

## WINE Talk: December 2016

The Christmas newsletter of Living Wines: Edition 66



Welcome to the last newsletter for 2016. We have lots of offers for the holiday season and the opportunity to buy a voucher for a friend for Christmas. If you would like a voucher simply send us an email ([wine@livingwines.com.au](mailto:wine@livingwines.com.au)) stating the amount and who it is for and we will send you a pdf voucher.

One warning though! The next two weeks will be manic for the delivery people such as Fastway and Australia Post. As a result, it is important to get your orders in the next couple of days to ensure that the wines will be delivered in time for Christmas.

We have a couple of special packs arising from the reception to the wines we showed at the Rootstock festival in Sydney (the wines of Philippe and Tony Bornard from the Jura) and at Soulfur Wines in Melbourne (the wines of Michaël Georget from Le Temps Retrouvé in Roussillon and Jean Ginglinger from Alsace). So, if you were there and tried the wines this is a good opportunity to revisit them and if you didn't make it then it is an opportunity to try some of these delicious wines that received so much attention at these events.

We also have a number of special packs designed for drinking over the Christmas break including a pack of a dozen wines we have selected for festive occasions such as this which attracts a 20% discount. We also have two Burgundy 6 packs one of which contains good value wines (an increasingly rare thing from Burgundy) and another which is more celebratory with the wines coming from interesting terroir (such as Puligny-Montrachet) or premier cru vineyards.

**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 2016 and Soulfor Wine 2016 –great successes!



Rootstock adopted a slightly different format this year and everyone agreed that it was a winner. There was much more focus on the wine and the organisation of the wine tastings.

We were delighted with the response to the wines of Tony and Philippe Bornard and have agreed to the many requests we received to offer a six pack of his wines for readers of this newsletter to experience the wines at home.

So, Pack 1 in this newsletter is an assembly of the wines of both of these talented Jura producers that were in the tasting at Rootstock.



The Soulfor Wine event which highlights natural wines made without the addition of sulphites was held this year in the quaint Mission for Seafarers building in Melbourne.

Once again, this event was sold out and members of the public swarmed through the rooms as soon as the doors swung open.

We were delighted to show the wines of two new producers who never use sulphites at any stage of the winemaking process, yet create very stable wines of incredible purity and depth of flavour.

We were very pleased with the reaction to the wines of Jean Ginglinger from Alsace and Michaël Georget from the Roussillon (thus from either end of France). Were

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showed three Rieslings from Jean and the reaction was very positive to his introductory Riesling and his oxidative-style Riesling from the Lerchenberg vineyard. We also showed his Riesling from the Grand Cru Steiner vineyard which he doesn't label as a Grand Cru because he vinifies it as a dry wine rather than as a semi-sweet style as required by the appellation. The depth and elegance of this wine was remarked upon by many of the tasters at our stand.

We also showed two red wines from Michaël. One was a Syrah (Shiraz) vinified as a light accessible style and the other was a Grenache Noir which was fresh and lively due to the lack of sulphites in the wine.

We have put together a selection of wines from these two winemakers as Pack 2 in this newsletter although, as a result of the orders received at the event two of the Rieslings sold out, so we have substituted some alternative wines from Jean for this pack.

We'd like to like to say a special thank you to all our customers who came to Rootstock or Soulfur Wine, especially those of you who introduced yourselves or said hello again It's always great to put faces to names and we really appreciate that you took the trouble to come and try the wines on offer.

We're also especially grateful to all the new newsletter subscribers who signed up at both events.

As importers and winemakers the people who participate in events like rootstock and Soulfur Wine owe an enormous debt to the organisers, all of whom seem to have vast reserves of energy.

Fortunately, they still have some left and it looks like the dates for Rootstock Sydney 2017 have already been set. We suggest you lock away the dates 25 and 26 November 2017 in your calendar right now.

### Serving temperature for red wines

We have been advocating for years through this newsletter and other forums for restaurants to serve their red wines at a lower temperature. The message that red wines should be served at "room temperature" has become an unshakeable part of the Australian wine canon.

Of course, this theory probably arose in the UK from where we get much of our food and wine culture where the average room temperature is way below that of a brazen Australian summer.

We still have seared into our psyche a recent experience at one of Brisbane's top restaurants on a hot summer night asking for a particular red wine which came to the table straight from a rack behind their open grill.

