

## WINE Talk: January 2019

The newsletter of Living Wines: Edition 81

Welcome to edition 81 of the Wine Talk newsletter! This is the first newsletter for 2019 and we have included many packs for you including a last bottle pack and a special discount pack.

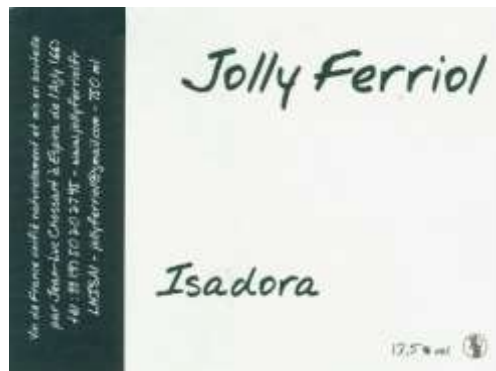
We hope you enjoy this newsletter and remember that all past newsletters are available to read on our Living Wines Web site.

**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.)**

### New arrivals: Jolly Ferriol and some vinegar



Next week we are expecting the arrival of a shipment of wines from Jolly Ferriol, one of our producers from the Roussillon department in southern France. The vineyard lies in a bend on the Agly River which passes close to the city of Perpignan which is the main city of the département (actually it the only large city in Roussillon).

The wines we will be receiving are:

- Jolly Ferriol Pet Nat Blanc which is their delicious sparkling pet nat that is made from Muscat.
- Muscat de Rivesaltes 2008 which is a traditional fortified wine of the region and which matches perfectly to chocolate desserts.
- The long-awaited Isadora is back! This lovely white wine is a blend of Macabeu and Muscat.
- Their top red cuvée Syrahre which is made from 100% Syrah.

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This is going to be one of, if not the last shipment from Jolly Ferriol because Isabelle Jolly & Jean-Luc Chossart have sold their estate and retired. They will have some of the long-aged Muscat de Rivesaltes but it's expensive to ship from Roussillon therefore it may not be viable to ship such small quantities as we would buy of that wine. So, make the most of it while we still have it!

And once we sort out some paperwork we will also have some vinegar from the wonderful vinegars from Banyuls producer **la Guinelle**, including one made with Savagnin from Philippe Bornard. We've already had a number of requests for this so if you're interested let us know.

### Join us for an afternoon tasting with Manon Farm and Momento Mori at Franklin Restaurant on February 3rd

Look out for the fine details of this event on Franklin restaurant's Instagram account (@franklinhobart) but we're very excited to be spending an afternoon with Monique Milton and Tim Webber from **Manon Farm** and Dane Johns from **Momento Mori**. What stellar company! Theirs are some of the most delicious Australian wines you can find and, all the more reason to come along and meet them, they are all wonderful people.

Their wines are available in many of Hobart's best restaurants so it's likely more than a few of our Hobart customers have tried them. Now there's a chance to come and find out more about where the wines come from and how they make them. Trust us – we know it from our experiences in France – everything tastes better after you've met the person whose hands and heart made the wine.

And we'll be looking through our portfolio for a few treasures that we've not opened for the public before, so chances are you'll find something new from us as well.

The event is from midday until 5pm on Sunday 3 February and will be ticketed. There will also be food, which is bound to involve Franklin's wood-fired oven, and plenty of good music.

Check [www.instagram.com/franklinhobart/](http://www.instagram.com/franklinhobart/) to see if the tickets are now available. It should be some time this week if they are not currently advertised.

### Jura wines heading to Australia

We have a significant shipment of Jura wines currently on the water and which should arrive in Australia in the first week of March.

We say it is significant because the shipment contains wines from six of our Jura producers. That's the good news. The bad news is that quantity we were able to source for most of them is very small and most will need to be on strict allocation. It's likely we won't be advertising them publicly.

The shipment will include wines from our long-time Jura suppliers the Bornard family and Michel Gahier, as well as newer suppliers Renaud Bruyère, Arnaud and Malou Greiner and one new producer for us Etienne Thiebaud of Domaine des Cavarodes.

