

WINE Talk: November 2018

The newsletter of Living Wines: Edition 80



Welcome to edition 80 of the Wine Talk newsletter! This is a big edition and there are 7 special packs for your Christmas enjoyment.

We hope you enjoy this newsletter and remember that all past newsletters are available for perusal on our Living Wines Web site.

For a full list of wines currently in stock and their prices see:

<http://www.livingwines.com.au/Catalogue/Catalogue.htm>

There is a link to our order form for these packs and any other wines at the end of this newsletter. But there's no need to use the order form. Just send us an email listing the wines and/or packs you would like to order if that suits you better. We'll confirm the price by return email before processing your order. If you're not personally known to us or haven't already, please also provide your date of birth so we stay legal (a requirement of Tasmanian legislation.)

Public tasting at Tom McHugo's - Hobart 3rd December

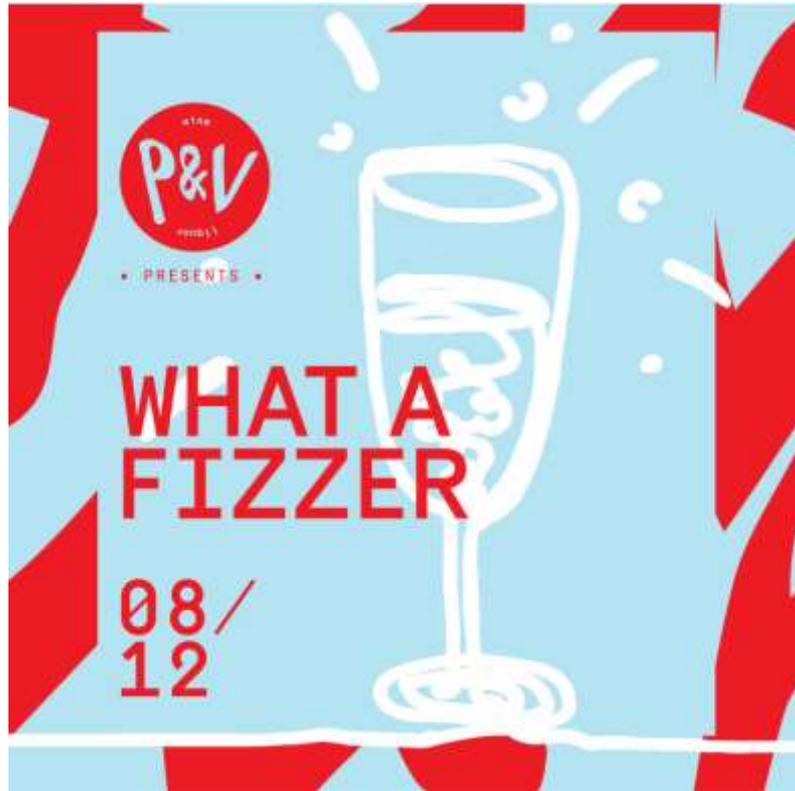


Hobart customers we'd love you to join us at Tom McHugo's Pub for a tasting of new wines with a special focus on what might be good for Christmas drinking. We'll be there from 5:30pm until around 7pm or until the wine runs out. Arrive any time but the earlier you are the more certain we are to still have plenty of wine. There's no cost and no need to book. If you arrive and can't find us, ask at the bar – we're tucked around the corner trying to keep out of people's way! If you'd like more information about what we will be pouring in advance email us at

wine@livingwines.com.au and we will send you an advance listing a few days before.

Tom McHugo's Pub, corner of Macquarie and Argyle St, Hobart.

What a Fizzer – Unicorn Hotel Sydney 8 December



What a Fizzer is a brilliant new addition to Australia’s wine party scene and perfectly timed for the party season. It’s a Pet-Nat and Grower Champagne party with a few other fizzy things as well – some fun beers and ciders too. There will be a tasting - we have some wonderful new releases lined up - and the full list of producers and importers on the ticket site is mind blowing, lots of food, music, good times, and P&V Merchants are putting together a special fizzy bottle shop, which they promise will be “one of the largest, single focus fizz collections anywhere on planet earth ever, or something like that”. And, of course. everyone needs bubbles in December and early January!

[Tickets](#) for the tasting, which is from 1pm-5pm, are \$50 (plus the booking fee) which lets you taste over 50 wines, beers and ciders and a snack pack featuring Mary's burger (vegan available) or Mary's fried chicken. But once that shuts down, the party goes until late. Sounds irresistible.

Unicorn Hotel, 106 Oxford Street, Paddington, NSW

December Deliveries and Christmas Freight



This may be our last newsletter for the year. It's highly likely we won't publish again until January if we see that, as like last year, delivery times start to slip as our courier struggles under the pressure of delivering Christmas presents.

Once we get to December things definitely slow down. It usually takes at least an extra day or two which, at that time of the year, when the weather warms up, is best avoided if at all possible. There's nothing we can do about it. Our deliveries normally occur well inside the timeframe our courier Fastway estimates as its "normal" delivery period so a day or two's delay means it's still within the window they promise.

The real problem though is if something goes wrong. If a bottle is broken it can sometimes take a few days for the courier responsible to fill out the paperwork to get it done. This situation is rare but it's incredibly frustrating if something is delayed and the wine in the box is someone's Christmas present or part of your plans for holiday drinking.

There are no absolute guarantees shipping from Tasmania because if there's an issue with the Spirit of Tasmania, which is how the wines travel to the mainland, the whole system temporarily comes to a halt.

Fortunately, that's only happened twice in 10 years; once in high winds when it slipped its mooring in Melbourne and again when deadly winter floods filled the Mersey River, from where it departs, with so much debris, including, tragically, many dead animals, that it was not safe for it to leave for nearly a week.

Assuming, though, that the boat part of the journey works normally, once we get to about 10 December, and even earlier for Western Australia, we would not be making any optimistic predictions about delivery before Christmas and certainly no promises. It's likely deliveries will make it but the risks are much higher than usual that something will go wrong.

So please, get your orders in early. Don't allow yourself to potentially be one of the one or two people each year whose wines, as much as we try, don't get to them on time.

We will have one small release later this week (see story below) then after that there will be no new wines until the new year so as of next weekend everything available before Christmas will definitely be on the website.

What's Coming this Month

Our last shipment for the year, arriving in the middle of this month, has new wines from Le Temps des Cerises (Axel Prufer) and Alsace winemaker Jean Ginglinger as well as new-season ciders from Julien Fremont. That's it for the year.

It's likely some of these will sell quickly so if you would like us to receive a price list once we release them send us an email and we will make sure you know as soon as they are available.

Le Temps de Cerises

In the last couple of years the wine from Axel Prufer which sells most quickly is Brutal (and sometimes Fatal Brutal), his super-fresh and light Cinsault, that's always between 10 and 11% alcohol. Axel's decided to mix things up a bit this year. The whole idea of the Brutal project is that it was to be something unexpected and he thinks now his Brutal no longer unexpected. So Brutal gets a complete revamp and is nothing like the wine that's been called Brutal in the past.

