



## Wine Talk: November 2010

The newsletter of Terroir Wines: Edition 15

Welcome to the November 2010 edition of Wine Talk, Terroir Wines' newsletter. Since the last newsletter was sent out two large shipments have arrived bearing wines from Burgundy, Beaujolais, the Aveyron, the Loire and the Jura.

We have a bumper selection of specials this month to prepare you for the holiday season. There are seven special packs instead of the normal two or three.

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: New arrivals 1 Six Pack

There have been lots of new arrivals since the last newsletter so we have created a value six pack and a prestige six pack that highlight some of the treats from the recent shipments.

The value six pack consists of the following wines:

**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.

**Domaine de la Garreliere Touraine Le Chenin 2009** – the Le Chenin is a lovely 100% Chenin Blanc – a grape that thrives in the Loire Valley. There is a hint of sweetness which makes it a perfect aperitif wine.

**Nicolas Carmarans Vin de Pays de l'Aveyron 'Mauvais Temps' 2009** – We love the Aveyron region of France and we absolutely love the delicious, lively and gluggable red wine that Nicolas Carmarans crafts from the local Fer Servadou as well as other exotic grapes. This wine is a darling of Paris wine bars at present.

**Domaine Fanny Sabre Bourgogne Rouge 2009** – The talented Fanny crafts beautifully fragrant red wines that hark back to the great days of Burgundy when Pinot Noir was a subtle, light, perfumed, delicate wine. This is her entry level red Burgundy.

**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 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.

**The RRP for this selection is \$192 but the pack price is \$163.20**

## **Pack 2: New arrivals 2 Six Pack**

These wines are also new arrivals but they are more prestigious wines. This is a great way to find out about some of the best wines from the best producers.

**Terres Dorées (Jean-Paul Brun) Morgon 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. Morgon is regarded as one of the great ‘crus’ of the Beaujolais region.

**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 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.

**Fanny Sabre Savigny-les-Beaunes Blanc 2009** – The talented Fanny crafts beautifully fragrant wines from Pinot Noir and Chardonnay from a number of vineyards that she now owns or leases. Savigny-les-Beaune is a small village quite close to Beaune. This is a classy Chardonnay of great character.

**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 de la Cadette Bourgogne Vézelay La Saulniers 2009**– The La Saulniers is named after the salt trail that runs through Vézelay. It is a 100% Chardonnay from the Vézelay area in northern Burgundy. The vineyards are tended organically and the wines made naturally and with the addition of very little sulphur.

**Terres Dorées (Jean-Paul Brun) Fleurie 2009** – We have included two Beaujolais cru wines from Jean Paul Brun in this pack because they are so delicious. Another pure Gamay from one of the masters of natural wine making in the Beaujolais area. It is interesting to compare the difference between the Morgon and the Fleurie. They are quite different wines sourced from two villages that are less than 5 kilometres apart.

**The RRP for this selection is \$254 but the pack price is \$215.90**

### Pack 3: Beaujolais Taster 6 Pack

The wines of Jean Paul Brun are quite exceptional this year and their price represents extraordinary value for money for such beautiful wines.

This pack allows you to explore a range of biodynamic wines from the master. Remember that in Beaujolais the red wines are made only from Gamay and that tiny amounts of Chardonnay are grown for the rarer Beaujolais Blanc.

There are ten special areas nominated in the Beaujolais where the quality of the wine is considered to be exceptional. These areas are called crus and Jean Paul Brun produces wine in four of the best of these. We are offering wines from all 4 of them in this six pack, namely Fleurie, Moulin á Vent, Morgon and the Cote de Brouilly.

**Terres Dorées (Jean-Paul Brun) Beaujolais Blanc Classic 2009** – a fresh, lively unwooded Chardonnay that we find very appealing.

**Terres Dorées (Jean-Paul Brun) Beaujolais L'Ancien 2009** – a beautifully structured Gamay that has been highly praised in this 2009 vintage. This wine is featured in Max Allen's *Top Drops of the Month* section of the December 2010 edition Gourmet Traveller magazine.

**Terres Dorées (Jean-Paul Brun) Moulin á Vent 2009** – This is a beautifully- structured, nicely textured wine that is one of our favourites from 2009.

