

WINE Talk: February 2019

The newsletter of Living Wines: Edition 82

Welcome to edition 82 of the Wine Talk newsletter! In this newsletter we have six special packs, information about impending arrivals from France, a story about two wonderful new wine bars, and some events that we will be attending in March, as well as the usual articles about wine in general.

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

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

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

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

Events in Sydney in March

We're doing two events in on the weekend of 16 and 17 March and we hope some of our Sydney customers will be able to join us.

Annandale Cellars Wine Fair – 16 March

Annandale Cellars has been a regular customer of ours for many years and we're delighted to be able to finally be part of one of their wine fairs, where hopefully we'll meet some of their customers who buy our wines and lots of other people too. The focus of this one is Artisan Organic/Biodynamic producers which is right up our alley, given all the vigneron we work with fit the bill!

The fair is on Saturday 16 March, from 1pm until 5pm. If you're not already on Annandale Cellars' mailing list you may want to visit their website (veno.com.au) and subscribe so you get news once they release the details and/or follow them on [Instagram](#).

Aperitivo at The Dolphin Hotel – 17 March



On Sunday 17 March we're honoured to join the list of legendary names who have been part of the Dolphin Hotel's Sunday Delfino Aperitivo sessions. Our title is **Jura by Magnum** which should give you a hint of what to expect. But we may interpret that loosely so there could be a couple of additional surprises in addition to the magnums from the Jura we've been saving for this date (white, red and bubbles). However further we extend beyond the Jura, we can guarantee we'll have some special bottles open and the Dolphin's policy for these events ensures this is going to be a unique opportunity to drink them at the best possible prices (\$5-\$7 glass!), that's if you could find them at all.

By the way the first [Delfino Aperitivo](#) kicks off on Sunday 3 March when our friends Andrew Guard and Morgan McGlone star in "Les Camion Tordus. Tales of a frozen wine tour", a local reprise of their recent French road trip visiting some of Andrew's best producers, with drinks and food inspired by those visits. Number 2 on March 10 is Mike, Lou and Tai from the wonderful P&V Wine + Liquor Merchants bringing a little bit of Newtown to the eastern suburbs. Definitely big shoes to follow!! And look out for Luke Burgess's Falafel House on 31 March. We've eaten Luke's falafels and they are not to be missed.

Here's a full list of what's already been published for March and April.



MARCH 3
ANDREW GUARD X MORGAN MCGLONE
LES CAMION TORDUS. TALES OF A FROZEN WINE TOUR.
[social icons]

MARCH 10
P&V WINE + LIQUOR MERCHANTS
TAI, MIKE AND LOU
BLACKOUT SUNDAY-ATHLETES OF NEWTOWN ARE COMING
APERITIVO LP FORMAT FROM 5PM-CLOSE

MARCH 17
ROGER AND SUE, JURA BY MAGNUM
LIVING WINES, TASMANIA

MARCH 24
RŪŪ KHAI VŪ
TANIA HO & BEN SINFIELD, BAHN XEO BAR

MARCH 31
BURGOS FELAFEL HOUSE
LUKE (THE CANON) BURGESS, TASMANIA

APRIL 7
WINE ROOM SQUARED
CARLTON WINE ROOM X DOLPHIN WINE ROOM
JOHN PAUL TOWNEY BRINGING THE ACTION

APRIL 21
CANNED HEAT
CONTINENTAL DELI & BISTRO, NEWTOWN & CBD
MICHAEL NICOLIAN & JESSE WARKETIN

MAY
REVERSE APERITIVO
DOLPHIN WINE ROOM X LEONARDO'S PIZZA PALACE,
MELBOURNE VICTORIA



HEADLINE DATES & GUESTS AT DOLPHINHOTEL.COM.AU/APERITIVO-HOUR/
#BOTTLENOISEBROS #WARG107

Winemakers and importers like us owe a big debt of gratitude to James Hird, Maurice Terzini, and Monty Koludrovic for this inspired programme.

New Living Wines Website

The Living Wines Website has moved to a new platform to take advantage of more sophisticated technology and also more secure technology.

You will now notice that if you type:

livingwines.com.au

you will end up at:

<https://livingwines.com.au>

which is a secure site where every message is encrypted before being send over the Internet.



You will notice that the top menu is very similar to the old one except that you will not see the list of producers down the right hand side of the page. Instead, if you click on the Wines menu you will see the list of regions where our wines are sourced and if you click on a region you will see a list of producers in that region.

You might find some problems with Google in the meantime as it still has references to the old web site so you might find an error when it displays the new site. This should be resolved over the coming weeks.

We hope you enjoy the new experience!

Two Australian Natural Wine Bars for your Wish List: Wines of While and Lucinda

We've always enjoyed an excuse to visit Perth in Western Australia but since the opening of **Wines of While** it's become much more of an imperative. It instantly joined that special list of restaurants and wine bars that help plot our course through life; the ones you manipulate itineraries for; the ones you think about again and again and the ones you pine for when someone else is instagramming from them, only able to curb your jealousy because you know you will return.

It's hard to overemphasise how important this unpretentious and friendly wine bar is for Perth. When we visited just a few weeks after it opened it already had that sense of being an institution. It somehow manages to feel completely neighbourhood but you can bet that quite a few of the customers have come from the other side of the city or like us, from interstate. For an unaffected bar it has serious pulling power.

