

WINE Talk: October 2017

The newsletter of Living Wines: Edition 71

Welcome to the 71st edition of Wine Talk. The arrival of another container of wines this month has meant we have been rushing to fill orders over the past couple of weeks.

There are some wonderful wines as you would have found when you received our pre-arrival notification. Wines from the ever popular Fanny Sabre in Burgundy, the majestic wines of Jean-Pierre Robinot from the Loire Valley, the tiny allocation from new winemakers Arnaud and Milou Greiner in the Jura along with new shipments from both Tony Bornard and Philippe Bornard which just walked out the door, new stocks from Dominique Andiran in Gascony seeing the popular Vain de Rû and Magnus back in stock and to top it all off we also received a shipment from Vincent Careme in Vouvray with his fabulous still whites and the amazing Ancestrale pet nat.

And, of course, it is that time of year when some of the best natural wine shows are held. We have the details of the biggest of all, Rootstock in this newsletter along with the Melbourne Soul For Wines event where all of the wines come from organically grown fruit and have no added sulphites.

We have a massive eight packs for you this month including a pack of the new arrivals, a pack of wines from the clever Jean Ginglinger from Alsace with his beautiful wines. We have a pack of Pet Nats for the summer season and also for this season we have a twelve pack of reds designed for summer drinking.

Once again we have a last bottle pack and a unique dozen pack that has six lots of two bottles of the same wine but from different vintages so that you can compare the effect of a couple of years of aging. Both of the vintages are the same for all the wines – 2013 and 2015.

We hope you enjoy reading this latest newsletter. We will be putting out another newsletter in a couple of weeks with some exciting offers for the holiday season.

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.

December Deliveries and Christmas Freight

Our current plan is for another newsletter later in November so that gives us this chance and one more to emphasise how much easier life is if you plan well ahead for shipping as we get closer to December. During November we've traditionally been able to deliver orders within the normal timeframe but once we get to December things definitely slow down. It usually takes at least an extra day or two which, at that time of the year, when the weather warms up, is best avoided if at all possible.

There's nothing we can do about it. Our deliveries normally occur well inside the timeframe our courier Fastway estimates as its "normal" delivery period so a day or two's delay means it's still within the window they promise.

The real problem though if something goes wrong. If a bottle is broken it can sometimes take a few days for the courier responsible to fill out the paperwork to get it done. And, in one or two extremely frustrating cases last year, a box will disappear and be categorised as lost, only for it to miraculously turn up with a broken bottle a week later. All of these situations are very rare but it's incredibly frustrating if the wine in the box is someone's Christmas present or part of your plans for holiday drinking.

There are no absolute guarantees shipping from Tasmania because if there's an issue with the Spirit of Tasmania, which is how the wines travel to the mainland, the whole system temporarily comes to a halt. Fortunately that's only happened twice in nearly 10 years; once in high winds when it slipped its mooring in Melbourne and again when deadly winter floods filled the Mersey River, from where it departs, with so much debris, including, tragically, many dead animals, that it was not safe for it to leave for nearly a week.

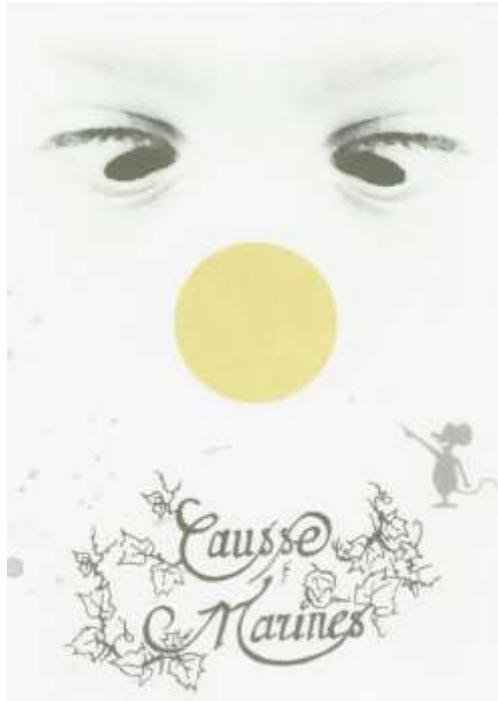
Assuming, though, that the boat part of the journey works normally, once we get to about 11 December, and even earlier for Western Australia, we would not be making any promises about delivery before Christmas. It's likely it would be fine for a few extra days but the risks are much higher than usual of something going wrong.

So please, get your orders in early. Don't allow yourself to potentially be the one of the one or two people each year whose wines, as much as we try, don't get to them on time. We'll be releasing several new wines early in November (see other story) and then that's likely to be it for the rest of the year so there's no benefit in waiting to see if there's something coming you would prefer and everything to be gained by ordering when we still have a normal delivery timeframe.

November Arrivals

We'll be releasing some new wines early in November. Here's a summary of what's coming. If there is anything you're particularly interested in, as usual, let us know now so you avoid missing out. There's a complete list with prices at the end of this story. They will be available from next week.

Causse Marines



Causse Marines is best identified from the clown-nose circle on the front of many of their cuvées and a plethora of symbols, including their biodynamic certification, and our favourite, the “No Badgers” sign on their back labels. In French “badger” is “blaireau”, which in some areas is a slang that seems best translated as “No bogans”.



We have the 2016 vintage of Causse Marines' delicious, easy drinking Peyrouzelles red , a blend of Brauacol, Duras, Syrah & a little Alicante & Jurancon, which is particularly fresh this year, and Les Greilles, a blend of Mauzac, Loin-de-l'Oeil, Muscadelle, and a little

Chenin Blanc and Semillon, which always goes so well with spicy flavours from South-East Asia and anything with umami, so Japanese flavours too. And the Zacm'Orange 2016, a 100% Mauzac orange wine is especially good this year. There's a hint of spritz when you open it and very expressive tannins. It's also going to be a great food wine. And, in 2015, for the first year since 2008, Patrice Lescarret decided it was a good enough vintage to make Sept Souris, his 100% old-vine Syrah. It's the wine he's most proud of and is only made when the grapes are perfect. It will be very limited.

Hervé Villemade



2016 was a very challenging year in the Loire, thanks to terrible frosts in April, and Hervé Villemade was not spared, so much so that he was forced to buy more additional grapes than usual to supplement his own harvest. While the quantity was low, like many growers, he is very satisfied with the quality, particularly with the very good acidity, which has made the wines very balanced.

It's usually easy to identify whether a wine of Hervé Villemade's is made from grapes solely grown by him or not, because he puts a representation of a sculpture that was recently installed at his cellar on most wines that contain purchased grapes. So for 2016, unusually, the Cheverny Rouge, which is 60% Pinot Noir and 40% Gamay, has the sculpture label because half of the grapes are his but half came from another grower. In 2015 this was 100% Domaine grapes. You can see the difference in the two labels in the images above. It has benefited though from being aged in a large wooden tank and the demi-muid barrels he would normally use for Les Ardilles because he did not have enough of the grapes from which make that cuvée to fill them.

For the first time in two years we also have some of Hervé's 2016 Sauvignon, a 100% Sauvignon Blanc, which is always made with purchased grapes (as you can tell from the representation of the sculpture on the label). Aged in stainless steel and fibreglass tanks and bottled early in 2017, this wine is always fresh with citrus notes. It's also usually one of the first of Hervé's wines we sell out of each year.

Wholly from grapes from the domaine, is the 2016 Cheverny Blanc Domaine, a blend of 70% Sauvignon Blanc and 30% Chardonnay, which is quite special this year because 25% of it was aged in a foudre normally reserved for La Bodice. The rest is aged, as is more usual, in stainless steel and fibreglass. (There will be some La Bodice 2016 but there was not enough to fill the foudre.)

The exception for the indicator that sculpture indicates purchased grapes is the delicious Bovin, also known as "Le Litre", a wine that initially was created to rectify a problem but was so successful that he now makes it every year. It has its own unique label, which

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emphasises its easy drinkability. It's 100% Gamay from a grower in Cher River Valley, about 30 kilometres away. It was also aged in a large wooden tank and is highly drinkable. Being a litre bottle, it is always good value too.

We have also bought another potentially one-off cuvée from 2016 made with purchased grapes "Bout De Ficelle", a blend of Gamay (70%), Cabernet Franc (20%) and Côt (10%). The name translates as "bits of string", a reflection of how it was cobbled together from three different parcels. The Gamay vines, near Mesland, are up to 100 years old. Aged in concrete tanks and bottled at the end of July 2017, it's another wine that is designed for immediate drinking. It's supple, with plenty of fruit from the Gamay and just a little tannin from the other two grapes.

