



## Wine Talk: January 2011

The newsletter of Terroir Wines: Edition 17

Welcome to the first Terroir Wines newsletter for 2011. This edition features some great white wines that have just arrived from the Savoie in eastern France as well as new lines from some of our existing suppliers.

We also have news of Thierry Michon from Domaine Saint Nicolas's visit to Australia for 'Return to Terroir' in Melbourne in March. Thierry has also agreed to showcase his wines at a couple of special meals - one in Hobart and one in Sydney. Details of dates and places are:

- **Thierry Michon Winemaker's lunch at Garagistes in Hobart on Sunday 13 March.** This will be the first time Garagistes has offered a meal where the food and wine are specifically matched. If last year's New Year's Eve dinner is anything to go by, it's going to be something really special. Cost for food + wine is \$130. [www.garagistes.com.au](http://www.garagistes.com.au)
- **Return to Terroir is open to the public on 14 March and the trade on 15 March.** We'll be there to help him out so if you're in Melbourne on those dates we hope you'll come and say hello [www.melbournefoodandwine.com.au](http://www.melbournefoodandwine.com.au)
- **We didn't want Sydney to feel neglected given there's so much action in Melbourne with Return to Terroir and the Melbourne Food and Wine Festival so Thierry has agreed to spend a night in Sydney too.** Stuart Knox from **Fix St James** has kindly agreed to host Thierry's one Sydney winemaker's dinner and it promises to be another special night. Cost to be advised. [www.fixstjames.com.au](http://www.fixstjames.com.au)

For more information, see the News section on page 6 and we have included a special pack of Domaine Saint Nicolas wines this month so that you can sample a range of Thierry's wines.

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)!

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

## Pack 1: Domaine Saint Nicolas Sampler 6 Pack



The Domaine Saint Nicolas sampler 6 pack contains a range of wines from this biodynamic, natural winemaker from the west coast of France. They are all delicious wines. Thierry Michon, the owner and winemaker of these wines will be visiting Australia in March and we will be holding some special events to showcase his wines (see page 1 of this newsletter).

**Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2009** – this white wine goes perfectly with seafood which is not surprising given that the vineyard is within sight of the Atlantic Ocean. It is a blend of Chardonnay, Chenin Blanc and Groslot Gris.

**Domaine Saint Nicolas Fiefs Vendéens Reflets Rouge 2009** - The Reflets Rouge is dominated by Pinot Noir in this vintage but often has some Negrette, Gamay and Cabernet Franc blended in as well. It is drinking beautifully at present and is a very good wine to accompany food.

**Domaine Saint Nicolas Fiefs Vendéens Reflets Rosé 2009** - The Domaine Saint Nicolas Rosé is a delicate, pale pink perfumed beauty that is quite savoury with a dry finish making it perfect as an aperitif. The wine is predominantly Pinot Noir although there is a touch of Gamay and Groslot Gris as well to provide some additional complexity.

### **Domaine Saint Nicolas Fiefs Vendéens Gammes en May Rouge 2009**

The Domaine Saint Nicolas Gammes en May is a light, refreshing and delicious pure Gamay red wine. It is great for summer drinking served slightly chilled.

Gamay is one of the main red grapes of the Loire Valley and is usually blended with Pinot Noir, but in 2009 the quality of the Gamay grapes was so high that Thierry decided to make a pure Gamay wine instead.

### **Domaine Saint Nicolas Fiefs Vendéens Cabaret Rouge 2006**

This is a wine that is typical of the Loire region. It is made from pure very ripe Cabernet Franc that has been aged in barriques for a year. This is a particularly good example of a Loire Cabernet Franc. It is a great food wine which is smooth and voluptuous.

### **Domaine Saint Nicolas Fiefs Vendéens Cuvée Maria Blanc 2005**

Cuvée Maria is named after Thierry's grandmother. This is a very Burgundian wine being made from pure Chardonnay and aged in new oak. If you like the wines of Burgundy then you will love this cuvée.

**The RRP for this selection is \$191 but the pack price is \$162.35**

## Pack 2: White Wine 6 pack



These lovely white wines have been selected to show off some of the best value white wines from some of the best producers.

**Catherine & Dominique Derain Bourgogne Aligoté 2009** – Aligoté is a favoured grape for everyday drinking in Burgundy. The very old vines for this unfiltered wine are on the Puligny-Montrachet plains. A lovely wine for summer drinking.

**Philippe & Annie Bornard Arbois Pupillin Savagnin Ouillé La Chassagnes 2006** – The La Chassagnes vineyard near the picture postcard village of Pupillin is the source of the Savagnin grapes for this wine. It is an elegant, rich, almost opulent wine with a hint of oxidative qualities (not as much as some of the other wines Philippe produces as this wine is 'topped up'). It is a lovely wine that is perfect with seafood or Comté cheese.

