



## Wine Talk: October 2010

The newsletter of Terroir Wines: Edition 14

Welcome to the October 2010 edition of Wine Talk, Terroir Wines' newsletter. It has been a busy time since the last newsletter with the Jean Paul Brun Beaujolais 2009 wines causing great excitement, particularly in Sydney wine bars and through our retail sales.

This month our special offers are designed to highlight some of the more interesting red and white wines that we have sourced from vineyards throughout France.

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 packs you would like to order if that suits you better. We'll confirm the price by return email before processing your order.

### Catherine le Goeuil Cotes du Rhone Cairanne six pack

Catherine le Goeuil is an exciting producer from the village of Cairanne in the southern Rhone. Her vines are tended organically and she crafts her wines carefully from a wide palette of grapes similar to those used in the nearby Chateauneuf-du-Pape appellation.

Catherine's wine represents exceptional value-for-money as it has many of the characteristics of a Chateauneuf at a quarter of the price.

The Domaine Catherine le Goeuil Cotes du Rhone Villages Cairanne Cuvee Lea Felsch 2007 is available for only \$31 per bottle but we are offering this in six packs for a 15% discount.

**The RRP for this selection is \$186 but the pack price is \$158.10**

### Domaine St Nicolas 6 Pack

We've been following Domaine St Nicolas's owner Thierry Michon's progress over the last week or so courtesy of Twitter – he's been at Lou on Vine in Los Angeles and then at San Francisco's RN74. He's also planning a trip to Australia next March and we'll have news of an exciting lunch featuring his wines in a future newsletter.

In the meantime, we've put together a 6 pack of Domaine St Nicolas's wines to give you a chance to get to know the domaine. His vineyards, which are certified for organic and biodynamic practices, are in the Fiefs Vendéens, on the Atlantic coast of France, just south of Nantes. He grows Pinot Noir, Chenin Blanc, Sauvignon Blanc, Cabernet Franc, Gamay, Groslot Gris, Chardonnay and Negrette, one of France's rarer grape varieties. We stock many of Thierry's wines, and will add some more in our next shipment. We've tried to put together a representative sample in this 6 pack.



**Thierry Michon**



**Old Wood**



**Les Clous vineyard**



### **Eating Oysters at Domaine St Nicolas – the perfect accompaniment for Les Clous**

The wines in the pack are:

**Domaine St Nicolas Les Clous 2009** – Domaine St Nicolas’s early drinking white, designed to be drunk while it’s fresh and perfect with oysters. It’s a blend of Chenin Blanc and Chardonnay with a little Groslot Gris.

**Domaine St Nicolas Reflets 2008** – From the last of our stocks of the 2008 vintage, this is a blend of Pinot Noir, Negrette, Gamay and Cabernet Franc.

**Domaine St Nicolas Cabaret 2006** – A most delicious 100% Cabernet Franc, the favoured variant of Cabernet in the Loire Valley.

**Domaine St Nicolas Le Haut des Clous 2007** – One of the domaine’s most complex wines, it’s a 100% Chenin Blanc. It has been aged in wood for 18 months, with about 20% in new oak. It’s rich and luscious but still has a savoury edge, and is a great food wine.

**Domaine St Nicolas Le Poiré 2007** – Made for 100% Negrette, this would be interesting just for it’s novelty. It’s an extraordinarily savoury, intense wine.

**Domaine St Nicolas Cuvée Jacques 2005** – This silky cuvee, named after Thierry's grandfather, is a blend of Pinot Noir (85%) and Cabernet Franc (15%).

The RRP for this selection is \$243 but the pack price is **\$206.55**

For more information about Domaine St Nicolas:

[www.domainesaintnicolas.com](http://www.domainesaintnicolas.com)

[www.terroirwines.com.au/wines/Domaine\\_Saint\\_Nicolas.htm](http://www.terroirwines.com.au/wines/Domaine_Saint_Nicolas.htm)

and a couple of great, short videos on You Tube:

<http://www.youtube.com/watch?v=nq-HGLGzC70>

<http://www.youtube.com/watch?v=-j-sm-ksNBBE>

## New and old favourites

Here, once again, are a few of our favourite wines which are drinking beautifully at present.