The old Brutal now has a permanent name. It's called "**La Capitulation Ne Paie Pas**", based on a journal cover / poster from the resistance during the 1968 protest movements. (The translation is Capitulation does not Pay – very Axel!) So, if you're after what you think of as Brutal this is what you need to order. There is a new **Brutal**, which is 80% Carignan and 20% Syrah which was picked quite late and which had 6 weeks of carbonic maceration. It's a much bigger wine than its predecessor. We also have **Fou du Roi**, **Avanti Popolo**, **Les Lendemain Qui Chantent** (which won't be made in 2018 because of the issues with Grenache and mildew throughout the south this year), **Un Pas de Côté** and his chardonnay **Peur du Rouge**.

Jean Ginglinger

Most of Jean Ginglinger's cuvées sell very quickly so if you are keen to buy something from the new shipment it might be wise to ask for the prices when they are available rather than waiting for a new newsletter. We have a staggering 12 cuvées, including several we have not received before: - **Changala**, which is a pet-nat, a single-parcel **2017 Riesling Bihl**, **Muscat**, and a 2017 **Sylvaner Reserve** and **Riesling Reserve**. There will also be **Pinot Blanc**, **Pinot Gris**, **Gewurztraminer**, **Pinot Noir, KS** (hardly any), **Riesling Lerchenberg** and **Gewurztraminer Maceration**.

Julien Fremont

There are three ciders coming from Julien Fremont – **Silex**, **But Par Nature** and **Argile** (this last one is sweeter), a top up of our Calvados supplies and we have a tiny quantity of Fremont's apple **cider vinegar**. This won't go on the public list. Ask if you are interested.

Le Bouc à Trois Pattes

And look out for the release of some wines from a new producer, Wim Wageman, whose vines are in the Haute Vallée de l'Orb in the Languedoc. We met him earlier this year when we were visiting Axel Prüfer. We have just taken a tiny sampling to get to know the wines better as he almost had no 2017 wines available by the time we ordered and will have virtually nothing this year because of damage in the vines during the season. Like Axel he works biodynamically and with no additions.

Some Recent Arrivals

We've had quite a few wines arrive since the last newsletter. We didn't send out a special email because we were confident we'd still have stocks of each of the wines when we sent out this newsletter. We know it's annoying, especially for overseas customers, who subscribe to the newsletter but can't buy the wines, to receive marketing emails and prefer, unless it's wines we know will sell very quickly, to keep news of new arrivals in the newsletter rather than a separate email. We were almost right in our prediction. Just one wine (Fatal from Opi d'Aqui) has sold out.

There's a summary below of the new wines and you can find pricing information on our [website](#).

LOIRE

Hervé Villemade

Not far from Blois, most of Hervé Villemade's wines are in the Cheverny appellation. We have supplies of most of Hervé's familiar cuvées including the 2017 vintages of the **Cheverny Rosé** (one of several rosés in this shipment), **Sauvignon**, **Cheverny Rouge**, and **Les Ardilles**, which this year is 85% Pinot Noir and 15% Gamay, all co-fermented. 15% was fermented in amphora and the rest in foudre. There are only 48 bottles. We also have a new cuvée **Les Souchettes Cheverny Blanc 2016** which is 100% Menu Pineau. It has great freshness and acidity.

Mosse

We rarely get to buy **Magic of Juju**, a white wine the Mosses make each year for early drinking. We take Moussamoussettes as soon as it is bottled, early in the new vintage, and it's too early for Magic of Juju. By the time we get to order again it's gone. But this year we were visiting in July, just after it was bottled and, most important, the labels had arrived. We felt it was a lucky break – we were meant to have it – so even though we had just received a shipment we ordered again immediately. This year's vintage is predominantly Chenin Blanc with some Grolleau Gris. There are also a small number of **magnums (even fewer now)**. There was an added incentive once we found they still had a little of the **2016 Travel rosé**, so we bought some more of that too. Our previous order disappeared in about 3 weeks. We have kept the price the same as the previous shipment despite an uncomfortable increase in freight charges. We also have some **2017 Le Gros**, a classic "glou glou" wine, made with Cot, Grolleau Gris, Gamay, and Grolleau Noir – perfect for the park or barbecue. The last Mosse wine is a very silky wine called **Cabernet Franc**, from the 2016 vintage. It's 80% traditional macerated destemmed grapes and 20%

carbonic maceration for almost a week. The varieties were pressed separately but aged together. It was in bottle for one year before release, which has ensured the tannins are beautifully integrated. A Vin de France, this is made with grapes some of the vines that would have traditionally been in the Anjou Rouge. The Mosse family has eschewed the appellation system now for almost all of their wines.

Le Raisin à Plume (Jacques Février)

The area where Jacques Février and La Paonnerie (see below) have their vines was perhaps most hard hit by the frosts of 2016 and 2017. For most of the Loire, 2017 was hard but not quite as devastating as 2016. In the area around the village of Ancenis, 2017 was like a repeat of 2016. Jacques produced almost no wine from his own vineyards. There is some though – a crunchy gamay without any added sulphites **Patis des Rosiers 2017**, which is a cuvee he usually makes, and a new cuvée (probably only temporary) called **S-M des Humeaux Solidaire 2017**. This contains the Sauvignon Blanc and Pinot Gris (called Malvoisie in this region) from Jacques' Humeaux vineyard (these would usually be separate wines) together with a little Sauvignon Blanc from an organic vineyard owned by Rémy Sédes. (The "Solidaire" name as part of the wine is an indication that of the solidarity which helped make it possible, in this case having the grapes from another vigneron. This wine has a small amount of added sulphites. Similarly, **Le Moulin Solidaire 2017** is made with Melon de Bourgogne from Jacques' Moulin vineyard with some grapes from Johan Chasse from nearby Saint-Herblon. This wine has no added sulphites. The final wine, **Elsass Connexion 2017**, is made entirely with Sauvignon Blanc grown by Paul and Corinne Gillet from Les Maisons Brûlées in Touraine. Most of the wines were aged in fibreglass but this one was aged in 400 litre barrels. It's called Elsass Connection because the Gillets came from Alsace.

La Paonnerie

This story of the 2017 vintage here is similar to Jacques Février's, unsurprisingly given they are almost neighbours – an almost complete loss from their own vines due to frost, the same situation as the previous year. Two of the wines we have from La Paonnerie bearing the name "de Clermont", come from a vineyard from just east of Nantes. The grapes were donated to them and they were picked by friends. This is another "solidarity" project to help ensure they can survive. From this vineyard of Gamay grapes they made **Gamay de Clermont** and **Rosé de Clermont**. Both are delicious, even more so knowing the story. We have two wines from their own vineyards. **Voilà la Groslot** is a favourite. Made from Groslot Gris, it's always tasted as if there was a little skin contact and this year there really is. It had one night of maceration prior to being pressed. With such a small quantity they used a beautiful old wooden-slatted vertical press. The other 2017 wine we have from the estate is **Rien que Melon**. This is, for us, the best vintage we have had of this wine. There's an acidity to balance the mild sweetness of the Melon de Bourgogne that wasn't in the 2015 vintage, the last one we had, that makes it quite compelling.