**Domaine du Moulin Cheverny Blanc 2009** – This mix of Sauvignon Blanc and Chardonnay is a stunner for the price. Elegant, subtle, lively and delicious. This is a beautiful wine that is great value for money.

**La Soeur Cadette Vin de France Melon 2009**– This wine is made from the very rare (in Burgundy) Melon de Bourgogne grape grown in the Vézelay area in northern Burgundy. The vineyards are tended organically and the wines made naturally and with the addition of very little sulphur. It is a beautifully crisp wine that goes very well with food.

**Daniel Chotard Sancerre Blanc 2009** – everyone loves this precise, focussed Sauvignon Blanc from leading Sancerre winemaker Daniel Chotard.

**Causse Marines Gaillac Les Greilles 2009** – Les Greilles is a classy white wine blended from local Gaillac grapes Mauzac and Loin-de-l'oeil with a little Muscadelle thrown in. It is a perfect aperitif wine as well as being an ideal accompaniment for a range of foods such as charcuterie, including cured meats and many spicy foods.

**The RRP for this selection is \$187 but the pack price is a very reasonable \$158.95**

## Pack 3: Red Wine 6 pack



These red wines have been selected to show off some of the best value red wines from some of the best producers.

**Terres Dorées (Jean-Paul Brun) Beaujolais L'Ancien 2009** – this is a luscious, pure Gamay from one of the masters of natural wine making in the Beaujolais area. This is the second shipment in the past three months. It is one of our most popular wines.

**Annie and Philippe Bornard Trousseau Le Ginglet 2008** – The Le Ginglet is a fine example of the subtle red wines of the Jura region. Made from the Trousseau grape this is a light, subtle, aromatic wine of some complexity that is perfect with a wide variety of Australian dishes. It is an ideal red for a hot summer day.

**Domaine de la Garelière Touraine Gamay Sans Tra La La 2009** – The Gamay Sans Tra La La is a long time favourite and the wine we have had to re-order most often from France. It is a generous, savoury wine that shows off the Gamay grape beautifully.

**Domaine Derian St Aubin Le Ban Rouge 2008** – The Le Ban is a lovely 100% Pinot Noir from the St Aubin appellation. The Derain's vineyard is quite close to the better known Burgundy vineyards of Puligny. They practice minimal intervention using biodynamic viticulture and natural yeasts to ferment the wine. Very little sulphur is added. It is a silky Pinot with life and freshness.

**Domaine du Moulin Cheverny Cuvée Domaine Rouge 2009**– 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 de la Garrelière Touraine Le Rouge 2008** – The Touraine Le Rouge from Pascale and Francois Plouzeau is a biodynamic wine that shows why people in the Loire drink Cabernet Franc. The wine is smooth and elegant and very low in sulphur.

**The RRP for this selection is \$196 but the pack price is \$166.60**

## Pack 4: Staff Selection 6 pack



As we try more and more natural wines we look for new and exciting drinking experiences rather than predictability. This is a selection of 6 wines that we are currently turning to for exciting drinking.

**Domaine du Moulin Cheverny La Bodice Blanc 2008** – A blend of 70% Sauvignon Blanc and 30% Chardonnay this wine is elegant, rich and lasts for a long time on the palate. The wine is unfiltered.

**Nicolas Carmarans Vin de Pays de l'Aveyron Mauvais Temps Rouge 2009** – This light, but complex red wine from the Aveyron in central France is lively, exciting, delicious and leaves you wanting more! The wine comprises four grape varieties, namely 30% Negret de Banhars, 50% Fer Servadou and 10% of Cabernet Sauvignon and Cabernet Franc.

**La Soeur Cadette Vin de France Melon 2009** – This wine from Vézelay in the north of Burgundy is quite rare because it is made with the Melon de Bourgogne grape variety which was almost entirely eradicated from Burgundy hundreds of years ago. It is a beautiful wine.

**Domaine de la Cadette Bourgogne Champs Cadet Rouge 2009** – this is a lovely wine with a velvet texture provided by maturation in old oak barrels, but also with the trademark freshness that makes these natural wines so appealing.

**Catherine & Dominique Derain Bourgogne Aligoté 2009** – and to round out the selection we had to include an Aligoté – the wine the Burgundians drink! This grape is capable of making great wines and this is a very good example of a wine with good flavour and great price.

**Domaine Mosse Vin de Table Bois Rouge 2008** – This wine is produced from younger vines from the same parcels as the Mosse's famous Anjou Rouge. It comprises 25% Cabernet Sauvignon and 75% Cabernet Franc. It is ready to drink now.

**The RRP for this selection is \$204 but the pack price is \$173.40**

## News from Terroir Wines

### Visit to Australia by Thierry Michon

Lunch at Garagistes, Hobart – Return to Terroir in Melbourne – Dinner at Fix St James, Sydney



Thierry Michon is a passionate winemaker who has a strong belief in biodynamic agriculture. He must be as he tends over 27 hectares of vines in this way! His vineyard is close to the Atlantic Ocean just below where the Loire spills into the ocean in the Fiefs Vendéens appellation. This appellation has four main sub-zones and Thierry has his vineyard in the Brem sub-zone.

