

WINE Talk: August 2016

The newsletter of Living Wines: Edition 63

Welcome to the latest edition of our long-running newsletter. The most exciting news is that a new container has arrived packed with interesting wines from our producers throughout the length and breadth of France. A number of the special offers this month are made up of these new arrivals.

We also welcome Jacques Février from the Loire Valley to our growing list of producers. Jacques is a young winemaker who has acquired some plots of vines quite close to the Loire River near the village of Oudon which is just a few kilometres to the east of the city of Nantes. He makes beautiful wines and his Pet Nats are especially interesting including one made from Gamay Freaux which is one of the very few teinturier grape varieties (red grapes with red juice).

There are seven special packs this month including a pack of petillant naturel sparkling wines that show the best of wines made in this style. We have another of the popular dozen packs we have been offering recently which attracts a 20% discount. We have also put together a pack of 6 rosé wines from the increased number of wines of this style that we now have in stock. And we have a premium pack of white wines and a pack which shows the range of expressions of the Chardonnay grape variety as France is traversed from the eastern border to the West Coast.

And we have again put together a six pack which contains 6 bottles that are the last bottle in stock. Last time we did this it sold within minutes of the newsletter going out – so be quick if you want it. And finally we have a nice selection of red wines in a 6 pack for you to explore from the Loire Valley, Burgundy, the mountainous Ardèche region and the Languedoc.

We also have news of the Rootstock event which will again be held in Sydney this year and a story about our newest producer, Jacques Fevrier.

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.

Rootstock is on again!



Australia's premier natural wine festival, which is of course much more than that, Rootstock Sydney, is returning this year on November 26 and 27.

The wine program will include international and Australian vigneron, all of whom subscribe to Rootstock's principles regarding farming and winemaking. Expect plenty of wines which are made from organically grown grapes, naturally fermented and with no additions (although some will have added sulphites, but at lower levels than are conventionally used). If you love natural wines this is the place to be. If you're not sure about them or are unfamiliar them, then it's also the place to be!

But as always it's much more than a wine show. Other features this year include:

- On Sunday, The Rootstock Sydney Food Market, a special edition of the Carriageworks Farmers Market, with a theme of native and ethnic Australian food and produce. Rootstock will also have a small presence at the regular Carriageworks Farmers Market
- Rootstock's famous Orange Wine and Sake bar, plus some new bars with their own unique themes
- Talks on both days with a focus on wine and food by winemakers, sommeliers, chefs, writers and more
- And, of course, parties. On Saturday night the party will feature a group of unique winemakers and showcase their connection to their culture, food and music. And Sunday the closing party will feature some of Australia's most talented and fun-loving chefs - Duncan Welgemoed, David Moyle, Pasi Petenan, Analiese Gregory, Aaron Turner and more – expect lots of slow cooking over fire.

And the party music is being organised by the Italo Disco crew, which means curation by Maurice Terzini (Icebergs, Dolphin Hotel) and Giovanni Paradiso (10 William St, Fratelli Paradiso).

So many talented people in one place!!

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Many aspects of Rootstock are free to attend but you'll need to book tickets for the wine sessions and talks. Many sold out quickly last year so make sure you get in early.

Ticket sales for the wine sessions are already open at Eventbrite (the hyperlink is <http://www.eventbrite.com.au/e/rootstock-sydney-2016-tickets-27084947808?aff=eac2>)

And to make sure you stay up to date with more news, including when the talks program is released and tickets go on sale, visit <http://www.rootstocksydney.com/> and subscribe to their newsletter.

Hobart wine Bottletops event a huge success



The recent Bottletops Event held at Franklin restaurant in Hobart was a huge success. Dozens of natural and near-natural winemakers from interstate (plus a couple from Tasmania) converged on Franklin to show their wares.

Hundreds of locals turned up eager to sample the impressive range of wines on offer. From the moment the doors swung open the entire space was packed! And it stayed that way until the early evening.

The feedback from those who attended was overwhelmingly positive. We would like to publically thank the organiser, Forbes Appleby who did such an amazing job in organising the event.

The emergence of pétillant naturel wines

When we first started bringing pétillant naturel wines into Australia there was very little knowledge about this ancient method of making a wine with bubbles. People were curious, but wary of this emerging method.

Almost ten years later we now see articles about these wines with increasing frequency in the mainstream media including recent articles in the New York Times, Vogue magazine, Bon Appetit and even Decanter.

In good restaurants throughout the world pét-nats are taking their rightful place alongside Champagne and traditional sparkling wines. Wildair in New York, for example, currently lists fourteen pét-nats (mostly from France). In the Lower East Side, the Ten Bells lists nineteen including a couple of Prosecco options alongside the delicious Festejar from the Auvergne and a funky, pink beauty from Strohmeier in Austria. Even the very traditional Gramercy Tavern in that city lists four including two from the United States.

Over in London they have taken to pét-nats in a big way. This is exemplified by restaurants such as 40 Maltby Street where the pét-nats from Les Capriades and Patrick Bouju are served among many others and the wonderful Brawn that currently lists thirteen pét-nats mainly from France and Italy.

In Copenhagen there are pét-nats everywhere. The staff at NOMA are entranced by them and leading restaurant Relae devotes the entire first page of their list to pét-nats from France, as does their wine bar, Manfreds.