We also have some Les Ardilles 2015 (85% Pinot noir and 15% Gamay) which exhibits the generosity of the 2015 vintage, something which suits this wine well, a new (2015) vintage of Hervé's delicious Bulle Blanche pet-nat, a blend of roughly equal quantities Chardonnay, Chenin Blanc and Menu Pineau. Bottled at about 15° it continued to ferment to produce its bubbles naturally and is now fully dry. It spent just over 12 months on lees before being disgorged and topped up with some of the same wine.

The last wine, the Cheverny Rouge Desire 2015, which is predominantly Pinot Noir with a little Gamay, is only available in magnum. Stocks are very limited for this unique wine. One third of the grapes were destemmed and placed whole in amphora (buried Georgian qvevri) for 6 months of maceration. They were then pressed and the juice spent another two months in qvevri. Finally that juice spent two months in barrel before bottling in June 2016. Silky is the word we used to describe it when we tasted it in July at Hervé's cellars.

Domaine Saint Nicolas



Thierry Michon in his new cellar, which after the 2016 vintage, is full of empty tanks, foudres, and barrels ... yet still he smiles

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We have 11 different new cuvées from Domaine Saint Nicolas, again a reflection of such a difficult 2016 vintage. We could only buy such tiny quantities of Les Clous and Reflets Rosé when compared with normal that it left us with space to buy a number of other wines, one of which we have not had before. We've never imported Be Bop, a blend of Chenin Blanc and Grolleau Gris, which will supplement our dwindling supplies of Méthode Traditionelle sparkling wines (i.e. sparkling wines that undergo a secondary fermentation as is the practice in Champagne). This wine is from the 2011 vintage and had 5 years on lees before disgorging.

We also have what may be a one-off cuvée, Vin de Thierry, a nod to the inimitable Thierry Michon who is the public face of this family domaine. It's also made from Chenin Blanc and Grolleau Gris but contains purchased fruit (the Chenin Blanc). Like many other domaines, Domaine Saint Nicolas was given a dispensation to buy fruit because of the lack of grapes following the frosts. 60% of it was aged in foudre with the rest in 600 litre barrels. (To be technically correct there is also one 220 litre barrel of Chardonnay in the wine!) It's a wine to supplement the very limited quantity of Les Clous, and is fresh, but with length, and ready to be drunk in the next 12 months.

We have a small amount of Gammes en May 2016, a wine just made for summer drinking, even less La Grande Pièce 2013, the long-keeping cuvée of Pinot Noir where Thierry plays homage to his beloved Burgundy, a small allocation of Reflets Rouge from 2014 which we tasted for the first time this year at his cellars, which was bottled not filtered for the Danes, and two vintages of Le Haut Des Clous, the 100% Chenin Blanc, grown on schist and quartz, and aged these days in foudre. 2016 did not fully ferment and so he released it with 17 grams of residual sugar. The result is a semi-sweet wine similar to the Le Poiré Blanc we had a couple of years ago. The 2015 vintage is dry, made in the classic style for this wine. It has a wonderful salty minerality and will age for many years. And finally, there is a small amount of Le Cabaret 2013, a 100% cuvée of Cabernet Franc.

Jolly Ferriol



Jolly Rose 2016 – darker than the last vintage (2014) and very good with good saucisson!

We have four new wines from Jean-Luc Chossart and Isabelle Jolly from Jolly Ferriol, although one is a welcome return of the Jolly Ferriol Muscat de Rivesaltes 2008, a wine we have imported three times previously. Each time we buy a little more and each time it sells more quickly. This fortified wine from a famous Roussillon appellation is sweet and is made in the style called Vin Doux Naturel where the fermentation is stopped before all the sugar is converted by killing off the yeasts through the addition of grape spirit to the fermenting wine. It is made in about 90 communes across Roussillon which is the closest department to the Spanish border on the Mediterranean side of France. The only permitted grapes for this appellation are Muscat à Petits Grains and Muscat d'Alexandrie, but the combination of these two grapes provides a compelling complexity to the wine. By law this wine must be fortified and have a minimum alcohol content of 15% and must contain a minimum of 100 grams per litre of residual sugar. It makes a great match with Christmas Pudding!

We are also delighted to have some Jolly Rose from the 2016 vintage. The wine was not made in 2015 because of difficulty with the fermentation, possibly to do with insufficient naturally-available yeast because of the lack of moisture in the vineyard. 2016 is a very dark rosé, made almost entirely with Carignan (85%) and with 15% Syrah. In fact it's so dark it could almost be classified as a light red. At least calling it rosé means there's no doubt it's meant to be served chilled. To make it, the grapes spent one night in a chiller then 24 hours' maceration, with everything combined. It has a wonderful acidity, something that is becoming a familiar theme with wines from 2016.

We also have some 2016 Pet'Nat Rosé and Pet'Nat Blanc. One thing has become clear since we've got to know Jean-Luc. He doesn't stand still. Each year there always seems to be something new, either a new cuvée (they have created 21 different cuvées in total and each year make about 11 of them) or, like the Jolly Rose, a complete change of style. So it is with Pet'Nat Rosé. It's basically 100% Syrah but was disgorged with Carignan. (Last year it was 100% Cabernet Sauvignon!) Aged in stainless steel it's very fresh and very dry. The one constant though seems to be the Pet'Nat Blanc, which is always made from Muscat à Petit Grain and Muscat d'Alexandrie.

There are also a small number of magnums of Pet'Nat Blanc but from vintage 2015. Jean-Luc prefers to age the magnums for additional time before release. These were disgorged in June 2017. You'll notice that the name of the producer is Par Nature. This is the name they use for their négociant label. Half of the grapes are from Jolly Ferriol and half are from a neighbour, also in Espira de l'Agly.

Complete List and Prices

Below is a full list and pricing. None of these wines feature in the packs offered in this newsletter but they will in the next and future newsletters. They are also not yet on our website but will be by next week. **Of course if you want to get in early you can always make up your own 6 pack, which will attract a 10% discount and free freight.**

Wine	Retail Price
Causse Marines Peyrouzelles 2016	\$33
Causse Marines Les Greilles 2016	\$36

Wine	Retail Price
Causse Marines Zacm'Orange 2016	\$48
Causse Marines Zacmau 2015	\$47
Causse Marines Sept Souris 2015	\$74
Causse Marines Presqu'ambulles 2015	\$37
Hervé Villemade Bulle Blanche 2015	\$41
Hervé Villemade Cheverny Blanc Domaine 2016	\$36
Hervé Villemade Cheverny Rouge 2016	\$34
Hervé Villemade Cheverny Rouge Les Ardilles 2015	\$46
Hervé Villemade Bout de Ficelle 2016	\$30
Hervé Villemade Bovin 2016 1 litre	\$38
Hervé Villemade Sauvignon 2016	\$32
Hervé Villemade Cheverny Rouge Desire 2015 Magnum	\$145
Domaine Saint Nicolas Amphore Blanc 2014	\$114
Domaine Saint Nicolas Be Bop 2011	\$42
Domaine Saint Nicolas Les Clous 2016	\$40
Domaine Saint Nicolas Cabaret 2013	\$40
Domaine Saint Nicolas Gammes En May 2016	\$34
Domaine Saint Nicolas La Grande Pièce 2013	\$97
Domaine Saint Nicolas Haut des Clous 2016	\$64
Domaine Saint Nicolas Haut des Clous 2015	\$62
Domaine Saint Nicolas Reflets Rosé 2016	\$37
Domaine Saint Nicolas Reflets Rouge 2014	\$35
Domaine Saint Nicolas Vin de Thierry 2016	\$39
Jolly Ferriol Pet'Nat Blanc 2016	\$46
Jolly Ferriol Muscat de Rivesaltes 2008	\$48
Jolly Ferriol Jolly Rose 2016	\$40
Jolly Ferriol Pet'Nat Rosé 2016	\$46
Par Nature Pet'Nat Blanc Magnum 2015	\$90

Rootstock Sydney November 2017



The organisers have set the dates for Rootstock Sydney 2017, the 5th incarnation of this joyful and inspiring event, and it is fast approaching. Every year disappointed people miss out on tickets to the event or session that they want to attend so it's definitely a case of "get in early" if you want to ensure you can go when and to what you want to.