He is an engaging personality and a passionate advocate for his wines and for biodynamic practices. So passionate is he that he is buying up land that surrounds his vineyard to protect it from spray drift.

Thierry is coming to Australia for the “Return to Terroir” event in Melbourne in March (it will be held at Zinc in Federation Square). This is the first time this event – dedicated to a discussion of biodynamics in the vineyard – has been held in Australia.

We have arranged for Thierry to host two very special events – Sunday lunch in Hobart at Garagistes and dinner the following Wednesday at Fix St James in Sydney.

The Garagistes lunch will be held at 12:30 on Sunday 13<sup>th</sup> March. The address is 103 Murray St, Hobart and the cost is \$130 including the wine. For those of you who live outside Tasmania, this is the excuse you have been waiting for to come to Tasmania to experience the amazing food and wine at Garagistes. You can book by phoning them on 03 6231 0558 or by sending an email to:

[katrina@garagistes.com.au](mailto:katrina@garagistes.com.au)

The dinner at Fix St James, one of Australia’s most wine friendly restaurants, will be held on Wednesday 16<sup>th</sup> March at 7:30 pm. Further details will be provided in the next newsletter.

You can book by sending an email to Stuart Knox at:

[stuart@fixstjames.com.au](mailto:stuart@fixstjames.com.au)

We will attend each of these events to give us the opportunity to meet all of those who have supported us so strongly over the past three years. If you attend the Return to Terroir event please drop by Thierry's Domaine St Nicolas stand to say hello to him and to us – we will be there for the duration.

### Food pairings with white wines

Over the past year we have noticed that several times we have gone through an entire meal drinking only or almost only white wines. This has not necessarily been a conscious decision, but rather a reflection of which wine best matched the course we were about to eat. In fact, one meal that we remember fondly was at the Tasting Kitchen in Venice Beach, California, where the sommelier matched 16 mainly white wines to the courses we were served. Many of these wines had had extended skin contact and many also had those lovely, nutty oxidative qualities that we wrote about in a recent newsletter.

Quite recently a group of Hobart food and wine lovers enjoyed an excellent meal at Garagistes during the frenzy of visitors lured to the state by the opening of the MONA venue.

Perversely for this story, the meal started with a rosé sparkling wine from the Jura, the Tante Mieux from Philippe Bornard. This slightly sweet Ploussard is a perfect aperitif and matched very nicely to the salt fish fritters and pork buns that we started the meal with.

We stayed in the Jura by choosing a wine imported by our friend Andrew Guard – the delicious Domaine Ganevat Côtes du Jura 'Cuvée de la Garde' Chardonnay/Savagnin 2005. This wine showed why Ganevat is regarded as one of the great winemakers of France. This wine had some oxidative notes and the group was anxious to explore this style of wine further, so we decided to take them even closer towards the edge.

Next we ordered the Radikon 'Jakot' Tocai Friulano 2004 from north east Italy – the vineyard almost straddles the border with Slovenia. This is both oxidative as well as a deep orange colour arising from extended skin contact during the winemaking process.



The cheese course included a couple of offerings from the Alps so we decided to return to the Jura for the next wine. In the Jura it is common to pair Comté cheese with the local Vin Jaune. We decided to try the oxidative Philippe Bornard Côtes du Jura Savagnin Les Marnes 2005 which is matured in barrels using the sous-voile technique. Here, as



the wine evaporates a thin veil of yeast forms on the surface of the wine and protects it from excessive oxidation. However, during the three or four years that the wine spends in the barrel it certainly develops oxidative qualities. As anticipated, this wine went very well with the cheeses, complementing their flavours rather than competing with them.

The meal finished with delightful desserts and a bottle of the slightly sweet Domaine de la Garrelière Couleur du Temps Chenin Blanc. This was a perfect foil for the desserts as excessive sweetness in the wine would overpower the delicate food flavours.

And, just out of interest, we read today on one of the food blogs we follow from Los Angeles of a pairing of steak with Riesling. The reason is that the steak had been cooked Korean style with a 'marinade' of kim chi, the spicy fermented cabbage so beloved of the Koreans. The acidity of the Alsace Riesling cut through the fermented flavours whereas a red wine would have been ruined.

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### Recent arrivals

Since our last two shipments have arrived we have been assiduously tasting our way through the new offerings to make sure they have travelled well to Australia. We have discussed some of the highlights below.

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### FRV100 sparkling wine

Jean Paul Brun



Every now and then we get a wine in that defies easy classification. The FRV100 from Jean Paul Brun is such a wine. It is a slightly sweet rosé sparkling wine made from the Gamay grape. The name derives from a play on the pronunciation of the letters and the number. In French the letters and numbers are pronounced "eff" "ah" "vay" "sont" to reflect the style of wine.

