

## WINE Talk: April 2018

The newsletter of Living Wines: Edition 75

Welcome to Edition 75 of Wine Talk. We would like to start by thanking all of you for the immense response to our last shipment. We were overwhelmed by the enthusiasm you showed for the wines – especially the offerings from the Jura (more coming soon) and from the immensely talented Alice and Olivier de Moor. We were sorry that we couldn't supply everyone who wanted the wines but 2016 was a very difficult year in France as you know and there just were not enough to go around.

There are two very good events coming up which we have written about in this newsletter. The first is **Handmade** which is held at the Builders Arms Hotel in Fitzroy every year. We have always participated in this event because it is a very congenial blending of good wines, good friends and good food provided by the talented chefs from this establishment. More details below. And we are also looking forward to the **Bottletops** event which is held in our home town of Hobart at Franklin Restaurant. Winemakers and importers from all over Australia will be descending on our city for this event and we are looking forward to an exciting weekend to top off the hectic time around the fabulous Dark MOFO event.

We have six packs and a secret pack for you again this month. The Sale Pack in the previous newsletter was an outstanding success from our perspective and the feedback you gave us was so positive that we have put together another one this month along with another of our last bottle packs. We also have an Everyday Drinking mixed pack, a "Mainly Pinot, Mainly Burgundy" pack, a pack of bigger reds from the Languedoc and a pack of "porch pounders" – and you will have to read the explanation further down in the newsletter to find out the origin of this strange term and why it applies to the wines we have chosen for this pack.

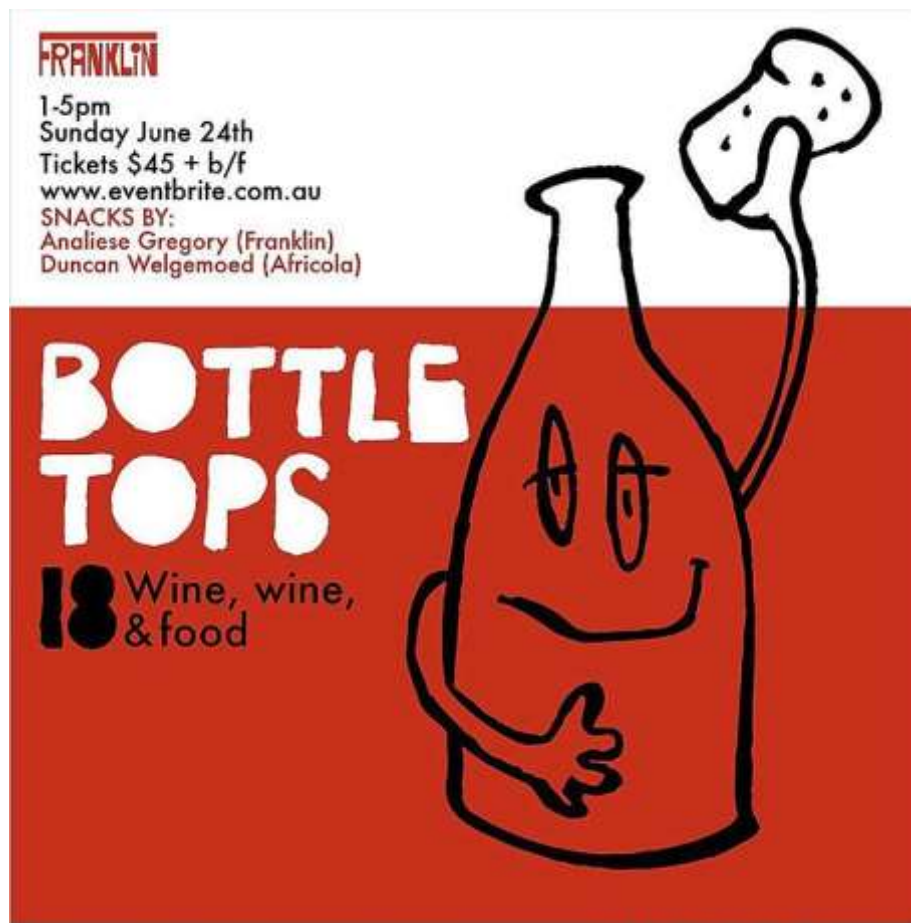
We also have a couple of articles for your reading pleasure.

**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. Please also provide your date of birth so we stay legal (a requirement of Tasmanian legislation.)**

## Bottletops 2018



We are delighted that Franklin Restaurant in Hobart will again be hosting the amazingly successful **Bottletops** event which sees natural and sustainable winemakers from throughout Australia along with importers of natural wine from Europe and beyond showing their wares.

Guests will also be able to sample some delicious food prepared by talented Franklin chef Analiese Gregory who will be joined by Duncan Welgemoed from one of our favourite restaurants in Australia, Africola!

We will be cracking open some bottles that will mainly be from the Jura (think Bornard and others) although we may stray into a few other areas of France as well. Please come up to our stand and say hello if you get a chance to attend!

