

WINE Talk: September 2017

The newsletter of Living Wines: Edition 70



Living Wines is a strong supporter of marriage equality and we'll be voting yes.

Welcome to the 70th edition of Wine Talk. It is a very big newsletter this month because there is just so much news to share with you.

We have recently returned from our annual summer trip to visit our vigneron (there is an article explaining the term later in the newsletter) and we have a story about how they are faring in the face of such bad weather this year and last year.

We have information about wines that are arriving soon especially those from our long-time supplier Philippe Bornard from the Jura and wines from his son Tony. We also have a small allocation of wines from another talented, committed young winemaker from the Jura, Arnaud Greiner – we have written an article on his wines as well.

We also have news about Rootstock Sydney which happens once again in Sydney November.

We have written a story about a favourite restaurant, wine shop and épicerie in a remote part of the Languedoc that we spent an enjoyable afternoon at recently in case anyone is planning a trip that will send them that way. We have also written a small piece on a page we have created on the Living Wines Web site highlighting books about wine that we think are interesting.

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There are six packs this month ranging from one comprised of wines that we have cellared for some time through to a pack of six magnums for those of you who enjoy the pleasure of drinking from large format bottles (it's definitely better!). We also have a Loire Valley pack, another of the popular last bottles pack, a mixed dozen pack and, because the last one was so popular, another sale 6 pack.

At the end of the newsletter we have a short article about the grape varieties of Chateaufort-du-Pape in the Southern Rhone and a story about the Mourvèdre grape variety commonly found in the Southern Rhone, Provence and the Languedoc.

We hope you enjoy reading this latest newsletter.

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.

France in 2017

The difficult vintages continue. Devastating frosts which wreaked havoc with the 2016 vintage in many regions struck again this year. Again the problem was a relatively-mild winter resulting in early bud bursts only to be followed by vicious frosts in the last week of April. It's making it very difficult for many vigneron, especially in places like Chablis, the Yonne and the Loire where it's happened two years in succession.

We continue to be inspired though by the stoicism and good spirits of the winemakers we visit who have now been hit hard two years in row. When we were talking to Sylvestre Mosse at the family's cellars in Saint-Lambert-du-Lattay, just south of Angers, in July he was almost positive. They anticipate their production for 2017 will be 50% of normal but that's good compared to 2016. In 2015, their best vintage in many years, they produced 90,000 bottles of wine but in 2016 only 30,000 bottles, and that with official dispensations which allowed for the purchase of grapes.

Not everyone has been so lucky, if that's the right word. We also met with a despondent Pascale Simonutti who lost all of his potential production in the April frosts. We hope he decides to buy some grapes and makes some wine but it's hard, faced with such devastating losses to keep up enthusiasm. We did our bit to encourage him as we would love to be in a position to buy more of his wines.

Unfortunately, some of our Jura producers have been particularly hard hit this year. They escaped the worst of 2016, as was evident when we visited the Bornard family. We've never seen the cellars so full. As Tony Bornard said "if every vintage was like 2016 we'd have to build a new cellar". They even had to borrow barrels. That augurs well for the short term!



Double-stacked barrels of wine in Philippe Bornard's cellar

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But for 2017 they are talking about 80-90% losses! And, to add insult to injury, the rest of the growing season has been perfect. Unlike 2016, there was virtually no disease pressure. The vines all looked wonderfully healthy when we were there in early August. The only problem is there are hardly any grapes. This year Tony Bornard tried an experiment with some young vines of Savagnin he's recently planted varying the treatments in different parts of the vineyard – copper, nettle teas, a mix and no treatment at all but it hasn't proved anything because there is no disease anywhere.



Tony Bornard's young Savagnin vines in the lieu-dit called Feule.

Bornard back vintages arriving early next year

By happy coincidence we arrived as the Bornards were in the middle of an annual stocktake – some reporting to the government of exactly what is in their cellars. It's a big project – when you still have Vin Jaune from 2005 in barrel – and when you make as many tucked away cellars and cuvées and as they do (with new ones to come!). The counting may not have been much fun for Tony and Ludivine, their assistant, but it worked well for us. They found quite a few bottles of back vintages they weren't aware they had. While not being greedy enough to take it all, being first to see the list we were able to take a generous allocation. None of these will be in large quantities but we do have leaving France in November or early December some Blanc de la Rouge 2012, Les Chassagnes 2011, Garde Corps 2013 and Le Ginglet 2014, as well as what recently bottled wines Philippe decides are ready. That could include Blanc de la Rouge 2015 and Melon Le Rouge-Queue 2015 if we're lucky.

Bornard October 2017 arrivals



In the meantime we have an order arriving early in October which will have some of Tony Bornard's 2015 Le Pinot. This is a more serious Pinot Noir than his early drinking Le Pinot Ctambule 2015, which we received last October and were showing at Rootstock 2016.

The vines are about 25-30 years old growing in black and red marl in a parcel just near the famous Pupillin sign you can see as you drive along the N83 from Poligny to Arbois. During maceration it had a little pigeage and pump-over so it is slightly more extracted than Le Pinot Ctambule. Le Pinot Ctambule is aged in stainless steel but this wine was aged in a single 400 litre barrel and was bottled in June 2016.

At the same time we're going to be in pet'nat heaven with what's arriving from Philippe. There will be Tant Mieux (Ploussard), Ça Va Bien (Savagnin) and, for the first time, a direct press Trousseau pet'nat. These are in short supply so advance requests are recommended if you want Bornard pet'nats at Christmas time.

There's also some Ploussard La Chamade 2015 and a new cuvée of Savagnin called Maceration Pelliculaire 2015. It's one of several Savagnin experiments in the pipeline. This one had a short three week maceration and was then aged in stainless steel. Supplies are limited. If you've taken the trouble to read this far into the newsletter let us know if you would like to reserve a bottle. There will be a one bottle limit.