It is perfect as an accompaniment to desserts made from summer berries, however, the slight sweetness also makes it work very well as an aperitif taken in the summer sun. The other reason why it works well as an aperitif is that it is very low in alcohol at only 7.5%.

A six pack of this lovely sparkling wine is normally \$180 but with a six-pack discount of 10% it will cost \$162.



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## Mauvais Temps 2009

Nicolas Carmarans



Nicolas Carmarans Mauvais Temps is a stunning red wine from the Aveyron substantially made with the grape we featured in our last newsletter, namely Fer Servadou. In fact it is a blend of 50% Fer Servadou, 30% Negret de Banhars, 10% Cabernet Sauvignon and 10% Cabernet Franc. It has very little sulphur added and the alcohol level is quite low at only 12%.

This is a very flexible wine. You can drink it with roasts and cheese and other red wine pairings or, in the height of summer, it is perfect served slightly chilled. In Paris in July when it was 40 degrees Centigrade this was the darling of the trendy wine bars served this way.

This wine has also been enthusiastically received in Australia with a number of wine bars throughout the country snapping up allocations of this wine.

A six pack of this lovely red wine is normally \$234 but with a six-pack discount of 10% it will cost \$200.60.

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## Gamay Sans Tra La La 2009

Domaine de la Garrelière



This is a perennial favourite and one of our best-selling wines, particularly in Sydney wine bars. It also has a devoted following among our retail customers as well.

The Gamay Sans Tra La La (roughly Gamay without fuss) is a 100% Gamay from the Touraine in the Loire Valley, made by Francois Plouzeau who tends his vines biodynamically near the historic village of Richelieu which lies just below the city of Tours.

Tall of the wines produced on this estate are interesting and extremely well-made. The 2009 is a great food wine with a nice, tightly-woven structure and beautiful mouth-feel. It represents excellent value for money.

A six pack of this lovely red wine is normally \$180 but with a six-pack discount of 10% it will cost \$162.

## A note about Chardonnay

### Domaine Derain and Domaine de la Cadette

Chardonnay is a curious grape that tends to change its character dramatically depending on the soil type and the climate in which it is grown. It also changes nature even further depending on whether it is aged in stainless steel, concrete, old wood or new oak barrels.

So a Chardonnay from the Napa Valley in California or the Barossa Valley in South Australia is likely to be markedly different to one from the Jura or Chablis or the Loire in France.



We usually have stocks of a Chablis and a Chitry from Alice and Olivier de Moor but these have sold out until our next allocation arrives in early April. These flinty beauties from northern France are particular favourites. However, Domaine de la Cadette from nearby Vézelay produce a lovely Chardonnay under the Bourgogne Vézelay appellation called La Châtelaine where the grapes are harvested by hand and then fermented naturally in vats (80%) and old barrels (20%). This is a beautifully-textured wine, showing that white wines of considerable elegance

can be produced in this area near Dijon. This is not a big, round, buttery wine but rather a crisp, elegant wine that reveals its secrets slowly.



From further south – in fact south of Beaune – comes another Chardonnay from another producer of natural wines. The Catherine and Dominique Derain Bourgogne La Combe 2009 is a lively, well-rounded and expressive Chardonnay that also opens slowly in the glass but gradually reveals its promise.

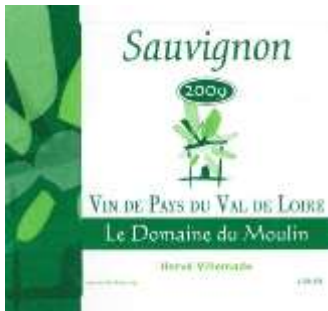
The La Combe is sourced from grapes from a tiny, tiny vineyard where the yields are extremely low thus leading to more concentrated fruit flavour in the wine. It is also easy to drink being only 12% alcohol and with very little sulphur added.

A six pack of the Domaine de la Cadette Bourgogne Vézelay is normally \$204 but with a six-pack discount of 10% it will cost \$183.60.

A six pack of the Derain Bourgogne La Combe is normally \$258 but with a six-pack discount of 10% it will cost \$232.20.

## Sauvignon Vin de Pays 2009

### Domaine du Moulin



In the Cheverny appellation where Hervé Villemade makes his wines, white wines must be a blend of two or more white grape varieties.

In fact the legally-binding rules of the INAO state the following about white wines from Cheverny: “le sauvignon doit représenter entre 60% et 85%, les cépages complémentaires étant le chardonnay, le menu pineau ou le chenin”.

In other words, a white wine must consist of between 60% and 85% of Sauvignon Blanc and the rest must be one or more of Chardonnay, Menu Pineau or Chenin Blanc which must never together comprise more than 40% of the blend.

We mention this to explain why this wine is designated a Vin de Pays rather than a Cheverny. Hervé decided to make a straight Sauvignon in 2009 therefore the wine cannot be classified as a Cheverny wine.