Mark Pesnot

Freshness, acidity and a minerality characterise Marc Pesnot's 2017 **Folle Blanche**, a wine that's going to be a great match with seafood, especially oysters. These are old vines, all more than 60 years old and planted by Marc's father. We also have **La Bohême Extra Large**, his most popular wine, made with his younger vines of Melon de Bourgogne. This is a special cuvée made with a blend of 2015, 2016 and 2017 juice. (It's too complicated he says to explain the proportions but

it's a consequence of two devastating harvests in 2016 and 2017 because of late autumn frosts). **Miss Terre 2017** (also Melon de Bourgogne) is from older vines is richer and more complex. 50% has 24 hours of carbonic maceration and the rest is direct pressed but slowly over 2 hours. And all of **Nuitage 2016**, the final Melon de Bourgogne, the most complex, has a night (18 hours) of carbonic maceration. After pressing this wine is aged in an underground tank.

LANGUEDOC

Opi d'Aqui

All the Opi d'Aqui wines except the NV Fatal are from the 2017 vintage, and all made without added sulphites. Finally we have some **Orangeade**, a wine we've been trying to buy since we started working with Philippe Formentin, who is in the Languedoc, not far from Montpellier. This wine is always sold out before the remaining wines from the vintage are ready to ship but this year we made sure we reserved a small quantity, which he held for us until everything else was ready. It's a blend of 60% Clairette, which was destemmed and macerated for 3 weeks, and 40% direct pressed Picpoul, which he added for freshness. It's only lightly orange and holds up well over a couple of days. **L'Éléphant Blanc** is 100% Vermentino. The vines are young, only 5 years old, and the wine was briefly aged in old wood barrels. If you can lust after vines then Philippe has lusted after these ever since they were planted, partly because he spent quite a lot of time making wine in Corsica and loves this grape. The vines are actually owned by the same person who grows exclusively for him the Grenache used to make Massale and les Cliquets. We also have new vintages of his two light reds **Massale** (made with Grenache Noir, Grenache Gris and Grenache Blanc) and **Les Cliquets** (Grenache Noir) and **Mars Âne**, which is 100% Marsanne and very fresh!

Julien Peyras

We have two wines from Julien this year both from the 2017 vintage. His **Rosé Bohême** is a particular favourite and last year we were able to buy so little it didn't ever make it to our website. It's a blend of Grenache (40%), Syrah (40%), and Mourvèdre (20%), uncompromisingly savoury, with plenty of texture and made with no added sulphites. Yum! **Séraphin 2017**, which is 100% Grenache, is also fresh and crunchy. Destemmed, like all Julien's wines, it had only 2 weeks of maceration, making for a fresh wine that's ready to drink. It would be a good substitute for anyone who missed out on ordering Sylvain Bock's Neck this year, a wine which came and went in a couple of weeks.

ARDECHE

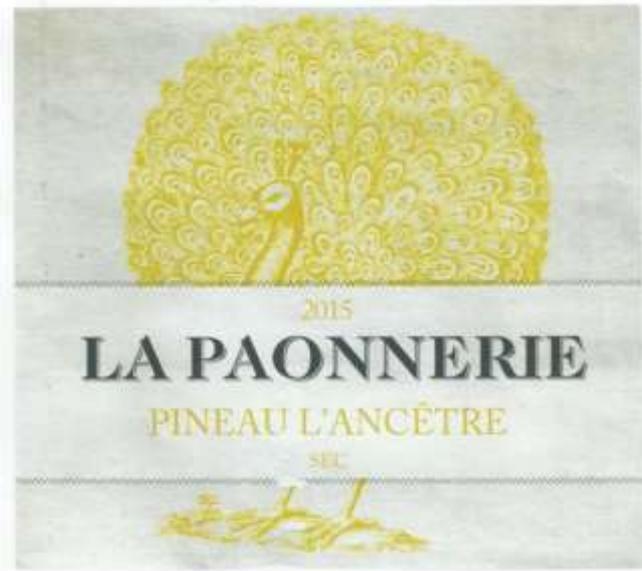
Samuel Boulay

With this list we're also releasing three wines from Samuel Boulay in the Ardèche. Samuel may be the most lo-fi winemaker we work with. He even pumps without using electricity. And he lets his vineyards run almost wild, preferring not to plough and even seeing value in the blackberries growing at the edge of the vineyard (in addition to their eating qualities) because of the beneficial insects they attract. Needless to say all wines are made without added sulphites. We have three new wines from the 2016 vintage which have been bottled and rested for some time. **Rappapéo** is a blend of Roussanne and Viognier (50% each) and named after a wild plant

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which grows amongst the vines. It was bottled in July 2017 and was only recently shipped to us. **Fricheti** is a melange. It's a word that describes what you have when find you might have in the fridge and cupboard for an impromptu picnic and this wine has a little of all of the varieties Samuel works with (well everything he currently makes wine with – he's planted Savagnin, but also intends to plant Romorantin, Chenin Blanc, Pineau d'Aunis, Gascon and more). This wine has Syrah, Alicante, Grenache, Cabernet Sauvignon, Merlot, Viognier, and Roussanne. It's delicious served chilled but despite the presence of the white juice is more red than light red. The last one is **Spigao**, a very savoury red wine made from Cabernet Sauvignon and Merlot, both of which were aged separately in tank prior to blending for bottling.

Pack 1: Sale Pack Six Bottles – Massive Discounts (over 50%)



This month's special discount 6 pack has plenty of variety. There's a pet-nat (Jolly Ferriol Pet'Nat Blanc 2016), a white (La Paonnerie Coteaux d'Ancenis Pineau l'Ancêtre 2015), another white which has visible spritz when you open it (Le Petit Gimios Muscat Sec des Roumanis 2013) but isn't really sparkling, two lovely reds (Michel Guignier Beaujolais Vauxrenard Bistère 2011 and Nicolas Carmarans Maximus 2015) and one sweet Chenin Blanc (Domaine Les Grandes Vignes Pin'Eau de la Loire 2014) in case you need something for dessert on Christmas day.

Jolly Ferriol Pet'Nat Blanc 2016 – This Jolly Ferriol wine which is made in the Pétillant Naturel style and which goes by the name of Pet'Nat, is a beautifully savoury sparkling wine made from 100% Muscat, that white grape so beloved of the Languedoc and Roussillon. This one is a 50-50 blend of Muscat à Petit Grain and Muscat d'Alexandrie. The vines grow in schisty marl soils and the yield is very low at around 20 hectolitres per hectare. The grapes are picked by hand and then vinified naturally in vats for about three weeks. The wine is bottled before fermentation is complete to ensure that the wine is sparkling.

La Paonnerie Coteaux d'Ancenis Pineau l'Ancêtre 2015 – We have two wines in this pack made from "Pineau" which is what the locals call Chenin Blanc in this area. This is a new cuvee for Paonnerie. The wine is made from grapes grown on vines that are over 100 years old in the commune of Saint Heblon which is the commune neighbouring Anetz where the Paonnerie winery is located. The age of the vines means that the yield is a very low 20 hectolitres per hectare. While the yield might be low the benefit is that the grape juice is very concentrated and has high minerality.