We unfortunately won't have a winemaker visiting this year unless we get some last minute unexpected news but the [Rootstock Sydney](#) website already has a list of confirmed attendees. Click on the link to [ARTISANS](#) to see who's definitely going to be there. There's a massive rollcall of Australian winemakers and already several European winemakers from Italy, France, and Georgia. If previous years are anything to go by this list will grow over the next few weeks, especially as European winemakers bed down the 2017 vintage and have time to write emails again.

The dates are 25-26 November at Carriageworks. So far, tickets have been released for the four tasting sessions, two on Saturday and two on Sunday. It's possible to purchase either a single 4.5 hour session (10.30am – 3pm or 4.00pm-8.30pm) or an all day ticket for either Saturday or Sunday.

These are going to be long days for the winemakers and their importers. Based on our experience in previous years, if you're thinking of going, always try to arrive as early as you can in each session if you actually want to do some serious work and taste wines, for example for possible purchase for a restaurant or wineshop. If you're in the mood to party then it's fun to be around later in the day when everyone starts to wind down a little.

There will be more information published closer to the date about workshops, parties and other related events so it pays to check the website frequently.

Congratulations to Giorgio De Maria, James Hird and Mike Bennie (who this year is taking a lesser organising role but continuing as Festival Ambassador-at-Large - nice title Mike!) for producing Rootstock Sydney again this year and a big thank you from us to all the other team members as well, who continue to roll up each year despite the huge amount of work and stress it entails. We all appreciate what you do. Rootstock is not for profit and its success is totally dependent on the hours of unpaid work from its producers and a big team of volunteers, as well as a small team of paid staff.

Soul for Wine Melbourne December 2017



Sunday 3 December 2017

Soul for Wine is entering its third year – a sign of the strength of the team that puts this event together and the support it's had from the public each year. Organised by great team - Campbell Burton, Giorgio de Maria, Liz Carey, Paul Guinea, Josh Murphy, David Moyle, Drew Green and Gus Carmichael – Soulful Wine deliberately limits itself to the most natural of natural wines.

There are some very specific guidelines about what wines can be offered in the public tasting – organic farming for at least the previous year, no wine that has been filtered or fined, and no additions of any sort, including added sulphites. And at the bar, one of the highlights of the event, the wines will match the same rules. Last year's bar list was maybe the most exciting wine list we've ever seen in Australia – enough to bring on major palpitations trying to deal with all it offered because there was nothing you wouldn't want to drink and plenty of treasures, some rarely seen in Australia.

The rules may be very restrictive, but the party is anything but. Each year the food has been delicious and this year's chefs continue the tradition of a wonderful line-up - Ali Currey-Vourmad, Trisha Greentree, Renee Trudeau, Tomoko Yamaguchi and Morgan McGlone. It's great to see so many of our wonderful female chefs in this team! And chief enthusiast Campbell Burton promises that local DJs Wax'o Paradiso will be amping the music up to yet another level. For that we have to recognise our limitations and take him at his word! It sounds like it's going to be loud and happy though!

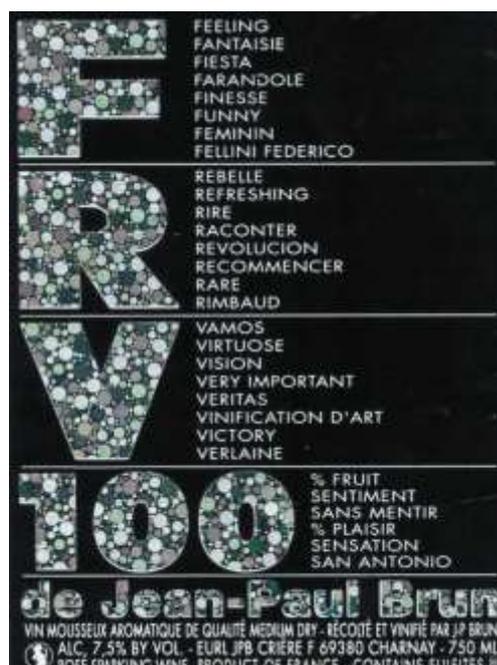
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We'll be there too. Read the November issue of our newsletter or check our Instagram account for details of exactly what we're going to be showing at the tasting – if all goes according to our plan it will be very, very special and a chance to taste some incredibly rare wines.

It's at the Contemporary Arts Precinct (35 Johnston St, Collingwood). It kicks off at midday with the tasting running from midday until 4pm and the bar, DJs continuing until 10pm and food available from 1pm. We hope to see you there.

Tickets are now on sale at Eventbrite. Use this link to get started [Book for Soul For Wine](#).

Pack 1: Pétillant Naturel 6 Pack



Although we believe that pet nats are a perfect drink in any weather at any time of the day, they certainly move into the “must have” category in summer. We have therefore assembled a pack for your summer enjoyment consisting of six, single-ferment sparkling wines that are made in the Ancestrale style which has become known in popular parlance as Pétillant Naturel wines.

Sextant - Julien Altaber l'Écume 2015 – The l'Écume is a sparkling pet nat made from Aligoté and Gamay grapes picked from vineyards near Saint Aubin in the southern part of Burgundy. The grapes are destemmed by hand using a wicker device and then pressed and fermented using only natural yeasts. No sulphites are added at any stage. This wine is classified as Extra Brut as it is a dry sparkling wine full of energy and flavour.

Hervé Villemade Vin de Table Bulle Blanche 2014 – We have been able to secure a small allocation of pétillant naturel sparkling wines from Hervé. They are presented simply with attractive labels and crown-seal closures (just like a beer bottle). These are ideal summer quaffing wines. This one is made from the very rare local grape called Menu Pineau along with some Chenin Blanc and Chardonnay for added complexity. It has a marked purity of flavour, along with a very, very fine bead and a fresh, lively mouthfeel and great depth of flavour with citrus and herbal notes. The finish is quite long and will leave you wanting another glass...and another.

Les Capriades Vin de France Pet Sec Rosé 2015 – The Pet Sec Rosé is a wine Pascal and Moses have made to show that sparkling wines made in the Méthode Ancestrale style can be just as complex as other more conventionally made sparkling wines. It spent some time on lees before disgorging, which has given it added complexity. This new cuvée is made from Gamay, Cabernet Franc and Pineau d'Aunis leading to a wine that packs enormous flavour with a lovely persistence. It is quite dry and quite savoury and has beautifully persistent bubbles. It is packaged in clear bottles and is sealed with a resealable Zork closure.

Domaine Vincent Carême Vouvray l'Ancestrale 2015 – The l'Ancestrale is a natural sparkling wine made in the pétillant style. The fermentation starts in tank and the wine is then bottled while still fermenting (at around 18-20 grams sugar) and then finishes in the bottle without the addition of any sugar and using only the natural yeasts. Vincent actually uses a small heater to keep the temperatures in his tuffeau caves to 14C to ensure that the fermentation continues during winter. He then disgorges (removes the sediment) from the bottles tops then up, seals them and puts them away for nearly two years to mature. Despite this there is a tiny amount of residual sugar (the very hot year meant that there were fewer yeasts on the grapes) which gives the wine a pleasant balance due to the lingering acidity. This is an incredibly elegant wine that displays a distinct minerality and a very fine bead. There are no sulphites added to this wine at any stage in the winemaking process.

Domaine Vincent Carême Vin de France Fizzy Pink 2015 – The Fizzy Pink is a more simple, fun wine than the Ancestrale – perfect for spring picnics. Vincent normally only makes it for local consumption, from their cellar door or in the nearby city of Tours – it's never been exported – but we convinced him to let us buy a little. It's right up our alley for uncomplicated, easy drinking sparkling wines. As the name implies it is a deep pink wine made from Côt (the local name for Malbec), Gamay de Bouze (a teinturier grape variety that has red juice), Cabernet Franc and Grolleau Gris. It has just 6 grams of residual sugar.