## Handmade 2018

We always enjoy attending **Handmade** at the Builders Arms Hotel in Gertrude Street in Fitzroy. Apart from the fact that it is one of the best pubs in Australia, with great staff, this event brings together interesting chefs, lots of importers, lots of winemakers and members of the public who are always excited to try the wines and the food on offer.

This year it will be held on Sunday 3 June 2018. The wine tasting usually starts at noon and continues until late afternoon. This year there will be a special evening as well, with the staff from Fratelli Paradiso in Sydney taking over the venue to serve some of their famous dishes and serve some of the fabulous natural wines that they import from Italy. It is a great chance to experience the food and wine from one of Sydney's iconic wine bars.

We will have more details in the next newsletter.

## June Jura Arrivals

In June we will have a small shipment which is entirely sourced from the Jura. We'll have another shipment from Philippe and Tony Bornard, including a small second shipment of Philippe's 2015 Savagnin Macération Pélliculaire, but plenty of new wines as well including, for the first time in many years, Philippe's Pinot Noir Aide Memoire (vintage 2015). It's mainly a red shipment, also containing Arbois Pupillin Trousseau Le Ginglet 2016 and a Côtes du Jura Point Barre (traditionally this cuvée is Arbois Pupillin) but we will also have Tony's 2016 Chardo Gai Chardonnay, as well as his 2016 Ploussard and Le Pinot. Everything is limited so either express your interest now or look out for an email early in June once we know all the prices but respond quickly to avoid disappointment.

And there are the ethereal wines of Renaud Bruyère and Adeline Houillon. Our allocation is tiny and there's every chance these won't make it to the price list so let us know BY EMAIL now if you would like a bottle (that is likely to be the maximum order) of one of their wines. It's likely that to share the allocation as fairly as possible we will not be in a position to offer a bottle of every cuvée so please indicate your preference. We will have Arbois Chardonnay Croix Rouge 2015, Arbois Chardonnay & Savagnin Les Tourillons 2015, and 2016 Arbois Pupillin Ploussard.

And, finally, we will have two wines from Charles Dagand, a sort of new producer (he was formerly co-owner with Alice Bouvot of l'Octavin so we feel like it's more the return of an old friend). Both are from the 2016 vintage. There is Charpindo, a white wine made from Chardonnay and Pinot Noir (pressed directly so there is no colour) and fermented in a very cold cellar very slowly (6 months) and Yavol, a blend of Chardonnay, Savagnin, Pinot Noir, Trousseau and Ploussard, all harvested from the same parcel where the vines are mixed together. It had 6 weeks of maceration and a similar long, slow fermentation. Again quantities will be limited.

## L'Octavin Recent Arrivals

We're very grateful for the enthusiastic take up of the wines from our last shipment. In the first few days it was quite a challenge to keep up with the orders and make sure we didn't sell the same wine twice. It took some time to get on top of things – it should be simple but when the orders come in more quickly than you can process them and you always try to respond quickly to emails, it's very easy to think you have wines to sell that you've previously committed to someone else in an email but not actually invoiced or shipped. To avoid monumental errors and disappointment and because we had so few, we panicked a little with the L'Octavin wines and most of the De Moor and Bornard wines and marked them all as sold out a couple of days after they arrived.

When the dust settled and everything was processed it turned out we had a few bottles of L'Octavin left. If you are interested in any let us know. Because there are so few we don't intend reinstating them on the website. For some, it's only one bottle.

L'Octavin Pamina 2015 - \$86

L'Octavin P'tit Poussot 2016 - \$65

L'Octavin Zerlina 2016 - \$78

L'Octavin Elle Aime 2016 - \$78

There's information about each wine on our [website](#) (except the pricing because they are marked as sold out). Pricing options are as normal. If you buy one in a mixed 6 pack with any other wines from our portfolio there is a 10% discount and free freight to most parts of Australia. But you are welcome to buy fewer bottles, even just one, but there will be a freight charge.

## Mistakes we read in the press – 1

We are often amazed at some of the articles written by otherwise well-credentialed writers when they decide to explain what natural wines are to their audience. We have decided to clarify some of the most common mistakes we read.

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### Conflating natural wines with cloudy wines

We often see the word “cloudy” associated with descriptions of natural wine. Well, we can certainly say that some of the wines that we import are cloudy – but they are also delicious, they just haven’t been fined and filtered which, of course, removes not only the cloudiness but also much of the liveliness and flavour.

But there are many natural wines that haven’t been fined or filtered that are perfectly clear and clean. Let’s take a couple of examples. The beautiful Chablis wines from Alice and Olivier de Moor are crystal clear because they take the time to allow any sediment to settle to the bottom of the tank before bottling and then bottle by gravity so the sediment is not disturbed (or bottled!). A similar approach is adopted by Valentin Montanet with the wines from Domaine de la Cadette and Domaine Montanet-Thoden from Vézelay. All their white wines are perfectly clear and perfectly delicious examples of these fine Burgundian wines.

So, this error is one of applying a characteristic to a genre that only applies to part of the genre.

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### Conflating orange wines with natural wines

The next error we often read is from journalists writing about natural wine who imply that natural wines are orange. Some natural wines are orange but not all natural wines are orange wines. Similarly, many orange wines are not natural because you can make an orange wine from grapes that have been subjected to chemical sprays and even fermented with commercial yeast.