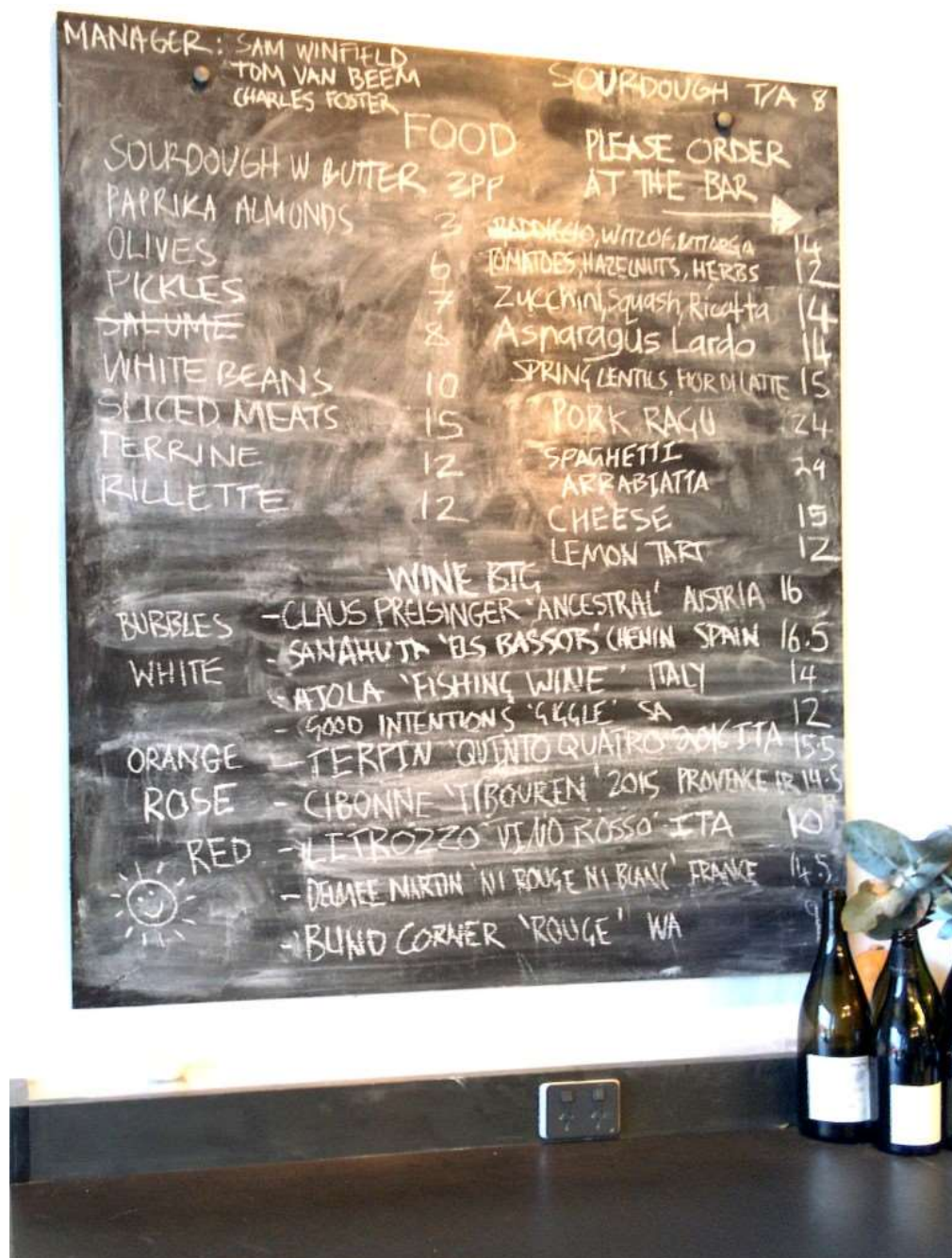
The guiding force behind Wines of While is Sam Winfield. From the beginning he knew exactly what he wanted to create drawing inspiration particularly from P Franco, a wonderful, very loose in the best sense, wine bar in London. Google it – you'll see it still has the name of the previous business, a cash and carry called 'Great Wall' above its frontage, where you would expect to see its name. It's that sort of place.

Sam has created somewhere that truly channels P Franco and other great natural wine bars around Australia and the world but there's no sense this is copying. It's a unique venue but part of a very good international family. What's amazing though is that he, who is not only the owner, but also the chef, opened Wines of While with no work experience in hospitality, just lots of experience on the other side of the counter. Until Wines of While he was a doctor.

It's a small mystery how he managed to make the transition so seamlessly but it leaves us in awe. It helps that he has a great team out front, headed by Tom Van Beem. He loves and knows the wines he's selling and, with one of the best natural lists in the country to play with, he's also having lots of fun. It's a very different list from most Australian wine bars with lots of unfamiliar labels, especially compared with other wine lists in Perth. It's gratifying to sit there and watch people happily drink unfamiliar wines trusting that Tom and his team will recommend something they will enjoy. And it's wonderful that Perth has had the foresight to allow such a generous allocation of tables and chairs on the footpath out the front.



The food is delicious too. For a start there's the sourdough bread made on site, which is an essential accompaniment. When we visited there was a big lemon focus, the zest grated over a lovely dish of cannellini beans, the juice used to make lemon tarts. They were from the tree in Sam's home garden so perhaps that is not currently a feature. We've see the tree – it was laden in in the year but there are only so many lemons on a tree at one time and it takes a lot of juice to make a really good lemon tart. .We ate a wonderful salad of radicchio and Belgian endive showered with grated bottarga, and two pasta dishes (we did go two nights in a row), one with a pork ragu and the other a spicy spaghetti arrabiata. This is cooking that puts flavour first and a menu that can be what you want – a substantial meal or just some snacks such as terrine, salume, and pickles. Whatever you eat you won't want to leave. It's impossible not to be caught up by the community.



A word of advice when you're planning a trip that involves lots of wine bars and restaurants. Constraints are very useful things to document before you commit too much of your itinerary. We were really into constraints many years ago when we worked in the wholesale electricity market but now we apply them to our travel plans.