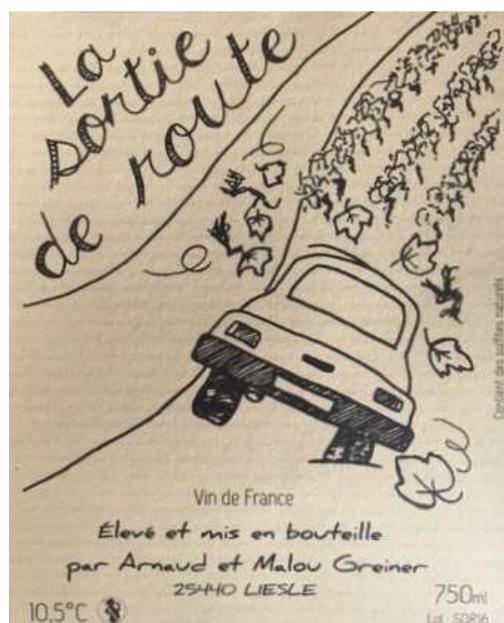
Terres Dorées Vin de France FRV 100 2015 – This Gamay-based sparkling wine made in the pétillant naturel style is very low in alcohol at only 7.5%. The low-alcohol, however, does not detract from its interesting flavour of berry fruits and minerals coming from the granitic soils. It is made using the single-ferment Méthode Ancestrale in the style adopted in the nearby Bugey-Cerdon appellation where their vins mousseux are also made primarily from Gamay. When you pour this lightly petillant wine into the glass you immediately notice the pink hue which is the result of the short time that the red skins have been in contact with the grape juice. It is a perfect aperitif or dessert wine for summer sipping sitting in the garden or looking over the sea. It also teams beautifully with berry desserts such as strawberry soup.

One of America's top wine writers, Jon Bonné from Punch magazine raves about this wine:

“The sparkling FRV100 (say it in French and you get “effervescent”) from Jean-Paul Brun has for over a decade been a model for irresistibly casual sparkling wine.”

The RRP for this selection of 6 wines is \$242 but the pack price is \$205.70 including freight.

Pack 2: New arrivals 6 pack



Many of this month's new arrivals disappeared quickly, especially those that were in limited quantities, but there are still some delicious wines available. We've put together a pack of three reds and three whites to give you a taste of what's newly arrived in our warehouse.

Dominique Andiran Vin de France Vain de Rû 6102 – Dominique Andiran also makes a beautiful, white wine called Vain de Rû that is a delight to drink as an aperitif or match with food. He uses the local Colombard grape (a descendant of Gouais Blanc and Chenin) for this wine and it works perfectly. The grapes are grown on clay that is rich with limestone rocks which give this wine its vibrant minerality. Further complexity was given to this wine through slightly extended maceration (a little over twenty hours) which has resulted in a richer flavour and more interesting texture without over-extraction of the polyphenols from the skins. The juice was then transferred to fibreglass tanks. The wine displays an appealing freshness with hints of acacia and grapefruit. So easy for drinking by itself or with oysters, seafood or chicken or a wide range of vegetable dishes. One writer has called this wine "the Muscadet of the South-West" which is written as a compliment.

Arnaud Greiner Vin de France La Sortie de Route 2016 – This lovely, newly-arrived white wine is made from Chardonnay that was matured in a large 600 litre old barrel by exciting, young Jura winemakers Arnaud and Malou Greiner. The vines grow on thick clay soil that is up to 40 centimetres thick and which has a bedrock underlay of limestone. We can testify to the fact that the clay is very heavy as we walked through this vineyard after a rain storm and it took ages for us to clean the clay off our shoes! The Chardonnay vines from which this wine is made are approximately 35 years old.

Vincent Careme Vouvray Le Clos 2015 – The Le Clos is Vincent's top premium wine from his favourite vineyard that sits high on the slopes overlooking the Loire River. The yields from this vineyard with its 60 year old vines are very low at only 20 hectolitres per hectare. It is a dry white wine made entirely from Chenin Blanc grapes from the flint, clay and tuffeau soils in the Le Clos vineyard that displays notes of pear and wild peaches, a

generous palate and rich fruitiness along with citrus overtones. Fermentation and maturation was in French oak barrels, 20% of which were new. There is approximately 4 grams per litre of residual sugar in the Le Clos which is the perfect amount to balance the natural acidity in wines from this region. It is a wine for drinking now or for keeping for five years. A true treasure from the Vouvray appellation.

Fanny Sabre IGP Sainte Marie La Blanche Anatole 2016 – This is the first year that Fanny has released a wine from this new vineyard, her first in this appellation. The village of Sainte Marie La Blanche lies on the eastern side of the A6 freeway to Pommard and shares some of the iron rich soil that makes Pommard wines so attractive although here it is more clay and sand from the Pliocene era. In this IGP it is possible to make wines with a mix of Gamay, Pinot Gris and Pinot Noir, however, this red is made from 100% Pinot Noir and shares some of the characteristics of a Pommard but at half the price! It is named after Fanny's youngest son, Anatole who was born just after the 2016 vintage was complete.

Jean-Pierre Robinot Les Vignes de l'Ange Lumière des Sens 2015 – Pineau d'Aunis is a native grape of the area around the city of Tours in the Loire Valley. While it is little known outside this area, it is a grape variety that can be used to create exciting red wines of great complexity and interest. This lovely Pineau d'Aunis comes from vines that flourish in soils of red clay, quartz and limestone in the Jasnières appellation even though Robinot has not applied for appellation status. We just love Pineau d'Aunis! It has spice notes (think white pepper, cloves, star anise) and some herbal characters at the end making quite a complex yet light and drinkable at the same time. There is no sulphur added at any time during the winemaking process and the vines are certified organic by Ecocert. It is not aged for as long as the Camille, so is perfect for immediate drinking. It is a light and joyful wine that still has structure and complexity from the purity of the fruit and the barrel ageing it receives.

Tony Bornard Vin de France Le Pinot 2015 – This is another Pinot Noir from Tony Bornard. It is useful to remember that Tony's vineyards are only an hour's drive from the centre of Burgundy, so it is not surprising that Pinot is grown here. This is a more serious Pinot Noir than his early drinking Le Pinot Ctambule 2015, which we received last October and were showing at Rootstock 2016. The vines are about 25-30 years old growing in black and red marl in a parcel just near the famous Pupillin sign you can see as you drive along the N83 from Poligny to Arbois. During maceration Le Pinot had a little pigeage and pump-over so it is slightly more extracted than Le Pinot Ctambule. This wine was aged in a single 400 litre barrel and was bottled in June 2016.

The RRP for this selection of 6 wines is \$292 but the pack price is \$248.20 including freight.

Pack 3: Sale pack 6 bottles for \$120



This extremely good-value sale pack consists of three reds, two whites and a sparkling white.

Domaine de la Garrelière Touraine Marquis de C 2013 – The Marquis de C is a delicate, elegant and very satisfying wine. There is some residual sweetness here making it a perfect aperitif or a wine to pair with savoury-style desserts. This wine is made from Sauvignon Blanc and Chenin Blanc and here the Chenin dominates. This is a perfect example of why people in the Loire Valley are so entranced by the long-lasting Chenin Blanc grape!

Le Petit Gimios Vin de France Rouge Fruit 2012 – This is an amazing wine! The grapes come from an exposed, rocky vineyard covered with low bush vines with thick trunks that help them stand up to the wind that pushes down from the mountains behind. No wires tame the vines because Anne-Marie likes to walk through the vineyard as she chooses. There are at least sixteen different grape varieties planted in this place. But they are randomly planted. There might be a Carignan vine and then two Cinsault vines, followed by an Aramon and then a couple of Grenache. And the vineyard also contains Oeillade, Terret Rose, Terret Noir, Terret Blanc, Syrah, Muscat and Alicante. The grapes are co-fermented to produce this amazing still-lively, intense wine with layers that seems to go on forever.

Michel Guignier Vin de France Mélodie d'Automne Vin de France 2013 – This is a light, ethereal wine that gradually engulfs you with waves of flavour from the purity of the fruit in this wine. Michel often makes a lighter, fresher wine which he macerates for only 6 or 7 days in the concrete vats rather than the longer 10 to 15 days for his more structured wines such as the Fleurie. 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. When we first tried it at the Renaissance event in Angers this year we were immediately captivated by its charms. As with all of Michel's wines, there are no sulphites added at any time.