Michel Guignier Beaujolais Vauxrenard Bistère 2011 – This wine is classified as a named village appellation indicating that the wines produced in this area are superior quality to the normal Beaujolais wines. So it is a Beaujolais Villages wine and the named village is Vauxrenard which is where some of Michel's vineyards are maintained. It is just slightly north-west of the village of Fleurie. The wine is called Bistère because that is the name of his faithful horse that he uses to plough his vineyards. This is an elegant, lively, precise wine of considerable charm.

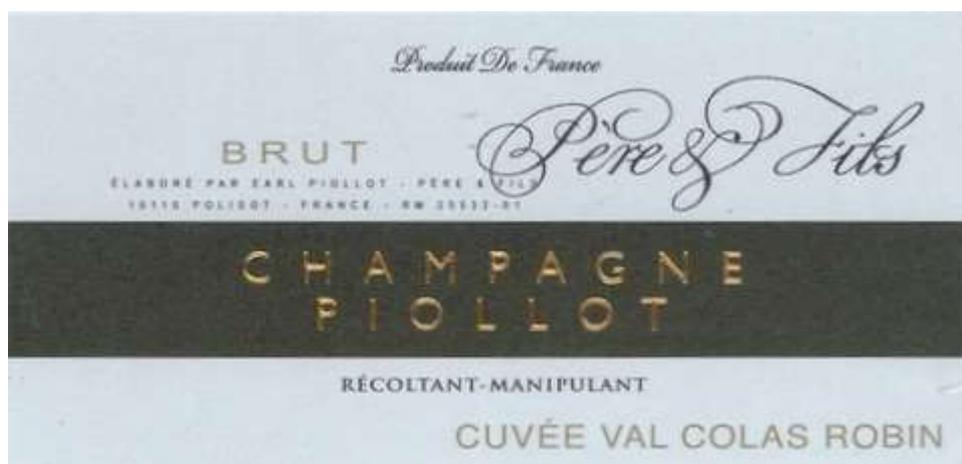
Le Petit Gimios Muscat Sec des Roumanis 2013 – This wine is unlike any other Muscat you are likely to have tried. The Lavaysse family add nothing to their wine to change the essential characteristics of the Muscat à Petit Grains grape variety. As such they produce a wine of great interest and with complex characters. The grapes are harvested from old vines that produce exceptionally low yields therefore the flavour is quite concentrated in the grapes that are harvested. This is an intriguing wine with just a hint of fizziness!

Domaine Les Grandes Vignes Pin'Eau de la Loire 2014 – This white, still, slightly sweet wine is made from 100% Chenin Blanc which also goes by the name of Pineau de la Loire locally. The vines grow on flat vineyards in clay and gravel soils with some shale providing additional minerality. We have been lucky enough to walk through this vineyard to inspect the incredibly healthy grapes and to see the care with which the vines have been managed. The biodynamic approach to vineyard management really shines through in the Domaine Les Grandes Vignes vineyards with healthy vines producing grapes with intense flavour. This is a pleasantly sweet wine with 32 grams of residual sugar that will go beautifully at Christmas with a plum pudding or a plate of strawberries and cream.

Nicolas Carmarans Maximus 2015 – The Maximus is a fresh, vibrant red wine that sees 16 days of carbonic maceration to ensure the freshness and flavour that you expect from a wine made using this process. This vintage is low in alcohol, light, and fresh but flavour has not been sacrificed. This is in line with our tastings of this wine since Nicolas started producing it - it just keeps getting better and better. The wine is made from Fer Servadou (also known as Mansois) which is local to the region around the Aveyron and then in an arc down to the area around the town of Gaillac which is just north of Toulouse. It is aged in barriques and bottled without the addition of any sulphites to retain the freshness.

The RRP for this selection of 6 wines is \$287 but the pack price is only \$135 including freight to most Australian cities.

Pack 2: Christmas Dozen – 20% Discount!



We've put together our annual Christmas pack with a mix to get you through the holiday season. There is some Champagne, a quite complex pet-nat from Domaine de la Garrelière, made from Chenin Blanc and direct press Cabernet Franc (so it's white not pink), three whites, and four reds, including Dominique Derain's Saint-Aubin Le Ban 2015, if you want Burgundy with the Christmas turkey. There are a couple of rosés for drinking in the sunshine and a sweet Chenin Blanc from Vincent Carême which will work with most desserts. It's quite rich so should be especially good with Christmas pudding.

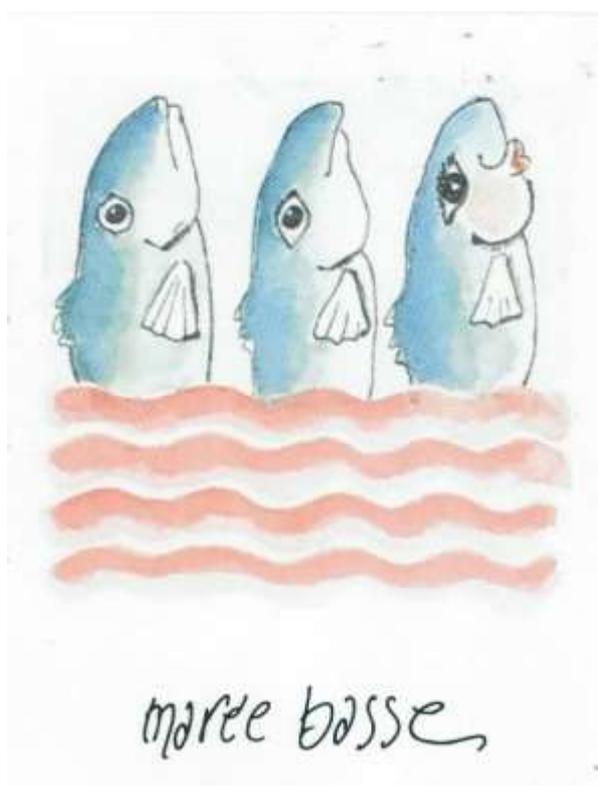
Below is the complete list with the region and grape varieties.

Wine	Region	Variety
SPARKLING		
Champagne Piollet Père et Fils Cuvée Val Colas Robin	Champagne	Pinot Blanc
Domaine de la Garrelière Milliard d'Etoiles	Loire	Chenin Blanc, Cabernet Franc
WHITE		
Causse Marines Gaillac Blanc Les Greilles 2016	Gaillac	Mauzac, Loin-de-l'Oeil, Muscadelle, and a little Chenin Blanc and Semillon
Sylvain Bock Le Fruit de la Patience 2013	Ardèche	Chardonnay
Dominique Andiran Vain de Ru 7102	Gascony (south-west)	Colombard
PINK		
Julien Peyras Rosé Bohême 2017	Languedoc	Grenache, Syrah, Mourvèdre
Hervé Villemade Cheverny Rose Domaine 2017	Loire	Gamay, Pinot Noir

Wine	Region	Variety
RED		
Jolly Ferriol Va Nu Pieds 2015	Roussillon	Carignan, Grenache
Terres Dorées (Jean Paul Brun) Moulin à Vent Les Thorins 2013	Beaujolais	Gamay
Le Petit Gimios Rouge Fruit 2012	Languedoc	Field blend
Derain Saint-Aubin Le Ban 2015	Burgundy	Pinot Noir
SWEET		
Vincent Carême Vouvray Premier Trie 2015	Loire	Chenin Blanc

The RRP for this selection of 12 wines is \$651 but the pack price is only **\$520.80** including freight to most Australian cities.