### **Le Temps des Cerises Vin de Table Fou du Roi 2009**

Fou du Roi is a true natural wine made by rising Languedoc star, Axel Prüfer, who tends his vines biodynamically and makes his wines using native yeasts and usually no sulphur. It is a blend of 30% of each of Grenache, Cinsault and Carignan and 10% of Cabernet Sauvignon and is only 12% alcohol. It displays cherry on the nose and has an elegance and vibrancy that is very appealing. It tastes alive! It has good tannin structure which will help as it ages and the finish is long, clean and lively. RRP: \$40 per bottle. A box of six bottles for \$240 less 10% discount (Total = \$216) and free shipping within Australia.

### **Terres Dorées Beaujolais l'Ancien 2009**

This is the quintessential Jean-Paul Brun wine! It is a noble Beaujolais with great structure (from the old vines used to make this wine), elegance and enormous appeal, but at a price that is very accessible, especially for vines tended biodynamically and made naturally. If you are one of those people who were damaged by drinking poor Beaujolais in the past - this is the wine to reinvigorate your interest in the Gamay grape. The 2009 vintage was one of the best in living memory and all of Jean-Paul's wines from 2009 are exceptional.

RRP: \$28 per bottle. A box of six bottles for \$168 less 10% discount (Total = \$151.20) and free shipping within Australia.

### **Chateau Unang Ventoux White 2008**

This is a crisp white wine made from Clairette and Roussanne grapes that have been hand picked from low-yielding organically-tended vines (at 35 hl/hectare). This white wine has not had any wood, rather being fermented in stainless steel tanks in the cellars of Chateau Unang to produce a delicately straw-coloured wine. It provides perfect summer drinking and seems to come into its own with shellfish. A bargain.

RRP: \$20 per bottle. A box of six bottles for \$120 less 10% discount (Total = \$108) and free shipping within Australia.

### **Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2009**

The 2009 vintage of Les Clous is one of the best yet. It has a little more Chardonnay than usual. It is beautiful wine made from a mix of Chenin Blanc and Chardonnay with a little Groslot Gris. You can almost taste the sea in this wine! It is a perfect 'food' wine going well with a variety of seafood dishes and also with charcuterie such as chicken liver parfait or cured meats.

RRP: \$29 per bottle. A box of six bottles for \$174 less 10% discount (Total = \$156.40) and free shipping within Australia.

### **Domaine Saint Nicolas Fiefs Vendéens Reflets Rouge 2009**

This was the first wine we ever tried from Domaine Saint Nicolas and we were hugely impressed with the quality. We didn't realise that it was Thierry Michon's entry level wine! It is dominated by Pinot Noir in this vintage but often has some Negrette, Gamay and Cabernet Franc blended in as well. It is a sensible 12.5% alcohol.

RRP: \$29 per bottle. A box of six bottles for \$174 less 10% discount (Total = \$156.40) and free shipping within Australia.

## News from Terroir Wines

### **Wine tastings**

We have conducted a number of wine tastings over the past month with the wines of Domaine Saint Nicolas (particularly the salty Les Clous and the Cabaret made from 100% Cabernet Franc), the Marcillac of Causse Marines (all sold but more on the way), the Melon de Bourgogne from Domaine de la Cadette and the Terres Dorées (Jean Paul Brun) Beaujolais wines being favourites.

### **Make sure you order by Tuesday morning**

We will be heading back to France via New York later this week so if you would like to try any of our new offerings please get your order in by Tuesday morning at the latest so we can dispatch the wines before we go. We hope to find lots of new wines that we can import on this trip.

### **Arrival of Bornard Jura wines and Carmarans Aveyron wines**

The latest shipment will be arriving in Australia next week but will be held up due to Customs requirements. They should be ready for shipping in mid-November.