But it doesn't matter because it is a very nice wine and because of the lower appellation it is also a very reasonably-priced wine coming in at \$21.

A six pack of this lovely white wine is normally \$126 but with a six-pack discount of 10% it will cost \$113.40.

## Grape variety of the month: Gringet

We have been writing a lot about the wines of the Jura recently and they have been very popular, particularly the amazing wines of Philippe Bornard. These wines are based on grapes such as Savagnin, Trousseau and Ploussard (as well as Pinot Noir and Chardonnay).

Well, two hours south of Arbois in the Jura, lies the well-known ski resort of Chamonix on the slopes of the famous Mont Blanc. It is in this the Savoie region that amazing white wines and interesting red wines have been made since before Roman times.



We were lucky to stumble upon a tasting of eight biodynamic and organic Savoie producers on a recent trip to Paris and we immediately fell in love with these elegant wines. Of all the producers, one in particular stood out for the quality of their white wines. These were the wines of Dominique and Patrick Belluard who are the current guardians of most of the tiny area of remaining Gringet grapes left on the

planet (they have 12 hectares of the 15 surviving hectares).

This grape is capable of producing amazing wines of elegance and complexity. One that we tasted from this domaine is called Le Feu and was a complete knockout. There is just so much going on in the glass that it is difficult to describe.

There is also another called Les Alpes which is also made from Gringet and two sparkling wines called Ayse and Ayse Brut Zero which are fine examples of sparkling wines made from Gringet.

Paul Howard from the Circle of Wine Writers in the United Kingdom has this to say about the Le Feu:

*Flavour-wise, there are gentle hints of peach and pear, with an underlay of quince, possibly picked up from the wine spending time on its lees. The wine has an unusual sarsaparilla note before a fleeting glimpse of honey rounds things off. There's good balance too, between the fruit, acidity and a relatively light 12% alcohol – that makes it easy to drink and good with food. This is subtle stuff that will have you refilling your glass in almost indecent haste.*



Anyway, we approached Dominique and Patrick after the tasting and asked if we could import their wines to Australia and the first (very small) shipment has arrived.

The grape was thought to be related to the Jura grape called Savagnin or perhaps the more widely spread Traminer, however the Belluards point to the fact that recent DNA testing has shown that Gringet is not related to any other known grape and is therefore likely to be a native of the Savoie area.

## Vin de Savoie wine appellation

The Vin de Savoie wine appellation is a difficult one to master because every commune seems to be allowed to grow different grape varieties and to make different wine styles. The grapes are grown at high altitude (between 400 and 500 metres above sea level) in steep-sided valleys dominated by mountains such as Mont Blanc and Grandes Jorasses. These valleys have thick deposits of moraine left by retreating glaciers that once dominated the area.



All styles of wines are permitted here including still red, white and rosé wines as well as sparkling wines of varying types.

The grape varieties are numerous with the most common red grapes being Gamay, Pinot Noir, Mondeuse and the relatively rare Persan. White wines are made from Chardonnay, Roussanne, Altesse (also known as Roussette de Savoie), Jacquère and Gringet.

The whites tend to be very pure, slightly acidic and quite elegant whereas the reds tend to the lighter style with lower alcohol that go very well with food. Red wines made from Mondeuse or Persan are particularly interesting.

The wines we currently stock from this appellation are:

#### **Domaine Belluard Vin de Savoie Ayse Brut 2007**

A lovely sparkling wine made from 100% Gringet, a traditional grape of the Savoie region. It displays both finesse and minerality and can be drunk as an aperitif or throughout a meal and even with dessert if required. It is a fine sparkling wine. The alcohol level is 12%.

RRP: \$37

#### **Domaine Belluard Vin de Savoie Ayse Mont-Blanc Méthode Traditionnelle Brut-Zéro 2006**

A lovely sparkling wine made from 100% Gringet, a traditional grape of the Savoie region. It displays both finesse and minerality and can be drunk as an aperitif or throughout a meal and even with dessert if required. It is a fine sparkling wine. This wine is matured for longer than the standard Brut.

RRP: \$48

### **Domaine Belluard Vin de Savoie Blanc Gringet Les Alpes 2009**

This beautiful white wine is made from 100% Gringet, a traditional, indigenous grape of the Savoie region. Although this grape is sometimes said to be a variant of Savagnin that thrives in the nearby Jura, there is no relationship between the grapes.

Gringet is commonly used to make sparkling wines in this area but the Belluards also craft fine, elegant white wines such as this from this grape that thrive in the calcareous glacial moraines that line this valley.

The wine is fermented with indigenous yeasts and only a tiny amount of sulphur is added to the bottle. Sulphur is not used during the winemaking process. The alcohol level is 12%.

Here is what Christophe Guitard, founder of Ochato.com, has to say about the sensation of tasting a Savoie wine like Domaine Belluard's Les Alpes.