When we asked for the wine to be placed in an ice bucket we confirmed our status to the sommelier as hicks from Tasmania. When he extracted it from the ice bucket

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to serve us some minutes later it was still way too hot. We asked for a food thermometer from the kitchen and the wine scored an unwelcome 30 degrees!

The sommelier was still unimpressed with us saying that everyone asked for red wines to be served at room temperature.

We were stunned that a restaurant that purported to search out the best ingredients for their dishes and claimed to have a first rate wine program could be so uncaring about the contents of the bottle.

So we were delighted when we saw an article by leading wine writer Max Allen recently which addressed this very issue.

He started with a paragraph designed to make people sit up and take notice:

*Restaurateurs of Australia, can we have a quick word? It's about the temperature of the red wine you're serving: more often than not it's just too damn warm. And, at the risk of sounding like an old fogey (bit too late for that, I suspect), it's ruining my night out.*

He then went on to explain how much effort goes in to designing many restaurants including the best stoves and ovens and the best grilling equipment, but *"seem to treat the storage and service of wine as an afterthought. This slapdash attitude is particularly mystifying when the wine is often the largest single spend item on the bill and a major source of profit for the restaurant."*

We hope Max's article is circulated widely and that restaurants take notice so that we can stop looking like dills when we ask for an ice bucket for our red wine or, worse still, an ice block which immediately melts, diluting the wine at the same time as making it a sensible temperature.

If you are currently drinking your red wines at room temperature try bringing the temperature down to around 16 degrees and for lighter red styles even lower and see what you think.

And, on the contrary, for some white wines, especially oxidative white wines from the Jura, we would recommend serving them closer to 16 degrees by taking them out of the fridge an hour or so before you want to consume them.

Pack 1: Rootstock Philippe and Tony Bornard 6 pack



Well, Rootstock has come and gone and we have recovered from the manic activity at, and surrounding, the event. We were delighted with the reaction to the wines of Philippe Bornard and his son Tony.

We promised to put together a selection of their wines for our newsletter subscribers so we have selected four from Philippe and two from Tony to create a six pack as described below.

**Philippe Bornard Arbois Pupillin Trousseau Le Ginglet 2015** – This light, lively, red wine made from the Trousseau grape is as easy to drink as the Le Ginglet tag suggests. However this is not to say that it is a simple wine - there is quite a lot happening in the glass. You can discern the influence of the limestone soils in this wine and there is a hint of spice on the finish making it perfect as a food wine. This is a delightful example of what can be achieved with this delicate, little-known grape variety.

**Philippe Bornard Cotes du Jura Savagnin Ouille Les Chassagnes 2015** -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.

**Philippe Bornard Cotes du Jura Savagnin Les Marnes 2012** – This wine will grab the attention of the oxidative crowd even though it is, to our taste, relatively minor. Let's explain about "sous-voile" wines. These are wines that evaporate in the barrel (usually a very large cask) during the four years of ageing and a 'veil' of yeast forms on the surface of the wine to protect it from the more negative effects of oxygen. The resultant wine develops nutty characteristics and a savoury palate that is quite compulsive. The wine was produced with native yeasts and very little sulphur has been added to the bottle. The old casks that the wine is matured in impart little if no oak flavour. This is an intriguing and beautiful wine that will appeal to lovers of the Jura experience.

**Philippe Bornard Cotes du Jura Chardonnay Les Gaudrettes 2015** – Les Gaudrettes was a stand-out at a recent tasting in Philippe's cellar. It is a fresh-tasting Chardonnay of some complexity and with a beautiful mouth-feel. It exhibits the same characteristics as his other wines on the finish - long and lingering. The different varieties of marl that are found in the Les Gaudrettes vineyard provide a complex minerality to wines made from grapes grown in this location.

**Tony Bornard Vin de France Le Chardo Gai 2015** – This is a stunning, quaffable, exciting wine that we have now tried a number of times because we just can't stop drinking it. We have tried it with a duck and pork cassoulet and we also tried it at Dark Mofo with Marty Boetz's deeply-flavoured pork neck curry. It was perfect with both. It is also fresh and lively enough to be drunk as an aperitif. This is a very, very good wine from a winemaker with lots of experience in the trade. The 2015 vintage reflects the warmer summer that they had in the Jura.

**Tony Bornard Vin de France 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.

**The RRP for 6 bottles of wine in Pack 1 is \$363 but the pack price is \$308.55 including freight, a discount of 15%.**

Pack 2: Soulfor Wine follow-up 6 pack



This pack has been designed for newsletter subscribers who tasted the wines from Jean Ginglinger from Alsace and Michaël Georget from Le Temps Retrouvé in Roussillon at the recent Soulfor Wine event. At the event we promised to put a pack together consisting of a selection of the wines that were on tasting at the event.