Orange wines are produced by leaving the skins with the juice of white grapes for a period that can range from just a few days to a few weeks or, in areas such as Friuli in north-east Italy and in Georgia for many months. It is also common practice to call these wines skin contact wines.

We import many natural wines that have had no skin contact. The grapes are pressed and the juice is immediately run off into barrels or tanks to ferment.

So, if someone offers you a skin contact wine it may or may not be natural. Skin contact is not a defining characteristic of natural wines.

### A slight “prickle” or fizz in the glass is a winemaking fault

We’re often told that a slight prickle or fizz in a wine that’s meant to be still is a flaw. But natural winemakers who don’t want to use sulphites often try to capture a tiny amount of carbon dioxide in the bottle because it acts as a very effective preservative.

In fact, some of our winemakers are very skilled at this technique. We find the slight prickle to be quite appealing. We well remember, many years ago, serving one of Hervé Villemade’s wines to an Australian friend of ours who is now a well-known chef in France. It was his first experience of natural wines. He sipped it, thought for a while and he said “this wine is dancing on my tongue”. It was a perfect description!!

If someone allows residual carbon dioxide in a bottle deliberately then by definition it’s not a fault but a deliberate part of that person’s winemaking and wine preservation technique. It then becomes a matter of preference. We understand that many people don’t enjoy that slight prickle that we hunt out, especially if they have been trained to see it as a fault. But that doesn’t make it right or wrong. Of course, if a wine is being judged based on a set of rules in a particular context and the presence of carbon dioxide is defined as a fault then based on those rules it is faulty. But those rules only apply in that context not outside it.

As an aside, if you drink a wine and don’t enjoy the prickle but in other ways, such as its aroma and taste, you enjoy it then a quick decant and a swirl in the glass should soon see it dissipate.

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### Natural wines do not reflect the terroir

This is probably the most egregious claim by some wine writers and companies who sell products to the conventional wine industry – especially yeast manufacturers.

We have heard claims that it is impossible to reflect terroir through the use of natural fermentation and that it is impossible to bring fermentation to completion without the use of commercial yeasts (the argument being that, even if none are added, they are present in cellars from past winemaking practices)!!

The first claim was quite a muddled set of thinking. The representative claimed that using a commercial yeast manufactured in a laboratory far from the vineyard would help the winemaker express the terroir.

However, science now reveals that the microbial “fauna” consisting of bacteria, fungi, yeasts and other creatures varies dramatically from one slope to another and one end of a valley to another. Each of these microbes help different elements enter the vines or create different polyphenols in the grapes and hence a wine that has been naturally fermented with the yeasts of that local area cannot be discounted from the concept of terroir. Commercial yeasts on the other hand create the same polyphenols in the wine no matter where the grapes come from. This is evidenced by the advertising of the commercial yeast companies who claim that if you use their yeasts your wines will taste of particular flavours.

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As to the second claim that you need commercial yeasts to bring fermentation to completion, this is just plain crazy. To counter this, we used the example of visiting Mylene Bru's vineyard the year she built a winery in her vineyard, completing the building just before harvest.

Until then she had made her wines at a friend's cellars nowhere near her vines. We visited a couple of days after harvest and walked into the winery to hear the "songs" from the tanks of vigorously fermenting juice (including the ones below) that had had no assistance from commercial yeasts at all.



## Pack 1: Sale Pack Six Bottles – Massive Discounts



This pack is our super sale special for April. All of the wines are Vin de France except for the lovely Rien Que Melon from La Paonnerie which is from the Muscadet Coteaux de Loire sub-appellation.

**Sylvain Bock Neck 2015** – This young, red wine from Sylvain Bock is a blend of two different parcels of Grenache Noir. Both parcels are on a mix of limestone and basalt soils with one parcel having 50 year old vines that are pruned using the gobelet method and the other 30 year old vines. The grapes were put through carbonic maceration to produce a fresh, vibrant and exciting wine that will have good aging potential.

**Jolly Ferriol Va Nu Pieds 2014** – Va Nu Pieds means “go barefoot” and conjurs up the image of summertime drinking at the beach or barefoot at a barbecue. It is a fresh, bright, lively wine. The grapes (Carignan and Grenache) have undergone carbonic maceration and the wine was then matured in old wooden barrels. The wine is then transferred to tanks to allow the sediment to settle before it is bottled without filtering or fining.

**La Paonnerie Rien Que Melon 2015** – Rien Que Melon means “Nothing But Melon” because the only thing in the bottle is fermented juice from the wonderful Melon de Bourgogne grape variety. The vineyards are at the eastern end of the Muscadet region and the wine goes 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.

**Le Raisin à Plume (Jacques Février) M des Humeaux 2015** – Near the village of Oudon in the western part of the Loire Valley the local name for Pinot Gris is Malvoisie hence the name M des Humeaux – the M stands for Malvoisie picked from the Humeaux vineyard which overlooks the Loire River and benefits from the winds that always blow, thus reducing disease pressure. The wine was matured in fibreglass tanks after a direct pressing of the grapes. This is a lovely wine of considerable complexity and depth and quite amazing energy and minerality. This wine has no sulphur added.