Read the article in this newsletter about oxidative wines to see what is in store when the Bornard wines arrive! Some of his wines are deliberately exposed to oxygen to increase the umami quality of the wine. These wines are very different and you will either love them or hate them! We love them and can't drink them often enough. We well remember being gob-smacked by just how amazing these Jura wines can be during a two hour tasting in his cellar in the pretty mountain village of Pupillin.

The oxidative wines are the highlight with the Vin Jaune which is matured in barrels exposed to oxygen for over six years being the stand-out, but the non-oxidative delicate Pinot Noir, Trousseau and Ploussard wines are also exciting. We also have the same reaction whenever we taste one of the wines from our colleague Andrew Guard who imports the Ganevat and Overnoy wines from the same area. They are stunning!

For those of you who snapped up our Causse Marines Marcillac red there is relief on the horizon. In early November we will have a shipment of the Nicolas Carmarans Mauvais Temps which is a stunning red wine from the Aveyron substantially made with the same grape, namely Fer Servadou. 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 hot wine bars served this way.

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

We have been delighted with the reaction to the wines of our new supplier from Beaujolais, Jean-Paul Brun. Orders have been flooding in from all corners of Australia and we have had to rush in another order to satisfy the Christmas demand.

Brun is an iconic figure in Beaujolais and his wines are reasonably priced, beautifully made and packed with flavor. Whether it is the entry level l'Ancien or one of the cru offerings such as the NMorgon, the Fleurie or the Cote de Brouilly they are fascinating wines.

### **Vale Marcel Lapierre**

We were saddened to hear of the untimely death of iconic Beaujolais winemaker Marcel Lapierre. Whilst we don't import his wine we hold it in very high regard and a number of our close friends have worked for him. He will be sadly missed.

## Les Baux de Provence wine appellation

Les Baux de Provence is a red wine and rosé appellation in southern France in the western part of Provence. The communes within the appellation are Les Baux-de-Provence, Fontvieille, Maussane-les-Alpilles, Mouriès, Paradou, Saint-Étienne-du-Grès and Saint-Rémy-de-Provence.

It was established only very recently on the 20<sup>th</sup> April 1995 and covers a mere 305 hectares running south from the pretty Roman town of Saint Remy de Provence through the village of Paradou (where there is a great bistro) to the southern border in the commune of Mouriès.

It is a controversial appellation because one of the rules is that red wines must not comprise more than 20% of Cabernet Sauvignon, yet many vigneron in the area feel that it is an ideal area for the production of this grape because the small berries actually ripen properly in the abundant sunshine and they want to use a higher percentage.



We have been very lucky to convince stellar vigneron Henri Milan whose vineyard lies within the Roman town of Saint Remy de Provence to supply us with some of his amazing wines.

One of the most lauded of his wines is the white called Le Grand Blanc which cannot achieve Les Baux de Provence appellation because it is restricted to red and rosé wines only.

But if you want to see what this appellation is capable of then you can try his entry level wine called Domaine Milan which is released under the appellation and is a blend of Grenache, Shiraz, Cabernet Sauvignon, Cinsault and Mourvèdre. This is an elegant wine with fine tannins and a long finish.

## The allure of oxidative wines

The imminent arrival of a shipment of wines from the Jura near the Swiss border has seen unprecedented interest expressed from sommeliers and private wine collectors throughout Australia.

This reflects what is happening in Los Angeles, San Francisco, New York, London and Paris wine bars where Jura wines especially from the village of Pupillin are the hottest ticket on the wine lists. And the hottest of the hot are the wines that have been deliberately exposed to oxygen during maturation.

It is not possible to understand why winemakers deliberately try to develop oxidative notes in their wines unless you also understand umami.

What has the fifth 'taste' identified by the Japanese got to do with wine? We could hark back to Brillat-Savarin's Physiology of Taste where, in

Meditation V he introduced the concept of 'osmazome' which was an extract of certain meats – in other words a stock. In his words:

*Osmazome is the most meritorious ingredient of all good soups.*

However he did not take the concept further and ascribe this flavour to any other extracts. This was left to Kikunae Ikeda, professor of Chemistry at Imperial University in Tokyo, when he extracted monosodium glutamate from boiled seaweed (kombu) and called the flavour umami.