Because two of the Rieslings we showed at Soulfor Wines sold out immediately after the event, we have replaced them with similarly delicious Pinot Gris wines, one of which has had some skin contact to create a pink orange wine.

**Jean Ginglinger Vin d'Alsace Pinot Gris 2014** – 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.

**Jean Ginglinger Vin d'Alsace Pinot Gris Maceration 2015** – The juice for this wine was left in contact with the skins for a short time to produce what is technically an orange wine. However, because it is Pinot Gris the colour has become a lovely deep pink. There is a slight bitterness at the finish giving it an herbal quality. This is a wonderful food wine which is quite different to the plethora of other orange wines. This is a wonderful application of skin maceration producing a wine that is perfect to drink right through a meal. It also stands up to hot and spicy foods really well.

**Jean Ginglinger Vin d'Alsace Pinot Blanc 2015** – A pure, tense, energetic Pinot Blanc that we first tried at the annual festival at Chassignolles in the Auvergne this year. Jean was showing his wines to visitors to the festival and was a talking point amongst the wine cognoscenti present. Pinot Blanc is widely planted in the Alsace as well as in Champagne, Lorraine and Burgundy where it is valued for the minerality and acidity that it provides. This Pinot Blanc is very food friendly and can be matched to a wide variety of dishes.

**Jean Ginglinger Vin d'Alsace Riesling Steiner Zinnkoepfle 2014** – An elegant, powerful Riesling from the Steiner vineyard in the Zinnkoepfle appellation area. The Steiner vineyard lies about 8 kilometres south of the town of Colmar and is one of the highest vineyards in Alsace and benefits from southern exposure. The characteristic of wines made from grapes of this vineyard is the amazing length at the finish. It simply lingers for ages. The texture of this wine is also characteristic of Jean's winemaking prowess. A beautiful wine of power and elegance.

**Le Temps Retrouvé Vin de France Syrah Version Light 2015** – The Syrah vines for this deliciously light cuvée are tended biodynamically and any ploughing work is carried out using a horse. After the grapes are picked manually and are placed in small crates they are macerated for a short time and then the juice is transferred to old wooden barrels for twelve months to mature. The result is a very light, quaffable wine that almost looks like a dark rosé but has the structure of a red wine.

**Le Temps Retrouvé Vin de France Grenache Noir 2014** – The vines for this 100% Grenache wine are at least forty years old. The wine is macerated on skins for around twenty days before being pressed and the juice transferred to old barrels. The resultant wine is full of life and low in tannins providing a great match to a range of dishes such as roast lamb, grilled meatballs or a simple wagyu steak. The alcohol level is restrained at only 12.5%.

**The RRP for 6 bottles of wine in Pack 2 is \$264 but the pack price is **\$224.40** including freight, a discount of 15%.**



Pack 3: Holiday sparkling 6 pack



It's now time to get serious about sparkling wines with summer rapidly approaching. We have put together 6 bottles of sparkling wine that represent a complete cross-section of styles from a classic Savoie through to a slightly sweet sparkling wine that is perfect with summer desserts.

**Domaine Belluard Savoie AOP Ayse Brut "Les Perles du Mont Blanc" 2012** - A lovely sparkling wine made from 100% Gringet, a traditional grape of the Savoie region. Dominique is a master of the art of making sparkling wine and his wine shows that complex, fresh, mineral-driven sparkling wines can be made outside the Champagne region. This wine is left for two years on lees before it is disgorged thus adding to the complexity of the wine. It displays both finesse and minerality and can be drunk as an aperitif or throughout a meal and even with dessert if required. It is a fine sparkling wine. The alcohol level is 12.5%.

**Domaine Mosse Vin de France Moussamousettes 2015** – The Domaine Mosse Moussamousettes is definitely a cult wine! When we were in Paris this summer we were offered this off-dry sparkling wine as an aperitif at every smart wine bar in that city! We love this wine. It is light, delicious, limpid, very slightly sweet and the perfect aperitif for a spring or summer lunch or evening aperitif. This year the delicious flavour comes entirely from Grolleau Noir. It was bottled at only 3g residual sugar making an almost undetectable but pleasant sweetness to match the acidity in the wine. This method is known in France as "Méthode Ancestrale" and the wines are often referred to as Pet Nats (Pétillant Naturels).