We are delighted that Etienne Thiebaud had enough wine to finally allocate some for Australia. We have enjoyed his wines very much over the past decade and are very happy that we will

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finally be able to share some with our Australian customers, especially anyone who hasn't tried them overseas. We've been waiting patiently for several years to be able to say we have some!

The quantity from Arnaud Greiner was tiny for our first shipment because he only has .9 hectare of vines spread over four tiny plots but the 2017 vintage was disastrous, with not enough grapes to make his lovely Chardonnay La Sortie de Route, so we will have even less this time. (For the future, everyone is reporting a good harvest in 2018 so we're expecting to have a bigger allocation again next year.)

We'll also have very small quantities of one white and one new red cuvee from Renaud Bruyère and Adeline Houillon, whose wines are justly highly sought after.

If you would like to be on the offer list for the wines from Arnaud and Malou Greiner, Domaine des Cavarodes and Renaud Bruyère and Adeline Houillon please let us know and we will try hard to ensure that you receive some. Whatever we are able to do it will be single bottles only and we may not be able to satisfy every request so list your preferences.

We are also receiving a new shipment of wines from Philippe Bornard, Tony Bornard and Michel Gahier – a slightly bigger quantity than the other producers. While these wines will not be on allocation, they will disappear very quickly too if past shipments are any indication, so if you would like to secure any wines from these producers it would also be a good idea to let us know so we can give you some early warning once they arrive.

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



Once again we are offering a sale pack with some really interesting wines and a substantial discount on the normal retail prices. 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.

**Le Temps Retrouvé Syrah Version Light 2015** – This delightful red wine from producer Michaël Georget is made from 100% Shiraz (Syrah) but is not by any means a blockbuster – hence the “Version Light” in the name of the wine. Rather it is a delicate, lighter red wine that can even be served slightly chilled. Michaël uses biodynamic practices in the vineyard which leads to healthy, strong grapes that provide the flavour base for this wine.

**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 Cliquets but still is very approachable and shows off the Mourvèdre fruit beautifully.

**Dominique Andiran Chut! 2015** – Chut! is one of the more interesting white wines in our portfolio being made from a mutant variety of Sauvignon Blanc known as Sauvignon Rose. There is only a tiny amount of this grape variety in France, a few holdings in the south-west (where Dominique has his vineyards) and a tiny bit in the Loire Valley. The grapes are quite mauve in colour but the juice is clear, so this is a white wine which is a perfect accompaniment for many summer dishes such as patés, charcuterie, salads (especially tomato salads and beetroot salads).

**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.

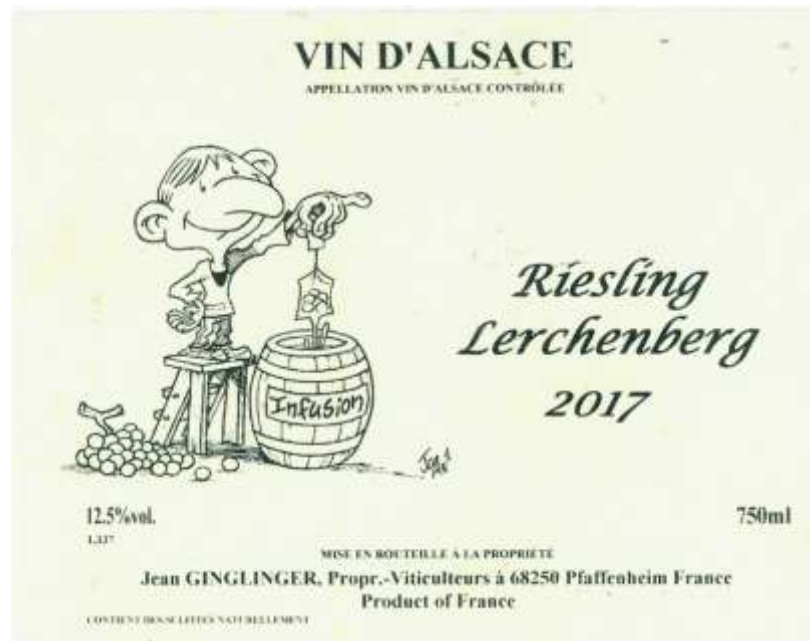
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**Domaine Les Grandes Vignes Anjou Rouge l'Aubiniae 2015** – This red wine was made by macerating the skins in the juice for only three days leading to a light, fresh, and low-alcohol wine that is perfect for sipping in the sun after a light chilling. 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.