It is now commonly accepted by food scientists that there are five taste sensations: sweet, sour, salty, bitter and umami. Umami refers to a 'savoury' taste that results from the presence of the amino acid *L-glutamate* and other related amino acids found in fish, seaweed, meat, vegetables and dairy foods. Monosodium glutamate is a salt of the amino acid and will release the acid once dissolved in liquid.

This should be an easy taste sensation for Australians to detect because the compelling taste of Vegemite is an umami experience. It is a taste sensation you miss when you are deprived of it as every Australian traveller knows. Similarly it is the taste sensation of Asian fish sauces, soy sauce and the Asian-inspired Worcestershire sauce. Another umami thrill is when mussels are steamed in a reduced fresh chicken stock which Katherine Wakefield and Robin Black used to do at Lickerish in Hobart. The umami in the seafood seems to amplify the umami in the broth. And it is also why Parmesan cheese tastes the way it does because it is right up there with Vegemite and Marmite in the concentration of glutamates it contains.



Green tea is another umami experience with glutamates providing that mouth-filling, savoury roundness that lingers after you have swallowed the tea.

However the reaction to umami varies widely from one person to another just as does the reaction to bitterness or saltiness or sourness. Stephen Daniels in an article entitled *Study 'confirms' umami taste receptors* reports that a paper published in the American Journal of Clinical Nutrition shows that there is an individual variation in sensitivity to the perceived intensity of umami taste and that this variation is genetically determined.

And this brings us to the point about why so many wine makers in so many parts of the 'Old World' strive for oxidative qualities in their wines. Exposing grape juice to oxygen increases the level of glutamates and hence the umami qualities. It is the presence of umami flavours that are so appealing to those who are 'programmed' to receive this taste.

Tyler Colman, Ph.D., who has a blog called Dr Vino and is also a wine writer for Forbes magazine began one of the articles on his blog with the following comment:

*Oxidative wines are an essential wine tasting reference point. Too much oxygen during winemaking (or bottle aging) and a wine becomes oxidized, a flaw; just enough and it is oxidative, a sort of nutty character that people generally love or hate.*

And this is the point of this article. In Australia the discussion about oxygen in wines is not sufficiently nuanced, with the distinction between oxidised and oxidative not really surfacing. The normal reaction is to reject any wine that exhibits any oxidative characteristics – unless, of course, it is sherry! This reaction seems to stem from the clean, antiseptic, technology-driven approach to wine making that characterises the so-called New World.

Colman was writing about one of our strong passions – the wines of the Jura region of France. This tiny area near the Swiss border seems locked in a time warp even though it is only an hour by car from the centre of Burgundy. Here, wines of extraordinary complexity and stunning purity are crafted by dedicated artisans on small vineyard plots that are often farmed biodynamically and the wines made naturally.

The wines are made in the appellations of Côtes du Jura, Chateau Chalon, Arbois, l'Etoile and Arbois-Pupillin and it is the controlled application of oxygen that makes these wines stand apart. Many of the white wines are oxidative, some slightly while others are exposed to oxygen for years before being released.

Let's get rid of one issue right from the start. These wines have not become oxidative because of bad corks or poor storage – they are deliberately exposed to oxygen during maturation in barrels or large ovoid wooden fûts.

At one end of the spectrum there are the Jura **ouillé** wines which are usually made with the Savagnin grape. These are exposed to very little oxygen with the barrels being topped up if evaporation causes a gap between the wine and the top of the barrel. However, some are not topped up and then bottled after about a year to create table wines with noticeable oxidative qualities.



At the other end are the famous Vin Jaune wines where the barrels are neither initially filled nor topped up. As the wine ages in the airy rooms where the temperature can range from 30+ degrees Centigrade in summer to below zero in winter, evaporation occurs and the level of wine in the barrel becomes lower. But the dead yeasts float to the top and forms a veil on the surface of the wine thus creating a natural barrier to

the oxygen in the gap above. Thus this method of aging wine is known as **sous-voile** (beneath the veil).

