

# Wine Talk: September 2010

The newsletter of Terroir Wines: Edition 13

Welcome to the September 2010 edition of Wine Talk, Terroir Wines' newsletter which is again late due to our recent buying trip to France and the wait for the arrival of our exciting new range. We have just received a new shipment, another is on the water and another is being collected from the vineyards so it's all go.

This month our special offers are all from the wonderful new 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.

## Recent Arrivals Value 6 Pack

Here are six exciting, good-value wines that we have put together for you to sample some of the best of our new arrivals. They're great value affordable wines that are all drinking well now.

**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.

**Domaine de la Garreliere Touraine Le Blanc 2009** – the Le Blanc is a lovely 100% Sauvignon Blanc from the Loire Valley.

**Causse Marines AOC Gaillac Rouge 2008 Peyrouzelles** – the Gaillac region is re-emerging as a producer of fine wines made from little-known grapes, in this case Braucol, Duras and the more familiar Syrah (Shiraz) in this entry level red wine from Patrice Lascarret.

**Domaine Mosse Vin de Table Bois-Rouge** – this is a new release of one of our favourites from René and Agnès Mosse. The bottles are pretty amazing too.

**La Soeur Cadette Vin de France Melon 2009** – there is very little Melon de Bourgogne left in Burgundy so this is a rare wine, but Jean and Catherine Montanet are dedicated to its preservation. This is a quality wine at an amazing price. Great with oysters.

**Domaine Catherine Le Goeuil Côtes du Rhone Cairanne Cuvee Lea Felsch 2007** – we are pleased that this popular cuvée from the village of Cairanne is back as it displays Chateauneuf-du-Pape quality for an excellent price.

The RRP for this selection is \$177 but the pack price is \$**150.45**

## Recent Arrivals Prestige 6 Pack

This selection of two whites and four reds are some of the most prestigious wines from our new selection and represent a journey through the Loire, Beaujolais, the Languedoc and Gaillac. Tour France without leaving your dining table.

**Le Temps Des Cerises Fou Du Roi 2009** – this wine is described in a later section of this newsletter. It is biodynamic, natural and has no added sulphur.

**Terres Dorées (Jean-Paul Brun) Fleurie 2009** – Fleurie is one of the renowned Beaujolais crus, from where the very best Gamay-based wines are produced.

**Domaine Milan Vin de Table Le Grand Blanc 2007** – this wine shows that you should never dismiss a wine just because it sports the ‘Vin de Table’ label. Often this is because wine makers with firm opinions are just not willing to conform to the rules of the appellation – and so it is with this gorgeous white wine from Henri Milan. It is an extraordinarily complex natural wine with almost sweet and sour nuances.

**Domaine Mosse Anjou Rouge 2008** – the Anjou Rouge is an all time favourite of ours. It is predominantly Cabernet Sauvignon (unusual for the Loire Valley) and also has some Cabernet Franc. It is fresh, lively and very moorish. Possibly it should come with a warning because it is too easy to drink quickly.

**Domaine Mosse Anjou Blanc Les Bonnes Blanches 2008** – the Mosse family are highly regarded in France for their work with the Chenin Blanc grape and this lovely wine shows why Chenin is so revered there.

**Causse Marines Vin de Table Rouge 8002 Rasdu** – Another interesting Vin de Table from Causse Marines in Gaillac and this time because it is made from 100% Duras.

The RRP for this selection is \$270 but the pack price is **\$229.50**

### Beaujolais Special 6 Pack

This pack allows you to explore a range of biodynamic wines from Beaujolais master Jean-Paul Brun. We are constantly amazed that his prices are so much lower than other wines from this region. 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.

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

**2 Terres Dorées (Jean-Paul Brun) Beaujolais L'Ancien 2009** – a beautifully structured Gamay that has been highly praised in this 2009 vintage.

**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 \$187 but the pack price is **\$158.95**

### New and old favourites

Here 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 (see separate story below). 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.

### **Domaine Catherine le Goeuil Cotes du Rhone Villages Cairanne Cuvee Lea Felsch 2007**

This is an elegant, organic wine made from a range of the allowable red grapes of the region. This cuvee includes Grenache, Syrah, Mourvedre, Carignan, Cinsault and Counoise - a very similar combination to those of the nearby Chateauneuf-du-Pape.