**The RRP for this selection of 6 wines is \$272 but the pack price is only \$170 including freight to most Australian cities.**

**Pack 2: Alsace Riesling-ish 6 pack - 15% Discount!**



It's only in the last couple of years that we've imported any wines from Alsace. We're not sure why it took us so long but whatever the reason we're doing our best to make up for lost time. Our third shipment from Jean Ginglinger has just arrived, full of so many different cuvées that it's hard to know where to start explaining everything. It's not just the number of varieties he has and the number of parcels of land, many of which he likes to make single vineyard cuvées from. It's also that he loves to experiment.

In this pack, for example, we have his 2017 Lerchenberg Riesling which is our first tea bag wine. As you can see from the cartoon on the label above, he dipped a giant 'tea bag' into the tank with the Riesling. The tea bag contained Gewürztraminer grapes which he infused to add some flavour and extra complexity to the wine but only by the infusion. We wish we had captured the slightly cheeky expression on his face as he explained this unique technique. The Bihl is also an unusual wine, a blend of Riesling and Sylvaner from the Bihl lieu-dit. The soil is calcareous and the vines are between 35 and 45 years old – right in their prime!

The pack also has 2 bottles of Ginglinger Riesling Reserve 2017 and one of our last remaining bottles of Geschickt Grand Cru Kaefferkopf Riesling 2015.

We hope to be adding a third Alsace producer to our portfolio later in 2019 so we will have even more Riesling options soon.

**Jean Ginglinger Riesling Reserve 2017 – 2 bottles** – This is a dry and almost delicate white wine with hints of stonefruits and an intense minerality derived from the healthy soils which have heaps of microbial activity that allows the absorption by the vines of the elements in the mineral-rich soil.

**Jean Ginglinger Bihl 2017 – 2 bottles** – This beautiful wine is a blend of Riesling and Sylvaner from the Bihl lieu-dit where the vines are between 35 and 45 years old and benefit from the calcareous soils here. This is a great vineyard that has a complex geology giving rise to the pronounced minerality derived from the soil

**Jean Ginglinger Riesling Lerchenberg 2017** – An amazing wine of depth and precision with great floral aromas for this cult wine. This is a Riesling from the Lerchenberg vineyard that has been gently oxidised to give it a unique flavour and amazing tension. The Lerchenberg (the hill of the larks) vineyard is south facing on a moderate slope just a few kilometres north-west of the town of Colmar. The minerality in the wine comes from soils composed of clay, limestone sand and a marl substrate. And, of course, as we explain in the introduction to this pack, Jean has made this wine even more special this year with the infusion of Gewürztraminer.

**Geschickt AOC Alsace Grand Cru Kaefferkopf Riesling 2015** – A Riesling hand-harvested from the complex terroir of the Grand Cru Kaefferkopf vineyard where the vines are old and the yield is very low. It was aged for 14 months in foudre and old barriques. This eastern-facing vineyard which sits at about 300 metres above sea level is very famous and thoroughly deserves the Grand Cru status. The soils are derived from both granite and limestone which are responsible for the complex minerality found in wines made from these vines. The Riesling is complex, generous and quite intense. It has wonderful acidity which gives the wine a freshness which is very appealing.

**The RRP for this selection of 6 wines is \$331 but the pack price is only \$281.35 including freight to most Australian cities.**

### Pack 3: Last Bottle 6 Pack – 20% Discount



There are some very serious wines in this month's Last Bottle pack even including one of the beautiful Burgundy reds from Fanny Sabre. Each of the wines has a great story in their own right and they are in this pack because there is only one bottle of each left in our warehouse.

**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.

**Sylvain Bock Faux Sans Blanc 2015** – Faux Sans Blanc is a refreshing white wine made from two thirds Chardonnay and one third Grenache Blanc. Sylvain fermented and matured this wine in a fibreglass tank to ensure it remained fresh and lively. The finish on this wine is stunning with a slight level of residual sugar providing a balance to the natural acidity in the wine. It is bottled in clear glass with a crown seal because it was bottled with 6 grams of residual sugar which will ferment to produce a faint sparkle in the wine making it a perfect aperitif wine.