Pack 3: Pink Things 6 Pack – 15% Discount



A mixture of rosés and light reds, all the wines in this pack belong in the fridge. While there's backbone to all of them they are pretty and refreshing enough to easily drink in a park on a sunny afternoon. For us, though, rosé is right just about anywhere.

Domaine Saint Nicolas Reflets Rosé 2017 – 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 (80% this year) although there is some Gamay and Groslot Gris as well to provide some additional complexity. The vineyard faces south-west and the soil is comprised of clay and schist with lots of quartz pebbles.

Julien Peyras Rosé Bohême 2017 – This deep pink, delicious rosé is comprised of 40% Grenache, 40% Syrah and 20% Mourvedre this vintage. All of the grapes were destemmed. The Mourvedre was macerated for 24 hours to extract some colour and the other two were directly pressed. The age of the Grenache is 35 years and the Mourvedre is slightly younger at 30 years. The yield from the vines is quite low at 30 hectolitres per hectare, but this means that there is more flavour concentrated in the grapes. The skins were macerated for about 12 hours to extract the juice to a medium pink colour. The result is a juicy, deeply-flavoured and enticing rose of considerable charm. The wine has been neither filtered nor fined and was bottled by gravity.

La Paonnerie Coteaux Ancenis Rosé Gamay de Clermont 2017 – The Domaine la Paonnerie Coteaux d'Ancenis Le Rosé de Clermont 2017 is made from 100% Gamay Noir a jus Blanc. This wine did not come from their own grapes, they were given a plot by some friends who also do organic viticulture. The result is a beautiful pale pink rosé with a freshness that is very appealing. The wine is fermented with natural yeasts and is neither filtered or fined. This is a light, lively delicious rosé that is perfect for sipping at any time and is also a great match for a

wide range of foods as it will not overpower them. It also has a very attractive mouthfeel and a lingering finish.

Mosse Travel 2016 - Once again, the Mosse family has had to buy grapes from the south of France to ameliorate the effects of the bad weather conditions they experienced in 2016. This time they have bought grapes from a friend of Eric Pfiferling in southern France in the Rhone Valley on the eastern side of the river not too far from Avignon (which comprises the Tavel appellation). Where the grapes came from and the fact that the grapes had to travel back to the Loire Valley to be processed gave rise to the name. It's 40% Tavel Grenache, 40% Tavel Cinsault and 20% Loire Valley Gamay, made in the rosé style.

Julie Brosselin Marée Basse 2017 – Marée Basse 2017 is actually made with fruit from both Julie and Ivo's vines (Ivo Ferriera from Escarpolette). It's a blend of Grenache Blanc (Julie) and Grenache Noir (Ivo) which were macerated together for 7 days. It's a light red but with enough structure to go well with food. It would be fine just to drink too! This is a good example of how they combine the best properties of red grapes and white grapes to create delicious, easy drinking wines. This will go very well with a range of food such as charcuterie, chicken dishes, sausages and vegetable dishes. It will even enhance seafood dishes - or maybe we just think that because it has a picture of three fish on the label!

Opi d'Aqui Les Cliquets 2016 – This wine has been made from 100% Grenache Noir which came from a small plot (0.8 hectares) near the town of Vendémian which lies approximately 16 kilometres south-east of Clermont-l'Hérault. The soils here are clay over limestone. The process was started using whole bunch, cold carbonic maceration for 3 weeks. It was then aged in stainless steel tanks for 6 months. It was bottled without fining or the addition of sulphites to preserve its freshness. It is a red wine, but very light in colour. It almost looks like a rosé in the glass, but it has more weight in the mouth. We love this wine!

The RRP for this selection of 6 wines is \$249 but the pack price is only \$209.65 including freight to most Australian cities.

Pack 4: Oyster Wines 6 Pack - 15% discount



We've called this pack "oyster wines" but of course they will go with any briny seafood dishes. We can easily imagine drinking them with wood-grilled octopus or clams in butter, white wine and parsley, for example. They definitely go well with anything that has a hint of saltiness and their purity means they could also work with raw fish dishes, even sushi, and with any sort of seafood platter, with prawns and other shellfish.

Unsurprisingly, they are all white. The first three are made with Melon de Bourgogne from the Loire Valley (they would all be Muscadet if the vigneron chose to work in the appellation). We've listed them here in order of richness, starting with the least rich. The last one is made with Picpoul. With richer seafood like lobster, for example, the La Paonnerie Rien Que Melon would work very well. But for a plate of oysters, unadorned with anything except some lemon juice, it would be hard to go past the Le Raisin à Plume Le Moulin Solidaire or Opi d'Aqui Pique Poule.

Le Raisin à Plume (Jacques Février) Le Moulin Solidaire 2017 – 2 bottles – In 2017, Jacques was hit by the dangerous frosts that took a toll on vineyards throughout the Western Loire region, but particularly around the village of Oudon where he lives. He therefore had to combine his crop of Melon de Bourgogne from his Moulin vineyard with some grapes from Johan Chasse from nearby Saint-Herblon. Nevertheless, despite the terrible year this wine turned out to be quite exceptional. It has beautiful mouthfeel and a long, lingering finish.

Marc Pesnot La Bohème Extra Large - 2 bottles – La Bohème is Pesnot's workhorse wine, but what a wine it is! We love the bright minerality, the lovely acidity and the incredible length on the palate. Even though it has the humble Vin de France designation this is a very serious wine that casts most other Muscadet wines in its long shadow. The quality of the wine is due to the meticulous vineyard work that even extends to hand picking the grapes only when they are ripe even if that takes a number of passes through the vineyard at picking time. The grapes are then totally destemmed and fermented very slowly (sometimes 4 months, sometimes longer), before resting on the lees for up to six months. This is a perfect summer drink! This is a special cuvée made with a blend of 2015, 2016 and 2017 juice. (It's too complicated he says to explain the proportions but it's a consequence of two devastating harvests in 2016 and 2017 because of late autumn frosts.)

La Paonnerie IGP Val de Loire Rien que Melon 2017 – The Domaine la Paonnerie Rien que Melon is aptly named as there is nothing in the bottle except for juice from Melon de Bourgogne grapes picked from vines that are about thirty years old. There are no additions to this juice - not even any sulphur. It is a delightful wine that expresses the terroir from the vineyard which is on the banks of the Loire River about halfway between Angers and Nantes in the beautiful Loire Valley. The vineyards are at the eastern end of the Muscadet region and Jacques allows the wine to go through malolactic fermentation which is unusual in Muscadet and more like what happens in the neighbouring Anjou appellation. The grapes are crushed with a little time for skin contact and then transferred to tanks to ferment and mature for about six months before bottling. This is, for us, the best vintage we have had of this wine.