New Jura Wines from Arnaud and Malou Greiner

Arnaud Greiner is a talented and passionate young man who has had a full time job working for Etienne Thibault of Domaine des Cavarodes for many years. He still does but he, and now his wife Malou, has also been making his own wine for over 10 years. Last year they made first commercial release of two wines from the 2015 vintage, La Sortie de Route (100% Chardonnay) and Cartouche (a melange of red Jura grapes but predominantly Pinot Noir). We tried both of them while we were in France early this year, having found them at the wonderful La Cave des Papilles (one bottle in the Paris shop and the other in the new Marseille shop). They were delicious.

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When we tried to track Arnaud and Malou down we couldn't find an email address or other electronic contact details. But we did find what we thought was their actual address. In a moment of inspiration we realised we could take the old-fashioned approach and write them a letter. We posted it in Clermont-Ferrand, in the centre of France, wishing it good luck as we put it in a post box (we weren't totally sure we were sending it to the right people).

Either the French domestic postal system is very good or we were very lucky. We posted it on Thursday afternoon and were delighted to receive an email from Arnaud the following day saying he'd be happy to meet us. That sort of moment – so unexpected because it was so soon after we'd posted the letter (imagine an ordinary letter posted in Australia travelling hundreds of kilometres to a tiny country town in one day) – is one of the joys of working in this business.

The following week we met him, spending time in his cellars, and then in August we returned for a longer visit. As well as trying the newly-bottled wines which we'd ordered and were to be collected later that week Arnaud also introduced us to his vines. Arnaud and Malou have in total just under one hectare of vines, in several separate parcels, most within sight of Liesle, the village where they live.



The vineyard overlooking Liesle in the background

Although only 20 kilometres north of Arbois, the area is much less dominated by vines. There are also many orchards and other types of farming. It's not uncommon to see solitary fruit trees pushing out of the vines – all very convenient when working in the

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vineyard when the fruits are ripe. Most of his tiny plots have a base of limestone covered with clay but one parcel, Lavenard, is particularly calcareous. It's only .1 of a hectare and planted almost entirely with old Savagnin vines. The Savagnin is used to make a wine called **Lavenard**, which has piercing, clear minerality – “rock sucking wine”. We're lucky to have a tiny allocation of the first release of Lavenard, from the 2015 vintage, which spent almost two years in barrel before bottling in July this year.

You can see all of his bottles of Lavenard 2015 in the photo of the crate below, waiting to be labelled. Needless to say, our allocation from that total production is minute. It's unlikely we'll advertise it publicly so if you are interested in one bottle please let us know and we'll do our best to ensure you receive one.



The entire production of Lavenard 2015

We'll have three other wines as well. **Cartouche 20916** is a melange of red grapes. Like the 2015 vintage it's predominantly Pinot Noir but with Ploussard, Trousseau, and a little Gamay as well. It was aged in wood, most of it in the small 600 litre foudre you can see below, but some in barrique as well.



Cartouche 2016

La Sortie de Route 2016 is 100% Chardonnay, most of which was aged in the barrel in the photo below. The vines are approximately 35 years old growing in 40 centimetres of clay on top of limestone. Our tasting notes say “umami”. It’s a wine that is going to be wonderful to drink with any lightly spiced food and all seafood, especially fish like tuna and mackerel where it will slice through the oiliness.



La Sortie de Route 2016

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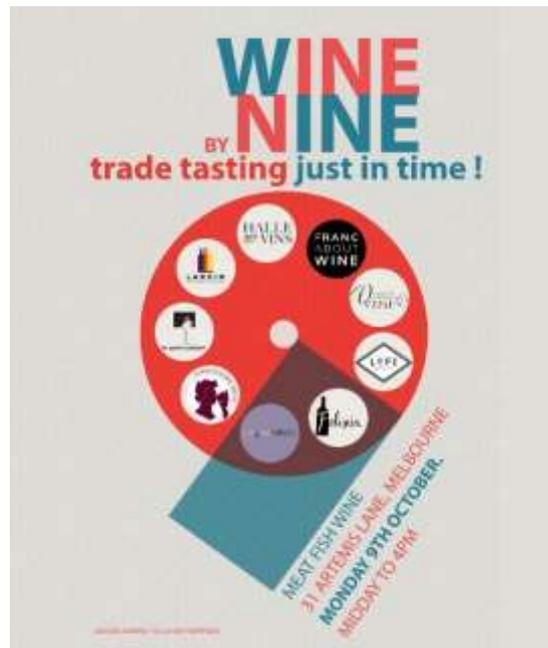
The final wine is **Les Vieilles Gallines**, also from the 2015 vintage, so the first commercial release of this cuvée. It's Melon le Queue Rouge which spent one year in barrel then almost another year in a stainless steel tank before being bottled in July this year. Somehow it manages to be rounded and sharp at the same time. It's complex and highly aromatic and is going to be very hard to part with once it arrives!

There's more information about all the wines on our website. We're looking forward to being able to offer them in October very much. Please register your interest if you would like to buy any of these wines. There will be limitations.

Other October Arrivals

As well as Jura wines from the Bornards and Arnaud Greiner we have new wines arriving in October from a number of other suppliers including Jean-Pierre Robinot, Jean Ginglinger, Hervé Villemade, Jolly Ferriol and Fanny Sabre. Look out for a special newsletter giving you early access to these wines and the other new arrivals once they become available.

Wine by Nine: Monday 9th October, Melbourne



Along with 8 other importers we will be holding a tasting for trade customers in Melbourne on Monday 9th October at Meat Fish Wine which is at 31 Artemis Lane. We look forward to seeing you there if you are in the trade. It's hopefully good timing if you're about to stock up for your Christmas trade.

Rootstock Sydney 2017



The organisers have set the dates for Rootstock Sydney 2017, the 5th incarnation of this joyful and inspiring event, and it is fast approaching. Every year disappointed people miss out on tickets to the event or session that they want to attend so it's definitely a case of "get in early" if you want to ensure you can go when and to what you want to.