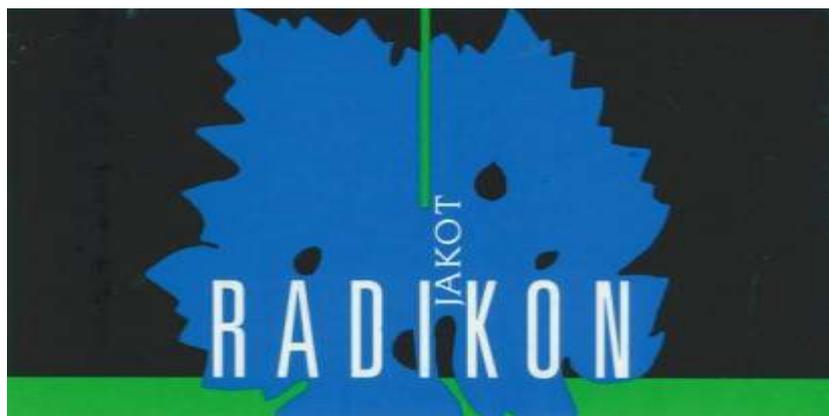
The wines, by law, have to be aged for over 6 years before being bottled. They take on a deep yellow colour (hence the name) and acquire a complexity that is hard to describe. They are also very long-lasting with reports of wines over 100 years old being still eminently drinkable.

Common characteristics of oxidative wines are nuttiness, dried fruits, flowers and umami savouriness.

However this does come at a price. The addictive oxidative tones that some people crave in wine are on a continuum that ends in vinegar – and if you want to drink vinegar then it is probably cheaper to buy vinegar. (As an aside, in the town of Langzhong just to the north of Chengdu in the Sichuan province of China, Baoning vinegar is poured as the drink of choice at every meal.)

Oxidation will change the colour of wine – it will lose its vibrant tones and the aromas rising from the wine will change as well. The wine also becomes more complex, more interesting and certainly, to those who are open to umami qualities, definitely more compelling.

And it is not just wines from the Jura that exhibit these qualities; many Italian wines especially the well-known ‘orange’ wines in the Collio region of Friuli (such as the gorgeous Stanko Radikon offerings) are quite oxidative as are Spanish wines such as the famous Fondillón or the old-style white Vina Tondonias produced by the Heredia winery; many Slovenian and Croatian wines and even some Burgundian wines are deliberately oxidative as well.



*Radikon Jakot imported by Addley-Clark, Brisbane*

We also love a deliberately oxidative white Romorantin from the Cour-Cheverny appellation made by Hervé Villemade. At a lunch for Hobart food and wine enthusiasts this wine was served as an aperitif. All present marvelled at its unique flavour but many found it difficult to find words to describe what was going on in the glass.

In Champagne Anselme Selosse has learned valuable lessons from Jura winemakers and exposes his wines to oxygen early in the winemaking process as he believes that this makes them more resistant to harmful oxidation in maturity. One of his favourite sayings is that ‘my wines and oxygen are good friends’.

Another person who shares this view is Patrick Jovillier who wine writer Clive Coates calls “the King of Meursault” – one of the top areas in Burgundy for the production of white wines. He also makes a superb Corton-Charlemagne. However his attitude to oxygen is different to other wine makers in the area. He does not mind oxygen and also sees it as his friend.

He presses his grapes in open tank presses where the juice and the must both make contact with the air and hence with oxygen. Once the wine is in barrels Jovillier uses *bâttonage* (stirring of the lees) to produce a richer, fuller, more complex wine. However this requires the barrel to be opened and

more air to come in contact with the wine. Stirring the lees also allows sulphur dioxide and carbon dioxide to escape, thus reducing their role in retarding the effects of oxygen on the wine. He is willing to sacrifice some of the up-front fruit aromas to make his wines more complex and sturdier for the long haul.