In Sydney places such as Restaurant Hubert, Bar Brosé, The Dolphin Hotel, Ester and Automata all offer a nice selection of pét-nats as does MyHouse in Hong Kong and Franklin in Hobart.

We often get asked about the difference between a pét-nat and a regular sparkling wine. The difference is in the method used to produce the bubbles. With Champagnes and regular sparkling wines the wine is made in two stages. The first is the production of the base wine which is the same as for any wine. Then sugar and yeast (usually a commercially-made yeast) is added to the bottle and a second fermentation occurs in the bottle producing the bubbles. Because the amount of sugar and the quantity of yeast added can be carefully controlled the process is relatively predictable.

With pét-nats, however, the process requires a great deal of skill because there is just one fermentation involved using the natural yeasts from the vineyard. The winemaker waits until the fermentation gets to a certain point and then bottles the fermenting wine.

If the winemaker bottles the wine too early there could be too much carbon dioxide generated and the bottle might explode. If they bottle too late not enough carbon dioxide will be generated and a flat wine will result. We've occasionally had both, although fortunately only near explosions.

The wine continues to ferment in the bottle, trapping the carbon dioxide given off when the sugars are converted to alcohol by the yeasts still in the bottle. When all the sugar has been converted or when the yeasts die off, the process ends and a pét-nat is born!

Some winemakers leave the yeast in the bottle because it adds complexity and flavour to the wine. Others disgorge the sediment to produce a clearer product.

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The process of disgorgement involves standing the bottle upside down in ice so that the sediment falls to the top of the bottle and freezes. The bottle is then carefully removed from the ice and the crown seal removed. The force of the gas in the bottle removes the sediment (and a little of the wine). The bottle is then quickly topped up and resealed to ensure that the majority of the carbon dioxide remains.

More and more winemakers are now making pét-nats throughout the world. There are also some excellent examples being produced in Australia as those who attended the Bottletops event in Tasmania know.

As winemakers get to understand the process better they are starting to produce wines that are more complex and elegant. Les Capriades in the Loire Valley believe that a pét-nat can be made that rivals a good Champagne. Their Pepin La Bulle spends two years on lees before disgorging and the resultant wine has a beautiful fine bead and a yeasty-bready complexity.

Jean-Pierre Robinot also makes incredibly complex pét-nats that rival the depth of flavour of great Champagnes.

So, if you would like to see what the fuss is all about we have assembled a selection of these bubbly beauties for you to demonstrate the range of styles that is possible using this ancient technique.

Pet-Nat Party at Bar Brosé

We'd like to think it was deliberate but it's actually just a happy accident that as we were about to send out our newsletter this appeared in our Instagram feed.

So if you're in Sydney on 1 September this is a perfect way to start the spring and see what the fuss is about.

We hope they don't mind us cribbing their beautiful spring poster to spread the p-n word!



To book email events@barbrose.com.au

Featured winemaker: Jacques Février

This month's featured winemaker is Jacques Février, a young producer from the village of Oudon in the Loire Valley. He originally worked as a sommelier in Alsace, and also for Alain Ducasse, but has also spent time in Australia. . In fact he and his partner Julie Reux say it was the time they spent travelling in Australia in 2009, visiting small vineyards such as Anton Von Klopper's, that convinced them that natural wine making was what they wanted to do.

And, finally after several years of working with organic vigneronns in Alsace, they were able to find a property to buy, not there but in Udon, in the west of the Loire Valley not too far from the city of Nantes and also not too far from where he was born in Brittany. . He has almost 6 hectares of vines and his domaine is called Raisin à Plume (literally, grapes with wings).

His vines include Melon de Bourgogne, Cabernet Franc, Gamay, Gamay Freaux, Sauvignon Blanc, Abouriou and Pinot Gris which they locally call Malvoisie. He has some vineyards close to Oudon and another overlooking the Loire River a short distance away.

His vines grow on gneiss, schist and clay with the gneiss and schist providing an intense minerality in his wines. The vineyards are exposed to a lot of wind coming down the river and this helps reduce disease pressure.

We visited him in the middle of a cold, wet winter this year so the photos below do not pay due homage to the beauty of the area in which he lives. Also the vines had no leaves and the ground was quite wet so the photos of the vineyard will only serve to show you how old some of the vines are.

When Jacques took over his vineyard they were in a sorry state with the soil depleted and damaged through years of spraying. He has stopped all that and has revived the soil with organic practices and will soon gain organic certification.

In the first photo below you can see that Jacques is well rugged up against the winter cold.



A photo we took in the middle of winter in Jacques' vineyard

The next photo was taken just near Jacques' feet so that you can see the herbs and grasses that survive the winter in the vineyard.