In the glass this wine shows purple tints and has toasty, ripe fruit aromas. The tannins are quite fine and there are spicy notes detectable at the back of the palate. We love the long, lingering finish.

This wine represents amazing value for money at this price!

RRP: \$31 per bottle. A box of six bottles for \$186 less 10% discount (Total = \$167.40) 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.

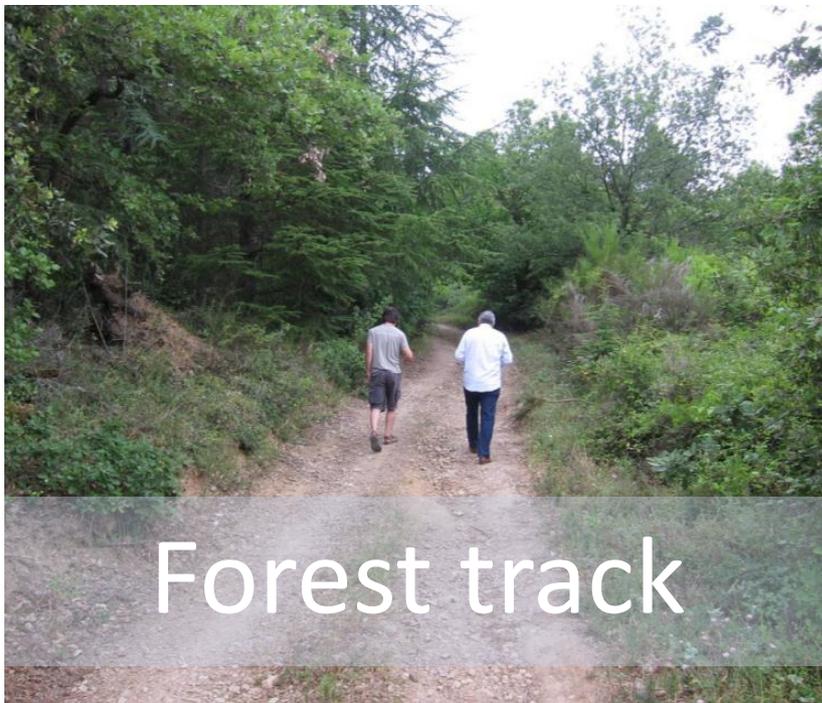
RRP: \$29 per bottle. A box of six bottles for \$174 less 10% discount (Total = \$156.40) and free shipping within Australia.

## News from Terroir Wines

### Visit to Axel Prüfer in the Languedoc

Axel Prüfer has been described as a 'darling of the natural wine bar movement'. He is a quiet, thoughtful and engaging young winemaker who is totally committed to producing non-interventionist wines.

We visited him in the mountains behind Beziers and were fascinated by the lengths he goes to in ensuring that his grapes are healthy and his wines are pure. Every sentence he utters is the result of deep thought. We discussed the problems of grapes grown in monocultures such as in Chablis and Champagne and then crammed into his small truck to bump our way up hillsides through thick forest and then for the final part of the way by foot until we reached his remote vineyard surrounded by forest. There is absolutely no chance of spray-drift here!





Because the forests are the natural habitat of wild boars, Axel collects human hair from the hairdressers in the local village and spreads it around the boundary of his vineyard. He says that the boar pick up the human scent from the hair and avoid the vineyard. The vineyard is a picture of health with spiderwebs everywhere and an amazing biodiversity on display.



All, this is for nothing of course if the wine doesn't taste delicious. Axel only uses natural yeast to ferment his wines and he adds no sulphur at all (we put a 'Contains Sulphites' warning on the label

because some sulphites can be naturally produced during the wine making process). This gives them a liveliness that is most appealing.

We have only imported one of his wines as his small production was almost sold out when we placed our order. However, we hope to bring in a wider range from the new vintage when they are ready. The wine we do have is one of his most interesting. It is the Fou du Roi (the mad king) made from Carignan, Cinsault and Grenache. It is listed in the Prestige pack and also in the New and Old Favourites section of this newsletter.