**Hervé Villemade Bulle Blanche 2014** – Bulle Blanche is a pétillant naturel sparkling wine made by Hervé Villemade from the Loire Valley near the village of Cheverny. These are ideal summer quaffing wines. This one is made from the very rare local grape called Menu



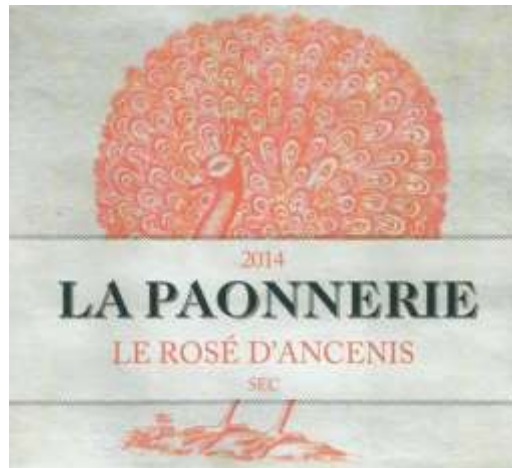
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Pineau along with equal parts of Chenin Blanc and Chardonnay for added complexity. It has a marked purity of flavour, along with a very, very fine bead and a fresh, lively mouthfeel and great depth of flavour with citrus and herbal notes.

**Bainbridge and Cathcart Rouge Aux Levres 2015** – This wine is made from the red Grolleau Noir (aka Groslot Noir) grape that is only found at this end of the Loire Valley and rarely seen as a single varietal. The very old vines thrive in red clay and schist soils. The grapes underwent three weeks of whole bunch semi-carbonic maceration (the juice is not drained so both carbonic and alcoholic fermentation occur). Toby does not like to add carbon dioxide so uses a double lidded system in the tank to trap the ambient gas. The wine shows very fresh berry aromas and flavours, soft tannins and lots of juicy goodness. It tastes very fresh. The wine has a little carbon dioxide in it as a preservative so you might detect a bit of 'fizz' at the beginning when the glass is first poured. The vines are very old (at least 85 years and some possibly over 100 years old) giving rise to a beautifully structured wine which exhibits considerable charm.

**The RRP for this selection of 6 wines is \$217 but the pack price with is only \$120 including freight to most Australian cities.**

## Pack 2: Last bottle pack – 20% Discount



We have another of our very popular Last Bottle Packs which only get offered when we have six interesting “last bottles” available. We discount these wines so that we can tidy up our inventory and remove these cuvées from our lists (and empty 6 cartons!).

This month’s last bottles are:

**Jean Ginglinger Vin d’Alsace Pinot Gris 2015** – A great example of the Pinot Gris variety with enhanced minerality from the biodynamic practices used by Jean. This is a particularly fine wine reminding us more of an Italian wine made from Pinot Grigio with its beautiful texture and long, lingering effect on the palate. The acidity is restrained allowing the fruit flavours to shine through.

**Les Vignes d’Olivier Foncé 2015** – This is a stunning biodynamic rosé made from Cinsault grapes grown in Olivier Cohen’s 5 hectares of vineyards at Argelliers not too far inland from the Languedoc city of Montpellier. Cinsault is a favoured grape in this region for rose wines. Olivier simply slowly direct-pressed the grapes and the slow press allow some colour to bleed out of the skins.

**Domaine Saint Nicolas Reflets Rouge 2014** – The Pinot Noir vines from which this wine was made 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 large 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.

**Domaine Les Grandes Vignes Pineau d’Aunis 2016** – This is an unusual wine in that the Pineau d’Aunis grape variety is not common in the Anjou area of the Loire Valley, being more popular around the city of Tours to the east. However this is a very well-made wine using excellent fruit from the pristine vineyard of Domaine Les Grandes Vignes. We love wines made from this grape!

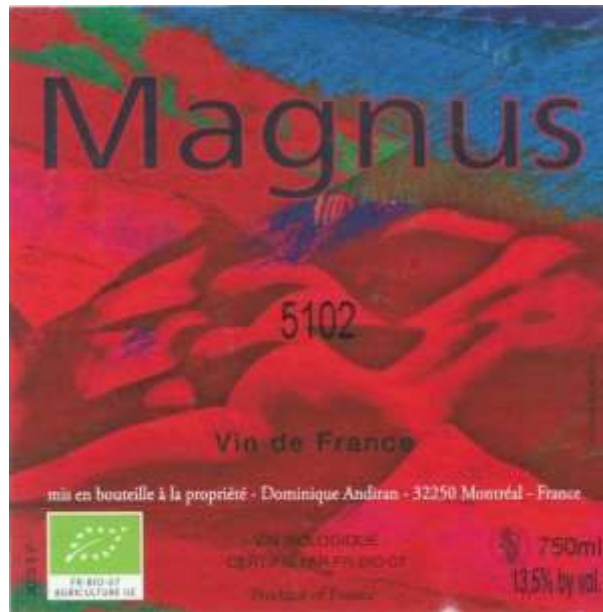
**Julien Fremont Argile 2013** – This is an apple cider made from about 29 different varieties of cider apples from the Pays d’Auge region of Normandy. The apples are placed in the attic for up to a month to dry out and concentrate the flavour before pressing. The juice is then left to ferment naturally resulting in a deep orange, fully-flavoured apple cider of great complexity. This cider comes from the lower slopes of the orchard where the soil is mainly clay (hence its cuvée name of Argile).