Winter ground cover in the vineyard



Old vines: winter in the vineyard



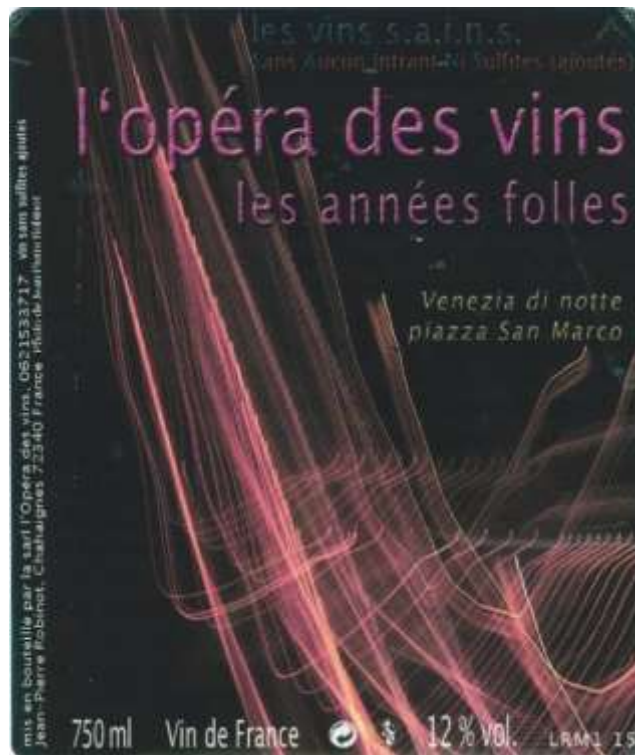
A cute cabane for sheltering from the rain

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After a tour of his vineyards we returned to his cellar to taste our way through his wines. Below you can see Jacques extracting some wine for us to taste from a barrel of his Sauvignon Blanc.



Pack 1: “Beautiful bubbles” Pet Nat 6 pack



Our sparkling shortage no longer exists. The most recent container was loaded with these bubbling beauties! We have three wines from Jean-Pierre Robinot, including Fêtembulles 2015 (Chenin Blanc), which is rapidly disappearing, and Les Années Folles 2015 (50% each of Chenin Blanc and Pineau d'Aunis). This is one that is included in this pack!

There is also Jean-Paul Brun's FRV and lots of Vincent Carême's delicious dry pet'nat the Vouvray Ancestrale 2014.

And more from the Loire ... Bulle Blanche from Hervé Villemade (Menu Pineau, Chenin Blanc, and Chardonnay) and two from Jacques Février. He has two cuvées called D'Est en Ouest, one made with Gamay Freaux (it's dark red) and the other with Sauvignon Blanc.

So we have put together a subset of these wines to form a six pack for you. This selection will give you the chance to try a range of the styles that go to make up the range of Pet Nats in Franc at present.

Le Raisin à Plume (Jacques Février) Vin de France d'Est en Ouest 2014 – Jacques is proving to be a real talent in the production of sparkling wines that fall into the pet nat or Methode Ancestrale category. These single-ferment sparkling wines have become widespread throughout France but their real stronghold is in the Loire Valley. This one is made from Sauvignon Blanc grapes and is a fine example of the style. The bead is quite fine, the flavour intense and the finish is quite beautiful. The wine was bottled before the fermentation was finished allowing the bubbles to appear due to the trapped carbon dioxide.

Jean-Pierre Robinot (l'Opera des Vins) Vin de France Les Années Folles Pet'Nat 2015 – This lovely Petillant Naturel wine is made from Chenin Blanc (50%) and Pineau d'Aunis (50%) for this vintage. The grapes are sourced from vineyards in the Jasnieres appellation but they do not seek endorsement from the appellation committee, preferring to label the wine as Vin de France. As with all of Jean-Pierre's wines this is a delicious, satisfying and deeply flavoursome wine.

Jolly Ferriol Vin de France Pet'Nat 2014 – 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. The wine is disgorged after about 5 months in the bottle.

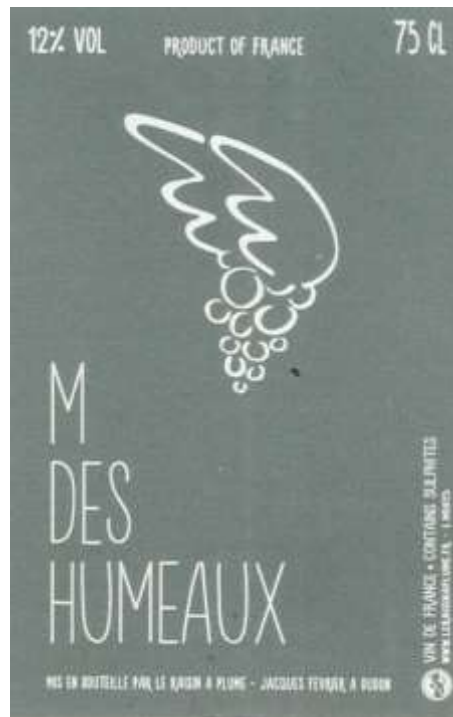
Sextant - Julien Altaber l'écume Vin Mousseux 2014 – This is the first time that Julien has made a sparkling wine but, if this one is anything to go by, we certainly hope it won't be his last! This is a Vin Mousseux made in the same style as a Pet Nat which we have written about many times before. There is a Bourgogne Vin Mousseux appellation but Julien can't use it as he has made the wine from a mix of Pinot Noir and Aligoté, yet Aligoté is not permitted under the appellation rules (although about ten other Burgundy grapes are permitted). However what he has come up with is a bright, juicy, lively wine with a lovely mouth-feel and lingering flavour. It is very smashable.

Hervé Villemade Vin de Table Bulle Blanche 2014 – We have been able to secure a small allocation of pétillant naturel sparkling wines from Hervé. They are presented simply with attractive labels and crown-seal closures (just like a beer bottle). These are ideal summer quaffing wines. This one is made from the very rare local grape called Menu Pineau along with some 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. The finish is quite long and will leave you wanting another glass...and another.