### **Garagistes opens in Hobart**

Natural wine has arrived in Hobart in a big way with the opening of Garagistes wine bar. Read Katrina Birchmeier's wine list and it feels more like Paris than Australia. But it's actually not quite like a wine list you'll find anywhere else. While almost entirely European - mainly French with a healthy dose of Italian wines (e.g. Radikon and Occhipinti), the fact it's in Australia, and also includes some exciting small Australian producers, means it will always read very differently from the likes of the Verre Volé, Aux Deux Amis, and other European lists it reminds us of. A couple of sake options also adds another dimension, and they go very well with some of the seafood dishes like a jack mackerel dish we tried on opening night (see below).

Equally as exciting as the wine selection is Luke Burgess's food. He could cook delicious things with just an open fire in a paddock but with the toolkit in his new kitchen, that includes a wood fired oven and bespoke charcoal grill inspired by a visit to Asador Etxebarri (the Basque grilling temple), the results are sensational. The bespoke plates, made by Ben Richardson (father of Kirk, one of the three partners in the venture), are also beautiful and show off the food beautifully. Burgess is trying to source all his produce directly from the people who grow or catch it so there's a freshness that's closer to what you'd expect if you cooked from your own vegetable garden rather than ate in a restaurant, where usually most of the vegetables will come from a wholesaler.

Too often Tasmanian restaurant menus will press the 'local' and 'seasonal' buttons but then serve artichokes and beans in early spring, when clearly they must have come from out of the state, and so have been bred to travel and be days old. It's a pleasure to eat in a restaurant where the floor staff can identify who grew, bred or caught each main component – and if they don't they only need to ask the kitchen.

Many of our wines are on the list at Garagistes, including several available by the taste (75ml), glass (750ml) or carafe (375ml) so if you're wondering, call in (there are no reservations for dinner), try a glass and if you like the wine and are interested in ordering some get in touch!

Here are some of the dishes from the first night's menu where the service ran so smoothly you'd think it had been open for years.



Quails' eggs with soft onions, almond picada and preserved spotty trevally roe



Crisp jack mackerel skeleton with raw jack mackerel with pickled elderberry and heirloom turnip



Braised lamb breast with broth, brassica leaves, kohlrabi, and chickweed



Silk oolong cream, quince jelly, rose hip puree, gingerbread and salted walnuts

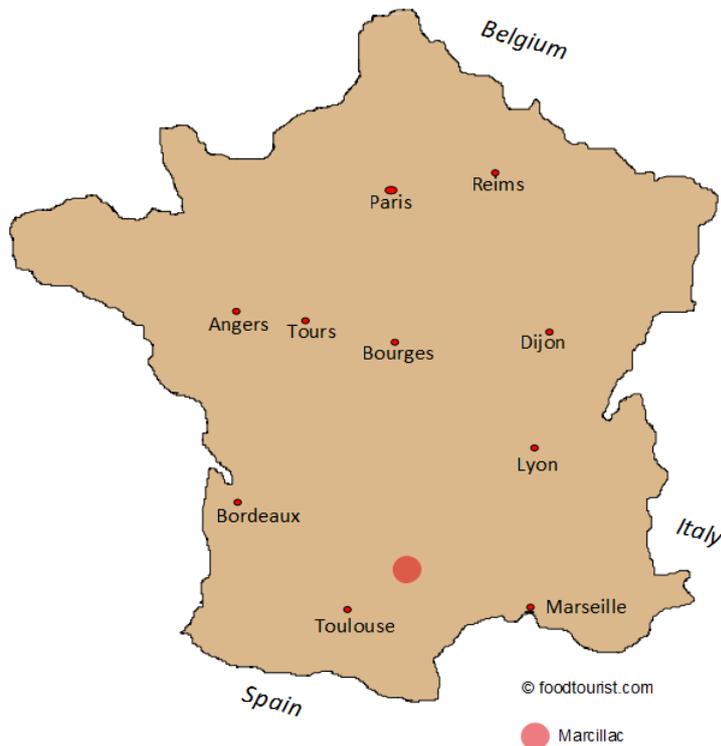
We wish Luke, Kirk and Katrina all the best with their new venture and encourage anyone in Hobart or visiting Hobart to visit and check it out for themselves. In the meantime, if you want to see the wine list, visit their website [www.garagistes.com.au](http://www.garagistes.com.au) and if you'd like to see more photos, we've posted all the dishes from the first night and the first Sunday lunch via our twitter account

<http://twitpic.com/2mihtb>

Garagistes. 103 Murray Street Hobart, tel. 03 6231 0558. Open Wed-Sat from 5pm (no bookings), Sunday lunch (bookings)

## Marcillac wine appellation

Marcillac is a red wine and rose appellation in the South West of France in the north west of the Aveyron region. The communes belonging to the appellation are Balsac, Clairvaux-d'Aveyron, Goutrens, Marcillac-Vallon, Mouret, Nauviale, Pruines, Salles-la-Source, Saint-Christophe-Vallon, Saint-Cyprien-sur-Dourdou and Valady. It was established in April 1990 and covers a mere 178 hectares lying south-west of the famous village of Laguiole (think knives) and north-west of Millau with its famous viaduct.