## WINE Talk – the newsletter of Living Wines

**La Paonnerie Coteaux d'Ancenis Le Rosé d'Ancenis 2014** – This pale pink beauty is made from 100% Gamay Noir à jus Blanc. The wine is fermented with natural yeasts and is neither filtered or fined. This is a light, lively delicious rose 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. It has no added sulphites.

**The RRP for this selection of 6 wines is \$212 but the pack price is \$169.60 including freight to most Australian cities.**

### Pack 3: Everyday drinking mixed 6 pack



This pack comprises 6 bottles that are perfect for everyday drinking. We have chosen three from the Loire Valley, each made from different grape varieties, one from northern Burgundy, which is quite close to Chablis, one from near the ancient town of Gaillac in southern France and one from the south-west just in behind Bordeaux.

**Domaine de la Cadette Bourgogne Vézelay Les Saulniers 2015** – The Les Saulniers vineyard is a beautiful parcel of land situated on an old road once used by salt smugglers, who extracted contraband salt from the water at the nearby "Fontaines Salées". The vines are beautifully tended and show strength from their organic treatment. This wine was bottled in March 2014 after spending approximately six months in vats. It has a liveliness and freshness that is very appealing for such an elegant wine. The finish is very long and interesting. It is one of the best Chardonnay wines from the northern area of Burgundy that we have tried. It has elegance, flavour, a beautiful acid backbone and lots of structure.

**Hervé Villemade Sauvignon Blanc 2016** – Hervé does great things with Sauvignon Blanc and this wine is no exception! It has intriguing white pear and other fruit characteristics without them being dominant. The wine was matured in stainless steel tanks and fibreglass tanks before being bottled in late June 2017 (we received the final fourth bottling and the extended elevage has added complexity). It is classified as a Vin de France because the Cheverny appellation requires that white wines are blends of Sauvignon Blanc and either Chardonnay, Chenin Blanc or Menu Pineau. This is an excellent wine for teaming with charcuterie, chicken dishes, fish and a wide range of vegetable-based dishes or just drinking at any time of day or night.

**Laurent Lebled On Est Su'l Sable 2015** – The Cabernet Franc grapes for this wine are harvested manually in small crates. The grapes then undergo carbonic maceration for up to 30 days in cement tanks. The grapes are then pressed in a screw press before completing the fermentation in large fibreglass tanks. The wine is neither fined nor

filtered. The wine is light enough to accompany chicken or quail or a range of charcuterie while being complex enough to pair with grilled meats.

**Dominique Andiran Vin de France Magnus 5102** – Dominique Andiran's vineyards in the south-west of France are in the area where the bold, tannic red grape called Tannat is revered. He has a very nice plot of this intriguing grape variety in a gently sloping vineyard that gets lots of sunlight to assist with the ripening. He tempers the wine by blending the Tannat with 80% of his vibrant Merlot to produce a wine with a strong backbone along with a smooth and delicious mouthfeel. This is a wine that should appeal to drinkers who enjoy a bolder red wine.

**Marc Pesnot Vin de France Folle Blanche 2015** – This is the second time we have imported a wine from Marc Pesnot made from the Folle Blanche grape variety. The vines of Folle Blanche are between 60 to 80 years old and thrive in mineral, schist soils thus giving the wine extra complexity especially when considering the very low yields that are achieved in Marc's vineyards. This is an excellent dry wine at only 11% alcohol that is perfect for teaming with white fish, scallops or oysters as well as many vegetable-based dishes.

**Causse Marines Gaillac Peyrouzelles 2016** – Peyrouzelles is a red wine blended mainly from Braucon, Duras and Syrah the first two of which are native to the area around Gaillac. Patrice Lescarret also says that this wine has a 'bit of everything' (un peu de tout) including the rare Alicante (a grape with very dark red flesh), the very rare Prunelart (also a dark-coloured grape) and Jurancon! These are all traditional grape varieties of the Gaillac region that Patrice and Virginie are reviving. Peyrouzelles has been a perennial favourite in Australia. It is dark and brooding but also light and elegant on the palate. It is a wine that marries well with lots of dishes without overpowering them.

**The RRP for this selection of 6 wines is \$209 but the pack price is \$177.65 including freight with the 15% discount.**

## Pack 4: Mainly Pinot and mainly Burgundy 6 Pack



Pinot Noir is grown widely in France. It is a key component of many of the best sparkling wines from Champagne. There is Pinot Noir grown in the eastern regions of Alsace and the Jura where many age-worthy wines are produced. Pinot Noir is also found in many of the sub-regions of the Loire Valley (especially in Sancerre) – and it is even grown in Beaujolais. This pack is almost entirely wines from Burgundy, all of which are 100% Pinot Noir, but we've included one Loire Valley wine which is 85% Pinot Noir and 15% Gamay.