Opi d'Aqui Pique Poule 2017 – Picpoul is a legendary grape variety of the area around the coastal town of Sète in the Languedoc. Here it is often teamed with oysters and other seafood dishes such as the amazing local version of the pie called Tielle de Poulpe Sètoise which is braised octopus served in a bread-dough pastry shaped almost like an Australian pie. The Picpoul grapes were picked by hand from a 1 hectare plot near Pinet (limestone and clay terroir) and placed in small 10 kg baskets. The grapes were then pressed and 50% of the juice transferred to tanks and 50% to old oak barrels for a period of 6 months. The wine was then bottled without filtration and without the addition of sulphites to ensure freshness. This Picpoul is a lively, fresh and slightly acidic (in a good way) white wine that can be enjoyed year round.

The RRP for this selection of 6 wines is \$284 but the pack price is only \$241.40 including freight to most Australian cities.

Pack 5 : Summer Reds 6 Pack – 15% Discount



It's easy in this era where we have so many shades of white and pink to forget about red wines for summer. But, with a quick chill, there are many fresh, vibrant reds that can work just as well, and can seem like a nice progression in a meal, especially if you're eating grilled meats such as lamb, quail or beef. All the wines in this pack are crunchy, fresh and alive.

The first four have no added sulphites but there are added sulphites in the last two.

Samuel Boulay Fricheti 2016 – This amazing wine is aptly named. The term Fricheti is used when you prepare a meal from whatever is left over in the fridge. For this wine it was the grapes that were not used in the other wines that Samuel made in 2016. Thus, this wine has some direct-press Syrah, some Alicante that was left on skins for a couple of weeks, some Grenache that accidentally underwent carbonic maceration as well as some Cabernet Sauvignon, Merlot, Viognier and Roussanne. The result is a very elegant wine that is softened through the use of some white juice that has been added.

Opi d'Aqui Les Cliquets 2017 – This wine has been made from 100% Grenache Noir which came from a small plot (0.8 hectares) near the town of Vendémian which lies approximately 16 kilometres south-east of Clermont-l'Hérault. The soils here are clay over limestone. The process was started using whole bunch, cold carbonic maceration for 3 weeks. It was then aged in stainless steel tanks for 6 months. It was bottled without fining or the addition of sulphites to preserve its freshness. It is a red wine, but very light in colour. It's darker than the previous two vintages but still works beautifully as a chilled red.

Le Raisin à Plume (Jacques Février) Patis des Rosiers 2017 – This wine called Le Pâtis des Rosiers is also made from a vineyard that suffered from the frosts this year. It is made from the Gamay grape variety from vines that range between 25 to 45 years old. It had two weeks of skin maceration before being pressed and matured for approximately one year in fibreglass tanks. The wine gains its minerality from the mix of old gneiss and schist soils that are mixed with basalt and quartz as well. The wine has serious structure and length with a lovely, savoury finish and will match a wide variety of dishes without overpowering them. It was bottled without the addition of any sulphites and without being filtered.

Julie Brosselin On Verra La Mer 2016 – On Verra La Mer is a light, juicy Cinsault with lots of charm. It weighs in at only 12% alcohol meaning that it stands apart from the many strong, alcoholic wines that are produced in the Languedoc area. We are really enjoying Cinsault-based wines from the Languedoc. This grape variety is better known as one of the supplementary grape varieties that is often used to make some of the best wines in Châteauneuf-du-Pape in the southern Rhone. This wine is not powerful like those in the Rhone, it is much lighter and far more suitable for pairing with food. This wine goes particularly well with charcuterie, braised dishes such as Osso Bucco and dishes cooked over fire.

Domaine Saint Nicolas Gammes En May 2017 – 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. It has less filtering than other Domaine Saint Nicolas wines, which gives it a meaty texture that belies its apparent light juiciness. The vines thrive on a south-east facing slope where the soil is schist-derived clay. The wine was matured for 6 months in wooden foudres. Because this wine is very natural you might find quite a bit of sediment in the bottle - but it doesn't matter, this wine is really, really fresh and delicious.

Hervé Villemade Cheverny Rouge 2017 – The Cheverny Domaine Rouge is Hervé Villemade workhorse wine. He produces it every year and every year it keeps on getting better. This vintage saw a mix of 60% Pinot Noir and 40% Gamay undergo carbonic maceration for two weeks before the juice was transferred to a large wooden tank for maturation. It is a very pretty, fresh, flavoursome wine with a compelling liveliness that shows off the two grape varieties perfectly. We like to serve it slightly chilled.

The RRP for this selection of 6 wines is \$267 but the pack price is only \$226.95 including freight to most Australian cities.

Pack 6: What We're Drinking 6 Pack – 15% Discount



Here are a few of the wines we're enjoying at the moment. As it happens, all 6 are wines with no added sulphites so this pack can also be known as a "no added sulphites" pack too.

Opi d'Aqui L'Orangeade 2017 – The name "Orangeade" is a light-hearted attempt to explain this wine. It is made by macerating the Clairette grape variety (a variety that we particularly like when in the hands of a skilled winemaker) which was destemmed and macerated for 3 weeks. He then added some Picpoul to the macerated juice to provide freshness and acidity. The proportions are 60% Clairette and 40% Picpoul. It is a lightly orange wine which we have found stands up quite well over a couple of days of being opened. It is not aggressively tannic like some macerated wines. It will go with a wide variety of foods.

La Paonnerie IGP Val de Loire Voilà du Gros Lot 2017 – The Voila du Gros Lot is made from 100% Grolleau Gris (also called Groslot in the Loire) grown in granitic soils. The grapes are hand harvested and then whole bunch fermented. The skins were left in contact with the juice for one night as per the Italian tradition of creating orange wines. The wine is fermented with natural yeasts and is neither filtered nor fined. With such a small quantity due to the frosts in 2017 they used a beautiful old wooden-slatted vertical press.

Julien Peyras Rosé Bohême 2017 – This deep pink, delicious rosé is comprised of 40% Grenache, 40% Syrah and 20% Mourvedre this vintage. All of the grapes were destemmed. The Mourvedre was macerated for 24 hours to extract some colour and the other two were directly pressed. The age of the Grenache is 35 years and the Mourvedre is slightly younger at 30 years. The yield from the vines is quite low at 30 hectolitres per hectare, but this means that there is more flavour concentrated in the grapes. The skins were macerated for about 12 hours to extract the juice to a medium pink colour. The result is a juicy, deeply-flavoured and enticing rose of considerable charm.