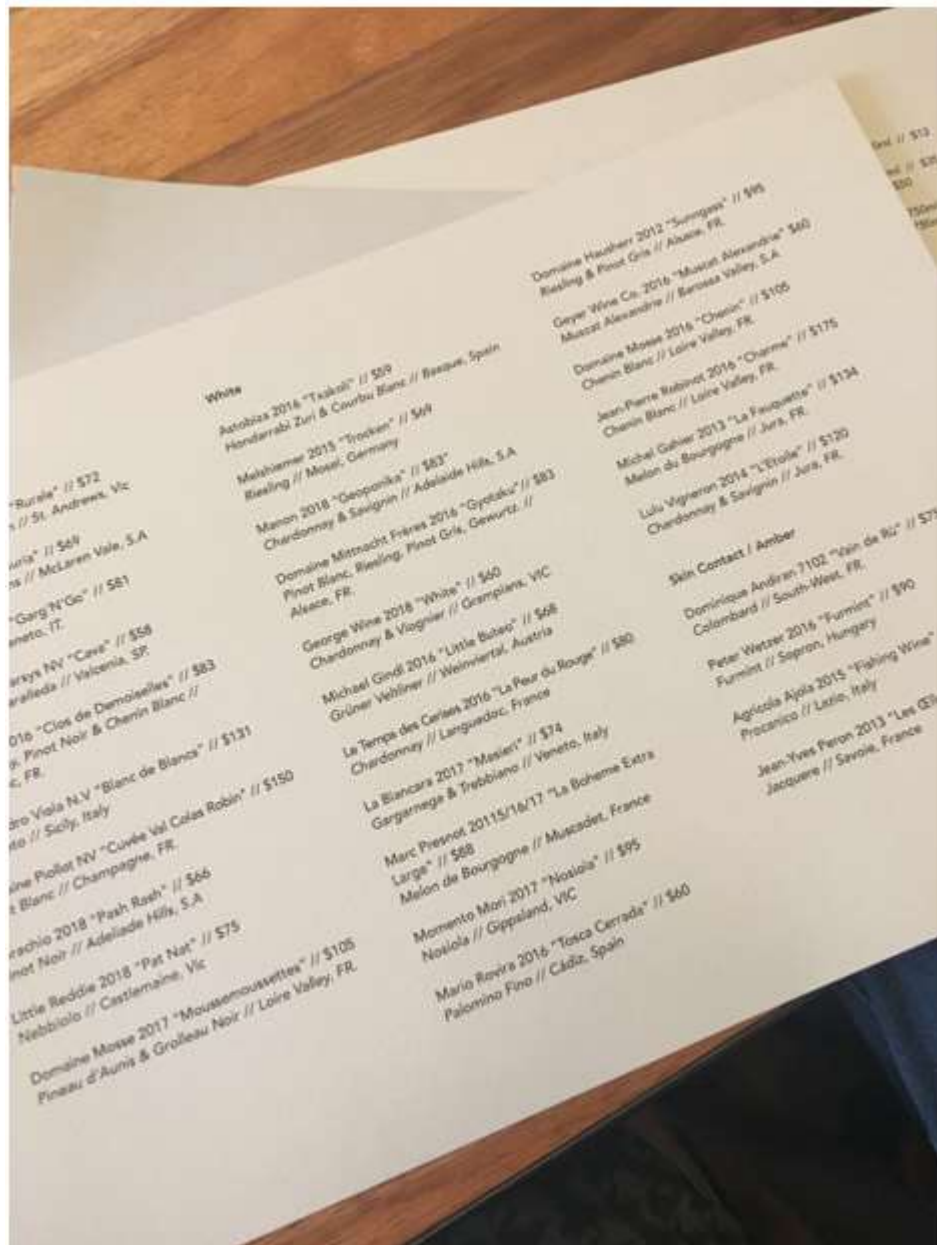
For example, the fact that Wines of While is closed on Monday is a serious constraint. That Bistro des Claquets in Arbois is closed on Sunday and Monday is also a constraint. If we're only planning to stay in Arbois for a couple of days you would never go on Sunday and Monday so as not to miss Les Claquets. We now have a permanent new constraint unless its hours change which says 'never be in Perth on a Monday'. It would be a waste. It's incredibly helpful when you're travelling to make a list of all the bars and restaurants you want to visit, then research what days they are closed and record all your constraints. It's best done as early in your planning as possible.

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Lucinda, however, is largely without constraint. Conveniently, for us, Lucinda is in Hobart and just a 15 minute stroll from where we're creating this newsletter. She's open every day from 3pm until she closes. The licence goes until midnight but they may close earlier so that's a bit of a constraint but what a luxury to know it's open every day and there are no limitations for your planning.

Open since December 2018 she's added immeasurably to the quality of our lives and we cannot overemphasise how a visit here should be on every Hobart visitor's itinerary (whichever day you are in our town). And like Wines of While you'll inevitably want to make more than one visit.

There's a very good selection of wines (mostly European and mainland Australian because not many Tasmanian wines fit the brief of organic or biodynamic viticulture, natural fermentation, little or no added sulphites and no added anything else), plenty of interest by the glass and very good cocktails (even the house-made non-alcoholic drinks are tasty – that's when we sometimes use her as an office).



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But Lucinda's eating options are as important a reason to come here as the wines. Kobi Ruziki, who's also responsible for the menu at its sibling Dier Makr, is part of a small community of Tasmanian chefs, farmers and gardeners, who work in a symbiotic relationship, allowing the chefs to create dishes using some of the best vegetables in the country.

Richard's padron peppers, Tony's cucumbers, Paulette's potatoes, Mike and Lauren's tropea onions ... that's all we need to know. Everyone is on first name terms; the growers, the chefs and the customers. We are very lucky. Kobi is supported by Pete Cooksley, a talented Tasmanian chef who recently returned home after cooking at Melbourne's Embla for many years, with occasional appearances by Jess Muir, best known for her work with Christine Manfield for many years in Sydney and London, but now with her feet firmly planted in Tasmania.

Lucinda's dishes are small plates with the inevitable charcuterie and cheese options but much, much more than that. Like Wines of While, it's a menu that can easily make a meal. Some highlights since it opened have been a ham hock terrine, Peter's pickled peppers, house-made cotechino (just recently when it started to cool down), stunning caillettes, preserved sea urchin and anchovy cream, and burrata with Zuni's pickle. We're yet to have a disappointing dish. They use the hashtag #sueandrogerbait when they really want to make sure we don't miss something – it's quite a useful guide!



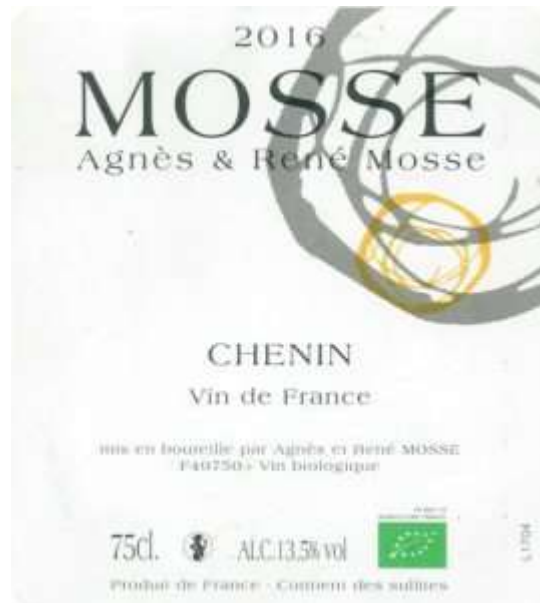
By the way both of these bars also have retail licences so they are great addresses if you're looking for a bottle to take away.