**Terres Dorées (Jean-Paul Brun) Cote de Brouilly 2009** – an elegant wine from this cru appellation within Beaujolais.

**Terres Dorées (Jean-Paul Brun) Morgon 2009** – many think of Morgon as the best of the Beaujolais regions and you can see why when you try this lovely wine.

**Terres Dorées (Jean-Paul Brun) Fleurie 2009** – Fleurie is yet another of the ten 'cru' regions of Beaujolais and this wine is a bigger, more structured example of the wine of this area.

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

### Pack 4: Summer Rosé 6 pack

With summer almost upon us the time is ripe for lazy weekends with a glass of rosé on the deck. We have put together 4 different styles of rosé for you in this pack.

**Terres Dorées (Jean-Paul Brun) Beaujolais Rosé d'Folie 2009** – the beautiful bottle and label make it irresistible to open this wine for any occasion. Made from Gamay this is a fine example of a Beaujolais rosé. **(2 bottles)**

**Domaine St Nicolas Fiefs Vendéens Reflets Rosé 2009** – The Domaine Saint Nicolas Rose 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. **(1 bottle)**

**Domaine Daniel Chotard Sancerre Rosé 2009** – This is a fine rosé made only from Pinot Noir. It is a lovely orange-pink colour and made with the precision we have come to expect from a winemaker of Daniel's skill. **(2 bottles)**

**Chateau Unang Ventoux Rosé 2008** – A lovely rosé made in the exceptional terroir at the mouth of the Nesque Gorge in Provence which is classic rosé country. The wine combines a slight sweetness

balanced by a bracing acidity. Made from Grenache, Cinsault and Syrah this lovely wine is fermented in stainless steel. **(1 bottle)**

**The RRP for this selection is \$160 but the pack price is \$136**

### **Pack 5: Summer sparkling specials 6 pack**

Summer always brings on thoughts of sparkling wine on the yacht, on the verandah or under a cool tree in the garden. Now that Champagne is so expensive it is good to look for value alternatives from France which are great drinks at a third of the price.

This six pack introduces you to some of the sparklers that the French drink when they are not drinking Champagne.

**Terres Dorées (Jean Paul Brun) FRV 100 2009** – 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. A great drink with a sweetness that makes it perfect as an aperitif and also as an accompaniment for berry desserts such as strawberries or raspberries. **(2 bottles)**

**Terres Dorées (Jean Paul Brun) Crémant de Bourgogne Charme** – Crémant wines are rated just below Champagne wines in France. This is a fine Crémant from Jean Paul Brun with a fine bead and a yeasty flavour. Perfect for summer drinking. **(2 bottles)**

**Domaine du Moulin Vin de Table Bulle Blanche** –The Bulle Blanche is a white sparkling wine made in the Petillant Naturel style from the Loire white grape Menu Pineau. Uses a crown seal closure. **(1 bottle)**

**Domaine du Moulin Vin de Table Bulle Rosé** – The Bulle Rosé is a pink sparkling wine made in the Petillant Naturel style from 50% Pinot Noir grapes and 50% Pineau d'Aunis. Uses a crown seal closure. **(1 bottle)**

**The RRP for this selection is \$190 but the pack price is \$161.50**

### **Pack 6: 'Best of our best' 6 pack**

This pack features some of our truly exceptional wines from wonderful producers. These are wines that are rarely available and which have that bit of extra pizzaz to them. These are wines that you might have more time to contemplate over the holiday season.

**Domaine Fanny Sabre Meursault Charmes Premier Cru 2008** – This opulent white wine from the famous Meursault appellation just south-west of Beaune is made only from Chardonnay (Pinot Blanc is also permitted here). This wine has been farmed organically and fermented with natural yeasts. It is drinking nicely now and will also last for many years for those of you with strong wills!

**Domaine Derain Gevrey-Chambertin En Vosne 2008** – This Gevrey-Chambertin is made from vines that are 85 years old sourced from the En Vosne vineyard. The wine exhibits silky tannins and great persistence. It is a fine example of the appellation.