Vincent Carême Vouvray l'Ancestrale 2014 – The l'Ancestrale is a natural sparkling wine made in the pétillant style. The fermentation starts in tank and the wine is then bottled while still fermenting and finishes in the bottle without the addition of any sugar and using only the natural yeasts. Despite this there is a tiny amount of residual sugar which gives the wine a pleasant balance due to the lingering acidity. This is an incredibly elegant wine that displays a distinct minerality and a very fine bead. There are no sulphites added to this wine at any stage in the winemaking process.

The RRP for this selection of 6 bottles of wine is \$265 but the pack price is \$225.25 including freight, a discount of 15%.

Pack 2: Newly arrived wines 12 pack



Our 12 pack this month consists entirely of newly arrived wines, some from new producers. There are some real gems in this pack such as the Chut! From Gascony made from the rare Sauvignon Rose (described at the end of this newsletter) and the famous Anjou Blanc from Domaine Mosse that is a classic example of an age-worthy Chenin Blanc. And don't forget that for our 12 packs we offer a 20% discount!

Dominique Andiran Vin de France Chut! 2014 – Chut! is an intriguing wine because it is made from a very rare grape variety that makes a beautiful wine with subtle aromas and a long finish. The grape variety is Sauvignon Rose which is so named because the skin has a soft pink colour. It is thought to be a mutation of Sauvignon Blanc that probably occurred hundreds of years ago in the Loire Valley. The grapes are a deep pink in colour and produce a wine with a pink hue which is not a rosé but rather a white wine. This is a very pleasant drink with a lot going on. Think herbs and flower petals and a lovely streak of minerality.

Sylvain Bock Vin de France Trou Blanc 2014 – Trou Blanc is the name given by Sylvain to this white wine which has completely fermented to zero residual sugar. It is made from prime Chardonnay and Grenache Blanc organic grapes grown in the Ardeche region. And it is a beauty! Crisp, long, refreshing and delicious. This wine is priced very well and is perfect for pairing with food or for just smashing.

Bainbridge and Cathcart Vin de France Les Jongleurs 2015 – This is a dry Chenin Blanc made by Toby Bainbridge from 60 year old vines covering just 0.14 hectare from near Faye d'Anjou where the soil is sandy. Old vine Chenin is a real treat as there is a complexity in the wine that cannot be achieved from young vines. And remember that Toby learned how to make wines in this area from the master of Chenin, René Mosse. The wine is quite dry and is low in alcohol at only 12 percent.

Domaine Mosse Anjou Blanc 2014 – The Anjou Blanc is made from grapes picked from younger vines in the Mosse vineyard. The vineyards lie on south-west facing slopes and the soils are composed of sand and gravel lying on a bed of schist. The grapes are picked and sorted manually. The average yield is very low for a dry white wine at 25 hectolitres per hectare. The grapes are left to ferment naturally in wooden fûts and undergo both alcoholic fermentation and malolactic fermentation. There is a tiny amount of residual sugar in this fresh-tasting wine with a lovely mouthfeel.

Le Raisin à Plume Vin de France M des Humeaux 2015 – The village of Oudon where Jacques lives is within an obscure appellation known as Coteau d'Ancenis (named after a nearby village). Within this appellation area it is permitted to make white wines from Sauvignon Blanc and Pinot Gris. The twist is that the locals (and the appellation authorities) don't call it Pinot Gris, rather they adopt the local name of Malvoisie. Therefore 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.

Les Vignes d'Olivier Vin de France Rosé Clair 2014 – This very light rosé arose because Olivier's wife happens to like white wines but Olivier doesn't have any white grapes! He decided to make a white wine from some of his Cinsault grapes - a very sensible idea giving that most red grapes have white juice. So he loaded part of his Cinsault harvest into the press and pressed off the juice. Unfortunately for his wife, but fortunately for everyone else, he pressed a bit too slowly so the juice came out as a lovely pale pink colour, so he produced a second rosé. He decided to call it Rosé Clair because it is almost clear. It is a light, lively, fresh wine with the texture of a white wine but with the flavour of a rosé.

Les Vignes d'Olivier Vin de France Rond Rouge 2015 – The Rond Rouge is the first red wine from Olivier that we have brought into Australia. It is made from Syrah, Cinsault and Grenache. This is a lovely wine with soft tannins and a great mouthfeel. It is perfect for dishes such as braised lamb or a beetroot salad.

Domaine Stéphane Guion Bourgueil Cuvée Prestige Rouge 2013 – This wine is also 100% Cabernet Franc but has had some oak treatment (old oak barrels, never new oak) and is produced from older vines than the Domaine (these are up to 80 years old). This is a fine, savoury wine with lovely tannins and good length on the palate. There is a streak of acidity running through this wine that will ensure that it will last for many, many years. It represents excellent value for money and is currently drinking very well, but will also last for a considerable time in the cellar.

Le Raisin à Plume Vin de France Le Pâtis des Rosiers 2014 – This is one of three wines that we have from Jacques this year made from the Gamay grape variety from vines that range between 25 to 45 years old. This one 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 old schist soils that are mixed with basalt and quartz as well. The wine has serious structure and length with a

lovely, savoury finish that will match a wide variety of dishes without overpowering them. It was bottled without the addition of any sulphites.