**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.

**Domaine Les Grandes Vignes Pineau de la Loire 2014** – This is a semi-sweet white wine that is perfect as an aperitif or as a match with savoury or sweet desserts. It is made from 100% Chenin Blanc which also goes by the name of Pineau de la Loire locally. The vines grow on flat vineyards in clay and gravel soils with some shale providing additional minerality. We have been lucky enough to walk through this vineyard to inspect the incredibly healthy grapes and to see the



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care with which the vines have been managed. The biodynamic approach to vineyard management really shines through in the Domaine Les Grandes Vignes vineyards with healthy vines producing grapes with intense flavour.

**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 \$264 but the pack price with the 20% discount is only \$211.20 including freight to most Australian cities.**

## Pack 4: Juicy reds 6 Pack – 15% Discount



This pack is based on juicy reds from throughout France that are perfect for drinking at any time of the year. We have tried here to choose a range of different styles of red wine which we will explain below.

**La Paonnerie Coteaux d'Ancenis Simplement Gamay 2015** – The Domaine la Paonnerie Coteaux d'Ancenis "Simplement Gamay" is a red wine 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 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. This cuvee also has no sulphur added at any stage during the winemaking process.

**Samuel Boulay Fricheti 2016** – This amazing wine is aptly named. The term Fricheti is used when you prepare a meal from whatever is left over in the fridge. For this wine it was the grapes that were not used in the other wines that Samuel made in 2016. Thus, this red wine has some direct-press Syrah, some Alicante that was left on skins for a couple of weeks, some Grenache that accidentally underwent carbonic maceration as well as some Cabernet Sauvignon, Merlot, Viognier and Roussanne. The result is a very elegant wine that is softened through the use of some white juice that has been added. We like it a lot.

**Julie Brosselin On Verra La Mer 2016** – On Verra La Mer is a light, juicy red made from Cinsault. It weighs in at only 12% alcohol meaning that it stands apart from the many strong, alcoholic wines that are produced in the Languedoc area. We are really enjoying Cinsault-based wines from the Languedoc. This grape variety is better known as one of the supplementary grape varieties that is often used to make some of the best wines in Châteauneuf-du-Pape in the southern Rhone. This wine is not powerful like those in the Rhone, it is much lighter and far more suitable for pairing with food. This wine goes particularly well with charcuterie, braised dishes such as Osso Bucco and dishes cooked over fire.

**Mosse Le Gros 2017** – This is a relatively new red cuvée (this is the third vintage we've had) comprised of the Anjou favourite grape variety, Grolleau Noir blended this year with Gamay, Grolleau Gris and Côt. The grape bunches were macerated together in a manner approaching carbonic maceration. We tried this lovely wine within an hour of it arriving at our warehouse and we were very pleasantly surprised at how well it had survived the journey from France. It is a soft, energetic, elegant, well-structured and eminently drinkable red wine that exhibits

considerable charm and character. This is a perfect wine for drinking right now in a park or at a barbeque. It's the wine that inspired us to make a "juicy reds" pack this month.

**Hervé Villemade Cheverny Rouge 2017** – This vintage was an interesting one in the Loire. The quality of the grapes was very good due to the excellent summer prior for picking which allowed the vines to recover from the earlier rain storms. The soil here is clay and flint over the limestone base that is widespread in this part of the Loire. This vintage saw a mix of 60% Pinot Noir and 40% Gamay undergo carbonic maceration for two weeks before the juice was transferred to a large wooden tank for maturing. It is a very pretty, fresh, flavoursome wine with a compelling liveliness that shows off the two grape varieties perfectly. We like to serve it slightly chilled.

**Le Temps des Cerises Brutal 2017** – The "Brutal" brand is an effective non-marketing campaign that sees the same label used by dozens of winemakers ranging from Spain through to Austria and now even New Zealand. Axel is one of those winemakers who adopts the brand but always chooses a label that is totally different to everyone else. Each year he produces either one or two cuvées and releases it under this brand. This year his red (a light red with a good tannin background) Brutal is made from 80% Carignan and 20% Syrah to give a wine that is nothing like it was last year. However, it is still quite light despite the darker colour and it is still distinctively an "Axel" wine. He picked the grapes later than last year and the maceration extended over 6 weeks to extract a bit more colour.