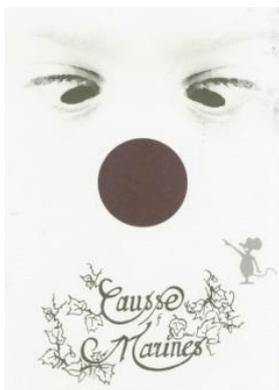


The wines produced here can be quite tannic when young but can soften into quite perfumed, graceful reds within two or three years.

The principal grape variety is the red Mansois which is also known as Fer Servadou which must comprise 90% of the blend. The remaining 10% can comprise Prunelard, Cabernet Sauvignon and Merlot. Note that this list was updated recently (Decree 1284 in November 2009) removing Cabernet Franc from the permitted varieties. The inclusion of Prunelard is quite significant as it is an ancient and quite rare grape that is indigenous to the region and has only recently been permitted to be included in an AOC wine here and in the nearby Gaillac appellation.

Only 60 producers are active in this appellation with some of the best being Causse Marines, Nicolas Carmarans, Domaine du Cros, Domaine Matha and Le Vieux Porche.

## Domaine de Causse Marines Marcillac Rouge 2009



The Marcillac rouge is from the Causse Marines' newly-acquired vineyards on vertiginous slopes in the Marcillac appellation to the north of Gaillac. It is made entirely from the Fer Servadou grape which produces interesting, spicy, fresh red wines. This is a perfect present for friends who enjoy obscure wines, from obscure appellations made with obscure grapes! At a recent tasting this was one of the star wines of the night, partly due to the relative obscurity of both the appellation and the grape but more because of the virtuosity of winemaking skills displayed in this wine. Try it with roast meats for a great match, but we also like just sipping this wine without food. It also represents excellent value-for-money at this price.



RRP: \$30 per bottle. A box of 6 bottles costs \$180 less 10% discount (Total = \$162) and free shipping within Australia.

PS: Because you can't tell much about the wine from the front label (except for the red nose!) we have also included the back label as well. The front is a picture of a clown as some of the local winemakers thought they must be clowns to grow grapes biodynamically. The red nose indicates a red wine! One day we'll tell you the story about the badger.

## Grape variety of the month: Melon de Bourgogne

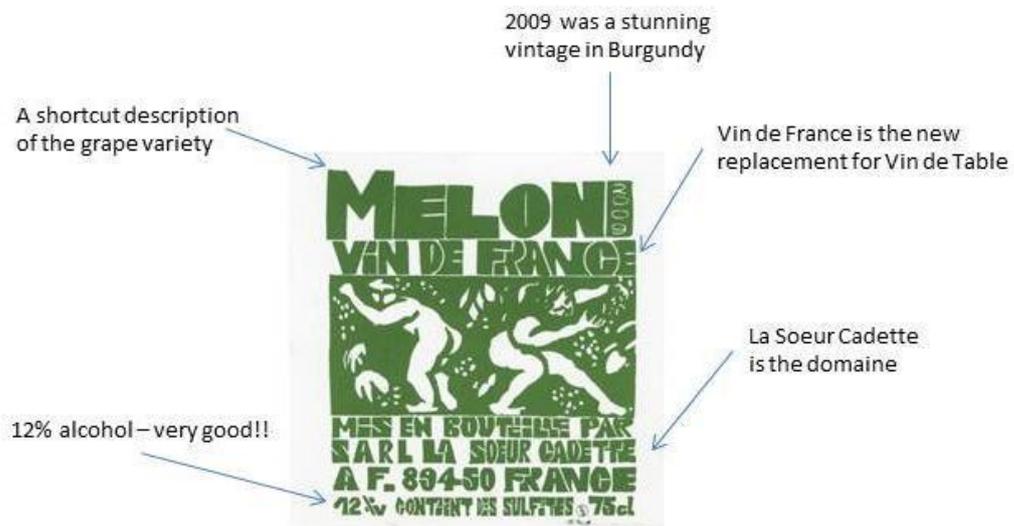
Melon de Bourgogne is white grape that is a native of the Burgundy area but which has now been reduced to a mere 15 hectares following instructions for its destruction in the early 18<sup>th</sup> century. (A similar fate was meted out to the Romorantin grape which was totally removed – it is now only found around the village of Cheverny in the Loire.) Strangely, the destruction in Burgundy brought the grape to the attention of the citizens of Nantes on the Atlantic Coast where the vines had been destroyed by the great freeze of 1709 and they embraced this variety for its sturdiness and resistance to the cold. It is now the grape variety found in all of the Muscadet produced in that area. We love the Domaine de la Cadette Melon de Bourgogne and the La Soeur Cadette version as well. If you want a wine from Burgundy that is a little different and very obscure then this is well worth trying.