We unfortunately won't have a winemaker visiting this year unless we get some last minute unexpected news but the [Rootstock Sydney](#) website already has a list of confirmed attendees. Click on the link to [ARTISANS](#) to see who's definitely going to be there. There's a massive rollcall of Australian winemakers and already several European winemakers from Italy, France, and Georgia. If previous years are anything to go by this list will grow over the next few weeks, especially as European winemakers bed down the 2017 vintage and have time to write emails again.

The dates are 25-26 November at Carriageworks. So far, tickets have been released for the four tasting sessions, two on Saturday and two on Sunday. It's possible to purchase either a single 4.5 hour session (10.30am – 3pm or 4.00pm-8.30pm) or an all day ticket for either Saturday or Sunday.

These are going to be long days for the winemakers and their importers. Based on our experience in previous years, if you're thinking of going, always try to arrive as early as you can in each session if you actually want to do some serious work and taste wines, for example for possible purchase for a restaurant or wineshop. If you're in the mood to party then it's fun to be around later in the day when everyone starts to wind down a little.

There will be more information published closer to the date about workshops, parties and other related events so it pays to check the website frequently.

Congratulations to Giorgio De Maria, James Hird and Mike Bennie (who this year is taking a lesser organising role but continuing as Festival Ambassador-at-Large - nice title Mike!) for producing Rootstock Sydney again this year and a big thank you from us to all the other team members as well, who continue to roll up each year despite the huge amount of work and stress it entails. We all appreciate what you do. Rootstock is not for profit and its success is totally dependent on the hours of unpaid work from its producers and a big team of volunteers, as well as a small team of paid staff.

La Cave Saint-Martin in Roquebrun

We try to use this newsletter to share addresses we find in country France where you can eat well and drink natural wine. A couple of years ago we did a series, spread over three issues of the newsletter, covering restaurants all the regions in France we regularly visit. Those earlier newsletters are still available on our website but we wanted to write about another one following a lunch we had at La Cave Saint-Martin in Roquebrun in the Languedoc, this summer.

We'd visited two years ago to buy some wine so its excellent cellar was already on our radar but this summer we went for lunch with Axel Pruffer, his family and some friends. Arriving for lunch with a winemaker is a great way to fast track a friendship with a restaurateur but Raimond le Coq and Betty Ferrandon are so hospitable and charming that we're sure any enthusiastic customer would be welcomed as generously as we were.



The entrance to Cave Saint Martin

The village is built on a ridge above the Orb River and most of the seating is on a terrace across the road from the restaurant and shop, 100 metres above the river. It's a great view with a hive of activity below in summer – swimmers, canoeists and kayakers - but wise to remember there's a quite busy village street between you and the toilet after you've had several glasses of wine!

We were there on a day when they'd received fish from a fisherman Raimond works with who operates out of Le Grau d'Agde, a Mediterranean port not too far from the restaurant. They receive whole fish from him and break it down in the restaurant. We ate raw tuna in a simple dish with cucumbers, shiso leaves, and tzatziki, which was some of the best we've eaten anywhere, certainly in France but even compared with Japan as

well. It had that silky texture and that totally seductive sheen you only see when fish is perfect. It may not have been prepared with quite the finesse of an experienced Japanese chef but the fish itself was extraordinary.



The raw tuna dish at Cave Saint Martin

But La Cave Saint-Martin is much more than a restaurant. There's also a small épicerie with stock that Raimond sources directly from Spain, Portugal and Holland (he is originally from The Netherlands.) Among the treasures are tins of Nardin anchovy fillets, both smoked and otherwise, and Bellota hams, and chorizo, all from small producers and all very good. We'd travel there for the Nardin anchovies alone.

It's the sort of place where, when you ask about the aged Gouda they're selling ([Remeker](#)) Raimond says "Come and meet the cheesemaker, he's here for lunch"! It wasn't too much of a surprise as well to find that, by complete coincidence, the first wine we chose to drink was made by Spanish winemaker Toni Carbó, who it also emerged happened to be lunching there with his family, taking a quick holiday prior to beginning vintage. Of course he would be there because Raimond stocks his wines and of course Raimond would introduce him to Axel Prufer, a cellar visit would be organised, and so another wine-initiated friendship began.



Toni Carbó shares stories with Axel Prufer

And then there's the cellar. They only sell wines they like to drink and the selection is excellent. There are plenty of locally-sourced Languedoc wines including some of the people we work with like Axel Prufer, Mylène Bru, Julien Peyras and Opi d'Aqui. There's lots from Roussillon as well including Bruno Duchêne and Casot Des Mailloles as well as Alain Castex's new wines (Les Vins du Cabanon) but the range is much broader (e.g. Foillard, Descombes, and Mosse were all represented when we were there) and there are some wonderful Spanish wines too. All these wines are available for purchase to take away as well as to drink in the restaurant.

It's the sort of place that helps you choose where you want to stay when you're on the road and very much the sort of place you want to make into one of your travelling "locals", the places you revisit every year. We'll be back soon.

26 Avenue du Roc de l'Estang, 34460 Roquebrun, France

Phone: +33 4 67 24 56 49

Opening hours: Check the Web site as there are different opening times in different seasons

Web site: <https://lacavesaintmartin.fr/>

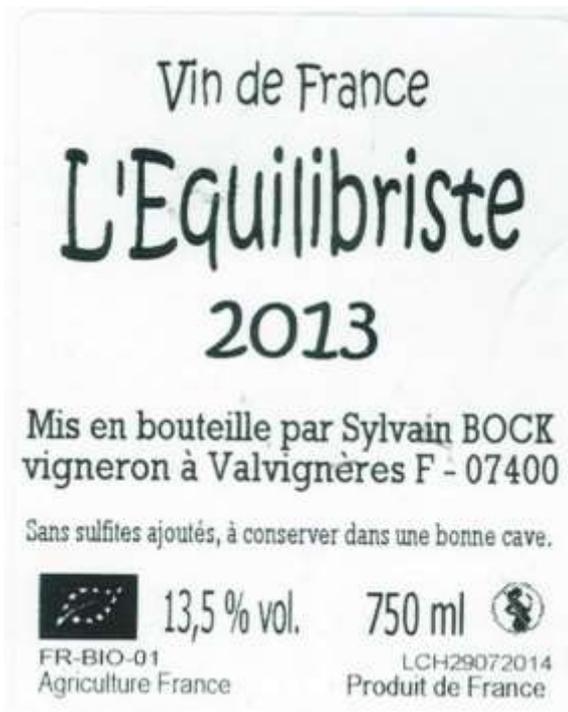
What is a vigneron?