Les Capriades Vin de France Vignnasou 2012 – The Vignnasou is a still Sauvignon Blanc showing 12% alcohol only. It is a lovely wine with a great mouthful and an attractive long

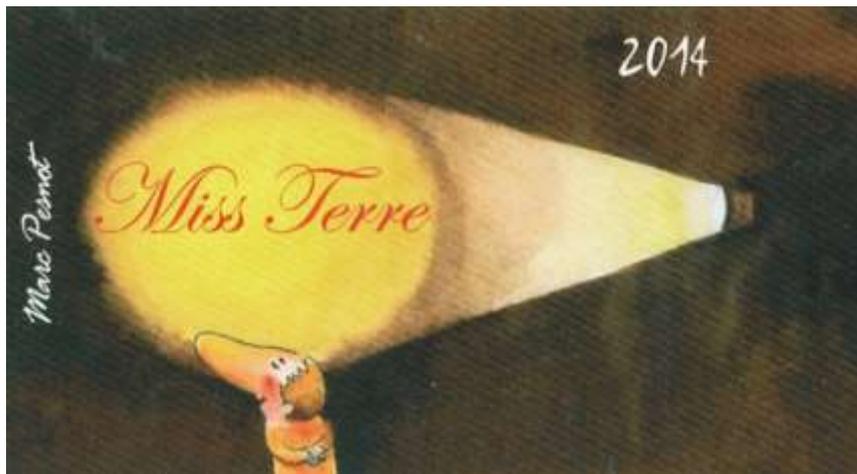
lingering finish. The Loire Valley is famous for the quality of the Sauvignon Blanc produced here and this one is no exception. It is the only still wine that Pascal and Moses produced in 2012 and the only still wine from them we have ever imported.

Le Raisin à Plume (Jacques Février) D'Est en Ouest Sauvignon Blanc – Jacques Fevrier is proving to be a real talent in the production of sparkling wines that fall into the pet nat or Methode Ancestrale category. These single-ferment sparkling wines have become widespread throughout France but their real stronghold is in the Loire Valley. This one is made from Sauvignon Blanc grapes and is a fine example of the style. The bead is quite fine, the flavour intense and the finish is quite beautiful. The wine was bottled before the fermentation was finished allowing the bubbles to appear due to the trapped carbon dioxide. This is a lovely savoury pet nat which is packed with flavour and energy making it a great match for food or a perfect aperitif.

Nicolas Carmarans Aveyron L'Olto 2013 – The Nicolas Carmarans l'Olto is a single varietal 100% Fer Servadou (known locally as Mansois). The vines that the grapes come from are reasonably old and thrive in clay soils on the side of some very steep slopes that have terraces created to enable the pickers and pruners to work them. The grapes undergo semi-carbonic maceration in 15 hectolitre conical tanks for 20 days and are then transferred to old barriques for 12 months.

The RRP for this selection of 6 wines is \$221 but the pack price is \$120 including freight.

Pack 4: Last Bottle 6 Pack



This is another episode in our very popular offering of a pack that is made up of 6 bottles where we only have one of each left in stock. As the name implies there is literally only one pack available so the first person to send us an email claiming this pack will receive it!

Le Temps des Cerises La Peur du Rouge 2015 – Axel Prüfer can definitely be described as a low interventionist winemaker. This incredibly complex wine is 100% Chardonnay from Axel's vineyard that is dotted with large limestone rocks. The wine is packed with minerality derived from the limestone. Only a wine made from perfect fruit grown without sprays, irrigation and artificial fertilisers could possibly taste like this. So drink this if you have a "fear of the red" since la peur means fear.

Domaine de la Garrelière Touraine Le Chenin de la Colline 2014 – This lovely wine from the Touraine appellation is made from 100% Chenin Blanc, a grape which reaches its highest expression in the Loire Valley. On the Plouzeau estate, the clay and limestone soils seem to coax even more flavour from the 20 year old vines of Chenin to produce elegant wines with great flavour. The slopes on which the vines thrive face south west. We think that the Le Chenin represents excellent value for money - and it is biodynamic and is made naturally. It is rare to be able to access a well-made Chenin Blanc from the Loire made with such dedication for a price like this!

Marc Pesnot (Domaine de la Sénéchalière) Vin de France Miss Terre 2014 – The vines for this cuvee are from 50 years old to 80 years old growing in schist soils providing the wine with additional complexity. There is a major difference to this wine (as compared with the La Boheme) and that is because Marc allows it to go through malolactic fermentation thus producing softer lactic acids rather than the more astringent malic acids. A miniscule amount of sulphur (2mg/litre) is added before bottling.

Nicolas Carmarans IGP Aveyron Fer de Sang 2015 – The Nicolas Carmarans Fer de Sang is made from 100% Fer Servadou (also known as Braucol and Mansois in other regions) sourced from a vineyard south of Nicolas's house in the Marcillac region. Here he has sourced grapes from vines that are 70 years old that are growing on limestone soils at an elevation of approximately 250 metres above sea level.

He places the grapes in fibreglass tanks to undergo carbonic maceration for about 10 days before being transferred to old barriques for seven months. The resulting wine is very approachable with leather, smoke and tar on the nose leading to a taste of bright berry fruits and a very silky, elegant mouthfeel.

Mylène Bru Vin de France Rita Rouge 2011 - This is one of the most beautiful Carignan wines we have ever tasted. If you like Carignan then this is a wine you simply must try! The Rita is named after Mylène's Andalusian grandmother and also St Rita the saint of desperate causes! The wine is made from 100% Carignan from 50 year old vines which is not unusual in her area because it is quite close to Saint Chinian where Carignan is revered. The grapes were hand picked in the cool of the morning and placed in 10 kilogram baskets to preserve the quality of the fruit. The juice was macerated for approximately 20 days to extract the deep colour of this wine which then matured for 10 months in tanks before being bottled with a very small amount of sulphur this year.

Mylène Bru Vin de France Violet de Mars Rouge 2012 – The story behind this wine is very special. This is a beautiful, silky Grenache that used to always feature on the wine list at the famous Garagistes in Hobart. It always sold out quickly and our allocation has always been small, but when Mylène and her friend Bruno (well mainly Bruno actually) were tidying their winery recently they found some boxes of the 2012 vintage under some other vintages. Luckily we were visiting a few days later and were able to snap them up!

This wine is made from grapes picked from Mylène's stunning vineyards in the hills behind the Languedoc seaside village of Sete. She normally produces blended red wines, but in seasons when the Grenache ripens perfectly and when the grapes are very healthy she loves to make a wine from 100% Grenache. She calls the wine Violet de Mars. The vines grow on crumbly clay and limestone soils on slopes which face north and north east providing protection from the hot summer sun. The vineyards are ploughed by horse to avoid compacting the soils. The grapes are picked by hand to ensure they are in good condition and then fermented on their skins for between 10 to 20 days. The wine is then matured in tanks until March (Mars) when the wine has become quite purple (Violet).

The RRP for this selection of 6 wines is \$242 but the pack price is \$193.60 including freight and a 20% discount.

Pack 5: Summer reds 12 Pack with 20% discount!



We've put together a pack of a dozen red wines that will give a lot of pleasure over the Christmas break. We have chosen wines that are not too big and alcoholic to match the needs of hot summer drinking.

Montanet-Thoden Bourgogne Rouge Garance 2014 – This beautifully-made Burgundy benefits from the limestone soils in the Vezelay area. It is drinking beautifully right now.

Bainbridge and Cathcart Vin de France Rouge Aux Levres 2015 – Toby Bainbridge has a special affinity for the Groslot Noir grape variety helped on by the ancient vines that he has access to. This is a smooth, sensual drink of

Domaine Les Grandes Vignes Anjou Rouge l'Aubinaie 2015 – The Loire Valley is the go-to place for delicate Cabernet Franc wines and this one is no exception. The team at Grandes Vignes make very clean wines without fining or filtering and are able to coax longevity out of their wins without the addition of any sulphites.

Domaine l'Escarpolette (Ivo Ferreira) Jeux de Mains 2014 – We are great fans of the Cinsault grape in the right hands. And Ivo is definitely a safe pair of hands when it comes to crafting exciting wines from this grape.

Henri Milan Vin de France Nouveau 2016 – The Nouveau shows the Mourvèdre grape variety in the best light possible. This is no monster, rather it is a light, delicate wine that is perfect for summer drinking.

Jolly Ferriol Vin de France Va Nu Pieds 2015 – Carignan and Grenache are two of our favourite grapes, so it is little wonder that we love this wine which combines both! It is long on flavour and smooth and subtle on the palate.

Laurent Lebled On Est Su l' Sable 2015 – Laurent has made this central Loire Cabernet Franc from grapes grown on sandy soil (sable). It is a light, delicate and delicious red wine.