We're proud to have them both as customers.

Wines of While, 458 William St, Perth WA. (08) 9328 3332. Instagram: @winesofwhile

Lucinda, 123 Collins St, Hobart. Instagram: lucinda.wine

Pack 1 -: Last Bottle 6 Pack – 20% Discount



It was a rare situation last month when we didn't sell the last bottle pack. We've made a few tweaks and here is a revised version for February including some of the wines from last month.

Domaine Mosse Vin de France Chenin 2016 – Domaine Mosse is famous for its Chenin Blanc wines and this one is no exception. When we opened the first bottle of this cuvée to arrive in Australia we were immediately transported back to the days of the Anjou Blanc and the highly popular Magic of Ju-Ju which so typified the wines of the Mosse family. These wines are always matured in large wooden barrels that have previously had a few years of use. The result is always a crisp, clean, slightly oxidative wine that lingers on the palate for ages.

Jean Ginglinger Pinot Gris Steiner 2015 – The vines from which this white wine is made are from the area called Steinert which is a Grand Cru area. Jean, however, does not apply for Grand Cru status because he doesn't like the level of residual sugar required for this appellation. In this case it is Pinot Gris that has been used to make this incredibly interesting and complex wine which finished much drier than most wines produced here. As always with this amazing vineyard the finish on the wine is very, very long. The flavour and the texture of the wine lingers for ages.

Terres Dorées Jean Paul Brun Moulin à Vent Les Thorins 2013 - This Moulin à Vent comes from a special parcel of vines called Les Thorins which lies very close to the famous windmill that gives this appellation its name. The vines are older and the terroir is considered to be superior to much of the area. Wines from this parcel are well known for their power and concentration. This is a beautifully structured wine with beautiful tannins that has had time to age.

Henri Milan Nouveau 2016 – Although it doesn't appear in the name it does on the label - this is another red wine from the Milan team which has no added sulphur. This wine is 100% Mourvèdre which was fermented in two separate tanks. One underwent carbonic maceration and the other was fermented traditionally. They were then blended together prior to bottling. This is a bright, light, lively wine that is drinking very nicely at the moment. It is a delicious wine.

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Geschickt AOC Alsace Riesling 2015 – This is a stunning Riesling of wonderful length and minerality made from grapes picked from various parcels near the villages of Birgele, Holderbaum and Prediger. It has gained complexity from fourteen months in wooden foudre and old barriques. It has also developed a beautiful texture in the mouth. It was bottled without filtration, fining or the addition of sulphites.

Fanny Sabre Bourgogne Rouge 2016 – The grapes for the Fanny Sabre Bourgogne Rouge are sourced from a number of her plots around the historic town of Beaune therefore it cannot be labelled with a specific vineyard or appellation. Rather it is labelled with the more generic Bourgogne Rouge appellation. We always love Fanny's Bourgogne wines and this vintage is no exception. It is made from 100% Pinot Noir and the resulting wine is both expressive and lively with excellent underlying structure. We're sad to see it go but should have the 2017 vintage in April.

The RRP for this selection of 6 wines is \$285 but the pack price with the 20% discount is only \$228 including freight to most Australian cities.

Pack 2 -: 6 Whites, 6 Varieties Pack – 15% Discount



We've chosen six white wines for this pack, each made with quite different grape varieties, and none of them your usually suspects.

Marc Pesnot Folle Blanche 2017 – This wine is made from the rare **Folle Blanche** grape variety which is found in this area. The vines are between 60 to 80 years old, all planted by Marc's father, and thrive in mineral, schist soils thus giving the wine extra complexity, especially when considering the very low yields that are achieved in Marc's vineyards. This is an excellent dry wine that is perfect for teaming with white fish, scallops or oysters as well as many vegetable-based dishes.

Le Raisin à Plume (Jacques Février) Le Moulin Solidaire 2017 – In 2017, Jacques was hit by the dangerous frosts that took a toll on vineyards throughout the Western Loire region, but particularly around the village of Oudon where he lives. He therefore had to combine his crop of **Melon de Bourgogne** from his Moulin vineyard with some grapes from Johan Chasse from nearby Saint-Herblon. Nevertheless, despite the terrible year this wine turned out to be quite exceptional. It has beautiful mouthfeel and a long, lingering finish. No added sulphites.

Opi d'Aqui L'Éléphant Blanc 2017 – L'Éléphant Blanc is 100% **Vermentino**. The vines are young, only 5 years old, and the wine was briefly aged in old wood barrels. If you can lust after vines then Philippe has lusted after these ever since they were planted, partly because he spent quite a lot of time making wine in Corsica and loves this grape. No added sulphites.

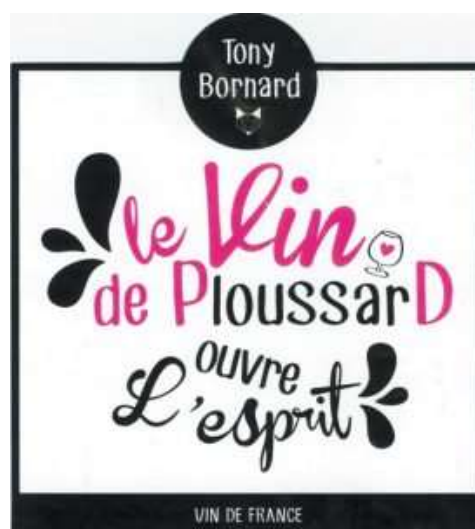
Opi d'Aqui Mars Âne 2017 – Philippe, like many of his colleagues in the natural wine movement, cannot resist playing around with the names of his wines. This one is made using **Marsanne** which he sources from a friend who grows grapes organically. Obviously what he has done is a play on the name of the grape – the donkey (Âne) on Mars. This is a fresh, lively wine with restrained acidity, excellent minerality and a great finish making it ideal for pairing with seafood, chicken, terrines and other foods. The wine was fermented in a stainless steel tank and then was transferred to old wooden barrels for the malolactic fermentation. No added sulphites.