**Hervé Villemade Cheverny Rouge Les Ardilles 2015** – This is the one wine in this pack that is not from Burgundy. Instead it comes from Cheverny in the Loire Valley. It consists of 85% Pinot Noir and 15% Gamay – a common blend in this area. This wine is elegant, displays pronounced minerality and has an intense aroma that is very appealing. It is a very good example of where the blending of Pinot Noir and Gamay can produce a wine where both grapes contribute to making a wine where the sum is better than the parts.

**Domaine Montanet-Thoden Bourgogne Rouge Garance 2014** – This red Burgundy is a very good example of a red wine from the Vézelay region and has now enjoyed a couple of years of bottle aging. 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 winemaker is Valentin Montanet who also makes the wines of Domaine de la Cadette.

**Domaine de la Cadette Bourgogne Rouge Champs Cadet 2015** – This red Burgundy is made from 100% Pinot Noir even though small quantities of the César grape are permitted in this region. The Champs Cadet vineyard is one of Cadette's most remote and difficult with lots of stones littering the surface. This is a lovely wine with a velvet texture provided by maturation in old oak barrels, but also with the trademark freshness that makes these natural wines so appealing. It should be interesting to compare with the previous wine given that the winemaking is identical for both. The differences are vintage and terroir.

**Fanny Sabre Bourgogne Rouge 2016** – Fanny Sabre is a very talented winemaker who makes wines from a number of appellations in Burgundy. The grapes for this Bourgogne Rouge are sourced from plots close to Beaune and Pommard.. 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 good acidity and an excellent underlying structure.

**Domaine Derain St-Aubin Le Ban 2014** – Further south than Beaune, the vines in the Le Ban vineyard thrive on an east facing slope covered in limestone derived clay and gravel. This is a lovely wine with an appealing cherry and strawberry fruit flavour, a core of acidity, great freshness, an underlying spiciness and perfect balance. Great drinking now. There is certainly more and more attention being given to the Saint Aubin appellation for both red and white wines.

**Terres Dorées (Jean Paul Brun) Bourgogne Rouge 2015** – This wine demonstrates a little known fact – namely that Beaujolais is officially a sub-region of the broader Burgundy wine region. The vineyard from which the grapes for this wine were picked lies in the very south of Beaujolais near the village of Charnay where Jean-Paul lives. Because the grapes are Pinot Noir he is permitted to put the Burgundy appellation on the label. This is a lovely, lively wine made with the same precision that typifies his winemaking.

**The RRP for this selection of 6 wines is \$312 but the pack price is \$265.20 including freight.**

Pack 5: Strong Languedoc reds 6 Pack



Many of the wines we drink are in the lighter style as they pair much better with the delicate foods that are often served in restaurants now. However, with winter approaching, we will be tempted to open a bigger red wine (but not too big) with a bit more heft to it. We have chosen 6 wines produced in the Languedoc region of southern France where some of France's bigger red wines are produced.

**Domaine L'Escarpolette (Ivo Ferreira) l'Enchanteur** – This brooding beauty is made from 100% Merlot grapes picked from vines that are at least thirty years old which thrive in clay and gravel soils which only ever receive a very light ploughing. This wine exhibits firm tannins and has power and structure on the palate. After the grapes were picked very early in the morning, they were placed in small crates to avoid crushing. The grapes were fully de-stemmed, then macerated for ten days without punching down or pumping over. The wine was fermented with natural yeasts in concrete tanks and then transferred to old Bordeaux oak barrels for ten months on lees with occasional battonage. This is a very rare wine as only 300 bottles were produced.

**Julien Peyras Gourmandise 2015** – The Gourmandise is comprised of 100% Cinsault (a variety found throughout the Southern Rhone and the Languedoc) from 40 year old vines which have been raised on clay and limestone soils then made into an easy-drinking wine with good body. The grapes were picked by hand, as all of Julien's grapes are, and then carefully sorted before undergoing natural fermentation in stainless steel tanks. This is a fresh, lively, juicy, young red which really shows what this grape variety can demonstrate when in the hands of a good winemaker.

**Le Petit Gimios Rouge Fruit 2012** – There are at least sixteen different grape varieties planted in the vineyard where the grapes for this wine were picked. But they are randomly planted. There might be a Carignan vine and then two Cinsault vines, followed by an Aramon and then a couple of Grenache. And the vineyard also contains Oeillade, Terret Rose, Terret Noir, Terret Blanc, Syrah, Muscat and Alicante. The grapes are co-



fermented to produce this amazing soft, round, subtle red with layers that seems to go on forever. Expect a little prickle on the palate (see above)!

**Mylène Bru Coteaux du Languedoc Far Ouest 2014** – Far-Ouest has a film connection because of Mylène's passion for film from an early age. She loved Clint Eastwood in 'The Good, The Bad and The Ugly' and also admires French New Wave director Francois Truffaut who used the metaphor of the Wild West to shape his films. It is a blend of all the red grapes so it has some Grenache, Syrah, Carignan and Cinsault but might also have a little Marselan and Aubun (an obscure grape from the Vaucluse) depending on the vintage.