Hervé Villemade Cheverny Cuvee Domaine Rouge 2015 – This vintage was an interesting one in the Loire. The quality of the grapes was very good due to the excellent summer prior to picking which allowed the vines to recover from the earlier rain storms. This vintage saw a mix of 50% Pinot Noir and 50% Gamay which is the same mix that appears in the more expensive Les Ardilles from Hervé. It is a funky, fresh, flavoursome wine with a compelling liveliness that shows off the two grapes perfectly.

Domaine Saint Nicolas Fiefs Vendéens Gammes en May Rouge 2014 – 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. Thierry Michon does not always make a pure Gamay, but the quality of the fruit in 2014 was, again, exceptional. This wine represents excellent value for money at this price. The closure is DIAM. 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.

Sylvain Bock Vin de France La P'tite Goutte 2015 – The La P'tite Goutte is a new light 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 that provides a window into the more serious Neck cuvee also made from Grenache. 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 12 bottles of wine is \$417 but the pack price is \$333.60 including freight.

Pack 3: The different faces of Chardonnay 6 pack



We often hear people say that they never drink Chardonnay or that they only drink Chardonnay (or some other grape variety), which we find very curious because grape varieties express themselves differently in different regions and often within the same region. There is no such thing as a definitive Chardonnay style. It depends on the soil, it depends on the microbes and fungi in the soil, it depends on the climate, it depends on the yeast used to ferment the juice and it depends on the winemaker.

To illustrate this point we have chosen 6 different wines for you that are all made from Chardonnay. Every one of these wines is distinctively different to the others. No two are similar. So here is a chance to explore and celebrate difference!

Dominique Andiran Vin de France Montis Régalis 3102 – Montis Régalis is made from 100% Chardonnay in the South-West of France just in behind Bordeaux. The name Montis Régalis is the name the Romans gave to the village in which Dominique lives, namely Montreal. The grapes come from a plot near Montreal with brown clay. The wine was matured in fibreglass tanks without skin contact. It is crisp and clean with fascinating floral notes and a slightly oxidative finish. It is a lighter style of wine coming in at only 11.5% alcohol. We like it very much and drink it as a perfect aperitif or with light snacks.

Domaine Saint Nicolas Fiefs Vendéens Cuvee Maria Blanc 2011 – Cuvee Maria is named after Thierry's grandmother. This is a very Burgundian wine being made from pure Chardonnay but on the other side of France on the Atlantic coast. It spent 18 months in small old oak barrels and now has had several years' maturation in the bottle. If you like the wines of Burgundy then you will love this cuvee.

Domaine de la Cadette Bourgogne Vézelay Les Saulniers 2014 – Les Saulniers is another white cuvée made entirely from Chardonnay. 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 2015 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.

Sylvain Bock Vin de France L'Equilibriste 2013 – This wine is made from Sylvain's best Chardonnay grapes from the 2013 vintage that have been crushed then matured in old oak barrels for 12 months to gain greater complexity. This is one of his leading cuvées and one that has great depth and great elegance. There is also a nice streak of minerality that comes from the limestone rocks that litter the vineyard. As with all his wines, no sulphites have been added at any time in the winemaking process.

Michel Gahier Arbois Chardonnay Les Follasses 2013 – The grapes for the Les Follasses, which benefit from limestone and clay soils in the vineyard are manually harvested and sorted prior to pressing. The wine is made in the 'ouillé' style where the barrels are topped up during maturation so that the wine does not oxidise as much in the barrel. No sulphites are added to this wine at any stage. This is a fresh, lively Chardonnay that is typical of this style of wine from the Jura with just a hint of those oxidative qualities that Jura aficionados just can't get enough of.

Terres Dorées Crémant de Bourgogne Charme JPB Blanc de Blancs – Crémants are sparkling wines made outside the Champagne region of France but in the same style as a Champagne. This is a particularly fine example of the genre being made from Chardonnay that comes from 8 hectares of vines planted near Jean-Paul's home in Charnay in the very south of Beaujolais (he uses the same grapes for his delicious Beaujolais Blanc). The Crémant has a fine bead, yeasty aromas and a long, dry savoury finish. This is a great substitute for Champagne.

The RRP for this selection of 6 bottles of wine is \$237 but the pack price is \$201.45 including freight, a discount of 15%.

Pack 4: The Return of Rosé 6 Pack



Our stocks of rosé had been drastically reduced over the past couple of months but all is right with the world again – we have lots of different cuvées available again! And in keeping with our conviction that rosé can be enjoyed all year round (yes, you don't have to wait until summer) we have assembled a 6 pack of our favourite rosé wines that can be enjoyed on their own or with delicate foods.

Domaine Saint Nicolas Fiefs Vendéens Reflets Rose 2014 – The Domaine Saint Nicolas Rose 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 although there is 20% of Gamay and 10% of Groslot Gris as well to provide some additional complexity. The vineyard faces south-west and the soil is comprised of clay and schist. The wine was matured in stainless steel tanks.

Terres Dorées Beaujolais Rosé d'Folie 2015 – This is the quintessential Jean-Paul Brun wine! And once again there is a stunning label and attractive bottle to enhance the experience. The Rosé d'Folie is a light pinkish-orange tinted wine that gives raspberry on the palate, an appealing freshness and a nice lingering finish. It is perfect for spring and summer sipping, but as we always say of rosé wines, there is absolutely no reason why they can't be sipped all year round. This wine was fermented in tanks and has seen no wood at any time, therefore it remains fresh and vibrant and perfect for easy drinking. There has been no carbonic maceration as Jean-Paul prefers Burgundian methods of wine making. The wine is released under the general Beaujolais Rosé appellation and is therefore principally made from Gamay.