Hervé Villemade Cheverny Blanc Les Souchettes 2016 – This is the first time that Hervé Villemade has made a still white wine entirely with **Menu Pineau**. This old variety which is native to the area is revered by locals and when you try this wine you can see why. It is a classic white wine that cries out to be served with chicken dishes, charcuterie or seafood. It has a perfect level of acidity for these dishes and it lasts long on the palate. This cuveé was bottled in January 2018.

Cause Marines Dencon 2014 –Dencon 4102 is made from a very, very rare grape variety called **Ondenc** which had almost disappeared from France until it was revived by a small number of growers in Gaillac. (Incidentally the same grape was used many years ago in western Victoria to make sparkling wine.)

The RRP for this selection of 6 wines is \$310 but the pack price is only \$263.50 including freight to most Australian cities.

Pack 3: Tasty Things (Some Stranded) Six Bottles – 15% Discount



Most of these wines are what we could best call ‘stranded assets’. They are wines for one reason or another we’ve taken off our list without having actually sold out, usually because of some sort of error. When you rediscover two bottles of a wine you thought you’d sold out of it’s not really practical to put them back on the list. We’ve hunted through the warehouse and found a few that fit the bill and added a couple of other cuvées that, while limited, are still available. Coincidentally it’s created a nice mix – three whites and three reds from very different parts of France (Burgundy, Loire, Jura and Languedoc) **VERY LIMITED**

Domaine de la Cadette Bourgogne Vézelay Les Saulniers 2015 – One of our most beloved wines, we hate to think how many people we told we had sold out of this when there were in fact a couple of bottles hiding away. This Chardonnay comes from the Les Saulniers vineyard, which 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. The wine has a liveliness and freshness that is very appealing for such an elegant wine. The finish is very long and interesting. It has elegance, flavour, a beautiful acid backbone and lots of structure.

La Soeur Cadette Bourgogne Vézelay 2015 – La Soeur Bourgogne Vézelay is a blend of grapes grown in the Domaine de la Cadette vineyards and grapes grown in the Domaine Montanet-Thoden vineyards (which is part-owned by one of the owners of Domaine de la Cadette – things are complicated in France). From different but nearby vineyards, with a similar soil structure of clay and limestone, plus similar winemaking (aged in stainless steel not wood) this will be very interesting to compare with Les Saulniers.

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

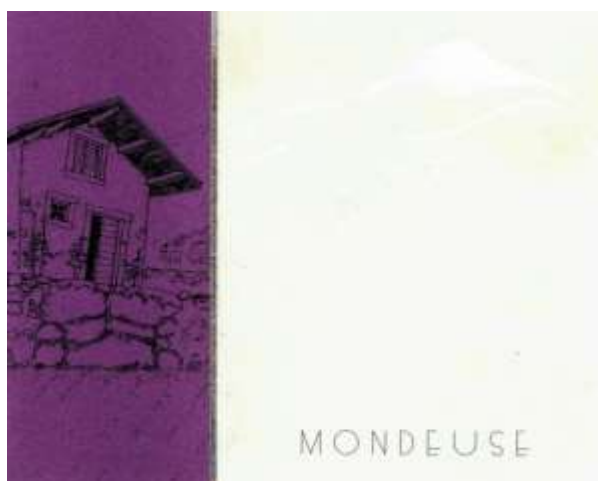
Sylvain Bock Les Grelots 2015 – This wine is named after the three grape varieties used for the wine. GRE is for Grenache Noir, LOT references the Merlot and the S stands for Syrah. This combination produces a wine that has complexity and structure while maintaining freshness and drinkability.

Tony Bornard Le Vin de Ploussard 2015 – Tony Bornard’s 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).

Mylène Bru Lady Chasselas 2014 – This wine is made from the Chasselas grape variety which is more commonly associated with Switzerland, hundreds of kilometres to the east. 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 over 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. This wine has aged beautifully.

The RRP for this selection of 6 wines is \$245 but the pack price is only \$208.25 including freight to most Australian cities.

Pack 4: Mixed Reds Six Bottles – 15% Discount



It's rare to find one of Dominique Belluard's wines in one of our packs as most sell out soon after they arrive. We do have some Mondeuse left though and have just placed our order for the new vintage of his wines (arriving in May) so now seemed a good time to make it the headline act in a pack of mixed reds. Each of these are true red reds, not the lighter styles of red wines that we often recommend. Like most red wines, they should be served at around 16° though not room temperature (especially room temperature in most parts of Australia).

Domaine Belluard Vin de Savoie Mondeuse 2016 – Dominique Belluard is well known for making clean, elegant, expressive white wine from the rare Gringet grape. However, he also has a small parcel of the red Mondeuse grape variety in his Ayse vineyards. The grapes are hand-picked and 70% of the harvest was destemmed and the remainder whole bunch. It was left on skins for five weeks, which is a long time, but the results show that it was a good call by Dominique. Aging was in concrete egg.

Domaine Saint Nicolas Le Poiré 2010 – This is an intriguing wine made from an intriguing grape (100% Negrette). The vineyard from which this wine is made faces south and the soil is schist-derived clay sitting on schist and granite. The colour is deep red and the flavour has hints of cherries and plums and a lingering, intense spiciness. One reviewer referred to it as 'brooding and primary'. It is a great, full-flavoured, intense wine. We think it is like a Pinot Noir on steroids!

Nicolas Carmarans Mauvais Temps 2014 – Nicolas Carmarans' Mauvais Temps from the Aveyron in central France is a particular favourite. The wine comprises three grape varieties, namely 40% Negret de Banhars, 50% Fer Servadou (known locally as Mansois) and 10% Cabernet Franc. The grapes undergo semi-carbonic maceration in 15 hectolitre wooden conical tanks for 20 days and the juice is then transferred to old barriques for 12 months. The vineyard is very steep with narrow terraces covered with native herbs in a stunning valley near the village of Campouriez.