Le Temps des Cerises Un Pas de Côté 2014 – Axel Prüfer is a magician in the vineyard and the winery. He has a particularly light hand with the Grenache grape variety and produces incredibly smashable wines that are perfect for summer drinking.

l'Octavin Vin de France Tour de France 2015 – In 2015 Alice Bouvet was treated very badly by the inclement weather in the Jura – she lost much of her crop. She therefore drove around France buying up organic grapes from vigneron friends. With this cuvée she

WINE Talk – the newsletter of Living Wines

used a small amount of each of the fourteen grape varieties (red and white), bot from her own vines and the purchased grapes, creating a new layer in a fibreglass tank after each parcel was harvested. The result is a very complex and interesting wine of great charm.

Opi d'Aqui Vin de France Les Fainéants 2015 – Philippe Formentin makes light, accessible red wines in the Languedoc in the hills behind the coastal town of Sète. This one is made from Mourvèdre and Grenache and is a contemplative wine which has complexity without being aggressive. It is also delicious.

Sylvain Bock Vin de France Reviens Gamay 2016 – While most people think of Beaujolais as the home of Gamay, the Ardèche which is not too far south of Beaujolais is also somewhere to search out interesting wines made from this grape variety. Here, Sylvain Bock makes exciting red wines that are light and ready to drink and this one is no exception.

Terres Dorées (Jean Paul Brun) Moulin à Vent Les Thorins 2013 – Gamay loves granite and nowhere is this better exemplified than in the Les Thorins vineyard in the Moulin à Vent appellation in Beaujolais. This cru Beaujolais is a perfect example of a superior quality wine from this area.

The RRP for this selection of 12 wines is \$533 but the pack price is \$426.40 including freight.

Pack 6: Comparing vintages 12 Pack with 20% discount



We're always looking for inspiration for putting our packs together – a good reason to sell 6 or 12 wines as a package. Sometimes it's different expressions of a grape variety, sometimes it's to represent the wines of a particular winemaker, sometimes it's just that we only have one bottle of each of the wines in the pack, sometimes it's that the wines are all newly-arrived, and there are many other different reasons.

This is the first time we've specifically thought to put together a pack of wines to represent vintage variation. With natural winemaking, where fermentation is achieved without adding yeasts, there are no bacterial additives, and the viticulture and wine making technique are similar from one year to the next, if we take two wines from the same place made in quite different years then the differences between them should be the vintage and, of course, the effect of aging. We thought it could be interesting to compare them.

We managed to find some wines in our cellar where we had more than one vintage of the same wine from the same two vintages. One wine from each pair is from 2013 and the other is from 2015. The wines are all from Burgundy and the Loire.

Generally, 2013 was considered a difficult vintage. It was cold and wet in spring which made flowering difficult, many areas, including parts of Burgundy and the Loire, had hail in the summer, and as a result of both weather impacts yields were low. Often, though, what was left was high quality.

2015 is generally considered one of the best recent vintages, with good yields because there was no devastating summer hail and warm, sunny weather leading up to the harvest which meant it was relatively easy to produce ripe fruit. Even so, in the south some of our producers had difficulty with ferments, they think perhaps because it was just too dry for a good population of yeasts to flourish. So nothing is perfect!

You can consider this 12 pack just as a very good bargain with a 20% discount or you can see it as an opportunity for endless interesting experimentation, either comparing vintages for the same wine or, if you want, looking at a number of wines across the same vintage to see if there are any characteristics that link them.

Domaine Vincent Carême Vouvray Le Peu Morier 2013 and 2015 – This cuvée is one of Vincent Carême's premium Vouvray white wines. Le Peu Morier is a still, dry white wine made from old Chenin Blanc vines that thrive in a terroir rich in flint and situated on some of the prize slopes of the famous Vouvray appellation. The wine is matured in oak barrels for 1 year and is then transferred to tanks for 12 months to ensure that all of the lees are deposited before bottling. It displays distinct mineral overtones and notes of citrus and white fruits. It is a very complex wine.

Jancis Robinson has fallen in love with this wine:

"Deep wild-meadow honey and herbs and quince. Compelling aromas that saturate the senses. Clementine and lemon and lace-spun edges and finely stitched seams. Crisp, tightly furled, fine as blown glass. Impossible to spit. A wine you want to dance across the room with."

Domaine Mosse Savennieres Arena Blanc 2013 and 2015 – The Savennieres appellation occupies a small area (only 150 hectares) just south of the city of Angers. Some of the great wines of France are produced here from the sandy soils (Aeolian sand) that sit over a shale base. This is a dry wine style made from Chenin Blanc from a tiny plot of land that is less than half a hectare - therefore there is very little of this wine available. The grapes are pressed gently and then allowed to undergo natural fermentation in wooden barrels that have already been used for two vintages and hence imparted no wood flavours to the wine.

Sextant - Julien Altaber Bourgogne Blanc 2013 and 2015 – Although this wine is labelled as a humble Bourgogne Blanc, the vineyards that Julien maintains around Saint Aubin and in the Côte Chalonnaise (near the village of Montbellet), are on very good terroir, similar to the nearby Puligny Montrachet where outstanding white wines are produced. It is very interesting to observe the evolution of this wine when comparing the 2013 to the 2015. Julien is definitely a rising star of the Burgundy region!

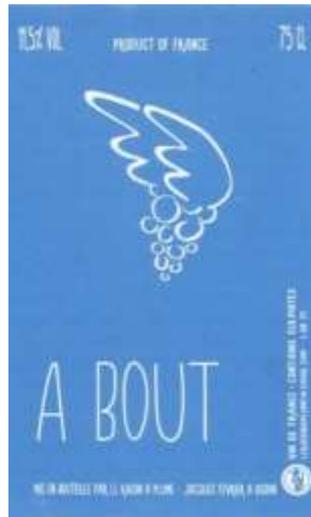
Domaine Derain Bourgogne Les Riaux Rouge 2013 and 2015 – Les Riaux is Dominique Derain's entry level Bourgogne red with the vines thriving on the Puligny-Montrachet plains quite close to the Aligoté vines. The grapes are harvested from the tiny Les Riaux vineyard which is close to the village of St Aubin 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. 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. And by the way, the vineyard is tiny at less than half a hectare!

Domaine les Grandes Vignes Anjou Rouge l'Aubiniae 2013 and 2015 – This is an entry level red wine for Domaine les Grandes Vignes, however it shows all the great characteristics of the Cabernet Franc grape variety. The vines are around 20 years old and the soils are derived from schist and clay. This wine has a short (3 day) maceration on skins before being transferred to previously-used oak barrels for maturation. These wines have no added sulphur.

Jean-Pierre Robinot (Les Vignes de l'Ange Vin) Vin de France Lumière des Sens 2013 and 2015 – Pineau d'Aunis is a native grape of the area around the city of Tours in the Loire Valley. While it is little known outside this area, it is a grape variety that can be used to create exciting red wines of great complexity and interest. This wine comes from vines that flourish in soils of red clay, quartz and limestone in the Jasnieres appellation even though Robinot has not applied for appellation status. We just love Pineau d'Aunis! It has spice notes (think white pepper, cloves, star anise) and some herbal characters at the end making quite a complex yet light and drinkable at the same time. There is no sulphur added at any time during the winemaking process and the vines are certified organic by Ecocert. It is not aged for as long as Nocturne and Camille, and is from younger vines, so is perfect for immediate drinking. It is a light and joyful wine that still has structure and complexity from the purity of the fruit and the barrel ageing it receives.

The RRP for this selection of 12 bottles of wine is \$678 but the pack price is \$542.40 including freight, a discount of 20%.

Pack 7: Unusual grapes 6 Pack



We love searching out unusual grape varieties. We love even more searching out producers who can get the best out of these varieties. For example, we have been very lucky to have worked with Dominique Belluard in the Savoie for many years who works with the extremely rare Gringet grape to make delicious white sparkling and still wines.

For this pack we have picked six other producers who we think coax the best out of obscure varieties across France. We have chosen Dominique Andiran from Gascony in the south-west who makes a delicious wine from the very rare Sauvignon Rose that is only found in a few vineyards in France. Next we have chosen Nicolas Carmarans from the Aveyron in central France who makes delicious red wines from the Fer Servadou grape. Jacques Fevrier from the western Loire does great things with the Abouriou grape coaxing a smoothness and richness that is quite beguiling.

Mylène Bru found a small plot of rare Chasselas grapes that she turns into a delicious white wine. Patrice Lescarret works tirelessly with the indigenous grapes of the south-west that have almost disappeared and we've chosen his Dencon, a wine made with the Ondenc grape for this pack. And last but not least the Vaillant family in Anjou work with Pineau d'Aunis to create a very desirable red wine that is both fresh and elegant.

Dominique Andiran Vin de France Chut! 2014 – Chut! 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.