*"It's made up entirely of Gringet, of which only 50 acres (22 hectares) exist. If you are epicurean and curious, you want to taste this mysterious, extremely rare varietal, which moreover creates something unlike any classic wine, with notes of smoke and jasmine. It's so atypical you easily lose yourself in it."*

RRP: \$44

### **Domaine Belluard Vin de Savoie Blanc Gringet Le Feu 2009**

The Le Feu is perhaps our favourite of this stunning line up of wines. It is particularly elegant and refined with the late-maturing grapes being selected from very old, low-yielding vines on very steep slopes. The alcohol level is 12.8%.

There are floral and fruity elements on the nose, and in the mouth you will detect citrus fruits and white peaches with a minty note that gives it freshness and minerality as well as refinement and balance.

This wine teams well with all types of seafood but also goes very well with chicken and quail and a range of fresh cheeses.

RRP: \$60

### **Domaine Belluard Vin de Savoie Blanc Altesse Grandes Jorasses 2009**

This elegant white is made from the local grape called Altesse or, sometimes, Roussette de Savoie. The vineyard from which this wine is made lies at an altitude of 450 metres above sea level. The grapes are hand-harvested and fermented naturally. The alcohol level is 12%.

It is named after the Grandes Jorasses mountain - one of the highest peaks in the Alps.

RRP: \$48

## Order Form – As at 30 January 2010

Name: .....

Street: .....

Suburb: ..... Postcode: ..... State: .....

Telephone: ..... Email: .....

Special - current newsletter selection	Price inc GST	Number	Sub-total
See current newsletter for availability			

Compose your own selection	Price per single bottle		
Bornard Ploussard Point Barre 2009 AOC Arbois Pupillin	\$48		
Bornard Ploussard La Chamade 2007 AOC Arbois Pupillin	\$33	<b>SOLD OUT</b>	
Bornard Trousseau Le Ginglet 2008 AOC Arbois Pupillin	\$36		
Bornard Pinot Aide Memoire 2007 AOC Arbois Pupillin	\$38		
Bornard Trousseau Garde Corps 2007 AOC Arbois Pupillin	\$44	<b>SOLD OUT</b>	
Bornard Chardonnay Blanc de la Rouge 2007 AOC Arbois Pupillin	\$36		
Bornard Melon Le Rouge Queue 2007 AOC Arbois Pupillin	\$41		
Bornard Melon Le Rouge Queue Fut Neuf 2007 AOC Arbois Pupillin	\$52		
Bornard Savagnin Les Chassagnes Ouillé 2006 AOC Côtes de Jura	\$40		
Bornard Savagnin Les Marnes 2005 AOC Côtes de Jura	\$48	<b>LIMITED</b>	
Bornard Chardonnay Les Gaudrettes 2007 AOC Côtes de Jura	\$35		
Bornard Vin de Pagaille 2005 50 cl Vin de Table	\$81		
Bornard L'Ivresse de Noé 2007 AOC Arbois Pupillin 50cl	\$56		
Bornard Vin de (Jo) Liqueur 70cl	\$54		
Bornard Vin Jaune 2000 AOC Arbois 62 cl	\$93		
Domaine du Moulin Vin de Pays du Val de Loire Sauvignon 2009	\$21	<b>LIMITED</b>	
Domaine du Moulin Cheverny Blanc Domaine 2009	\$22		
Domaine du Moulin Cheverny Blanc La Bodice 2008	\$32		
Domaine du Moulin Cheverny Rouge Domaine 2009	\$22		
Domaine du Moulin Cheverny Rouge Les Ardilles 2009	\$34		
Domaine du Moulin Vin De Pays Du Loir et Cher Rouge Pivoine 2008	\$28		