**Terres Rôties (Jean Paul Brun) Côte Rôtie 2007** – Although Jean Paul Brun mainly works in his beloved Beaujolais, he also sources some top quality Syrah (Shiraz) grapes from this high-ranking Northern Rhone appellation. This Côte Rôtie is a smoky, elegant beauty and a fine example of what is possible in this great area.

**Domaine Mosse Anjou Bonnes Blanches 2008** – This delectable white wine made from Chenin Blanc demonstrates why many regard René Mosse as a master of white wine making.

**Domaine Saint Nicolas Fiefs Vendéens Plante Gate 2006** – Plante Gate is a small plot of Pinot Noir quite close to the Atlantic Ocean. These old vines provide the fruit for this interesting, complex, meaty Pinot Noir.

**Terres Dorées Jean-Paul Brun Labeur d'Octobre 2006 – 500 ml** – This is a luscious sweet wine with 120g of residual sugar. It has been aged in old wooden barrels for almost six months to gain additional complexity. Will be great with Christmas pudding!

**The RRP for this selection is \$505 but the pack price is \$429.25**

### **Pack 7: Sweet summer sparkler 6 pack**

Do you have difficulty matching a wine with your desserts over summer? Most sticky wines are too heavy for light summer desserts and are often high in alcohol – the last thing you need at the end of a summer lunch!

We have included this wine in the Summer Sparkling Specials pack above, but this pack will give you the opportunity to buy six at the reduced price.

**Terres Dorées (Jean Paul Brun) FRV 100 2009** – 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. A great drink with a sweetness that makes it perfect as an aperitif and also as an accompaniment for berry desserts such as strawberries or raspberries. **(6 bottles)**

**The RRP for this selection is \$180 but the pack price is \$153.**

## News from Terroir Wines

### Old favourites back

We often get excited when new wines arrive because there is a new flavour or texture to savour, new grapes to appreciate and new appellations to tell our customers about. However we are also delighted when our old favourites get restocked, maybe a new vintage arrives for us to ponder, or maybe a wine that sold out quickly has now finished its long journey to Australia.

This month we welcome back the incredibly popular Domaine de la Garrelière Gamay Sans Tra La La, the juicy Domaine du Moulin Rouge, the Domaine du Moulin Blanc, the new vintage of the Domaine Chotard Sancerre and the Domaine de la Garrelière Le Rouge.

If you would like a six pack of any of these (or a mixture) just send us an email and we will give you a 10% discount and ship them to you free of charge.

### New arrivals

We are delighted to have received a shipment of Philippe Bornard's wines from the Jura region of France. These wines have been disappearing rapidly over the past week to Hobart and Sydney wine bars. We still have some of the lovely Savagnin called Les Chassagnes which is a lightly oxidised white wine of considerable complexity and charm and the Ginglet which is a light red wine made from the Trousseau grape.

We also have some of the very rare Vin Jaune which is made from Savagnin and aged under a veil of yeast for at least six years without ouillage before being bottled. It tastes like a sherry but is not fortified. Vin Jaune is bottled, by law, in 620 ml bottles called clavelins. Evidently approximately 50,000 people turn up annually for the festival celebrating the bottling of the Vin Jaune!

We also have a shipment of the Nicolas Carmarans Vin de Pays de l'Aveyron Mauvais Temps which is a stunning red wine from the Aveyron region (in Central France not too far from the equally stunning Milau Viaduct) made with 50% Fer Servadou (known also as Mansois), 30% Négret de Banhars, 10% Cabernet Sauvignon and 10% Cabernet Franc. 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 wine was the darling of the hippest wine bars.

### Paris wine tastings

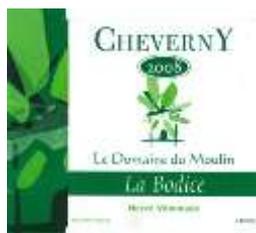
On a quick trip to the United States and France recently we were delighted to find many of the wines we import on the lists of some of the most interesting wine bars in those countries. Whether we were drinking at Lou's in Los Angeles, Terroirs or Café Agricole in San Francisco, Ten Bells, Terroir or Anfora in New York or l'Avant Comptoir in Paris, wines such as the de Moors, Domaine Mosse, Domaine du Moulin, Domaine de la Cadette, Domaine St Nicolas, Jean Paul Brun and others from our selection were prominently featured.