Nicolas Carmarans IGP Aveyron Maximus Rouge 2014 – The Nicolas Carmarans Maximus is a fresh, vibrant red wine that sees 16 days of carbonic maceration to ensure the freshness and flavour that you expect from a wine made using this process. The 2014 vintage is lower in alcohol, lighter, fresher and more elegant than before. But flavour has not been sacrificed. This is in line with our tastings of this wine since Nicolas started

producing it - it just keeps getting better and better. The wine is made from **Fer Servadou** (also known as **Mansois**) which is local to the region around the Aveyron and then in an arc down to the area around the town of Gaillac which is just north of Toulouse. It is aged in barriques and bottled without the addition of any sulphites to retain the freshness.

Le Raisin à Plume Vin de France A bout 2015 – We only have one or two cases of this wine due to the fact that the grape from which it is made is somewhat rare. The grape 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.

Causse Marines Vin de France Dencon 4102 – Ondenc, a white grape indigenous to Gaillac, had almost disappeared from France until it was revived by a small number of local growers. Causse Marines wanted to make a single variety wine with it and so had to label it a Vin de France because it is not permitted to produce single-grape variety wines in the Gaillac appellation. (Incidentally the same grape was used many years ago in western Victoria to make sparkling wine.) As with the vintage, it is not permitted to put the grape variety on wines from many French appellations. However those of you who enjoy anagrams and similar word games should not take too long to work it out.

Mylène Bru Vin de Table Lady Chasselas Blanc 2014 – This wine is made from the **Chasselas** grape variety which is more commonly associated with Switzerland, hundreds of kilometres to the east. The plot where Mylène has her Chasselas vines is a site of amazing beauty. There is a long view over the short-cropped vines to the mountains beyond. The vines are at least 50 years old and face East North East. Chasselas is almost unknown in this region so this is a very rare wine, but one of some delicacy and with a really lovely mouth-feel. The clay and limestone soils give the wine a persistent minerality that is very appealing. The finish is quite dry. This wine has no added sulphites.

Domaine les Grandes Vignes Vin de France Pineau d'Aunis 2016 – It is unusual to find **Pineau d'Aunis** grown this far west. Normally it is found in the area immediately north of the city of Tours further east. However, we are delighted to acquire as much wine made from this intriguing grape as possible. This wine displays all the desirable characteristics of Pineau d'Aunis. It is light on the palate, has the characteristic spicy notes at the back and lingers for a long time. The vines grow in clay and limestone soils in the lieu dit La Butte. It was matured in used barriques after three weeks of whole bunch, semi-carbonic maceration. It was bottled in January 2017 without any fining, filtration or the addition of sulphites.

The RRP for this selection of 6 wines is \$249 but the pack price is \$211.65 including freight with a 15% discount.

Pack 8: Jean Ginglinger Alsace Mixed 6 Pack



We are delighted to offer this 6 pack of wines from the incredibly talented Jean Ginglinger from Alsace. He is a gentle, funny man who exudes enthusiasm and passion for his task of making wines. His family have been doing it for a long time – since the early 1600s, in fact. He never uses sulphites in his wines and they retain their freshness and tension due to his clever winemaking. He is deeply aware of the tradition behind his wines and this is reflected in his Riesling in this pack, yet he is not afraid to experiment as he does with his amazing maceration wines (orange wines) and his oxidative Lerchenberg which reminds us of a wine from the Jura rather than Alsace.

Domaine Jean Ginglinger Vin d'Alsace Pinot Gris 2015 – A great example of the Pinot Gris variety with enhanced minerality from the biodynamic practices used by Jean. This is a particularly fine wine reminding us more of an Italian wine made from Pinot Grigio with its beautiful texture and long, lingering effect on the palate. The acidity is restrained allowing the fruit flavours to shine through.

Domaine Jean Ginglinger Vin d'Alsace Pinot Noir Entre Stein et K 2016 – Pinot Noir Entre Stein et K 2016 is actually a non-conforming blend of Pinot Noir and Pinot Gris which makes it a lighter style of drink than a straight Pinot Noir from this area. If you haven't tried a Pinot Noir from the Alsace region then you should do yourself a favour because they are often very good and quite often exemplary.

Domaine Jean Ginglinger Vin d'Alsace Riesling Steiner Zinnkoepfle 2014 – This wine is an elegant, powerful Riesling with grapes sourced from both the Steinert vineyard and the Zinnkoepfle vineyard which lies in a beautiful valley just over the hill from Steinert. The Steinert vineyard lies about 8 kilometres south of the town of Colmar and is one of the highest vineyards in Alsace and benefits from southern exposure. Both of the vineyards are Grand Cru vineyards so the grapes are of outstanding quality, however Jean does not submit his wines to the appellation authorities because they have a preference for wines with quite a lot of residual sugar which does not appeal to Jean who has a preference for dry wines. The characteristic of wines made from grapes of this vineyard is the amazing length at the finish. It simply lingers for ages. The texture of this wine is also characteristic of Jean's winemaking prowess. A beautiful wine of power and elegance.

Domaine Jean Ginglinger Vin d'Alsace Riesling Lerchenberg 2015 – An amazing wine of depth and precision with great floral aromas. This is a Riesling from the Lerchenberg vineyard that is slightly oxidative, giving it a unique flavour and amazing tension. The Lerchenberg (the hill of the larks) vineyard is south facing on a moderate slope just a few kilometres north-west of the town of Colmar. The minerality in the wine comes from soils composed of clay, limestone sand and a marl substrate. This wine is perfect with spicy foods.

Domaine Jean Ginglinger Vin d'Alsace Pinot Gris Steiner 2015 – The vines from which this wine is made are from the area called Steinert which is a Grand Cru area. Jean, however, does not apply for Grand Cru status because he doesn't like the level of residual sugar required for this appellation. In this case it is Pinot Gris that has been used to make this incredibly interesting and complex wine which finished much drier than most wines produced here. As always with this amazing vineyard the finish on the wine is very, very long. The flavour and the texture of the wine lingers for ages.

Jean Ginglinger Vin d'Alsace Gewurztraminer Maceration 2016 – This is maceration (orange) wine which we have imported for the first time this year. It's actually our first Gewurztraminer too (although all our Jura Savagnins may well be the same or closely related)! We are very keen on macerated Alsace grape varieties and this wine is no exception. It is long on flavour, very aromatic but with good tannins to balance its perfume, and very good as a food wine.

The RRP for this selection of 6 wines is \$298 but the pack price is \$253.30 including freight with a 15% discount.

It all starts with the soil – Part 1

Without the right soil, grapes don't develop deep flavour. But what is the right soil? Good soil is not necessarily rich soil. It can be quite sparse soil provided it supports a healthy level of bacteria and fungi.

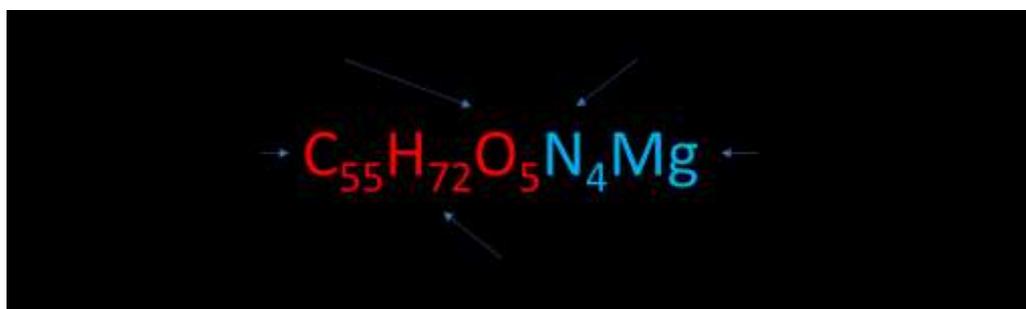
In the next three newsletters we will examine the influence of soils, their mineral composition and the inhabitants of the soil (worms, spiders, bacteria and fungi) have on the quality of grapes and hence the quality of wines made from them.

We will also examine how elements from the soil are transferred into the vines and then into the grapes whether from the atmosphere or from the soil.

Why the concentration on the soil? We have written before about the fact that most of the vital nutrients required by grapevines and grapes are sourced from the soil not the air. Only three of the essential 16 elements required by grapevines are absorbed through the leaves of the vine (carbon, oxygen and hydrogen). All the rest must come from the soil.