Jolly Ferriol Va Nu Pieds 2015 – Va Nu Pieds means "go barefoot" and conjurs up the image of summertime drinking at the beach or barefoot at a barbecue. It is a fresh, bright, lively wine. The grapes (Carignan and Grenache) have undergone carbonic maceration and the wine was then matured in old wooden barrels. The wine is then transferred to tanks to allow the sediment to settle before it is bottled without filtering or fining.

Domaine Mosse Vin de France Cabernet-Franc 2016 – This silky wine is, as its name suggests, 100% Cabernet-Franc. It's 80% traditional macerated destemmed grapes and 20% carbonic maceration for almost a week. They were pressed separately but aged together. It was in bottle for one year before release, which has ensured the tannins are beautifully integrated. A Vin de France, this is made with grapes some of the vines that would have traditionally been in the Anjou Rouge. They have eschewed the appellation system now for almost all of their wines.

Mylène Bru Coteaux du Languedoc Far Ouest 2014 – Far-Ouest is a robust Languedoc red. It is a blend of all of Mylène's red grapes so it has some Grenache, Syrah, Carignan and Cinsault but might also have a little Marselan and Aubun (an obscure grape from the Vaucluse). The latter don't quite the rules for the appellation.

The RRP for this selection of 6 wines is \$313 but the pack price is only \$266.05 including freight to most Australian cities.

Pack 5: Sale Pack Six Bottles – Massive Discount



This pack is almost a repeat of the ‘massive discount’ sale pack from last month. It represents almost a 40% discount. At the moment we only have a very limited set of wines that are suitable for discounting so have offered many of the same wines again. There are a couple of changes though. Make the most of these big discounts while they last.

Each of these wines is interesting in their own right coming from producers ranging from the border with Spain to the Languedoc to the south-west just behind Bordeaux, to Provence and the Loire Valley. Quite an eclectic mix! Each wine has also had time to settle and gain character. There are four reds and two whites.

Domaine la Paonnerie Coteaux d’Ancenis “Simplement Gamay” 2015 – This Loire Valley wine is fermented using the natural yeasts on the grapes, aged in fibreglass tanks and is neither filtered or 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. No added sulphites.

Opi d’Aqui Les Fainéants 2015 – Mourvèdre is often associated with big, robust, alcoholic red wines such as some that are found in the Bandol appellation in Provence. This one is nothing like that. Philippe Formentin prefers lighter style reds as is perfectly exemplified in his Les Cliquets wine which is made from 100% Grenache. This one is a little bigger than Les Cliquets but still is very approachable and shows off the Mourvèdre fruit beautifully. No added sulphites.

Causse Marines Zacmau 2014 – Zacmau is a white wine made from 100% Mauzac, the favoured local white grape of the Gaillac appellation which has been grown here for many hundreds of years. The soil is clay and limestone soils with low yields (as low as 20 hectolitres per hectare) which makes for a quite complex wine with considerable finesse, lots of the characteristic Mauzac flavour and a very long and very satisfying finish. Up to 50% of the juice is aged in old wooden barrels and the rest in stainless steel or fibreglass tanks. It is a complex wine. It is a very good food wine and works extremely well with charcuterie such as salami, saucisson, pate and terrines as well as with dishes such as braised sausages, roast chicken, hard cheese, roast fish and many more.

Henri Milan Papillon Blanc Sans Soufre Ajouté 2014 – Another white wine, this time from the delightful village of Saint Remy de Provence made from Grenache Blanc, Rolle (the local name for Vermentino), Roussanne, Chardonnay and Muscat à Petit Grains. This wine has had no sulphites added at any stage in the production and, once you look inside the clear bottle, you'll be able to see for yourself that it wasn't filtered.

Domaine Les Grandes Vignes Anjou Rouge l'Aubiniae 2015 – This red wine was made by macerating the skins in the juice for only three days leading to a light, fresh, and low-alcohol wine that is perfect for sipping in the sun after a light chilling. It is made from 100% Cabernet Franc and has had no sulphites added.

Le Temps Retrouvé Mourvèdre 2014 – This pack contains two red wines made from the Mourvèdre red grape variety. This one is slightly bigger and more rustic and robust than the Les Fainéants from Opi d'Aqui. It would be perfect with grilled lamb dishes or with kebabs. No added sulphites.

The RRP for this selection of 6 wines is \$262 but the pack price is only \$165 including freight to most Australian cities.

Pack 6: Melon de Bourgogne, Cinsault, Carignan Pack Six Bottles – 15% Discount



It's always interesting to look at how different places and different winemaking affect the same grape variety. We've put three grape varieties in this 6 pack, with two bottles made from each variety. There are two bottles of Melon de Bourgogne, a white grape that's mainly used to make Muscadet near Nantes in the Loire Valley and both wines come from that area. There are two bottles of Carignan, both from the Languedoc, again not too far from one another, and finally two bottles of Cinsault, also from the Languedoc. That makes it four reds from the south and two whites from the western edge of the Loire.

LOIRE VALLEY 100% MELON DE BOURGOGNE

La Paonnerie Val de Loire Rien que Melon 2017

Marc Pesnot La Bohème Extra Large NV (it's a blend of 2015, 2016 and 2017 juice. It's too complicated Marc Pesnot says to explain the proportions but it's a consequence of two devastating harvests in 2016 and 2017 because of late autumn frosts.)

LANGUEDOC 100% CARIGNAN

Le Temps des Cerises Avanti Popolo 2017

Mylène Bru Rita 2016

LANGUEDOC 100% CINSAULT

Julien Peyras Gourmandise 2015

Julie Brosselin On Verra La Mer 2016

The RRP for this selection of 6 wines is \$265 but the pack price is only **\$225.25** including freight to most Australian cities.

Forthcoming Arrivals in March and April

March - Jura

As we foreshadowed in our last newsletter we have a quite a few wines from the Jura arriving in the first week of March. Thank you to everyone who contacted us with a request. We have allocated most of the wines and everyone who requested wine will get at least get something, maybe not exactly as much as you may have hoped for, but the wines are very limited and we have had many requests to try to satisfy.