Le Petit Gimios Vin de Table Rosé 2013 – This wine is made from at least the following red grapes Cinsault, Alicante, Grenache, Carignan and Aramon, and the white grape Muscat a Petit Grains. This rosé this year is a very robust pink that opens slowly in the glass but lingers on the palate for a long time. We love the mouth feel and we love the layers of interest contributed by the Carignan which thrives in this region and the very rare, native Aramon which is rarely found in wines these days.

Les Vignes d'Olivier Vin de France Rosé Foncé 2014 – This is an absolutely stunning biodynamic rosé made from Cinsault grapes grown in his 5 hectares of vineyards at Argelliers not too far inland from the Languedoc city of Montpellier. This rosé was the first wine produced by Olivier that we tried and every other wine has been of the same immaculate standard. We also like the fact that he uses the Cinsault grape variety. This variety thrives in Southern France (where it also contributes to the great red wines of Chateauneuf-du-Papes) from the Rhone right around to the Languedoc. As with all of his wines this one has no sulphur added at any time.

Hervé Villemade Cheverny Rosé Domaine 2015 – This delightful rosé wine is made from a blend of equal parts of Pinot Noir and Gamay which are crushed and fermented and matured in tanks prior to bottling. It is a blended wine as wines with the Cheverny appellation on the label, cannot be single varietals. It is a fresh, lively wine that is perfect for drinking at any time of the year. These two grape varieties marry so well in the bottle. This is a great wine to have with a wide range of foods and is also perfect for sipping as an aperitif.

Le Raisin à Plume Vin de France Les Petites Mains 2015 – The Les Petite Mains is the rosé you have when you are not having a rosé! This is a lighter wine as it was only given two days of skin contact and was bottled after a few months in the tank. It is therefore a lighter style of wine even though the colour is quite ample. 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.

The RRP for this selection of 6 Rosé wines is \$203 but the pack price is **\$172.55 including freight.**

Pack 5: One Pack Only 6 Pack



This pack is comprised of 6 bottles which are each the last bottle that we have left. Thus there is only one pack and the first person to order it will be the only person to receive it! There won't be any substitutions because if one is sold they are all sold. Not all of these wines appear on our list as available – generally we remove them from the list once they get to this point so don't be surprised if you look on our website and see SOLD OUT next to most or all of these wines.

Just a reminder that last time we offered a similar pack it sold within a few minutes of us sending out the offer!

Michel Gahier Arbois Chardonnay La Fauquette 2011 – This is one of our favourite Jura wines. The grapes are sourced from the La Fauquette vineyard close to Michel's house. This is a 'sous voile' Chardonnay. This means that the barrel in which it matures is not topped up as with the other two white cuvées. Instead, as the wine evaporates through the pores of the barrel a thin veil (voile) of yeast forms on the surface of the wine and this protects the wine from excessive oxidation. The oxygen that does penetrate the veil causes it to develop an exciting nutty spiciness that is incredibly appealing. Chambers Street Wines in New York rave about this wine and call it 'mellow, pretty, exquisitely balanced and very delicious'. It makes this wine a perfect accompaniment to the great cheeses of the region especially the famous aged Comté. This wine is now 5 years old but is still as fresh as the day it was bottled and will last for many years to come despite having had no sulphites added at any time. It is drinking beautifully now.

Philippe Bornard Cotes du Jura Savagnin Ouillé Les Chassagnes 2011 – This lovely wine is made from 100% Savagnin which is a white grape that is native to the Jura region. It is named after the lieu-dit or plot of land where the Savagnin is grown. As with many wines from the Jura this wine has been made with a slight oxidative edge which gives it a beautiful, nutty, savoury, umami quality that makes for compelling drinking. You will get notes of grapefruit, almonds and hazelnuts and even salt before you notice the long, long finish. This is an incredibly exciting wine that is

unlike any produced in this country. You have to try it to see what we are raving about. Note that the term ouillé refers to the technique of topping up barrels as the wine evaporates to ensure that minimal oxygen gets in contact with the wine.

Domaine la Paonnerie Muscadet Coteaux de Loire Rien que Melon 2013 – 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.

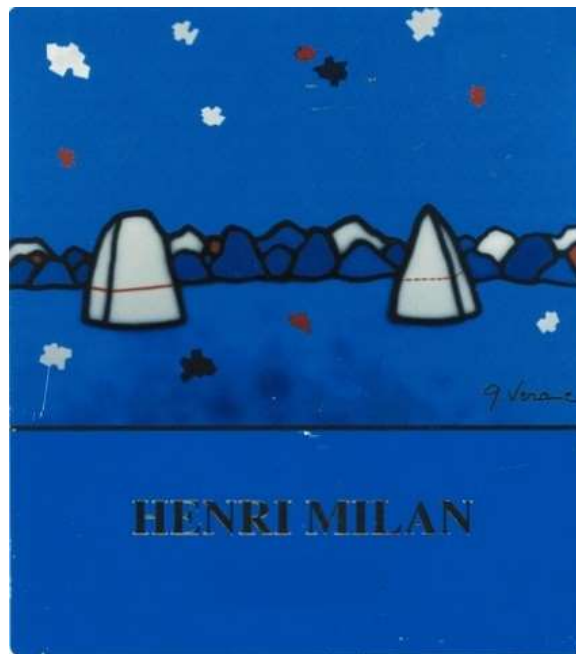
Domaine de la Garrelière Vin de France Gamay Sans Tra La La 2014 – This was one of the wines that first made us sit up and take notice of the natural wine movement that was sweeping through the Loire and Beaujolais and on into the rest of France. It is made from 100% Gamay and is fermented naturally without the 'help' of commercial yeasts. It is fresh, lively, full of flavour and, above all, delicious. Good for drinking anytime, anywhere. The joyous label captures the essence of this wine. The French would call this a 'gouleyant' wine, meaning that it is gluggable or smashable.