We constantly get asked about wine terms that are confusing and one of the terms most people place in that category is 'vigneron'.

It certainly doesn't help when some otherwise respected dictionaries translate the term as "wine grower".

It also doesn't help that the first five letters of the term spell "vigne" which is the French term for vine – leading to the idea that a vigneron might be a person who tends the vines.

However, the French have a very specific use of the term vigneron (supported by the definition in the Larousse dictionary) as a person who tends the vines and then makes the wine using the grapes from those vines.



Notice that Sylvain is a vigneron

There is even an association in France called Vignerons Indépendants de France (Independent Vignerons of France). They certainly adopt the French meaning for the term. To maintain their membership of the association, vignerons must:

- Respect their terroir
- Work and harvest their own vineyard
- Make the wine themselves
- Bottle their wine themselves
- Keep viticultural traditions

So it is clear from their charter that they expect a vigneron to be involved in all aspects of caring for the vines and making and bottling the wine.

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There are some additional requirements such as respecting the terroir which requires little or no use of systemic sprays which damage organisms in the soil such as the all-important fungi and other support actors such as worms.

If you are not classified as a vigneron, then what are you?

Well you could be a *viticulteur* who is a person who tends the vines and grows the grapes but then does not make the wine, typically selling the grapes to a winemaker or to a cooperative which makes wines out of grapes supplied by many viticulteurs.

Another term used by some of our more modest growers is *récoltant*. This is a basic word used in same way we would use the term grower or farmer in Australia.



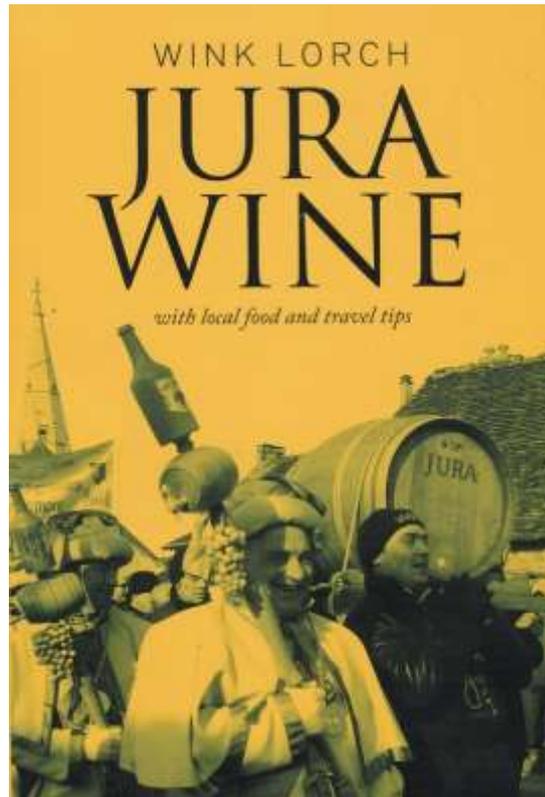
Dominique Andiran is both a proprietor and a farmer. He does the work himself!

There is another class of winemaker/trader who either buys grapes and makes the wine or buys the wine and sells it under their own label. This used to be very common in Burgundy and is still very common in Bordeaux and Champagne where the *négociants* buy grapes from many producers to manufacture the final product.

As it turns out many of our vigneronns are also setting up separate companies so that they can operate as *négociants*.

And finally, a *vendangeur* is someone who picks the grapes.

New page of Wine Books



We have added a page to the Living Wines Web site where we review books which help with an understanding of how wines are made, organic and biodynamic processes in the vineyard and winery, descriptions of wine regions, books about the sensation of taste and smell, the interplay between rocks, soil and wines and many more topics.

The page on Living Wines can be accessed through the following link:

www.livingwines.com.au/winebooks.html

or simply go to our Home page and click on the link there. This is the beginning of a new project. We hope to add to it substantially in the coming months.

Pack 1: We Aged It For You Red 6 Pack



We have a policy of never changing the prices for our wines, even bottles we've stored for some years. That means bottles which we bought several years ago, particularly those from prior to 2012, after which in many parts of France the prices started to rise rapidly reflecting the beginning of a period of very small harvests, are now very good value. Since then only 2015 was generous across the country with all the other vintages, especially the two most recent, yielding less than normal and helping to keep the prices high.

This pack contains 6 wines, some quite classical in style like the Domaine Saint Nicolas wines and others more radical like the two wines with no added sulphites, Jean-Pierre Robinot's Pineau d'Aunis Nocturne from 2011 and a Fleurie from Michel Guignier.

Jean-Pierre Robinot (Les Vignes de l'Ange Vin) Vin de France Nocturne 2011 – We removed this wine from our list some time ago but recently found another part-filled case. The only red grape variety Jean-Pierre works with is Pineau D'auis and the vines for Nocturne are his middle-aged vines. (Lumière des Sens is made from younger vines and Camille from the older ones.) This wine has great length but a suppleness and that faint herbal bitterness that characterises this variety.

Hervé Villemade Cheverny Rouge Les Ardilles 2011 – A blend of 80% Pinot Noir and 20% Gamay from established vines up to 35 years old, Hervé Villemade's Les Ardilles cuvée is aged in 225 litre barriques and 600 litre demi-muids.

Domaine Saint Nicolas Fiefs Vendéens Le Poiré 2010 – This wine is made from 100% Negrette, which is rarely grown in the Loire Valley. The vineyard faces south and the soil is schist-derived clay sitting on schist and granite. Negrette is full-flavoured, intense and spicy and definitely benefits from extended bottle maturation. Thierry Michon recommends keeping it beyond 10 years so this can certainly be cellared for longer should you wish.