We were lucky that on our short time in Paris, there were a number of exciting tastings. The first was at a favourite haunt, La Cave de l'Insolite in the 11<sup>th</sup>. We were lucky to be there at the same time as many of the leading natural wine producers from the Savoie region were conducting a wine tasting. These wines were a revelation. Elegant white wines made from the local Gringet grape and savoury reds from rare grapes such as Persan (watch out for this one!) were stunning.

We were lucky to arrange to bring into Australia wines from one of the most respected producers, Domaine Belluard whose vineyards are in the shadow of Mont Blanc near the village of Ayse which is only about 30 kilometres from Geneva. The wines will arrive in the new year. Their white 'Le Feu' made from Gringet is a stunner.

We also had the opportunity to attend a tasting of natural wines from some sixty domaines from throughout France. We were able to catch up with many of our suppliers and meet a number of new producers – more news on this in the new year.

### **La Bodice 2008 now using Vinlock stopper**



For the first time Hervé Villemade from Domaine du Moulin has decided to use an alternative closure for his premium white wine, the Cheverny La Bodice. The Vinlock stopper is a special glass stopper that has a plastic seal. This stopper eliminates the possibility of cork taint and reduces the likelihood of oxygen contact.

The 2008 vintage is a beautiful wine with a nuttiness that comes from controlled oxidative qualities being introduced to the wine before bottling. Once again, as with previous vintages, it is 70% Sauvignon Blanc and 30% Chardonnay.

### **Jean-Paul Brun Beaujolais**

Our first shipment of Jean Paul Brun's beautiful 2009 Beaujolais wines sold out within a couple of weeks. Another shipment has now arrived and is ready for distribution. The l'Ancien Beaujolais has proved to be very popular but we have also been delighted with the reaction to the four cru wines – the Morgon, Cote de Brouilly, Moulin á Vent and Fleurie. The Rosé and Beaujolais Blanc made from pure Chardonnay are also drinking beautifully.

### **Marc de Beaujolais pricing**

In the order form at the end of this newsletter you will see that there has been a hefty price increase for the Jean Paul Brun Marc de Beaujolais. This is not because of any price increase by our supplier, it is simply because we made a massive mistake in our calculations last time and have been selling it at a substantial loss. Evidently this is not a good way to conduct a business!!

### **Grape variety of the month: Fer Servadou**

Fer Servadou is a grape variety that is native to the Gaillac region of south-west France. It is also known locally as Mansois. It is permitted to be used in the Bergerac, Marcillac, Madiran and Gaillac appellations for making spicy and subtle red wines with soft tannins. Other names for this grape include Braucol and Pinenc.

There are two wines that we sell that are based on this grape. Currently we have available the amazing Mauvais Temps from Nicolas Carmarans who makes wines in the Aveyron area of central France. It is made using 50% Fer Servadou as well as Négret de Banhars, Cabernet Sauvignon and Cabernet Franc. If you are interested in beautiful, drinkable red wines with soft tannins then this is a wine you should definitely try. If you order 6 of these wines we will give you a 10% discount and ship them to you free of charge. Just send us an email to order them.

The other wine which we sold out of recently but more is on the way is the Causse Marines Marcillac which is 100% Fer Servadou. We will let you know when it is back in stock.

## Arbois wine appellation

The pretty village of Arbois lies high in the mountains near the Swiss border on the eastern side of France. You reach it by driving due east from the ancient city of Beaune. While some claim that Arbois is in a 'forgotten' part of France the people don't seem to mind as they have access to one of France's best chocolatiers, great butchers, very good bakers, a two star Michelin restaurant and some of the most interesting wines in the country.



*Approaching the village of Arbois*

The rolling hills that surround Arbois are covered in vineyards interspersed with other farming activities and with forests. This is wonderful as the landscape has not been transformed into a monoculture like many other wine growing areas.

The location of the Arbois appellation is shown in the map below.