**Les Capriades Vin de France Pet Sec Rosé 2015** – The Pet Sec Rosé is a wine Pascal and Moses have made to show that sparkling wines made in the Méthode Ancestrale style can be just as complex as other more conventionally made sparkling wines. It spent some time on lees before disgorging, which has given it added complexity. This new cuvée is made from Gamay, Cabernet Franc and Pineau d'Aunis leading to a

wine that packs enormous flavour with a lovely persistence. It is quite dry and quite savoury and has beautifully persistent bubbles.

**Domaine Jean Ginglinger Crémant d'Alsace 2013** – A beautiful crémant sparkling wine from the Crémant d'Alsace appellation. This appellation was only established in 1976, but has become a very important part of the Alsace wine scene due to the high quality of the sparkling wines produced there. This wine is made using the Champenoise or Traditionelle method which sees the first fermentation producing a still white wine and then a second fermentation for producing the bubbles. This has yeasty influences and a fine bead. The grapes used to produce this lovely wine are Pinot Blanc (30%) and Auxerrois Blanc (70%). Auxerrois Blanc is known locally as Pinot Auxerrois. The wine was disgorged in April this year and therefore has had almost three years on lees and had no sulphites added. This makes it a great find because it is only required under appellations laws in Alsace to be on lees for one year.

**Jolly Ferriol Vin de France Pet'Nat Rose 2015** – This is an unusually delicious sparkling wine and doubly unusual because it is made entirely from Cabernet Sauvignon - a grape that is not usually associated with the Roussillon. The wine was vinified in fibreglass vats and then bottled before fermentation finished. Fermentation continues in the bottles producing the natural bubbles. The yeast which collects in the bottle as sediment is disgorged leaving a clear, clean sparkling wine. This pet nat has a deep pink colour and a slight herbal bitterness on the finish. It is delightful as an aperitif but is also a very good accompaniment for food.

**Cause Marines Vin de France Raides Bulles Vin Rosé Mousseux 2015** – This amazing wine has some residual sugar to make it a very appealing aperitif or nightcap! The grape varieties used to make this wine are Syrah, Duras, Braucol (Fer Servadou) and Jurançon Noir. Apart from the Syrah all of these grapes are native to the area surrounding Gaillac. This wine has undergone a single ferment in the bottle with only natural yeasts (the method is called méthode ancestrale which has been carried out in Gaillac for many hundreds of years and certainly pre-dates the production of Champagne). It has not been disgorged hence there is a little sediment in the bottle, but this adds to the complexity of the flavour. No sulphur has been added at any time during the winemaking process which adds to the liveliness of this wine on the palate.

**The RRP for this selection of 6 bottles of sparkling wine in Pack 3 is \$262 but the pack price is **\$222.70** including freight, a discount of 15%.**

Pack 4: Christmas drinking 20% discount 12 pack



Christmas is upon us and it is time to stock the larder with wine! We have assembled a special case of wines that are perfect for summer drinking including the compulsory bottle of Champagne, another wonderful sparkling wine, some fresh and interesting white wines and some lighter red wines that won't give you a headache.

**Champagne Piollet Champagne Cuvée de Réserve Brut NV** – When we first tasted this elegant Champagne we remarked on its beautiful light golden colour, the citrus aromas and the silky freshness on the palate and very good length. The base wine is made from Pinot Noir, Chardonnay and Pinot Meunier providing additional richness. It was disgorged in July 2016. Further complexity is gained from using base wine from two different vintages to make the champagne. This is an ideal aperitif and represent amazing value.

**Les Capriades Piège à Filles Rosé 2015** – The Rosé Piège à Filles is a pale pink Pétillant Naturel which is a blend of organic Gamay, Grolleau Noir and Côt grapes. The wine is made without any dosage (the addition of sugar) and also without the addition of any sulphur. It is possible to detect a tiny bit of residual sugar but it is at a level that makes the drink even more alluring. We believe that this is one of the finest examples of a Pétillant Naturel wine on the market!

**Mylène Bru Vin de Table Lady Chasselas Blanc 2014** – This wine is made from the Chasselas grape variety which is more commonly associated with Switzerland, hundreds of kilometres to the east. It is rare to find this variety in the Languedoc. The plot where Mylène has her Chasselas vines is a site of amazing beauty. There is a long view over the short-cropped vines to the mountains beyond. The vines are at least 50 years old and face East North East. Chasselas is almost unknown in this region so this is a very rare wine, but one of some delicacy and with a really lovely mouth-feel. The clay and limestone soils give the wine a persistent minerality that is very appealing. The finish is quite dry.