Compose your own selection	Price per single bottle		
Domaine du Moulin Bulle Blanche Vin de Table	\$30		
Domaine du Moulin Bulle Rosé Vin de France	\$30		
Domaine du Moulin Cour Cheverny Les Acacias Blanc 2006 <b>LIMITED</b>	\$40		
Domaine du Moulin Cheverny Domaine Rouge 2008	\$23		
Domaine du Moulin Cheverny Les Ardilles Rouge 2008	\$35		
Fanny Sabre Pommard Charmots Premier Cru 2008	\$95		
Fanny Sabre Bourgogne rouge 2009	\$38	<b>SOLD OUT</b>	
Fanny Sabre Savigny-Les-Beaune blanc 2009	\$57		
Fanny Sabre Savigny-les-Beaune blanc 2008 <b>LIMITED</b>	\$59		
Fanny Sabre Savigny-Les-Beaune rouge 2009	\$57		
Fanny Sabre Beaune blanc 2008	\$53		
Fanny Sabre Beaune Chouacheux Premier Cru 2008	\$82		
Fanny Sabre Meursault Charmes Premier Cru 2008	\$115		
Fanny Sabre Beaune Vignes Franches Premier Cru 2008	\$82		
Fanny Sabre Pommard Vieilles Vignes 2007	\$73		
Fanny Sabre Aloxe Corton 2008	\$75		
Derain Bourgogne Les Riaux Rouge 2009	\$39		
Derain St-Aubin Le Ban Rouge 2008	\$52		
Derain Mercurey La Plante Chassey 2008	\$61		
Derain St-Aubin Premier Cru Le Puits Rouge 2008	\$70		
Derain Pommard Les Petits Noizons 2008	\$85		
Derain Gevrey-Chambertin En Vosne 2008	\$89		
Derain Bourgogne Aligoté 2009	\$33		
Derain Bourgogne La Combe blanc 2009	\$43		
Derain St-Aubin Premier Cru En Remilly 2008	\$76		
Nicolas Carmarans Mauvais Temps 2009 <b>LIMITED</b>	\$39		
Domaine Belluard Vin de Savoie Ayse Brut 2007	\$37		
Domaine Belluard Vin de Savoie Ayse Mont-Blanc Méthode Traditionnelle Brut-Zéro 2006	\$48		
Domaine Belluard Vin de Savoie Blanc Gringet Les Alpes 2009	\$44		
Domaine Belluard Vin de Savoie Blanc Gringet Le Feu 2009	\$60		
Domaine Belluard Vin de Savoie Blanc Altesse Grandes Jorasses 2009	\$48		
Daniel Chotard Sancerre Blanc 2009	\$33		
Daniel Chotard Sancerre Rouge 2008	\$34		

Compose your own selection	Price per single bottle		
Daniel Chotard Sancerre Rosé 2009	\$33		
Daniel Chotard Sancerre Champ de l'Archer Rouge 2007	\$43		
Daniel Chotard Sancerre Rosé 2008	\$33		
Terres Dorées Jean-Paul Brun Beaujolais Blanc Classic 2009	\$37	<b>SOLD OUT</b>	
Terres Dorées Jean-Paul Brun Beaujolais Blanc Fut 2008	\$37		
Terres Dorées Jean-Paul Brun Beaujolais Rosé d'Folie 2009	\$24	<b>SOLD OUT</b>	
Terres Dorées Jean-Paul Brun Beaujolais L'Ancien 2009	\$28		
Terres Dorées Jean-Paul Brun Cote de Brouilly 2009	\$32		
Terres Dorées Jean-Paul Brun Morgon 2009	\$33		
Terres Dorées Jean-Paul Brun Fleurie 2009	\$38		
Terres Dorées Jean-Paul Brun Moulin á Vent 2009	\$37	<b>SOLD OUT</b>	
Terres Dorées Jean-Paul Brun Bourgogne 2008	\$34		
Terres Dorées Jean-Paul Brun Crémant de Bourgogne Charme Blanc de Blancs	\$35	<b>SOLD OUT</b>	
Terres Dorées Jean-Paul Brun FRV 100 2009	\$30		
Terres Dorées Jean-Paul Brun In Extremis 2006 – 500 ml	\$53		
Terres Dorées Jean-Paul Brun Labeur d'Octobre 2006 – 500 ml	\$74		
Terres Dorées Jean-Paul Brun Marc de Beaujolais – 500 ml	\$66		
Terres Rôties Jean-Paul Brun Condrieu 2008	\$84		
Terres Rôties Jean-Paul Brun Cote Rotie 2007	\$89		
Le Temps Des Cerises Fou Du Roi 2009	\$40		
Causse Marines AOC Gaillac Blanc 2009 Les Greilles	\$28		
Causse Marines Vin de Table Blanc 8002 Dencon <b>LIMITED</b>	\$38		
Causse Marines Vin de Table Rouge 8002 Rasdu <b>LIMITED</b>	\$38		
Causse Marines Vin de Table Blanc 9002 Zacmau	\$35		
Causse Marines Marcillac Rouge 2009 <b>BACK AGAIN !</b>	\$27		
Causse Marines AOC Gaillac Doux 2008 Grain de Folie Douce 500ml	\$28		
Causse Marines Folie Pure 1999 (375 ml)	\$107		
Domaine de Causse Marines Délires d'Automne 2002 (500 ml)	\$80		
Causse Marines AOC Gaillac Rouge 2008 Peyrouzelles	\$27		
Causse Marines Vin de Table Effervescent 9002 Préambulles	\$32		
Causse Marines Vin de Table Rouge 7002 Sept Souris <b>LIMITED</b>	\$74		
Domaine de la Cadette Bourgogne Vézelay La Châtelaine 2009	\$34		
Domaine de la Cadette Bourgogne Vézelay La Saulniers 2009	\$34	<b>SOLD OUT</b>	
Domaine de la Cadette Bourgogne Champs Cadet Rouge 2009	\$37		