The appellation covers 12 communes around Arbois and the production of still red, white and rose wines is permitted. White wines are made from Chardonnay (including the local Melon de Rouge Queue variety), Savagnin and Pinot Blanc. Red wines are made from Ploussard, Trousseau and Pinot Noir. In addition, two other types of wines are permitted separately to the still wines already mentioned. These are the famous ‘vin de paille’ and ‘vin jaune’ wines. Let’s briefly describe these.

**Vin Jaune is ‘yellow wine’.** By law it can only be made from the Savagnin grape which is aged in oak barrels ‘sans ouillage’ meaning without being topped up as evaporation causes an air gap between the wine and the top of the barrel. A ‘veil’ of yeast forms on the surface which partly protects the wine from too much exposure to oxygen. The wine must be matured in the barrels for a minimum of six years until it develops its deep yellow colour and characteristic oxidative nature. It becomes like a sherry without the addition of a fortifying spirit. Vin Jaune is bottled in a clavelin bottle of 620 mls and is often drunk with mature Comté cheese although we also like to drink it as an aperitif. The production of Vin Jaune is permitted in four appellations: Arbois, Arbois Pupillin, Cotes du Jura and the tiny l’Etoile. A similar style of wine is made in the nearby appellation of Chateau Chalon.

**Vin de Paille is ‘straw wine’.** Vin de Paille is a sweet style of wine which begins with the harvesting of ripe grapes which are then dried on straw mats for at least six weeks to concentrate their flavours. The wines must be matured for at least three years with at least 18 months in oak barrels. In the Arbois the permitted grape varieties that can be used are Chardonnay, Savagnin, Pinot Blanc, Ploussard and Trousseau. The production of Vin de Paille is permitted in the same appellations as Vin Jaune and in the Northern Rhone in the Hermitage appellation.

The communes where Arbois wines can be produced are Abergement-le-Grand, Arbois, Les Arsures, Mathenay, Mesnay, Molamboz, Montigny-lès-Arsures, Les Planches-près-Arbois, Pupillin, Saint-Cyr-Montmalin, Vadans and Villette-lès-Arbois. Of these, wines produced in the commune of Pupillin are permitted to use the special designation of Arbois Pupillin (somewhat similar to villages in the Rhone such as Cairanne and Seguret which can add their name to Cotes du Rhone).

There is a separate appellation for the production of sparkling wines called Crémant du Jura under which both white and rosé styles of sparkling wine are permitted.



*Sign at the entrance to Pupillin*



*The vineyards of Pupillin*

It is also interesting to note that the winemaking techniques described for Vin Jaune are often applied to wines that do not qualify for the Vin Jaune designation. Thus, Philippe Bornard allows one of his white wines, the delectable Les Marnes, to mature 'Sous Voille' for over three years before it is bottled to produce an oxidative table wine. We tried one recently. The nose told us we were about

to drink a sherry, but the wine on the palate demonstrated something totally difficult with nutty, almond flavours present and a liveliness and smoothness that was remarkable. It is a wine that will go with just about any food and that you just want to keep drinking.

## Wine labels explained: Bornard Les Chassagnes

The wines of the Jura are a mystery to many. There are lots of different styles of wines ranging from still whites and reds to vin de paille to vin jaune. The wines also range through various levels of oxidation deliberately introduced to enhance the umami quality of the drinking experience.

Below we have explained the terms on one of Annie and Philippe Bornard's stunning wines – their complex Les Chassagnes.

Annie and Philippe bottled the wine in Pupillin

The appellation for this wine is Côtes du Jura

The grape variety is Savagnin. It is permitted to put the grape variety on the label in the Jura.

The wine is named after the 'lieu dit' or plot that the grapes came from

It is an 'ouillé' wine which means that it is topped up in the barrel to reduce oxidation

The fox is a play on words: Bornard v Renard. See if you can tell what role the fox plays on the label?