Jolly Ferriol Jolly Rose 2016 – Jean-Luc's 2016 Jolly Ferriol rosé was made from 100% Carignan grapes that were fermented and matured in steel tanks. The skins were removed after a short time in contact with the juice and the result is a quite dark wine rather than the characteristic

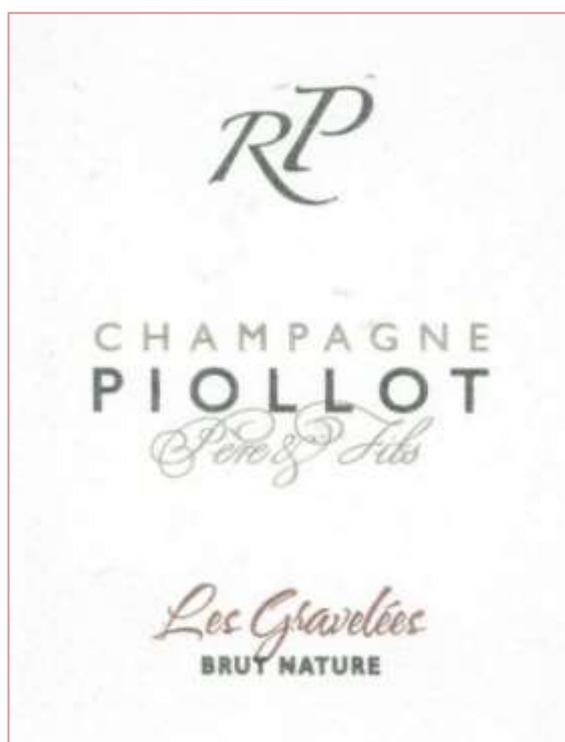
pink colour we are used to with his rosé wines. It has the trademark qualities of a Jolly Ferriol rosé, namely a haunting, compelling nose, great freshness, good acidity and great drinkability. There are aromas aplenty ranging from strawberries to cherries and there is even a hint of anise. This wine is perfect for summer drinking but can be savoured at any time of the year.

Opi d'Aqui Pique Poule 2017 – Picpoul is a legendary grape variety of the area around the coastal town of Sète in the Languedoc. Here it is often teamed with oysters (see our story below) and other seafood dishes such as the amazing local version of the pie called Tielle de Poulpe Sètoise which is braised octopus served in a bread-dough pastry shaped almost like an Australian pie. The Picpoul grapes were picked by hand from a 1 hectare plot near Pinet (limestone and clay terroir) and placed in small 10 kg baskets. The grapes were then pressed and 50% of the juice transferred to tanks and 50% to old oak barrels for a period of 6 months. The wine was then bottled without filtration and without the addition of sulphites to ensure freshness. This Picpoul is a lively, fresh and slightly acidic (in a good way) white wine that can be enjoyed year round.

Samuel Boulay Fricheti 2016 – This amazing wine is aptly named. The term Fricheti is used when you prepare a meal from whatever is left over in the fridge. For this wine it was the grapes that were not used in the other wines that Samuel made in 2016. Thus, this wine has some direct-press Syrah, some Alicante that was left on skins for a couple of weeks, some Grenache that accidentally underwent carbonic maceration as well as some Cabernet Sauvignon, Merlot, Viognier and Roussanne. The result is a very elegant wine that is softened through the use of some white juice that has been added.

The RRP for this selection of 6 wines is \$299 but the pack price is only \$254.15 including freight to most Australian cities.

Pack 7: Pinot Noir 6 Pack – 15% Discount



It's always interesting to look at the way a grape expresses itself in different places and in the hands of different winemakers. This pack of Pinot Noirs includes a Champagne, which is 100% Pinot Noir (and also 0% dosage and no added sulphites), three Burgundies from different areas (the Montanet-Thoden is from the Yonne in the far north, Julien Altaber's grapes come from around Saint-Aubin, and most of Fanny Sabre's grapes come from around Beaune). To finish there's a Pinot noir from the western Atlantic coast (Domaine Saint Nicolas Reflets Rouge 2017, which is from Fief Vendéens) and on the opposite side of France, in Alsace, a Pinot Noir from Domaine Geschickt.

Champagne Piollet Père et Fils Les Gravelées Rosé 2012 – Les Gravelées Rosé is testimony to the search for quality in this Côte des Bar region of southern Champagne. It is a "rosé de macération". The grapes (only Pinot Noir is used) are first crushed by foot and the grapes then macerate for up to two days before the juice which, by this time, has developed cherry, strawberry and raspberry overtones is taken out of the tank. This wine has had no sulphites added at any time during production resulting in a Champagne that is very lively and very fresh due to not having the dampening effect of sulphites. It was disgorged in March 2015 and has had no sugar added at any time. This wine has an appealing intensity and a lingering freshness. It is a Champagne of true elegance and one that we are delighted with. It is difficult to stop drinking this lovely wine.

Sextant - Julien Altaber Bourgogne Rouge 2014 – This wine belies its humble Bourgogne Rouge tag. It is made from grapes picked from his vineyards around the village of Saint Aubin which is one of the emerging villages for both white and red Burgundy. About half of the grapes for this 2014 vintage were destemmed and there was less pigeage this year as Julien is becoming more confident about letting the grapes do the talking. It is a silky Pinot with some elegance and structure.

Domaine Saint Nicolas Reflets Rouge 2017 – This is Thierry Michon's main red cuvée made this year from 100% Pinot Noir. The vines thrive on a south-east facing slope where the soil is schist-derived clay mixed with quartz pebbles. The wine was matured for between 6 months to a year in wooden foudres. It is an elegant wine with good structure. It has not been filtered at our request and we are very happy with the results. This is a smooth and delicious wine that will go very well with a wide range of foods.

Fanny Sabre Bourgogne Rouge 2016 – The grapes for the Fanny Sabre Bourgogne Rouge are sourced from a number of her plots around the historic town of Beaune therefore it cannot be labelled with a specific vineyard or appellation. Rather it is labelled with the more generic Bourgogne Rouge appellation. We always love Fanny's Bourgogne wines and this year is no exception. It is made from 100% Pinot Noir and the resulting wine is both expressive and lively with excellent underlying structure. These are almost the last bottles of this vintage.

Geschickt AOC Alsace Pinot Noir 2016 – This beautiful Pinot Noir was made from grapes picked from their vineyards Soot and Hochstaden where the yields are very low. However, low yields often produce much better wines as fewer grapes are competing for the goodness being fed into the vines from the soil. After a careful selection of grapes for ripeness the juice is macerated on skins for two weeks before pressing and then transfer to old wooden foudre where it matured for 14 months. The wine is not fined or filtered and no sulphites are added at any stage. The bottle is closed with a DIAM closure and the alcohol level is a very balanced 13%.

Montanet-Thoden Bourgogne Rouge Garance 2014 – This red is from Catherine Montanet's Domaine Montanet-Thoden. It is a red Burgundy and is a very good example of a red wine from the Vezelay region. The end result is influenced by the fossilised limestone soils that are found here - giving the wines a lively minerality. The grapes for this wine are hand-picked from the small plots of vines, destemmed, fermented with native yeasts and matured in old oak barrels. Little sulphur is added to the bottle to maintain the freshness of the wine.

The RRP for this selection of 6 wines is \$334 but the pack price is only \$283.90 including freight to most Australian cities.