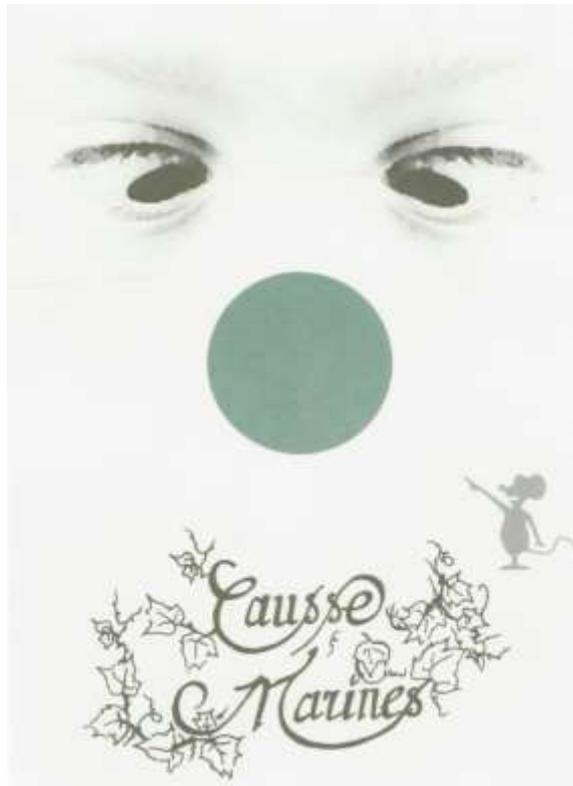
Michel Guignier Fleurie Au Bon Grès 2011 - Au Bon Grès is made from grapes grown on vines that thrive in sandstone rather than granite. This wine was fermented in concrete tanks lined with epoxy resin using whole bunches of grapes and, after pressing, transferred to large, old wooden barrels of between 20 hectolitres and 37 hectolitres in capacity. It has no added sulphites.

Domaine Derain Mercurey La Plante Chassey 2011 - This is an interesting cuvee because it has a small amount of Pinot Beurot (Malvoisie, Pinot Gris) blended with the dominant Pinot Noir. La Plante Chassey is a south-east slope with clay soil. The vines, which are over 100 years old, were planted by Dominique Derain's grandfather. It was aged in old oak barrels for 18 months prior to bottling.

Domaine Saint Nicolas Fiefs Vendeens Cuvée Jacques 2012 – We haven't held this wine for very long like the others in this pack so it doesn't quite the title but Thierry Michon did that for us. He doesn't release this cuvée until it has had extended aging in his own cellars. It spent 18 months in old oak barrels prior to bottling and then rested until its release in 2016. Originally a blend of Pinot Noir and Cabernet Franc, this cuvée is now 100% Pinot Noir grown on schist. "Silky" or "soyeux" in French is one of the most common descriptions you will find of this wine. Domaine Saint Nicolas has been certified biodynamic since 1996.

The RRP for this selection of 6 wines is \$335.20 but the pack price is \$291 including freight.

Pack 2: Last Bottle 6 Pack



As always there is no connection between the wines in this pack except that they are all last bottles. Because of that – the satisfaction of emptying 6 cartons for one order – it has a 20% discount on our normal retail price. This month there are 3 reds and 3 whites.

Fanny Sabre Beaune Les Prévailles 2012 – We're not quite sure why this is escaping our clutches. It would be a great pleasure to discover how it has aged but we could only find five other bottles to make up a last bottle pack so we decided to include it so we could have one in this newsletter. This 100% pinot noir was juicy with raspberry aromas when we drank it soon after it arrived. Now it should have mellowed into a much more complex wine.

Nicolas Carmarans Aveyron IGP Maximus 2013 – At only 11% alcohol and with a lightness that comes from semi carbonic maceration, this is the sort of red wine you could drink lightly chilled on a terrace in the middle of the afternoon. It is 100% Fer Servadou from wild country in the centre of France.

Domaine Saint Nicolas Fiefs Vendéens Plante Gâte 2006 – From the depths of our archives, this is Thierry Michon's prestige red wine and is made from 100% Pinot Noir from vines on soil that is a mix of schist, quartz and clay. The vineyard, which is .5 of a hectare, provides very low yields. It's one of the rare wines we import which is aged in 100% new oak barrels. The wine was concentrated, tight and powerful when it arrived but now, the tannins from the oak should have softened, and it should be a pleasure to drink. However, it will age for longer should you want to cellar it. Thierry Michon says its potential is "between 15 and 20 years. Even more!".

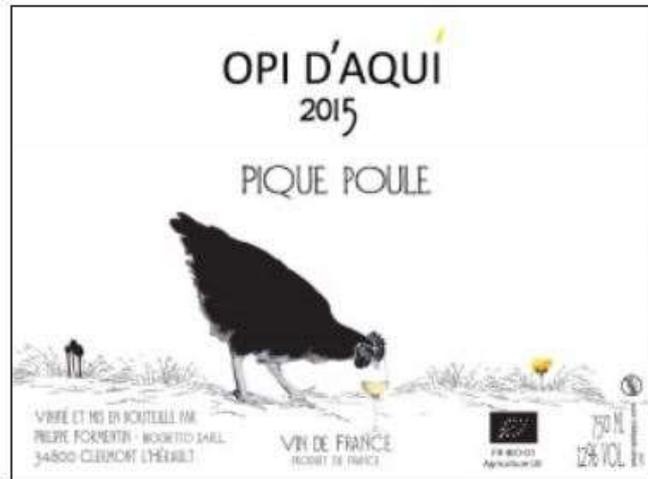
Jolly Ferriol Vin de France M. 2014 - Made from 90% Muscat à Petit Grains and 10% of Muscat d'Alexandrie this wine has a distinctive Muscat aroma. On the palate, there is an intriguing minerality from the schist soils, and bright, clean flavours. It's a good match with spicy south-east Asian dishes.