The vintage is 2006 and the alcohol is 13.5%

Mix en bouteille à la propriété  
Annie et Philippe Bornard  
T-39600 Pupillin

**Côtes du Jura**  
appellation d'origine contrôlée

**Savagnin**  
lieu dit  
**les Chassagnes**  
**ouillé, 2006**

Produce of France  
75cl 13,5° by vol.  
Contient des sulfites

## Order Form – As at 29 November 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	NEW	
Bornard Ploussard La Chamade 2007 AOC Arbois Pupillin	\$33	NEW	
Bornard Trousseau Le Ginglet 2008 AOC Arbois Pupillin	\$36	NEW	
Bornard Pinot Aide Memoire 2007 AOC Arbois Pupillin	\$38	NEW	
Bornard Trousseau Garde Corps 2007 AOC Arbois Pupillin	\$44	NEW	
Bornard Chardonnay Blanc de la Rouge 2007 AOC Arbois Pupillin	\$36	NEW	
Bornard Melon Le Rouge Queue 2007 AOC Arbois Pupillin	\$41	NEW	
Bornard Melon Le Rouge Queue Fut Neuf 2007 AOC Arbois Pupillin	\$52	NEW	
Bornard Savagnin Les Chassagnes Ouillé 2006 AOC Côtes de Jura	\$40	NEW	
Bornard Savagnin Les Marnes 2005 AOC Côtes de Jura	\$48	NEW	
Bornard Chardonnay Les Gaudrettes 2007 AOC Côtes de Jura	\$35	NEW	
Bornard Vin de Pagaille 2005 50 cl Vin de Table	\$81	NEW	
Bornard L'Ivresse de Noé 2007 AOC Arbois Pupillin 50cl	\$56	NEW	
Bornard Crémant de Jura AOC	\$33	NEW	
Bornard Petillant Naturel Tant-Mieux Vin de Table	\$34	NEW	
Bornard Vin de (Jo) Liqueur 70cl	\$54	NEW	
Bornard Vin Jaune 2000 AOC Arbois 62 cl	\$93	NEW	
Domaine du Moulin Vin de Pays du Val de Loire Sauvignon 2009	\$21	NEW	
Domaine du Moulin Cheverny Blanc Domaine 2009	\$22	NEW	

Compose your own selection	Price per single bottle	
Domaine du Moulin Cheverny Blanc La Bodice 2008	\$32	NEW
Domaine du Moulin Cheverny Rouge Domaine 2009	\$22	NEW
Domaine du Moulin Cheverny Rouge Les Ardilles 2009	\$34	NEW
Domaine du Moulin Vin De Pays Du Loir et Cher Rouge Pivoine 2008	\$28	NEW
Domaine du Moulin Bulle Blanche Vin de Table	\$30	NEW
Domaine du Moulin Bulle Rosé Vin de France	\$30	NEW
Domaine du Moulin Cour Cheverny Les Acacias Blanc 2006 LIMITED	\$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	NEW
Fanny Sabre Bourgogne rouge 2009	\$38	NEW
Fanny Sabre Savigny-Les-Beaune blanc 2009	\$57	NEW
Fanny Sabre Savigny-les-Beaune blanc 2008 LIMITED	\$59	
Fanny Sabre Savigny-Les-Beaune rouge 2009	\$57	NEW
Fanny Sabre Beaune blanc 2008	\$53	NEW
Fanny Sabre Beaune Chouacheux Premier Cru 2008	\$82	NEW
Fanny Sabre Meursault Charmes Premier Cru 2008	\$115	NEW
Fanny Sabre Beaune Vignes Franches Premier Cru 2008	\$82	NEW
Fanny Sabre Pommard Vieilles Vignes 2007	\$73	NEW
Fanny Sabre Aloxe Corton 2008	\$75	NEW
Derain Bourgogne Les Riaux Rouge 2009	\$39	NEW
Derain St-Aubin Le Ban Rouge 2008	\$52	NEW
Derain Mercurey La Plante Chassey 2008	\$61	NEW
Derain St-Aubin Premier Cru Le Puits Rouge 2008	\$70	NEW
Derain Pommard Les Petits Noizons 2008	\$85	NEW
Derain Gevrey-Chambertin En Vosne 2008	\$89	NEW
Derain Bourgogne Aligoté 2009	\$33	NEW
Derain Bourgogne La Combe blanc 2009	\$43	NEW
Derain St-Aubin Premier Cru En Remilly 2008	\$76	NEW
Nicolas Carmarans Mauvais Temps 2009	\$39	NEW
Daniel Chotard Sancerre Blanc 2009	\$33	NEW