An irregular series on permitted additives, processing “aids” and residues in wine

We have been getting more and more questions about additives and residues in wine when we do public tastings. People are becoming more aware of what might be in their food and wine and want to minimise the impacts they might have.

As the community becomes more aware of all the additives in their food through the labels on food packaging they are also questioning what might be in their wine.

We were also somewhat bemused recently when we were asked by Australian Customs to supply them with a list of the ingredients in an apple cider we import from France. We sent them the list of ingredients:

1. Apple juice

That was the entire list, because our producer simply picks the apples, leaves them in the attic for a month to concentrate the flavour then crushes the apples and allows the juice to ferment naturally, then bottles it without the addition of any preservatives. There are no additives.

Therefore, we are going to dive into an additive or processing aid or residue that might be present in wine to explain why winemakers use it and why some people might be affected by the additive.

Isinglass



We will start with Isinglass because this is a problematic additive for some people. We had a look on the web site of the Australian Wine Research Institute where there is a comprehensive list of the permitted additives and the legislation that permits them.

Isinglass is listed in the Australian permitted additives list.

Why do winemakers use this? What is the purpose and what is it?

Isinglass is a gelatin that is derived from the air bladders of sturgeons and similar fish. It is therefore a fish protein product. It is used to “fine” or clarify a wine so that it looks clean and bright.

When added to wine it has a net positive charge that attracts negatively charged sediments in the wine thus forming larger particles which then precipitate out.

It is popular with home winemakers but is also widely used by commercial winemakers as well.

Before we go any further we will look at some of the different molecules that are in a wine after it has fermented and look at their different behaviours.

The main components of wine are relatively small molecules such as the all-important alcohol, some sugar molecules that have not been converted during fermentation, the polyphenols such as anthocyanins that give the wine colour and acid molecules that provide taste sensations (including the perception of minerality) when processed by our brains. All of these are soluble and are therefore not dramatically affected by the fining process.

Then there are the very large particles such as the dead yeasts from the fermentation and leftover solids from the stalks, grape pips and skins. These are usually not in suspension and will precipitate out of their own accord due to their size.

In between these are molecules that are small enough to pass through a filter but large enough to disperse through the wine as a colloid giving a hazy appearance to the wine. These are the main targets of the fining process.

Isinglass is often used to clarify white wines by either adding it in dissolved powder form or directly in liquid form. The gelatin binds with any impurities in the wine and forms a deposit on the walls and floor of the vessel containing the wine.

After a week or two the wine can be racked off into another vessel leaving most of the impurities behind. However, this process also strips out some of the polyphenols that are responsible for the flavour and the texture of the wine.

There are two main reasons why winemakers use this (and similar) additives. The first is that it speeds up the process allowing them to sell the wine sooner. The alternative is to leave the wine in the tank or other vessel over an extended period of months and allow the impurities to settle naturally.

This is what some of our winemakers do. For example, Alice and Olivier de Moor from Chablis produce beautifully clear wines through patience and gravity.

The second reason for using additives is to help ensure the wine is clear. In many wine scoring systems a proportion of the points are awarded for clarity and slightly cloudy wines don't cut the mustard.

Now for the problem. Some of the Isinglass remains in the wine – it is impossible to ensure that all is precipitated. This means that vegetarians and vegans are actually drinking a wine that may have animal products in it if isinglass has been added.

Oysters, Picpoul and Roman roads

We have many producers of wine in the Languedoc region of France. In this short article we want to concentrate on one particular wine and one particular wine pairing that we find very compelling.

And how did we manage to get Roman roads into the article. It is because when we drive through the Luberon and on past Nimes and around Montpellier we are following the ancient route of the Via Domitia which was constructed on the orders of the Roman emperor Gnaeus Domitius almost 2,200 years ago.

He built the road to join the city of Rome to its colonies in Hispania (Spain) via Gaul (Southern France).

Sometimes we get off the very busy freeway and follow the ancient Domitian route past the salt water etangs (lakes) that run from Montpellier down past Sète to Adge. Just inland from Sète is a town that is small but has a long history and it is where our story “joins up”.

The village of Pinet is famous for having an outpost of the Via Domitia and it is also the centre of the wine appellation called Picpoul de Pinet. It is slightly north of the old Roman fortress of Narbonne which was built as a garrison to guard the road by Domitius.

Just near Pinet are the vineyards of our producer Philippe Formentin from Opi d’Aqui who produces a beautiful Picpoul wine.



After visiting Philippe a short distance in the opposite direction is the tiny town of Le Saint Barth where the popular restaurant Tarbouriech clings to the shore of the Etang du Thau overlooking the famous oyster beds.

Picpoul and oysters are a perfect combination and thousands of visitors come here every year to gorge on oysters while sipping the slightly acidic and highly expressive Picpoul wines that are always available as an accompaniment to the briny delicacies.



Sitting outdoors at Tarbouriech overlooking the Etang de Thau

The restaurant serves both Tarbouriech oysters and those from the Bouzigues oyster farm. They come in three sizes small, medium and large. We prefer the small and medium ones here. And, of course, they were shucked to order – anything else would be considered heresy.



Oysters being shucked to order and the platter loaded with wedges of lemon



Some Bordier butter at the centre

So the large platter rapidly disappeared while a gentle breeze blew in from the lake and the glass of Picpoul chosen from the printed list was the perfect accompaniment (except for the sulphites!).

Another, slightly unlikely place, where we also enjoy this combination is in the beautiful Les Halles in the centre of the old town of Avignon. There is even a Roman connection here as it was the place where the popes moved their centre of power in the 14th century following the election of a French pope who refused to move to Rome.

In one corner of this indoor market is the Cabane d'Oleron where they always serve incredibly fresh oysters from the island of the same name which lies in the Atlantic Ocean north of Bordeaux and Utah Beach in Normandy.



The recommended wines here are PicPoul de Pinet and Muscadet

This is a great place that we visit every time we are in Avignon for a quick start to the day. It is also a great market for very fresh seafood of all kinds and for stocking up on life's other essentials such as good quality bottarga, excellent cheeses and there is even a wine stand where just occasionally we've found magnums of Ganevat, for example.



A display of Utah Beach oysters waiting to be shucked



The platter of very fresh oysters at the Cabane in Avignon

If you navigate the twists and turns to get to Les Halles there is a very convenient car park above the market.

How to order

You can order any of these packs by sending us an email to wine@livingwines.com.au

Or for other wines you can use our order form or just describe the wines in an email.

http://www.livingwines.com.au/Catalogue/Order_Form_Current.pdf

WARNING

Under the *Liquor Licensing Act 1990* it is an offence:

for liquor to be delivered to a person under the age of 18 years.

Penalty: Fine not exceeding 20 penalty units

for a person under the age of 18 years to purchase liquor.

Penalty: Fine not exceeding 10 penalty units

Because of the above penalties we are now required by the Tasmanian Government to collect your date of birth in order from you to order via the Internet. We apologise for this imposition. In the past we have been able to accept a declaration that you are over 18.