**Opi d'Aqui Les Fainéants 2015** – This wine is a wonderful example of the Mourvèdre grape variety. Often, when it is grown in hot climates it produces big, jammy red wines which is a style we tend to shy away from these days. However, this is a supple, lively, fresh and very approachable wines where the fruit qualities shine through. Great for just sipping or teaming with food. This wine was made with the addition of 10% Grenache and underwent 3 weeks of maceration after being totally destemmed. The wine was aged for 9 months in old barrels before being transferred to stainless steel tanks for 3 months.

**Mylène Bru Rita 2014** – This is one of the most beautiful Carignan wines we have ever tasted. If you like Carignan then this is a wine you simply must try! The Rita is named after Mylène's Andalusian grandmother and also St Rita the saint of desperate causes! The wine is made from 100% Carignan from 50 year old vines which is not unusual in her area because it is quite close to Saint Chinian where Carignan is revered. The grapes were hand picked in the cool of the morning and placed in 10 kilogram baskets to preserve the quality of the fruit. The juice was macerated for approximately 20 days to extract the deep colour of this wine which then matured for 10 months in tanks before being bottled with a very small amount of sulphur this year.

**The RRP for this selection of 6 wines is \$257 but the pack price is **\$218.45** including freight.**

Pack 6: A “Porch Pounder” 6 Pack



As a counter to the rather robust Languedoc pack we've created a “porch pounder” pack. We had the pleasure of showing an American friend who grew up in Arkansas some of Tasmania's culinary highlights and during the night she introduced us to the term. So this pack is named in honour of Laura. Thank you for expanding our wine vocabulary. We've been calling these low alcohol wines “driving wines” for many years on the basis that if you're going to have a glass of wine when you have the misfortune to have to drive it's better make it low rather than high in alcohol but we're totally entranced with the idea of “porch pounders”, which are wines that you can drink happily all day sitting on the porch without doing much damage. Presumably though as you continue to drink you do get happy enough to start pounding the porch!

These wines are all less than 12% alcohol which means, of course, they also have fewer calories.

**Hervé Villemade (Moulin) Cheverny Rouge Les Ardilles 2011** – This wine consists of 85% Pinot Noir and 15% Gamay and has now had several years aging in our cellar. This wine is elegant, displays pronounced minerality and has an intense aroma that is very appealing. It is a very good example of where the blending of Pinot Noir and Gamay can produce a wine where both grapes contribute to making a wine where the sum is better than the parts.

**Le Raisin à Plume (Jacques Février) Les Petites Mains 2015** – This is a very light red which was only given two days of skin contact and bottled after a few months in the tank. Jacques calls it a “red wine in a frame of white”. We look on this as a winter rosé and would serve it slightly chilled. It has a beautiful, lingering flavour and the characteristic minerality and tension found in Jacques wines still exists in this wine despite the short maceration.

**Le Temps des Cerises Avanti Popolo 2016** – Avanti Popolo is a lighter style of wine despite an underlying strength. Named after a revolutionary Italian cry of 'Forward People' this wine made from mainly 90 year old vines. The wine is predominantly Carignan with a splash of Grenache this year. The wine has not been filtered or fined, and has no additions. The vines grow on granitic quartz soils and the minerality is pronounced.

**Opi d'Aqui Massale 2016** – This light-red, smashable wine is made from a single plot of grapes where the three Grenache varieties (Grenache Noir, Grenache Gris and Grenache Blanc) all grow. Hence this wine is a "mix" of 40% red, 30% grey and 30% white grapes that have undergone cold carbonic maceration for 3 to 4 weeks before being transferred to stainless steel tanks for 6 months to produce a wine that will match with a wide range of foods or which can simply be sipped while sitting outside in the summer sun. Also recommended chilled.

**Sextant - Julien Altaber Métisse 2016** – This wine is made by Burgundy winemaker Julien Altaber from Gamay he sources each year from Beaujolais. It's slightly more restrained than in some years with elegance and structure, perhaps more suited to a moment of pondering rather than exuberant pounding of the porch.

**Sylvain Bock La P'tite Goutte 2015** – The La P'tite Goutte is an exciting red wine from Sylvain Bock that is light, delicious and smashable. It is made from Grenache which has been fermented using carbonic maceration where the juice has been taken off the must three times to ensure it did not become too tannic. The result is a delicious, eminently drinkable light red wine. Sylvain is an amazing winemaker with an intuitive feel for what will work with the bounty the vines have delivered to him!