But his quest for exposure to oxygen doesn't stop there. After almost twelve months in wooden barrels he transfers the wine to cement tanks which allow oxygen to seep through into the wine for up to another five months.

Cement tanks are also used by many winemakers from southern France who love the ability to allow oxygen to contact the wine in a controlled manner without the downsides associated with new oak. We were amazed recently to see the makeover of Chateau Valcombe in Provence where Luc and Cendrine Guénard are revitalising the domaine, implementing certified organic practices and installing state-of-the-art concrete tanks for maturing their stunning wines.

In Imbibe Magazine recently Pameladevi Govinda a wine writer who specialises in natural wines, wrote an article called Deep Breathing in which she explored this topic and the wines that exhibit oxidative qualities. She quoted the multi-talented Joe Campanale, co-owner of the New York restaurant L'Artusi and Anfora, which stocks a range of deliberately oxidized Italian wines.

"Oxidized flavours can be difficult if you're not familiar with them. All the fresh fruit aromas and tastes diminish, making way for cooked or candied fruit; nutty, yeasty flavours; and a ton of complexity. Fans of these wines find their individuality and character is unsurpassed and, because of that, they are some of the most fascinating and compelling wines in the world."

Sherry drinkers appreciate the deliberate oxidation of wine. Many sherry styles are oxidative and this adds to their appeal. If you have ever drunk an Oloroso sherry then you have drunk a wine that has been oxidised.

Although Vin Santo winemakers are moving away from the more traditional porous chestnut caratelli (barrels) where oxygen played its role over the sometimes five year maturation, it is still the oxidative notes in this wine that is one of its great appeals.

So we hope that these notes have prepared you for what is to come. We will soon have some wines from Philippe and Annie Bornard from the village of Arbois-Pupillin that exhibit these qualities.

These range from a Côtes du Jura appellation oillé Savagnin called Les Chassagnes and another called Les Marnes though to an Arbois-Pupillin Vin Jaune that is from the 2000 vintage. It has spent over 6 years sous-voile and then aged in the traditional 620 ml bottles. It is a classic 'yellow' wine that is not fortified like a sherry – it derives its complexity purely from the way it is aged.

There are only small quantities of each of the Bornard wines as we have chosen to ship all of their 18 cuvées, so if you want to reserve a single bottle of the Vin Jaune or a couple of bottles of the other offerings, you should send us an email soon as there is a lot of interest in these wines.

## Order Form – As at October 2010

Name: .....

Street: .....

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

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

Special - current newsletter selection	Price inc GST	Number	Sub-total
Catherine Le Goeuil Cairanne 6 Pack	\$158.10		
Domaine Saint Nicolas 6 Pack	\$206.55		

Compose your own selection	Price per single bottle		
Terres Dorées Jean-Paul Brun Roussanne 2008 <b>LIMITED</b>	\$35		
Terres Dorées Jean-Paul Brun Beaujolais Blanc Classic 2009	\$28		
Terres Dorées Jean-Paul Brun Beaujolais Blanc Fut 2008	\$37		
Terres Dorées Jean-Paul Brun Beaujolais Rose d'Folie 2009 <b>LIMITED</b>	\$24		
Terres Dorées Jean-Paul Brun Beaujolais Cuvee Premiere 2009 <b>LIMITED</b>	\$22		
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 Bourgogne 2008	\$34		
Terres Dorées Jean-Paul Brun FRV 100 2008 <b>LIMITED</b>	\$30		
Terres Dorées Jean-Paul Brun Cremant Bourgogne Charme JPB 2007	\$35		
Terres Dorées Jean-Paul Brun In Extremis 2006 – 500 ml <b>LIMITED</b>	\$53		
Terres Dorées Jean-Paul Brun Labour d'Octobre 2006 – 500 ml <b>LIMITED</b>	\$74		
Terres Dorées Jean-Paul Brun Marc de Beaujolais – 500 ml <b>LIMITED</b>	\$35		
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 <b>LIMITED</b>	\$38		
Causse Marines Vin de Table Rouge 8002 Rasdu <b>LIMITED</b>	\$38		
Causse Marines Vin de Table Blanc 8002 Zacmau <b>LIMITED</b>	\$38		
Causse Marines AOC Gaillac Doux 2008 Grain de Folie Douce 500ml <b>LIMITED</b>	\$33		