Sylvain Bock Vin de France Reviens Gamay 2015 – Reviens Gamay was a runaway hit in 2014, selling out within a few weeks of arrival, and the same happened to this silky Gamay from 2015. This is the last bottle. This is a wine made from two different vineyards of Gamay. One is planted on pure limestone and the other on pure basaltic (volcanic) soil. This year he also used 10% of his Grenache in this wine to give it a little more body. The whole bunches were co-fermented using the carbonic maceration approach. This is a very fruity, smashable wine that is drinking very nicely now but will continue to improve for the next two or three years.

Terres Dorées Moulin à Vent 2013 – The Moulin à Vent from Jean-Paul Brun is an elegant beauty that belies its price. There are berry flavours on the palate and a very pleasant savoury finish. The first time we tried this wine we were blown away by both the structure of the wine on the palate and the beautiful, elegant, lively finish. There is also intense minerality derived from the granitic soils in this vineyard.

The RRP for this selection of 6 bottles of wine is \$239 but the pack price is \$191.20 including freight, a discount of 20%.

Pack 6 – Premium 6 Pack



This pack has been compiled from one of the top wines from each of six of our producers throughout France.

Domaine Vincent Carême Vouvray Le Clos 2014 – The Le Clos is Vincent's top premium wine from his favourite vineyard that sits high on the slopes overlooking the Loire River. This vineyard can be seen in the photo in the introduction to these wines. The yields from this vineyard with its 60 year old vines are very low at only 20 hectolitres per hectare. It is a dry white wine made entirely from Chenin Blanc grapes from the flint, clay and touffeau soils in the Le Clos vineyard that displays notes of pear and wild peaches, a generous palate and rich fruitiness along with citrus overtones. Fermentation and maturation was in French oak barrels, 20% of which were new. There are 3 grams per litre of residual sugar in the 2014 Le Clos which is the perfect amount to balance the natural acidity in wines from this region. It is a wine for drinking now or for keeping for five years. A true treasure from the Vouvray appellation. Jancis Robinson said of this wine: "*Thrilling. Gentle insistence, long legged lines of acidity. Super fine on the finish, tingling with lemon. So young and yet already stunning.*"

Domaine Mosse Vin de France Initials BB Blanc 2013 – This famous white wine from Agnès and René Mosse is made from the best grapes from the amazing Bonnes Blanches vineyard which is comprised of sand and clay over schist. It is a premium white wine made from 100% Chenin Blanc. The vines are from a little .66 hectare section of the vineyard where the best vines grow and where the vines are over 35 years old and the yield is very low at only 20 hectolitres per hectare. The wine is aged in wooden fûts for at least 12 months. Grapes are picked by hand on this domaine. This is a very good food wine with a mineral edge, lots of complexity and a very long finish. If you want to experience an elegant Chenin Blanc, then this is the wine to try.

Fanny Sabre Beaune Premiere Cru 2013 –The vintages of 2012, 2013 and 2014 were really, really low yielding around the town of Beaune. There was so little wine that Fanny did not have enough juice to separately vinify the grapes from Chouacheux, the Vignes Franches and the Les Sceaux premiere cru plots that she has in the Beaune appellation. Instead this is a blend from those three areas. The good news is that the result is very good indeed in both vintages. This wine is typical Fanny Sabre - the wines are delicate and elegant while having an underlying power and structure that is very appealing.

Domaine Milan Vin de France Le Jardin 2012 – Henri Milan planted Merlot in his idyllic vineyards that crouch below the beautiful Alpilles mountains close to the picture postcard village of Saint Remy de Provence. His aim is to produce a local version of the famous Pétrus from Bordeaux! This wine, called Le Jardin, is made from 100% Merlot grapes and is matured in 90% old oak barrels and 10% new oak. Henri believes passionately that his vineyards can eventually produce a wine to match that of its western rival.

Tony Bornard Vin de France Vin de Ploussard 2014 – The Tony Bornard Ploussard is a light, juicy red wine that is perfect for drinking at almost any time of day. It is light in alcohol like many red wines from the Jura region, but it has the characteristic deep flavour derived from the complex marl soils that are a feature of this area. Tony thinks that drinking this wine will "open your mind" (ouvre L'esprit). Ploussard is a grape variety that is native to the Jura region and particularly thrives on the soils around the village of Pupillin which is where both Tony and his father Philippe live.

Sylvain Bock Vin de France Raffut 2014 – This red wine from the Ardeche exhibits strength, freshness and refinement. Despite the underlying strength of this wine it is ready to drink and to give much pleasure in doing so! This 100% Syrah has been matured in barrels that are between 2 and 4 years old so that no wood flavours dominate this wine. Sylvain is particularly happy with this vintage of Raffut, describing it as "silky and smelling of violets"! Sylvain has put two thirds of the grapes through carbonic maceration to provide the freshness and drinkability that it shows and the remaining third has been fermented traditionally to provide the underlying structure for the wine.