Compose your own selection	Price per single bottle		
La Soeur Cadette Bourgogne Grand Ordinaire Melon 2009	\$31		
Domaine Montanet Thoden Bourgogne Rouge Cuvée Garance <b>LIMITED</b>	\$37		
Domaine Milan Domaine Milan Rouge 2006	\$42		
Domaine Milan Sans Soufré Ajouté Rouge 2009	\$42		
Domaine Milan Le Grand Blanc 2007 <b>SOLD OUT</b>	<b>SOLD OUT</b>		
Domaine Milan Le Carree Roussanne 2007 <b>LIMITED</b>	\$89		
Domaine Milan Clos Milan Rouge 2005 <b>LIMITED</b>	\$72		
Domaine Mosse Anjou Rouge 2008	\$43		
Domaine Mosse Anjou Le Rouchefer Blanc 2008 <b>LIMITED</b>	\$52		
Domaine Mosse Archillée Rosé 2008 <b>LIMITED</b>	\$35		
Domaine Mosse Savennières Arena 2008 <b>LIMITED</b>	\$66		
Domaine Mosse Vin de Table Bois-Rouge	\$32		
Domaine Mosse Anjou Blanc Les Bonnes Blanches 2008	\$65		
Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2009	\$29		
Domaine Saint Nicolas Fiefs Vendéens Reflets Rouge 2008	\$32		
Domaine Saint Nicolas Fiefs Vendéens Reflets Rouge 2009	\$29		
Domaine Saint Nicolas Fiefs Vendéens Reflets Rosé 2009	\$26		
Domaine Saint Nicolas Fiefs Vendéens Gamme en May 2009	\$25		
Domaine Saint Nicolas Fiefs Vendéens Le Haut des Clous Blanc 2007	\$47		
Domaine Saint Nicolas Fiefs Vendéens Cuvée Maria Blanc 2005	\$47		
Domaine Saint Nicolas Fiefs Vendéens Cabaret Rouge 2006	\$35		
Domaine Saint Nicolas Fiefs Vendéens Cuvée Jacques Rouge 2005	\$45		
Domaine Saint Nicolas Fiefs Vendéens Le Poiré Rouge 2004 <b>LIMITED</b>	\$49		
Domaine Saint Nicolas Fiefs Vendéens Le Poiré Rouge 2007	\$55		
Domaine Saint Nicolas Fiefs Vendéens La Grande Pièce Rouge 2004	\$59		
Domaine Saint Nicolas Fiefs Vendéens La Grande Pièce Rouge 2005 <b>LIMITED</b>	\$63		
Domaine Saint Nicolas Fiefs Vendéens Plante Gate 2006 <b>LIMITED</b>	\$73		
Domaine Stephane Guion Bourgueil Cuvée Domaine 2008	\$21		
Domaine Stephane Guion Bourgueil Cuvee Prestige 2007	\$23		
Domaine de la Garreliere Touraine Le Blanc 2009	<b>SOLD OUT</b>		
Domaine de la Garreliere Touraine Le Chenin 2009	\$29		
Domaine de la Garreliere Touraine Cendrillon 2009	\$31		
Domaine de la Garreliere Touraine Carabas 2008	\$39		

Compose your own selection	Price per single bottle		
Domaine de la Garreliere Touraine Gamay Sans Tra La La 2009	\$30		
Domaine de la Garreliere Touraine Le Rouge 2008	\$28		
Domaine de la Garreliere Touraine Cuvee Cinabre 2008	\$32		
Domaine de la Garreliere Couleur du Temps 2005 - 500ml <b>LIMITED</b>	\$45		
Domaine de la Garreliere Milliard d'Etoiles – Petillant Naturel	\$35		
St Jean du Barroux Ventoux White 2006	\$66		
St Jean du Barroux Ventoux La Source Rouge 2007	\$29		
St Jean de Barroux Ventoux La Pierre Noire Rouge 2006	\$58		
Saint Jean du Barroux Ventoux La Montagne Blanc 2007	\$58		
St Jean du Barroux Ventoux Red 2004	\$55		
St Jean du Barroux Ventoux Red 2005	\$61		
Domaine Catherine Le Goeuil Cairanne Cuvee Lea Felsch 2007	\$31		
Chateau Unang Ventoux White 2008	\$20		
Chateau Unang Ventoux Rosé 2008	\$20		
Chateau Unang Ventoux Red 2007	\$21		
Chateau Unang Ventoux La Source Red 2006	\$31		
Chateau Unang Ventoux La Croix Red 2005	\$50		
Chateau Unang St Gabriel (Cairanne) Red 2007	\$20		
Domaine de Cascavel Ventoux les Amidyves Red 2004	\$32		
Domaine des Grands Devers Côtes du Rhône Red 2006 <b>LIMITED</b>	\$19		
Domaine des Grands Devers Côtes du Rhône Villages Visan Red 2005	\$26		
<b>TAKE OFF 10% FOR ORDERS IN MULTIPLES OF 6</b>	<b>Total</b>		

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