There are a small number of wines we are not allocating from Michel Gahier, who was able to give us slightly larger quantities.

The available wines and pricing are:

Michel Gahier Arbois Trousseau La Vigne du Louis 2017 **\$62**

Michel Gahier Arbois Chardonnay Les Follasses 2016 **\$55**

Michel Gahier Arbois Trousseau Le Clousot 2017 **\$55**

Michel Gahier Crémant du Jura (from 100% Chardonnay) **\$55**

There may also be a few bottles of his Arbois Melon La Fauquette 2014 **(\$71)**

We also have a few free bottles of Michel Gahier's and Philippe Bornard's Vin Jaune, from the 2010 and 2011 vintages respectively. The Gahier 2010 Vin Jaune is **\$146** and the Philippe Bornard 2011 is **\$214** for a 620 ml bottle.

Because there are so few wines we won't be sending out a special email once they become available at the end of the month but they will appear on our price list once they are ready. These will be available from early March.

And if you're in Sydney and have missed out on any of these wines we will have a few special bottles at the **Dolphin's Aperitivo** on 17 March and we plan to bring some of Michel Gahier's wines to **Annandale Cellars Artisan Organic/Biodynamic Wine Fair** on the afternoon of 16 March.

April - Fanny Sabre and Vincent and Tania Carême

Towards the end of March or early April we're expecting a shipment with wines from Fanny Sabre and Vincent Carême.

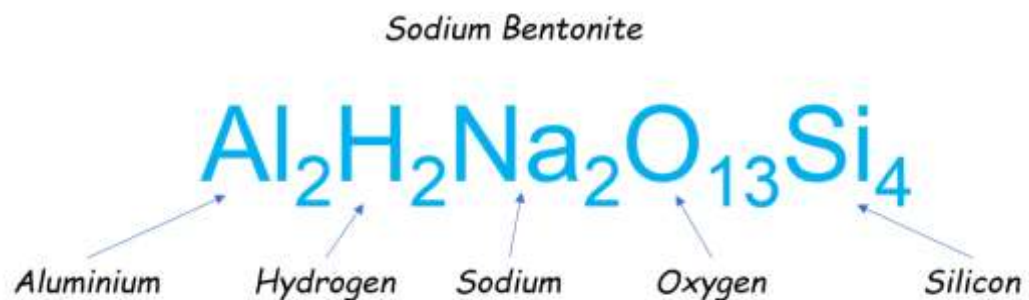
As always the trigger for an order from Fanny is the new vintage of her Bourgogne Rouge, in this case 2017, and we'll have a good supply of that. But there is also a small allocation of village appellations, including Volnay, Pommard, Aloxe Corton and Monthélie, as well as an unexpectedly good allocation of Bourgogne Aligoté 2017. (That is a big relief for us. We work with some great vigneronns who grow Aligoté and it's always sad when we have none available.) There's more too, including some new cuvées, but we will have additional information in the next newsletter.

Our order from Vincent and Tania Carême is very fizzy. We're proud to be, as far as we know, their biggest export customer for their wonderful Ancestrale, a unique appellation Vouvrays that is a pétillant naturel. Made with no added sulphites (and possibly not quite in the spirit of the appellation) it's a quite wonderful sparkling wine, with a fine bead, lots of complexity, and a perfect alternative to Champagne.

And we believe we are the only export customer for Fizzy Pink (this one is definitely a Vin de France). Also a pet-nat, our first shipment sold out in a few weeks. It's a blend of Côt (the local name for Malbec), Gamay de Bouze (a teinturier grape variety that has red juice), Cabernet Franc and Grolleau. Generally, it's only available from the cellar door or a couple of restaurants in Tours but it's good to have it in Australia too. There are some more serious wines too; their 2017 Vouvrays Sec and their two single vineyard wines, Le Clos 2017 and Le Peu Morier 2016.

If you're interested in reserving any of Fanny's or the Carêmes' wines please let us know. Otherwise we'll have more detailed information in our next newsletter.

Additives in Wine: Bentonite



For the next in this series on additives that are permitted in wine in Australia, we talk about the widespread use of bentonite for clarifying wine.

Wine drinkers have been taught that cloudiness in wine is bad. It is not for any particular reason except that wine judges want to be able to allocate scores for things and they decided that non-cloudy wine would score higher.

It is, of course, possible to create a clear wine without adding things to it. All you need is patience, allowing the solids in the wine to settle and then carefully removing the wine from the tank without disturbing the solids at the bottom, letting gravity do the work. The wines of Alice and Olivier de Moor from Chablis, for example, who use gravity to good effect in their cellar, are natural and clear without the need for filtering or fining.

(You can read a lot more about 'gravity flow' cellars in this article in [Wine Enthusiast](#), which features a number of state of the art wineries in the US and Canada. Much more up market than any of the solutions Alice and Olivier use, the principles are similar if not the budget. There are many benefits, not just in helping to produce a clear wine.)

But winemakers also like to remove particularly the proteins that remain in a wine as these can form long positively-charged chains that create a haze in the wine. It doesn't cause any harm and it doesn't change the flavour but some people resist these wines.

As we have mentioned before there are a number of problems with additives in wine and when fining or clarifying a wine the process can turn a wine into one that is unsuitable for vegans and vegetarians because some winemakers use egg whites or animal products such as fish bladders to do the fining.

This is where bentonite comes in. Without any sense of irony at all, many winemakers clear up their wine by adding dirt!

Bentonite is a clay that is either rich in sodium or calcium - sodium bentonite (also called swelling bentonite) and calcium bentonite. It is also negatively charged, thus being able to attract the positively charged proteins in wine and together being heavy enough to fall to the bottom of the tank. Sodium bentonite is often used to fine red wines in Australia.

This is interesting because it can leave behind salts of sodium in solution thus increasing the sodium content of the wine – a problem for people who have to carefully manage their sodium intake.