**Marc Pesnot (Domaine de la Sénéchalière) Vin de France La Bohème 2015** – We first tried this wine at the famous Vinpicoeur Ginza in Tokyo and were amazed by the bright minerality, the lovely acidity and the incredible length on the palate. Even though it has the humble Vin de France designation this is a very serious wine that casts most other Muscadet wines in its long shadow. The quality of the wine is due to the meticulous vineyard work that even extends to hand picking the grapes only when they are ripe even if that takes a number of passes through the vineyard at picking time. The grapes are then totally destemmed and fermented very slowly (sometimes 4 months, sometimes longer), before resting on the lees for up to six months. Have it with chicken or fish or oysters or any food.

**Bainbridge and Cathcart Les Jongleurs 2015** – This is a dry Chenin Blanc made 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. The wine is quite dry and is low in alcohol at only 12 percent. Matches perfectly to Christmas turkey!

**Le Raisin à Plume Vin de France S des Humeaux** – Jacques Fevrier makes lovely, precise wines from the Sauvignon Blanc grape variety even though he is hundreds of kilometres away from Sancerre, the spiritual home of this grape. The S Des Humeaux is a wonderful expression of the Sauvignon Blanc grape variety. The name comes from the grape variety and the vineyard from which it is picked. S stands for Sauvignon Blanc and Humeaux is the vineyard (which overlooks the Loire River). It is light, expressive, lingering and very delicious! It was matured in old wooden barrels - 7 were small 225 litre barrels and one was a 600 litre barrel. All were older barrels.

**Domaine la Paonnerie Coteaux d'Ancenis "Simplement Gamay" 2014** – The Domaine la Paonnerie Coteaux d'Ancenis "Simplement Gamay" 2014 is made from 100% Gamay Noir a jus Blanc. The wine is fermented in fibreglass tanks using the natural yeasts on the grapes and is neither filtered nor fined. This is a light, lively delicious red wine that goes beautifully with food such as lamb chops or roast chicken or a robust cheese. This cuvee also has no sulphur added at any stage during the winemaking process.

**Le Temps des Cerises Vin de Table Avanti Popolo 2015** – Avanti Popolo is a lighter style of wine when compared to the Fou du Roi despite an underlying strength to the wine. Named after a revolutionary Italian cry of 'Forward People', this wine is made from grapes from mainly 90 year old vines. The wine is predominantly made from Carignan with a splash of Grenache this year. The wine in the glass looks quite light

(also only 11% alcohol) but has very good depth of flavour. Axel is a fastidious winemaker and refuses to add anything to his wine or take anything out of it. So no filtering, no fining, no added yeast and no enzymes or sugar. The vines grow on granitic quartz soils and the minerality is pronounced. The 2015 vintage is an absolute winner! It is slightly darker than the iconic Fou du Roi but it has an incredible depth of flavour from the low yielding, very old vines.

**Domaine Saint Nicolas Fiefs Vendéens Cabaret Rouge 2011** – This is a wine that is typical of the Loire region. It is made from pure Cabernet Franc that has been aged in old barriques for a year. This is a particularly good example of a Loire Cabernet Franc. It is a great food wine which is drinking very nicely now. It is unusual for a wine of this quality to be available for such a reasonable price. In all the wine tastings that we have carried out in Australia this has been regarded as a beautiful expression of the Cabernet Franc grape.

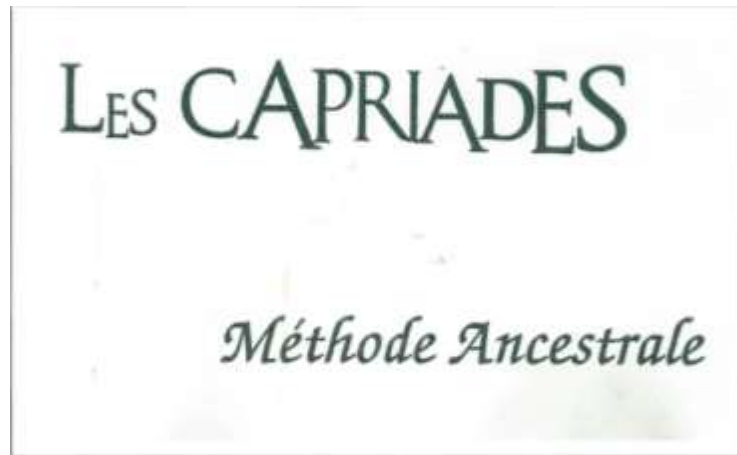
**Causse Marines Gaillac Peyrouzelles 2015** – Peyrouzelles is a red wine blended mainly from Braucon, Duras and Syrah but there is added interest from three very obscure grapes from the local region. Patrice Lescarret also says that this wine has a 'bit of everything' (un peu de tout) including the 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. The wine is dark and brooding, reminding Australians of their native bigger wines but is also light and elegant on the palate. It is a wine that marries well with lots of dishes without overpowering them.