Compose your own selection	Price per single bottle		
Daniel Chotard Sancerre Rouge 2008	\$34	NEW	
Daniel Chotard Sancerre Rosé 2009	\$33	NEW	
Daniel Chotard Sancerre Champ de l'Archer Rouge 2007	\$43		
Daniel Chotard Sancerre Rosé 2008	\$33		
Terres Dorées Jean-Paul Brun Roussanne 2008 SOLD OUT			
Terres Dorées Jean-Paul Brun Beaujolais Blanc Classic 2009	\$37		
Terres Dorées Jean-Paul Brun Beaujolais Blanc Fut 2008	\$37		
Terres Dorées Jean-Paul Brun Beaujolais Rosé d'Folie 2009	\$24		
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		
Terres Dorées Jean-Paul Brun Bourgogne 2008	\$34		
Terres Dorées Jean-Paul Brun Crémant de Bourgogne Charme Blanc de Blancs	\$35		
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 2008 Les Greilles	\$30		
Causse Marines Vin de Table Blanc 8002 Dencon LIMITED	\$38		
Causse Marines Vin de Table Rouge 8002 Rasdu LIMITED	\$38		
Causse Marines Vin de Table Blanc 8002 Zacmau LIMITED	\$38		
Causse Marines AOC Gaillac Doux 2008 Grain de Folie Douce 500ml LIMITED	\$33		
Causse Marines AOC Gaillac Rouge 2008 Peyrouzelles	\$27		
Causse Marines Vin de Table Effervescent 9002 Préambule	\$32		
Causse Marines Vin de Table Rouge 7002 Sept Souris LIMITED	\$74		

Compose your own selection	Price per single bottle		
Domaine de la Cadette Bourgogne Vézelay La Châtelaine 2009	\$34		
Domaine de la Cadette Bourgogne Vézelay La Saulniers 2009	\$34		
Domaine de la Cadette Bourgogne Champs Cadet Rouge 2009 LIMITED	\$37		
La Soeur Cadette Bourgogne Grand Ordinaire Melon 2009	\$31		
Domaine Montanet Thoden Bourgogne Rouge Cuvée Garance	\$37		
Domaine Milan Domaine Milan Rouge 2006	\$42		
Domaine Milan Sans Soufré Ajouté Rouge 2009	\$42		
Domaine Milan Le Grand Blanc 2007 LIMITED	\$46		
Domaine Milan Le Carree Roussanne 2007 LIMITED	\$89		
Domaine Milan Clos Milan Rouge 2005 LIMITED	\$72		
Domaine Mosse Anjou Rouge 2008	\$43		
Domaine Mosse Anjou Le Rouchefer Blanc 2008 LIMITED	\$52		
Domaine Mosse Archillée Rosé 2008 LIMITED	\$35		
Domaine Mosse Savennières Arena 2008 LIMITED	\$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 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 LIMITED	\$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 LIMITED	\$63		
Domaine Saint Nicolas Fiefs Vendéens Plante Gate 2006 LIMITED	\$73		
Domaine Stephane Guion Bourgueil Cuvée Domaine 2008	\$21		
Domaine Stephane Guion Bourgueil Cuvee Prestige 2007	\$23		

Compose your own selection	Price per single bottle		
Domaine de la Garreliere Touraine Le Blanc 2009	\$28		
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		
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 LIMITED	\$45		
Domaine de la Garreliere Milliard d'Etoiles – Petillant Naturel	\$35		
St Jean du Barroux Ventoux White 2006	\$66		
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 (Carignan) Red 2007	\$20		
Domaine de Cascavel Ventoux Cuvée le Cascavel Red 2005 LIMITED	\$23		
Domaine de Cascavel Ventoux les Amidyves Red 2004	\$32		
Domaine des Grands Devers Côtes du Rhône Red 2006 LIMITED	\$19		
Domaine des Grands Devers Côtes du Rhône Villages Visan Red 2005	\$26		
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