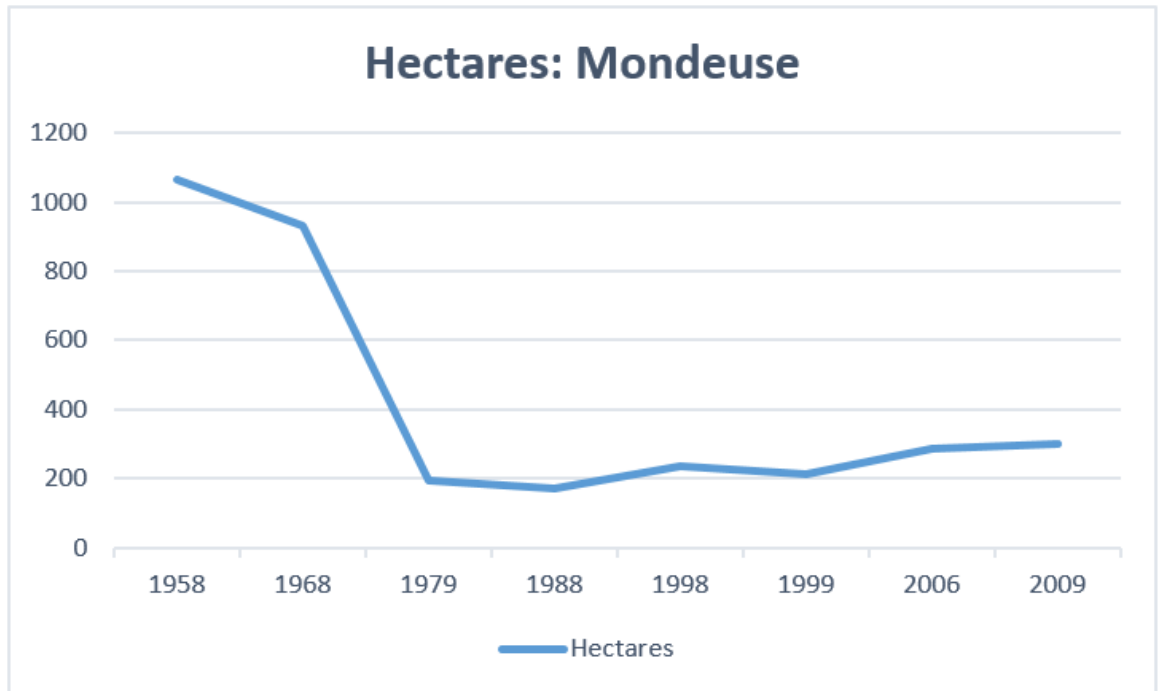
Grape varieties: Mondeuse

Mondeuse is a little known grape variety from the Savoie in eastern France which is capable of producing elegant red wines that display a lot of finesse in the right hands. And, of course, our producer there, Dominique Belluard, has the right hands!

Many wine lovers in Australia have experienced the amazing sparkling and white wines made from the very rare Gringet grape variety that Dominique crafts in his winery high above the village of Ayse in the Savoie. He also has a small plot of red Mondeuse which lies quite close to the excellent terroir of the Le Feu vineyard, from which his most elegant white wine is made.

DNA testing has shown that the dark-skinned red Mondeuse is descended from Mondeuse Blanche (white Mondeuse) and Tressot Noir which is an extremely rare French grape variety with only 0.3 hectares still existing. It used to grow in the Chablis region of Burgundy and is descended, in turn, from Duras (a red variety from south west France) and Petit Verdot.

As can be seen in the following graph, in the late sixties and seventies this variety fell out of favour in the Savoie and the plantings declined to around 200 hectares and has hovered around this level ever since.



The leaf of the Mondeuse grape variety is very distinctive with five very clearly defined lobes as shown below.

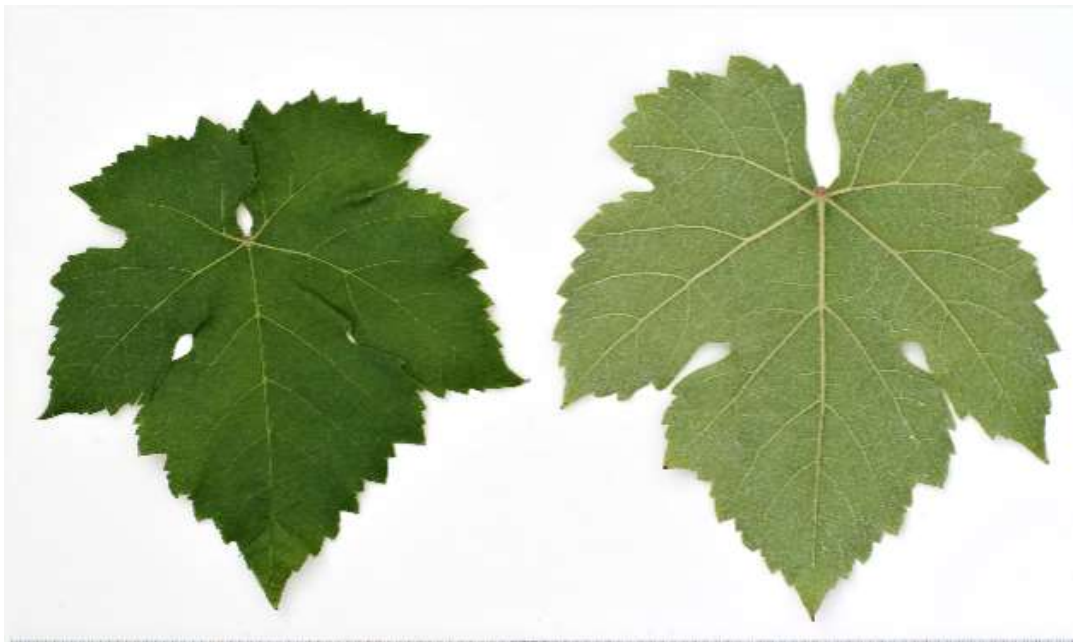


Photo Courtesy of Vitis International Variety Catalogue

The grape bunches are quite tight which means that the variety is susceptible to disease pressure (such as downy mildew) as shown below.



Photo Courtesy of Vitis International Variety Catalogue

So, if you buy Pack 4 above, one of the six reds is made from 100% Mondeuse which you will certainly enjoy, especially with some charcuterie.

How to order

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

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

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

WARNING

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

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

Penalty: Fine not exceeding 20 penalty units

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

Penalty: Fine not exceeding 10 penalty units

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