## French Wine Labels Explained: La Soeur Cadette Vin de France Melon

Domaine de la Cadette and La Soeur Cadette are run by Catherine and Jean Montanet who first came to our attention when we ordered their wine in La Chateaubriand, one of the hottest restaurants in Paris.

Their vineyards are near the small village of St Père in the Vézelay region of northern Burgundy where two obscure (for Burgundy) grapes are permitted. One is the red grape César which may be blended with Pinot Noir and the other is the white grape Melon de Bourgogne which is more common now on the Atlantic Coast for making Muscadet.

They have the two labels because of the complexities of French administration. The wine we are featuring this month is the La Soeur Cadette.



## Order Form – As at September 2010

Name: .....

Street: .....

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

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

Special - current newsletter selection	Price inc GST	Number	Sub-total
Recent Arrivals Value 6 Pack	\$150.45		
Recent Arrivals Prestige 6 Pack	\$229.50		
Beaujolais 6 Pack	\$158.95		

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 Labeur 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	\$33		

Compose your own selection	Price per single bottle		
<b>LIMITED</b>			
Causse Marines AOC Gaillac Rouge 2008 Peyrouzelles	\$27		
Causse Marines AOC Marcillac Rouge 2009 Generique	\$30		
Causse Marines Vin de Table Effervescent 9002 Pr��ambule	\$32		
Causse Marines Vin de Table Rouge 7002 Sept Souris <b>LIMITED</b>	\$74		
Domaine de la Cadette Bourgogne V��zelay La Ch��telaine 2009	\$34		
Domaine de la Cadette Bourgogne V��zelay 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 Soufr�� Ajout�� 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	\$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 Archill��e Ros�� 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 Blanches 2008	\$65		
Domaine Saint Nicolas Fiefs Vend��ens Les Clous Blanc 2009	\$29		
Domaine Saint Nicolas Fiefs Vend��ens Reflets Rouge 2008	\$32		
Domaine Saint Nicolas Fiefs Vend��ens Reflets Rouge 2009	\$29		
Domaine Saint Nicolas Fiefs Vend��ens Reflets Ros�� 2009	\$26		
Domaine Saint Nicolas Fiefs Vend��ens Le Haut des Clous Blanc 2007	\$47		
Domaine Saint Nicolas Fiefs Vend��ens Cuv��e Maria Blanc 2005	\$47		
Domaine Saint Nicolas Fiefs Vend��ens Cabaret Rouge 2006	\$35		

Compose your own selection	Price per single bottle		
Domaine Saint Nicolas Fiefs Vendéens Cuvee 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 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	\$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		

Compose your own selection	Price per single bottle		
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		
TAKE OFF 10% FOR ORDERS IN MULTIPLES OF 6	Total		

Note: Please send your order to [wine@terroirwines.com.au](mailto:wine@terroirwines.com.au), post it to GPO Box 2160, Hobart, 7001, Tasmania or fax to 03 62247552. We will then contact you to discuss payment arrangements. You can pay by credit card, cheque or direct bank deposit. If you order wine in lots of 6 (they can be mixed) we will pay the freight charges anywhere in Australia. If freight costs apply, we'll contact you and let you know how much it will be is before processing your order.

If you pay by cheque please make the payment to Quill Australia Pty Ltd, not Terroir Wines.