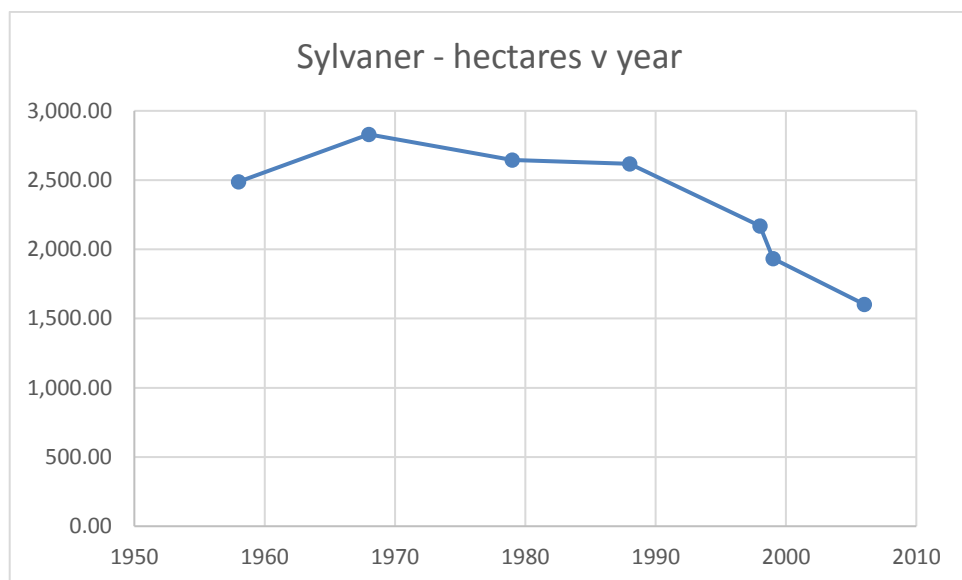
**The RRP for this selection of 6 wines is \$218 but the pack price is \$185.30 including freight.**

## Sylvaner Grape Variety

Sylvaner is a well-known grape variety in the Alsace in eastern France which is often used for blending. However, we think that in the right hands it can be turned into a very interesting wine – and those hands belong to Jean Ginglinger. His 100% Sylvaner is savoury, deeply-flavoured and lingers on the tongue for ages. It also shows restrained acidity and minerality from the excellent calcareous sandstone terroir around the village of Pfaffenheim.

The parents of the Sylvaner grape have been confirmed by DNA testing as Traminer and Österreichisch Weiss. Traminer has been known for a long time as a native grape of Italy (although it has gradually moved across to include eastern France in the Jura region where it is known as Savgnin<sup>1</sup>) and Österreichisch Weiss is a native of eastern Austria.

As can be seen from the graph below a reasonable amount is grown in France (almost all in Alsace) reaching a peak of 2830 hectares in 1968 but the area planted has been in slow decline since then.



The vine leaves lack the normal clearly defined lobes displayed for many grape varieties as shown in the photo below.

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<sup>1</sup> Wines made from Traminer in Italy and Savagnin in the Jura taste different because in the Jura terroir the grape creates larger amounts of the polyphenol geraniol than in Italy.

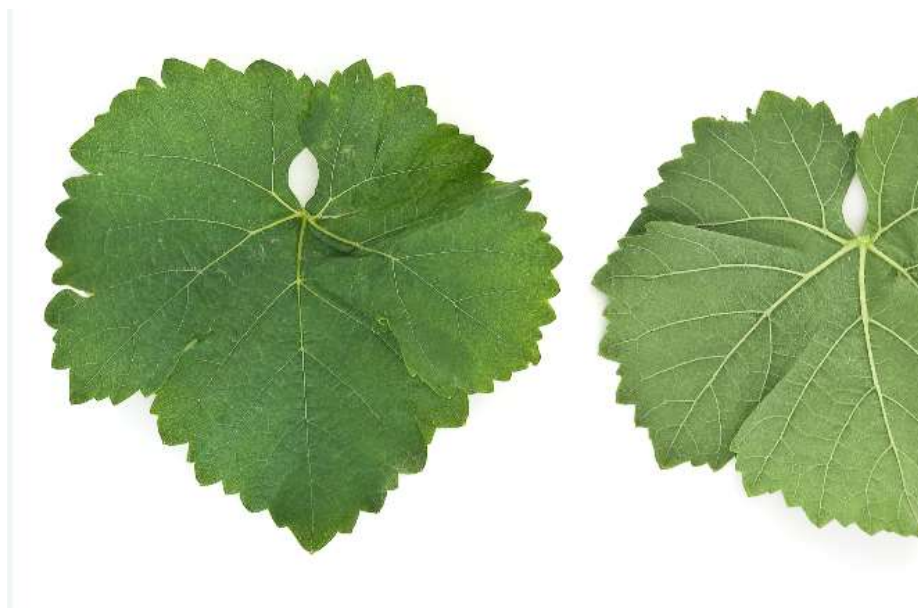


Photo courtesy of Vitis International Variety Catalogue

The large greenish grapes are clustered into tight bunches that hinder air circulation, hence exposing the bunches to disease pressure in wet seasons.



Photo courtesy of Vitis International Variety Catalogue

## WINE Talk – the newsletter of Living Wines

As mentioned above, we are lucky enough to import a wine made from the Sylvaner grape by Jean Ginglinger. If you are interested in this grape variety we are offering a pack of six of these bottles which normally sell for **\$198** at a 15% discount which reduces the price to **\$168.30**. And, this, of course, is the secret pack mentioned at the start of the newsletter.

### How to order

You can order any of these packs by sending us an email to [wine@livingwines.com.au](mailto: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](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 for 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.