**Domaine de la Cadette Bourgogne l'Ermitage Rouge 2014** – This wine is made primarily from Pinot Noir (80%), but it also has 20% of the rare César grape. This wine is therefore quite a rarity because of the inclusion of a grape variety that is rarely spoken about in Burgundy. César is permitted only in the communes in the Yonne department in northern Burgundy and very little wine from this area makes its way to Australia. However this wine definitely benefits from the inclusion of this spicy grape variety. The vines grow on a very steep south-facing slope, in the rural district of Vézelay in a vineyard called l'Ermitage after which the wine is named. This is a beautiful, savoury Burgundy with a lingering finish and with a hint of the exotic from the use of the César.

**Laurent Lebled Vin de France Ca C'est Bon 2015** – It is an incredibly juicy, smashable Gamay but with depth and elegance wrapped up in a fine package of flavour and length on the palate. Some of this length comes from the rocky soils that the Gamay vines grow in and further complexity is the result of the carefully selected (sélection massale) vines that were planted in 1950 and 1970 and are therefore at the peak of their maturity. This is a perfect wine at a great price for a wine that has been made with such care and dedication with such beautiful grapes. Laurent does not add any sulphur to his wines!

**The RRP for this selection of 12 bottles of wine is \$474 but the pack price is \$379.20 (a 20% discount) including freight.**

Pack 5: MAGNUM sparkling celebration 3 pack



We have selected three sparkling wine magnums for you to celebrate the Christmas period in a lavish way!

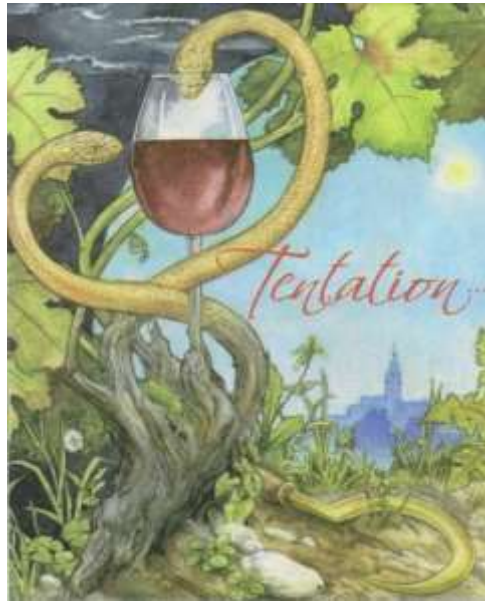
**Hervé Villemade Vin de table Bulle Rosé Magnum** – We have been able to secure a small allocation of a beautiful rosé pétillant naturel sparkling wine from Hervé Villemade. They are presented simply with attractive labels and crown-seal. These are ideal summer quaffing wines in a suitable size for this exercise. This one is a blend of 50% Gamay and 50% Pineau d'Aunis. It is quite smashable!

**Les Capriades Pet'Sec 2013 Magnum** – The Pet Sec is a wine Pascal and Moses have made to show that sparkling wines made in the Méthode Ancestrale style can be just as complex as other more conventionally made sparkling wines. It spent almost three years on lees before disgorging in late July - early August 2016, which has given it added complexity and finesse. The 750ml bottles are 100% Chenin Blanc but the magnums, while predominantly Chenin Blanc, also have 15% of Cabernet Sauvignon.

**Champagne Piillot Champagne Côte des Bar Cuvée de Réserve Brut Magnum** – When we first tasted this elegant Champagne we remarked on its beautiful light golden colour, the citrus aromas and the silky freshness on the palate and very good length. The base wine is made from Pinot Noir, Chardonnay and Pinot Meunier providing additional richness. It was disgorged in July 2016. Further complexity is gained from using base wine from two different vintages to make the champagne. This is an ideal aperitif and represents amazing value.