As an example, one of the most vital elements required by plants to create plant tissue and to create the vital chlorophyll is nitrogen – which must be absorbed from the soil. The same applies to magnesium. Remember that chlorophyll is the next most important molecule to water in supporting life on this planet.

The chemical formula for chlorophyll is $C_{55}H_{72}O_5N_4Mg$ as can be seen in the diagram immediately below.



The first three atoms shown in red (carbon, hydrogen and oxygen) can be absorbed through the leaves of plants from the atmosphere, however the nitrogen (N) and magnesium (Mg) shown in blue must be absorbed from the soil to allow the manufacture of chlorophyll by the plant interacting with light from the sun. The nitrogen and the one magnesium atom form a central core for the molecule.

So, we have established that plants cannot create their most vital building blocks without soil that is rich in nutrients (but not too rich as we will discover later).

Therefore we will turn to the soil to see why it is so important in the production of wine. First we will explore where the soil comes from.

Three different rock types

Soil mainly comes from rocks. There are three types of rocks – igneous, sedimentary and metamorphic.

Igneous rocks are formed from magma (molten rocks) that is present at various levels within the earth's crust.

Granite is created from magma (molten rock) deep within the earth's crust. The molten magma cools very slowly and therefore large crystals form, including very large feldspar crystals. Upheavals in the earth's crust can push the granite higher in the crust and it can then be exposed on the surface through weathering, earthquakes and other mechanical activities.

Granite is found throughout the Beaujolais area of France where Gamay is the main grape variety. Gamay has a particular affinity for granite and the best wines are made in areas where the granite is exposed such as the Côte du Py in Morgon and the Grille Midi "climat" in Fleurie.

Dolerite is another form of igneous rock that results from the solidification of magma just below the surface of the earth. The resultant rocks have a finer grain than granite because the magma cools faster than it does deep in the earth's crust. Dolerite is very common in Tasmania where it dominates the landscape in the centre of the island, however it is not common in France and we don't know of any vineyard that has soil created from dolerite rocks.

Basalt is the finest-grained igneous rock and it forms when lava spills out onto the surface from volcanoes or lesions in the earth's crust. As a result, it cools almost instantly and hence the crystals do not get a chance to grow. The result is a dense, dark rock that weathers very slowly. The best example of basaltic rocks in a wine region in France is the majestic Auvergne region around the city of Clermont-Ferrand where Chardonnay, Pinot Noir and Gamay are the favoured grape varieties.

The next rock type is sedimentary rocks, which, as the name suggests, is formed from sediments such as sand, silt or calcium rich creatures such as shrimps, krill or ancient trilobites. The rocks are created through compaction and through the solidification of carbonates or silicates that bind the sediments together.

There are many different types of sedimentary rocks including siltstone, sandstone, shale, limestone, tuffeau, coal, dolostone, breccia, conglomerate, chert, flint and marl to name but a few.

Sedimentary rocks are often classified by the manner in which they formed. Geologists talk about "clastic" sedimentary rocks which are formed through mechanical weathering of other rocks. Examples of clastic rocks are conglomerate, siltstone, shale and sandstone. The second type are those that are formed from organic matter such as coal and some limestones. The third type are those bound through chemical action such as some limestones, flint and chert.

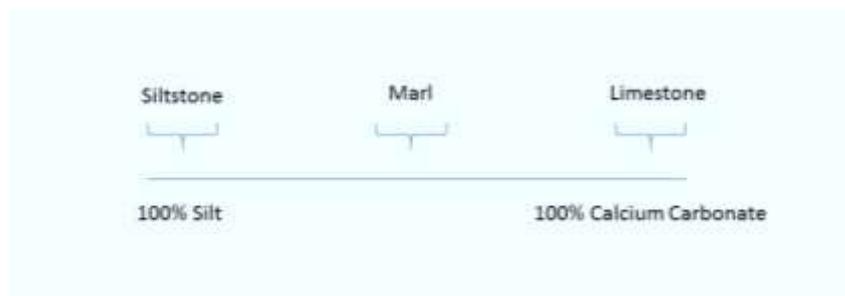
We will talk about only two sedimentary rocks due to their importance in producing fine wines.

It has long been recognised that soils created from the breakdown of limestone are key for the production of fine wines. Many vineyards in Alsace grow in soils created from Kimmeridgian limestone. These outcrops sweep across to the southern part of the Champagne region (the Côte des Bar) and down into Chablis and Burgundy and then across to Sancerre in the Loire Valley. Each of these areas is renowned for the quality of wines produced there.

Kimmeridgian limestone formed almost 200 million years ago during the Upper Jurassic period.

There is also fine wine produced along the Loire, but as we move towards the city of Tours from Sancerre the Kimmeridgian limestone gives way to the famous tuffeau which is a much softer limestone. The soil created from tuffeau gives the famous Chenin Blanc wines of Vouvray their characteristic flavour.

The other area where there is a very strong link between rock type and quality wine is in the Jura where there is a profusion of marl of various colours including red, white and blue. Marl is a cross between siltstone and limestone as can be seen from the following diagram.



Marl is siltstone that has been bound together chemically by calcium carbonate therefore soils produced from marl have a high calcium content.

The third rock type is metamorphic. These rocks have been formed through the action of heat or pressure on existing rock formations. The action of the heat or the pressure does not melt the rocks but can change the chemical composition. Slate is shale that has been heated to change the chemical composition. Similarly, marble is limestone that has been heated. Other metamorphic rocks are gneiss and schist.

The “metamorphosis” of these rocks produces minerals not found in the original rocks. In these rocks we see mica, biotite, graphite, muscovite and hornblende among others.

When we visit Thierry Michon in the Fiefs Vendéens appellation on the Atlantic Coast we see vineyard with jagged outcrops of schist everywhere. This helps to explain the minerality that is so typical of his wines. We also come across schist in the Languedoc in southern France and in the northern Rhone.

Conclusion

In the next newsletter we will discuss how soil is created from rocks through a variety of actions including physical weathering, chemical weathering and the action of biological agents such as bacteria.

Fun Fact: The grapes of Chateauneuf-du-Pape

This article is presented purely for information as we do not sell any wines from this appellation, however we constantly see the figure of thirteen permitted varieties in this appellation in articles and descriptions of wines.

So, we turned to the authoritative source with is the INAO in France – the authority that governs the rules of every appellation and whose decrees have the status of law in that country.

We consulted “le décret n°2011-1567 du 16 novembre 2011” which sets out the rules for Châteauneuf-du-Pape and found that there are, in fact, 18 different permitted varieties.

Here they are with a few comments from us beside each of the varieties.

White grapes

Bourboulenc (this is a white grape widely dispersed throughout Provence and in appellations such as Tavel, Gigondas and Lirac)

Clairette (this grape is a great favourite of ours. Found through southern France it is capable of producing profound white wines)

Grenache Blanc (an excellent grape for both blending and producing single variety white wines)

Picardan (a rare variety found primarily in this appellation)

Piquepoul Blanc (Picpoul Blanc) (better known in the Languedoc appellation in the Picpoul de Pinot appellation, it is often used as an accompaniment to oysters around the village of Sete)

Roussanne (found in southern France especially in Provence and the Rhone Valley where it is used to make expressive white wines that can be quite big)

Pink grapes

Clairette Rose (a pink grape mutation of Clairette which joins the small club of Sauvignon Blanc and Muscat d'Alsace which also have rose varieties)

Grey grapes

Grenache Gris (a popular grape in the Languedoc which is capable of making a wonderful wine in the right hands)

Piquepoul Gris (the grey variety of the Piquepoul grape)

Red grapes

Vaccarèse (also called Brun Argenté this is an indigenous grape to the region, but only about 4 hectares of plantings remain in this appellation))

Cinsault (also spelled Cinsaut, this is a very popular grape variety in the south of France from Provence round to the Languedoc)

Counoise (another indigenous variety to the region which is used by a few producers in their blends with the best known being Château de Beaucastel)

Grenache Noir (a key grape in the southern Rhone and beyond in the south)

Mourvèdre (see the discussion about this grape in the September newsletter)

Muscardin (another indigenous variety to the region which is used by a few producers in their blends with the best known being Château de Beaucastel)

Piquepoul Noir (the red variant of the Picpoul Blanc grape that is a star in the Picpoul de Pinet appellation in the Languedoc)

Syrah (along with Grenache Noir and Mourvèdre completes the famous trio used in blends throughout the southern Rhone and beyond)

Terret Noir (a red grape found mainly in the Languedoc where it is regaining recognition).

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.