Domaine de la Garrelière Touraine Le Blanc de la Mariée 2014 – Aged in stainless steel tanks for a short time, this wine is a delicious, clean expression of Sauvignon Blanc. The vineyard has been certified biodynamic for many years and the fermentation is natural adding some complexity. It's a wonderful wine for discovering the true aroma and taste of this grape as opposed to aromas deliberately introduced to much Sauvignon Blanc via the commercial yeasts chosen to ferment the wines.

Causse Marines Gaillac Les Greilles 2011 – Made with local Gaillac grapes Mauzac and Loin-de-l'Oeil with a little Muscadelle, Chenin Blanc and Semillon as well, Les Greilles is generally a wine drunk young. However, we've drunk older vintages with Patrice and Virginie at Causse Marines and they are always delicious. That may be because there's so much of the certified biodynamic vineyard in the wines, with enough length to allow the wine to age well. This older vintage is a bit of a lucky dip but we're fairly sure it will have aged well. With the extra complexity from aging it would definitely now be a wine to drink with food not for an aperitif.

The RRP for this selection of 6 wines is \$262 but the pack price is \$209.60 including freight.

Pack 3: Mixed Dozen Pack



We've put together a pack of a dozen wines that we think would be useful heading in to spring. There's a mix of whites, a rosé, a light red, some easy drinking red wines and an unusual bottle of dark red sparkling wine, which is semi-sweet, from Loire pet-nat masters Les Capriades. There's wines to enjoy in the coming months not put in the cellar. They are discounted by 20%.

Jolly Ferriol Vin de France M. 2015 – With the liveliness that comes from no added sulphites and the explosive aromas of Muscat à Petit Grains and a little Muscat d'Alexandrie this wine from Roussillon, near the Catalan Spanish border, is dangerously drinkable.

Opi d'Aqui Pique Poule 2015 – Made from Picpoul close to the town of Pinet, this wine is lively, fresh and slightly acidic and that is a particularly good match with oysters and raw scalefish. It has no added sulphites.

La Soeur Cadette Vin de France Melon de Bourgogne Blanc 2015 – This wine is unusual because despite its name there is virtually no Melon de Bourgogne in Burgundy any more. It's a grape more typically associated with Muscadet in the Loire Valley where it was transplanted because of its ability to withstand severe frost. This wine is also a very good match with seafood.

Domaine de la Garrelière AOC Touraine Le Blanc de la Mariée 2015 – 100% Loire Valley Sauvignon blanc which has been aged in stainless steel, this wine is fresh and uncomplicated and very easy to drink. Most important it is a true expression of Sauvignon Blanc, quite different from wines fermented with added yeast chasing particular flavour profiles.

La Paonnerie Voilà le Gros Lot 2014 – Made from Grolleau Gris, it's tempting to describe this as an orange wine because its pink colour suggests it had some skin contact. But Jacques Carroget assured us that wasn't the case (unlike 2015 which had a brief maceration). The colour came from the slightly pink skins as the wine was being pressed. It doesn't really matter if it's white, orangeish or a rosé, it's delicious and works with many types of food.

Les Vignes d'Olivier Foncé 2015 – It's impossible to have too much rosé, especially heading into spring. Foncé is made from 100% Cinsault by young winemaker Olivier Cohen.

Opi d'Aqui Les Cliquets 2015 – We love wines that aren't easy to classify – they are usually always interesting and this is no exception. Made from 100% Grenache, using whole bunch, cold carbonic maceration for 3 weeks, it was pressed then aged in stainless steel tanks for 6 months. It was bottled without fining or the addition of sulphites to preserve its freshness. It's best described as a light red and is wonderful served chilled.

Terres Dorées Beaujolais Le Ronsay 2016 – We've had to have a Gamay in this pack because they are such juicy, delicious wines and just right for drinking outside in the sunshine. This is Jean-Paul Brun's entry level Beaujolais, made with younger vines close to his base in Charnay in the south of Beaujolais. The soils are more limestone and clay than those further north where granite is predominant. It's a wine ready to drink right now.

Domaine de la Cadette Bourgogne L'Ermitage 2014 – Unusual because, although a red wine from Burgundy, it is not 100% Pinot Noir. It's predominantly Pinot Noir but has 10% of the rare César grape that is permitted in the Yonne region in the north of Burgundy. This wine has benefited from time in the bottle and is drinking beautifully now. It's silky and elegant.

Sylvain Bock Les Grelots 2015 - This is a new arrival and the first time we have been able to buy this very tasty wine! It is named after the three grape varieties used for the wine. GRE is for Grenache Noir, LOT references the Merlot and the S stands for Syrah. It's all about freshness and drinkability. No added sulphites.

Mosse Vin de France Bois Rouge 2015 - This easy drinking wine is a blend of 60% Gamay and 40% Cabernet Franc. It's showing beautiful, soft, well-integrated tannins and a long finish.

Les Capriades BCF 2014 – This pet-nat is made entirely of teinturier grapes (those that have red skin and red juice) so is a dark red sparkling. It's made from Gamay de Bouze, Gamay de Chaudenay and Gamay Fréaux (this is where the name comes from). It has some residual sugar and is best described as semi-sweet. You can drink it as an aperitif but it really comes into its own with fruit desserts, especially cherries.

The RRP for this selection of 12 wines is \$461 but the pack price is \$368.80 including freight.

Pack 4: Loire Valley Mixed 6 Pack



For this pack we've picked six wines from our selection of Loire Valley wines. There are six different producers and six different grapes, extending from near Nantes at the far west to Touraine. There are two reds, three whites and one not easily classifiable wine. It's a great way to explore some of the variety offered within this region.

Laurent Lebled Vin de France On Est Su l' Sable 2015 – 100% Cabernet Franc grown in sandy soil. The grapes underwent carbonic maceration for about 12 days before being pressed then completing the fermentation in large fibreglass tanks. The wine is neither fined nor filtered. It's light and very easy to drink now. No added sulphites.

Le Raisin a Plume (Jacques Fevrier) Vin de France Le Pâtis des Rosiers 2015 – 100% Gamay. This one had two weeks of maceration before being pressed and aged 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. No added sulphites.