**The RRP for this selection of 3 MAGNUMS of wine is \$274 but the pack price is \$232.90 including freight, a discount of 15%.**

## Pack 6: Burgundy Value 6 Pack



It is holiday time. There is no better way to celebrate the holiday season than with a bottle or two or six of wines from the cradle of great wines, namely Burgundy.

Following the devastating harvests of 2016 we expect prices to rise so newer vintages of these wines are unlikely to be offered at the same price.

**Fanny Sabre Bourgogne Aligoté 2015** – Fanny Sabre shows a fine touch with her Aligoté. Aligoté is the wine that the locals drink in Burgundy. It is gradually emerging as an interesting wine in its own right rather than playing second fiddle to Chardonnay as more talented winemakers such as Fanny show what can be achieved with this grape. It is not only the winemaking in this case but also the terroir because Fanny's late father used up some of his precious land in Pommard to plant the Aligoté vines. This is a beautiful wine with great complexity and depth. At a recent tasting everyone was blown away by it and kept returning to it to work out what was making it so appealing. It has a lovely streak of acidity, generous mouthfeel, lots going on at the end of the palate and amazing texture as well.

**Fanny Sabre Bourgogne Rouge 2015** – The grapes for the Fanny Sabre Bourgogne Rouge are sourced from a number of her plots around the historic town of Beaune therefore it is not labelled with a specific vineyard or appellation. It's a Bourgogne Rouge designed for drinking young, not keeping. 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 and well worth the asking price.

**Sextant - Julien Altaber Bourgogne Blanc 2013** –Although it is labelled as a humble Bourgogne Blanc, the vineyards that Julien maintains around Saint Aubin and in the Cote Chalonnaise for this wine are on very good terroir, similar to the nearby Puligny Montrachet where outstanding white wines are produced.

**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. 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.

**Domaine Montanet-Thoden Bourgogne Cuvee Garance Rouge 2013** – This red burgundy is a very good example of a red wine from the Vézelay region. The end result is influenced by the fossilised limestone soils that are found here - giving the wines a lively minerality. The grapes for this wine are hand-picked from the small plots of vines, destemmed, fermented with native yeasts and matured in old oak barrels. A little sulphur is added before bottling.

**Domaine Derain Bourgogne Les Riaux Rouge 2013** –For the last couple of vintages Les Riaux has sported a stunning new label and even a second name just to confuse everyone! It also now sports the name "Tentation" to reflect the label. This wine is an entry level Bourgogne red with the vines thriving on the Puligny-Montrachet plains quite close to the Aligoté vines. The grapes are harvested from the tiny Les Riaux vineyard which is close to the village of St Aubin which lies just south of the central city of Beaune. The yields here are painfully low at only 30 hectolitres per hectare so expect this red to have good fruit flavours and good structure. Dominique destems most of the grapes with just a few whole bunches thrown in. After pressing, the juice and skins are transferred to large wooden vats for maceration for up to two weeks before the juice is transferred to old oak barrels for six months of maturation.

**The RRP for this selection of 6 wines is \$297 but the pack price is \$237.60 including freight.**



Pack 7: Burgundy Celebration 6 Pack



For this pack we have selected six of the very best Burgundy wines that are drinking beautifully right now. We have selected these wines from three of our top producers in the region. They are of varied style and colour but they are all top wines for celebrating with over the festive season.

**Fanny Sabre Beaune Premier Cru 2013** – So there is good news and bad news. The vintages of 2012, 2013 and 2014 were really, really low yielding. There was so little wine that Fanny Sabre did not have enough juice to separately vinify the grapes from Chouacheux, the Vignes Franches and the Les Sceaux premier 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. Typical Fanny Sabre - the wines are delicate and elegant while having an underlying power and structure that is very appealing.

**Fanny Sabre Pommard Premier Cru Charmots 2014** – Fanny Sabre has a number of plots dispersed throughout Pommard and this one is made from the highly regarded Les Charmots lieu dit (plot of land) which has Premier Cru status. Here the famous marl-based soils give their calcareous minerals to the vines to create wines of power and structure. This appellation is known for strong, austere Pinot Noir wines that take a while to reveal their best side. This is a very interesting wine that is lively on the palate and has a long finish. It needs to be decanted for an hour or so prior to drinking.