Compose your own selection	Price per single bottle		
Causse Marines AOC Gaillac Rouge 2008 Peyrouzelles	\$27		
Causse Marines AOC Marcillac Rouge 2009 Generique	\$30		
Causse Marines Vin de Table Effervescent 9002 Préambule	\$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		
Domaine de la Cadette Bourgogne Champs Cadet Rouge 2009	\$37		
La Soeur Cadette Vin de France Melon 2009	\$31		
Domaine Milan Domaine Milan Rouge 2006	\$42		
Domaine Milan Sans Soufré Ajouté Rouge 2009	\$42		
Domaine Milan Le Grand Blanc 2007	\$46		
Domaine Milan Le Carree Roussanne 2007 <b>LIMITED</b>	\$89		
Domaine Milan Clos Milan Rouge 2005 <b>LIMITED</b>	\$72		
Domaine Alice and Olivier de Moor Chitry 2008 <b>LIMITED - SINGLE BOTTLES ONLY</b>	\$33		
Domaine Alice and Olivier de Moor Chablis 'Rosettes' 2008 <b>LIMITED - SINGLE BOTTLES ONLY</b>	\$48		
Fanny Sabre Bourgogne Rouge 2008 <b>LIMITED</b>	\$44		
Fanny Sabre Savigny-les-Beaune Blanc 2008	\$59		
Fanny Sabre Pommard 2008 <b>LIMITED – SINGLE BOTTLES ONLY</b>	\$71		
Domaine Fanny Sabre Beaune Premier Cru Chouacheux 2007 <b>LIMITED – SINGLE BOTTLES ONLY</b>	\$88		
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 Savenierres Arena 2008 <b>LIMITED</b>	\$66		
Domaine Mosse Vin de Table Bois-Rouge	\$32		
Domaine Mosse Anjou Blanc Les Bonnes Blanchés 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 Cuvee Jacques Rouge 2005	\$45		

Compose your own selection	Price per single bottle		
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 Cuvee Domaine 2008	\$21		
Domaine Stephane Guion Bourgueil Cuvee Prestige 2007	\$23		
Domaine de la Garreliere Touraine Le Blanc 2009	\$28		
Domaine de la Garreliere Touraine Cendrillon 2008	\$30		
Domaine du Moulin Cour Cheverny Les Acacias Blanc 2006 <b>LIMITED</b>	\$40		
Domaine de la Garreliere Touraine Carabas 2008 <b>LIMITED</b>	\$39		
Domaine de la Garreliere Touraine Cuvee Cinabre 2007	\$31		
Domaine de la Garreliere Touraine Gamay Sans Tra La La 2009 <b>SOLD OUT – BACK SOON</b>	\$30		
Domaine de la Garreliere Couleur du Temps 2005 - 500ml <b>LIMITED</b>	\$45		
Domaine de la Garreliere Milliard d'Etoiles – Petillant Naturel	\$35		
Domaine du Moulin Cheverny Domaine Blanc 2008	\$23		
Domaine du Moulin Cheverny Domaine Rouge 2008	\$23		
Domaine du Moulin Cheverny Les Ardilles Rouge 2008	\$35		
Daniel Chotard Sancerre Champ de l'Archer Rouge 2007	\$43		
Daniel Chotard Sancerre Blanc 2008 <b>LIMITED</b>	\$33		
Daniel Chotard Sancerre Rosé 2008	\$33		
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 Cuvee le Cascavel Red 2005 <b>LIMITED</b>	\$23		
Domaine de Cascavel Ventoux les Amidyves Red 2004	\$32		

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Domaine des Grands Devers Côtes du Rhône Red 2006 <b>LIMITED</b>	\$19		
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