Domaine de la Garrelière Touraine Cendrillon 2014 – 100% Sauvignon Blanc, 30% of which spent some time in old oak barrels to provide additional complexity. Note that normally this cuvée is a blend of Sauvignon Blanc and Chardonnay but the Chardonnay didn't survive the weather in 2014.

Marc Pesnot Vin de France Nuitage 2014 – 100% Melon de Bourgogne. This would be Muscadet should Marc Pesnot choose to bottle it as an appellation wine. It is from schist soils just south of Nantes. It had one night of skin contact (hence the name of the cuvée). It's dry but not acidic.

Mosse Vin de France Le Rouchefer 2015 – 100% Chenin Blanc. We think the 2015 Chenin Blancs from the Mosse family may be their best ever. It was a wonderful growing season for them and they have made some great wines. Le Rouchefer is small parcel of gently sloping, southwest facing land that extends over 1.66 hectares with clay and gravel

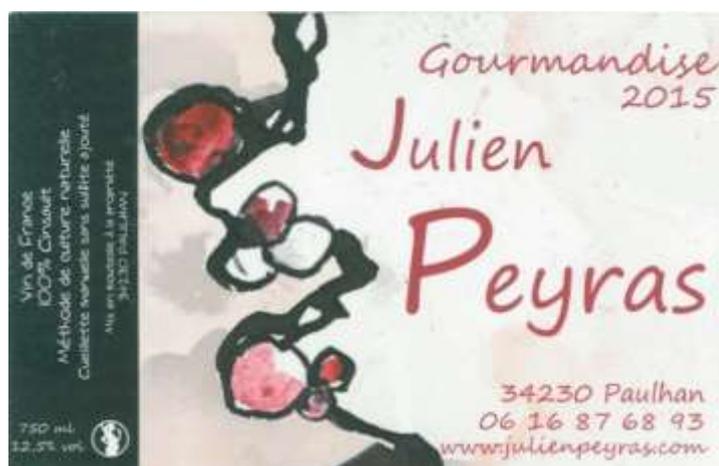
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(studded with quartz) sitting on schist. The vines are now 40 years old. The wine was fermented and aged in two year old oak barrels for almost one year prior to bottling. You can enjoy it now but it would easily age for 5 to 10 years. This pack is likely to be the last chance to buy it because we have almost sold out.

Domaine la Paonnerie Vin de France Voila du Gros Lot 2015– 100% Grolleau Gris (also called Groslot in the Loire). This grolleau is grown in granitic soils around the village of Ancenis, between Nantes and Angers. It had a very brief maceration prior to pressing which, given the pink hues of this grape's skin, has made a wine that sits somewhere between a rosé and an orange wine. It's a beautiful apricot pink shade. No added sulphites.

The RRP for this selection of 6 wines is \$241 but the pack price is \$204.95 including freight.

Pack 5: Sale 6 Pack



There was such a good response to our end of financial year sale pack that we decided to have another one. We're expecting lots of new wine early in October and need the space so this can only help make way. This "carefully curated" selection has been designed to create maximum space in our warehouse. It's a mix of four reds, one white wine and one semi-sweet cider. There's one you can keep but the rest are best drunk in the near future.

Julien Fremont Argile Cidre de Pomme 2013 – We drank a bottle of this last week with a rich apple dessert and it was quite perfect. It's a wild cider – opaque and orange with an intense flavour of apples (it's surprising how many drinks sold as cider don't taste like apples!). Not for people who like tidy drinks.

Domaine de la Garrelière AOC Touraine Le Blanc de la Mariée 2015 – Uncomplicated, easy to drink Sauvignon Blanc from Touraine.

Domaine Saint Nicolas Reflets 2012 – A blend of Pinot Noir, Gamay, and Negrette, this wine, unlike most Domaine Saint Nicolas wines has not been filtered. We would not recommend further cellaring.

Bainbridge and Cathcart Vin de France Highway.8 2012 – 100% Cabernet Franc, this wine comes in a clear bottle with a crown seal. We would not recommend further cellaring.

Domaine Stéphane Guion Bourgueil Cuvée Prestige Rouge 2013 – This is also 100% Cabernet Franc but is a wine which can be cellared for many years (easily more than 20 years). From Stéphane Guion's oldest vines it is aged for over a year in oak barrels. This is what his New York importers Chambers Street Wines said about it "Aromas of strawberry and red-currant liqueur, violet and black pepper that open to hints of coffee, fresh herbs, tobacco and roast meat. The palate shows firm acidity framing chalky berry fruits that linger with saline minerals and raspberry/red currant flavors."

Julien Peyras Gourmandise 2015 – Made from 100% Cinsault from 40 year old vines on clay and limestone soils in the Languedoc, Gourmandise is another wine made with the intention of early drinking.

The RRP for this selection of 6 wines is \$177 but the pack price is \$120 including freight.

Pack 6: Magnum 6 Pack



We've only ever offered packs of 3 magnums in the past but we thought this month we would offer a 6 pack for people wanting to get in early to prepare for summer festivities. It includes a couple of bottles of pet-nats, one of which is pink and could be perfect for celebrating a successful Yes vote in the forthcoming same sex marriage postal survey.

Hervé Villemade Vin de Table Bulle Rose 2014 – A blend of 50% Gamay and 50% Pineau d'Aunis, this crown-sealed pet-nat is delicious, just made for exuberant celebrations.

Sextant - Julien Altaber St-Aubin Blanc 1er Cru 2012 Magnum – This was a wonderful vintage from Julien Altaber's 1er Cru plots in Saint-Aubin. It's 100% Chardonnay and is drinking beautifully.

Les Capriades Vin de France Pet Sec 2013 Magnum – Made with 85% Chenin Blanc and 15% direct press Cabernet Sauvignon, Pet Sec is Les Capriades top pet-nat cuvée having extended time on lees before disgorging midway through last year. It has complexity and elegance and is perhaps the most complex pet-nat we've sold.