The RRP for this selection of 6 bottles of wine is \$433 but the pack price is \$368.05 including freight.

Pack 7: Red New Arrivals 6 pack



We know that we have some customers who prefer to only drink red wines so we've created an extra pack of new arrivals just with red wines. They range in weight from Fanny Sabre's silky, elegant Bourgogne Rouge 2015 to an earthy, inky Julien Peyras Costefere. Hopefully within the range there's a red wine for every occasion.

Stephane Guion Bourgueil Domaine 2014 – The vines used to produce the Domaine cuvée are between nearly 20 years old to nearly 50 years old. They thrive in limestone soils that have been organic since 1965. This wine is produced from 100% Cabernet Franc and shows hints of raspberries and cherries on the nose. There are fine tannins providing structure to the wine and the wonderful fruit shines through. Drink this wine with good cheese or a roast dinner. No oak is used in its production. It represents amazing value for money (normally \$25). Our friends at Chambers St Wines in New York who are amongst his greatest fans say of this vintage "*The 2014 happily rivals the 2009, 2010 and 2012 vintages for absolute awesomeness! Beautiful red/black color. Lovely deep red currant and blackberry aromas with violets, pepper, earth, bitter chocolate, licorice and leafy notes. The palate is round and supple with deep berry fruit framed in firm chalky acids, earth flavors and saline minerals. Terrific length - this is just a superb young Bourgueil.*"

Sylvain Bock Suck a Rock 2014 – This is the first time we have been able to import this wine. We have enjoyed it on occasions in Paris wine bars such as Vivant Cave. This year it comprises 100% Merlot which underwent carbonic maceration and then spent 10 months in wooden barrels that were between 6 to 8 years old. It has resulted in a combination of juiciness with some structure. The name is very appropriate because we often talk about natural wines and minerality. It also has no added sulphites.

Fanny Sabre Bourgogne Rouge 2015 – 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. It plays a small deceit, originally seeming quite light and elegant but then you notice that it stays, and stays, and stays. It's another new wine we think is great value and one that won't be available for long.

Les Vignes d'Olivier Rond Rouge 2015 –Rond Rouge is the first red wine from Olivier that we have brought into Australia. It is made from Syrah, Cinsault and Grenache. This is a lovely wine with soft tannins and a great mouthfeel. It is perfect for dishes such as braised lamb or a beetroot salad. It definitely belongs in the juicy category.

Julien Peyras Gourmandise 2015 – Gourmandise is comprised of 100% Cinsault from 40 year old vines which have been raised on clay and limestone soils then made into an easy-drinking wine. 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 wine that is drinking beautifully right now.

Julien Peyras Costefere 2013 – This wine is a very different kettle of fish from Julien Peyras. Whereas Gourmandise is fresh and juicy, Costefere is intense, dark and brooding (and 14.5% alcohol). It is a blend of Syrah and Carignan (with twice as much Syrah as Carignan) with the age of the Syrah being around 30 years and the Carignan around an astounding 70 years. The yield from the old Carignan is a low, low 15 hectolitres per hectare making the juice very, very concentrated. It has been aged in old 400 litre barrels and only recently bottled.

The RRP for this selection of 6 bottles of wine is \$239 but the pack price is \$203.15 including freight, a 15% discount.

Grape variety: Sauvignon Rose

In the brief June edition of our newsletter we included the photo below which was taken in the vineyards of Dominique Andiran who produces intriguing wines in the Gascony region of France which is the heartland of Armagnac production from grape varieties such as Colombard, Folle Blanche and Ugni Blanc. It is now becoming better known as a centre for interesting red and white wines (Dominique produces the beautiful, and reasonably priced Vain de Rû from the Colombard grape).

When we visited his vineyards last year we were surprised to find that he had a few rows of a grape variety we had never heard of – namely, Sauvignon Rose (not rosé). As you can see from the photo this is a mutation of Sauvignon Blanc that has an almost mauve skin!



Photo of Sauvignon Rose grape variety © Living Wines

It is useful to note that it is, in fact, a mutation not a cross between two different grape varieties. Mutations often occur when a particular grape variety is planted in a different environment and it gradually changes over time. A good example can be seen in the Jura where Chardonnay was planted in the sixteenth century on Marl soils rather than the limestone rich soils of Burgundy. The vines gradually changed to produce red stems and smaller grapes with different enzymes leading to locals giving it a different name – Melon le Queue Rouge.

Well, the same has happened with the Sauvignon grape that we know as Sauvignon Rose. It has developed the deep pink colour that can be seen in the photo and a taste and aroma that has some similarity to Sauvignon Blanc but less aggressively “tropical fruit” in style.

WINE Talk – the newsletter of Living Wines

There is some confusion on the Internet about this variety with some people mistakenly calling it the same as Sauvignon Gris – which it isn't.

The Vitis International Variety Catalogue reports that in 1999 there was only 1.83 hectares of this grape variety remaining in France.

An example is the wine called Chut! from Dominique Andiran from Gascony who has a small plot of Sauvignon Rose. We have been lucky enough to secure an allocation of this wine which is now available. It is included in the special dozen pack this month.

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