**Sextant - Julien Altaber Puligny-Montrachet les Reuchaux 2014** – The famed vineyards of Puligny-Montrachet lie south of the town of Beaune. In this region some of the most famous white wines in the world are produced. Les Reuchaux is a very good site with good exposure and excellent soil. This village-level appellation is emerging as a site for excellent white wines yet at prices that are around 25% of their more famous nearby cousins. The soils here are brown limestone alternating with marl and clay. We only received a very small allocation of these wines and they are a perfect way to reward yourself over the festive season.

**Sextant - Julien Altaber Monthélie 1er Cru Sur La Velle Rouge 2014** – If you drive south out of Beaune on the D973 you very soon pass through the famous wine villages of Pommard and Volnay and then arrive at Meursault on the left side of the road and Monthélie on the right. The Monthélie vineyards are, in fact, very close to some of the finest vineyards of Volnay! It is definitely an appellation to watch. The soils are excellent, the exposure good and the proximity to the other fine appellations means that great wines are possible here. This is a very fresh and lively wine with good tannin structure, lively acidity and flavours of cherries and red berries. If you are looking for a wine from an emerging and exciting appellation then you should give this one a try!

**Domaine Derain St-Aubin Premier Cru Les Murgers des Dents de Chien Blanc 2013** – This is a relatively new wine for Dominique Derain - adding to the list of Premier Cru St Aubin wines that he makes. This one is a site-specific Premier Cru from the Les Murgers des Dents de Chien lieu dit which lies between 320 and 370 metres above sea level and overlooks the vineyards of Chevalier Montrachet and Le Montrachet and borders the Le Champ Gain lieu dit which is one of the Puligny-Montrachet Premier Cru sites. Les Murgers is widely regarded as one of the best sites in Saint Aubin for white wines. The soil here is very thin and the vines must struggle to gain a foothold among the limestone rocks. But this struggle produces what many claim are the best wines from Saint Aubin.

**Domaine Derain St-Aubin 1er Cru "En Remilly" 2014** – This delicious premier cru Chardonnay is made from vines in the En Remilly lieu dit which lies on the rocky, sunny slopes of Chassagne-Montrachet. It provides an opportunity to compare the wine made by Derain in both the Les Murgers climat and the nearby En Remilly climat to see the difference of the terroir on the wine. The En Remilly climat lies at the southern end of the village of Saint Aubin and crosses the boundary into Chassagne-Montrachet where it is also a premier cru vineyard with the same exposure and the same rocky limestone soil. This makes these premier cru wines some of the best value in Burgundy. The yield is relatively low at 38 hectolitres per hectare. The wine is both powerful and elegant making it perfect for aging - however it is also drinking nicely now.

**The RRP for this selection of 6 wines is \$705 but the pack price is \$599.25 including freight.**

## Grape variety: Auxerrois Blanc

Auxerrois Blanc is a white grape variety found mainly in the Alsace region of France along with minor plantings in Canada and Germany, which is normally used to make blended white wines as well as the local Crémant d'Alsace sparkling wine. In Alsace it is also referred to as Pinot Auxerrois.

DNA testing has shown that the parentage of Auxerrois is Heunisch Weiss and Pinot. The success of the sparkling wines in the Alsace region has seen increased plantings of this flexible grape variety. In 1958 the area given over to this grape was only 299 hectares, however by 2008 it had increased significantly to 2,330 hectares.

It is a low acid variety which makes it a good blending variety with the more high acid varieties of the Alsace such as Riesling and Pinot Blanc. It also has the advantage of early ripening.

A curiosity of the Alsace labelling laws is that Auxerrois Blanc can be used in wines labelled as Pinot Blanc. In fact, there are some white wines in Alsace that are made from 100% Auxerrois Blanc that are labelled as Pinot Blanc quite legally.

Auxerrois Blanc is known for providing a slightly musky aroma that is quite appealing. As the wine ages, honey notes start to develop giving the wine an attractive aroma providing the wine is made with skill.

The vines have pointed leaves with a central lobe and two side lobes as shown in the photo below.



Photo courtesy of Vitis International Variety Catalogue

The white grapes are loosely clustered into small bunches allowing air circulation within the bunches, thus reducing disease pressure.



Photo courtesy of Vitis International Variety Catalogue

Our Alsace producer, Jean-Francois Ginglinger makes a beautiful Crémant d'Alsace from Pinot Blanc and Auxerrois Blanc and a bottle of this lovely wine is available in Pack 3 in this 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*