Sextant - Julien Altaber Maranges 2012 Magnum – Originally only sold in magnums, including for this vintage, Maranges, which is 100% Pinot Noir, is from one of Burgundy's newest appellations. This wine seems light and fresh to start but there's plenty of structure waiting to unfold once it reaches the back of your palate. A wonderful wine to share with food.

Domaine Mosse Vin de France Jazz and Java 2015 – A rare combination of Cabernet Franc and Grenache, this wine is a collaboration between the Mosse family in the Loire and Jean-Francois Nicq of Les Foulards Rouges in the Languedoc. Only released in magnums for parties.

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Mylène Bru Monts et Mervilles 2012 – 100% syrah from a special plot that, until Mylène decided it needed to be vinified separately, used to be part of Far-Ouest. It was also only produced in magnum.

The RRP for this selection of 6 wines is \$666 (sorry – that's not a lucky number!) but the pack price is \$566.10 including freight.

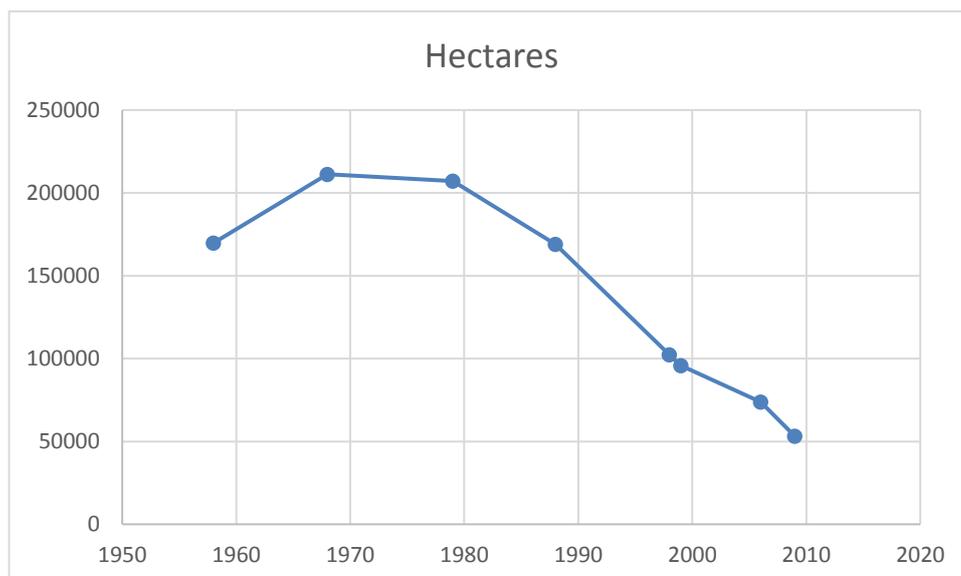
Grape variety: Mourvèdre

Mourvèdre is a red grape variety popular in southern France for making robust red wines with soft tannins. Perhaps the grape reaches its highest expression in the coastal Mediterranean region around the city of Bandol but it is also found widely in the southern Rhône especially in Chateauneuf-du-Pape (where it is one of the and the Ventoux appellation where it is blended with Grenache, Syrah and, sometimes, Carignan to produce elegant, interesting wines.

It originally came from Spain where it is widely grown where it is known as Monastrell. In California and in Australia where it is sometimes called by its Portuguese name of Mataro (due to its association with the making of port).

The grape produces wines that are big, somewhat feral and often with pronounced 'barnyard' aromas. However, their other characteristic is that can age beautifully as anyone who has tried an old Domaine Tempier Bandol or a Chateau Beaucastel Chateauneuf-du-Pape will testify (Bandol wines must comprise at least 50% Mourvèdre and Beaucastel use about 70% Mourvèdre in their big, powerful wines).

As can be seen from the graph below, the total plantings of Mourvèdre have decreased from a high of over 200,000 hectares in 1968 to only 50,000 hectares in 2009.



The vines have pointed leaves with their characteristic five lobes as shown in the photo below.

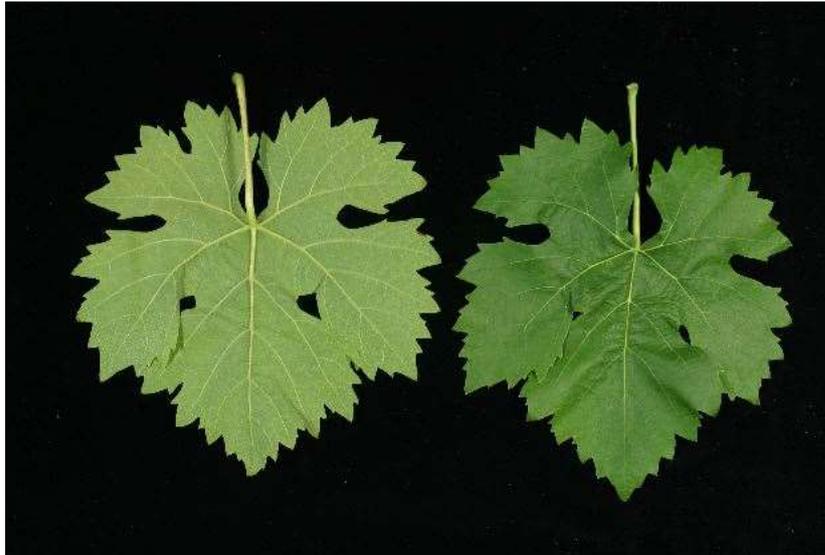


Photo courtesy of Vitis International Variety Catalogue

The large, black grapes are clustered into tight bunches which makes them somewhat vulnerable to disease pressure.



Photo courtesy of Vitis International Variety Catalogue

We have not had any wines made primarily from Mourvèdre until recently, however we have been delighted with some recent additions including the soft and gently smashable

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Milan Nouveau 2016 which is made from 100% Mourvèdre along with the supple and approachable Les Fainéants Rouge 2015 from Languedoc producer Opi d'Aqui and the Mourvèdre from Roussillon producer Domaine Le Temps Retrouvé which is also not big and tannic.

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