnay, this wine is only produced in small quantities from vines that are between 18 and 24 years old. It is a fresh, lively wine with lovely fruit and a nice balancing acidity. The wine is matured on lees to provide additional complexity. The wine is unfiltered.

Domaine du Moulin Vin de Pays du Val de Loire Sauvignon 2010 – A pure Sauvignon Blanc from Domaine du Moulin that belies its low price tag. Hervé Villemade does great things with Sauvignon Blanc and this wine is no exception. It is classified as a Vin de Pays because the Cheverny appellation requires that white wines are blends of Sauvignon Blanc and either Chardonnay, Chenin Blanc or Menu Pineau.

Domaine du Moulin Cheverny Cuvée Domaine Rouge 2010 – An assemblage of 50% Pinot Noir and 50% Gamay, the grapes are sourced from a special part of the vineyard. It is a lively, fresh, flavoursome wine that shows off the two grapes perfectly.

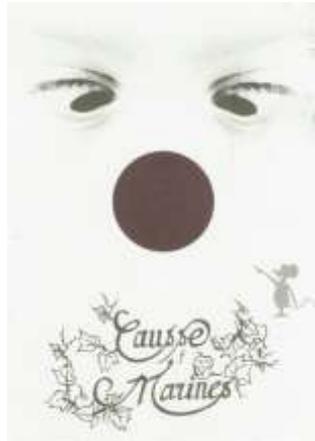
Domaine du Moulin Vin de Table Bulle (Sparkling) – This Petillant Naturel sparkling wine is made using an ancient method and the fermentation is completed in the bottle. It is made from the local Loire Valley grape called Menu Pineau and, unlike some pet nats, is uncompromisingly savoury. It is closed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

Domaine du Moulin Cheverny La Bodice Blanc 2009 – A blend of 70% Sauvignon Blanc and 30% Chardonnay picked from vines with an average age of 30 years, this wine is elegant, rich and lasts for a long time on the palate. The wine is unfiltered. We only have tiny supplies of this wine.

Domaine du Moulin Vin de Pays du Loir et Cher Pivoine Rouge 2008 – Made from 90% Malbec (called Côt in the Loire) and 10% Gamay this wine has had no additional sulphur added so it is a fresh, lively expression of the terroir and the Malbec fruit. This wine is classified as a Vin de Pays because the maximum percentage of the Côt grape that can be used in a Cheverny red wine is 15% and this has 90%.

The RRP for this selection of 6 wines is \$169 but the pack price is a very reasonable \$143.65.

Pack 4: “Not your usual grapes” red 6 pack



This six pack comprises red wines made from unusual grape varieties from throughout France.

Philippe Bornard Arbois Pupillin Trousseau Le Ginglet 2008 – This light, lively, red wine made from the Trousseau grape is as easy to drink as the Le Ginglet tag suggests. However this is not to say that it is a simple wine - there is quite a lot happening in the glass. You can discern the influence of the limestone soils in this wine and there is a hint of spice on the finish making it perfect as a food wine.

Le Temps des Cerises Vin de Table Fou du Roi 2009 – The king might be mad but he would surely drink this delicious wine made from Cinsault and Carignan as well as the better known Grenache and Cabernet Sauvignon. We had a bottle this week and were very happy with it.

Causse Marines Gaillac Peyrouzelles 2010 – Patrice Lescarret makes this entry level red in the village of Vieux not too far from the ancient town of Gaillac. It is made from the grape varieties Brauocol, Duras and Syrah. This is a wine to drink with robust lamb ribs or a hearty beef stew.

Philippe Bornard Arbois Pupillin Ploussard Point Barre 2010 – The Point Barre is a pure Ploussard, a delicate red grape that makes very fine wines in the Jura. It is one of our favourite wines.

Nicolas Carmarans Vin de Pays de l’Aveyron Mauvais Temps 2010 – This dark-coloured red from the Aveyron in central France combines Fer Servadou with the incredibly rare Negret de Banhars (only 1.3 hectares left) as well as a little Cabernet Sauvignon and Cabernet Franc. At 12% it is a perfect food wine.

Nicolas Carmarans Vin de Pays de l’Aveyron l’Autre 2010 – This dark-coloured Fer Servadou from the Aveyron in central France looks as if it will be heavy and tannic but is, instead, dangerously quaffable. At 12% it is a perfect food wine.

The RRP for this selection of 6 wines is \$223 but the pack price is a very reasonable \$189.55.

César grape variety

In this section we normally talk about a slightly weird or unusual or rare grape variety that we have found on our travels. This month we are very happy that we have received stocks of an delicious red Burgundy that has a very rare grape included with the expected Pinot Noir.

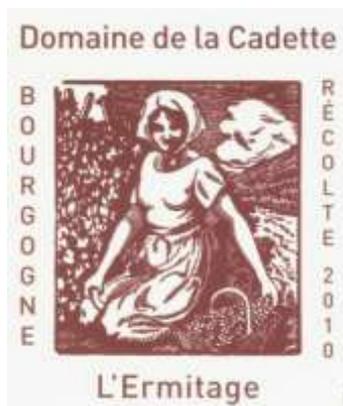
In the Yonne département which lies south of Chablis and north of the Cote d'Or it is permissible to include up to 20% of the César grape in red wines produced in some of the appellations. This is an ancient grape variety introduced to the area by the Romans (which is why it is named after the Roman emperor).

The vine leaves are quite distinctive with their angular shapes as shown in the photo below:



Photo courtesy Vitis International Variety Catalogue (VIVC)

We have long been great fans of the precise wines of Domaine de la Cadette. Jean and Catherine Montanet practise strict organic viticulture and allow their wines to ferment naturally. And they have a plot of César vines!



This is used in their Bourgogne Vézelay wine which they call l'Ermitage where 20% of the wine comes from the César grape. This is a pure, clean Pinot Noir which is very dry and finishes with amazing nuances from the César grape.

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