**The RRP for this selection of 6 wines is \$262 but the pack price is only \$222.70 including freight to most Australian cities.**

Pack 5: New arrivals 6 Pack – 15% Discount



We received our last shipment for the year midway through November but in the interests of not encouraging any unnecessary shipping in December we didn't have a December newsletter, so this is the first chance we've had to offer them in a newsletter. A few people took advantage of the early warning in the last November and as a result a couple of the wines have already sold out. It's almost impossible to keep pet-nats in our warehouse at the moment, for example! But we still do have plenty of delicious things.

Over the summer Julien Fremont's ciders have been critical to our survival. The gentle fizz and, equally importantly, gentle alcohol (the one in this pack is 5.5%) are completely beguiling on hot, sunny days. So it was a no brainer to start this new arrivals pack with one of those.

We've sold out of Axel Pruffer from Les Temps des Cerises' La Capitulation Ne Paie Pas but do have some of his wines left so there are two reds of his in this pack. This year Un Pas de Côté (100% Grenache) is just made for charcuterie and also seems to like a bit of air so we'd recommend decanting it. Fou du Roi is a blend of Grenache, Cinsault and Carignan). We have a similarly refreshing red from Axel's good friend Wim Wagermans (Le Bouc à Trois Pattes). Quelle Âne de Course (What a Racing Donkey!) is 100% Carignan. They're great summer reds.

And to finish we've picked two of Jean Ginglinger's single variety Alsace whites. It should make for a great comparison.

Nothing in this pack has any added sulphites.

**Julien Fremont Brut Par Nature 2017** – This cider made from around thirty varieties of cider apples in Normandy, France is an amazing example of what cider should be. Julien picks his apples by hand and then puts them in the attic to dry out for up to a month. This dramatically reduces the amount of juice he gets when he presses the apples but it does concentrate the flavours to produce a cider of great depth and flavour. The juice is fermented naturally with no additions.

**Jean Ginglinger AOC Vin d'Alsace Pinot Blanc 2017** – A pure, tense, energetic Pinot Blanc that we first tried at the annual festival at Chassignolles in the Auvergne. 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.

**Le Temps des Cerises Fou du Roi 2017** – Fou du Roi (the Jester) is red wine which is a blend of 33% of Grenache Noir, along with 33% Cinsault and 33% Carignan and weighs in at only 12% alcohol. The grapes underwent carbonic maceration to preserve the freshness of the resultant wine. It displays cherry on the nose and has an elegance and vibrancy that is very appealing. It tastes alive! It has good tannin structure which will help as it ages and the finish is long, clean and lively.

**Le Bouc à Trois Pattes Quelle Âne de Course 2016** – A new red wine from a new producer! The Quelle Âne de Course (What a Racing Donkey) is a beautiful silky red wine made mainly from Carignan which thrives in this area. In fact, this area is very close to Saint Chinian where Carignan reaches its best expression. We import quite a few wines made from this grape and they are all delicious. This one is no exception - you will be able to detect the trademark raspberry and strawberry aromas and maybe even some hints of rose petal. To round out the wine, Wim has added 20% of Grenache.

**Jean Ginglinger AOC Vin d'Alsace Pinot Gris 2017** – This white wine is 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.

**Le Temps des Cerises Un Pas de Côté 2017** – Un Pas de Côté is a dark purple wine that has a beautiful, soft tannin structure with complexity coming from the quality of grapes used. This vintage is 100% Grenache. The vines grow on granitic quartz soils and the minerality is pronounced. The grapes undergo carbonic maceration for a period of two weeks.

**The RRP for this selection of 6 wines is \$259 but the pack price is only \$220.15 including freight to most Australian cities.**

**Pack 6: Mixed Summer Dozen Pack - 20% discount**



We've made up a 20% dozen pack this month with the weather in mind. It's a mix of rosé, whites, reds and dry ciders. All the reds can easily have a little chill at this time of year and would be fine with a barbeque.

**RED**

Domaine Saint Nicolas Reflets Rouge 2017	An elegant Pinot Noir from the western Loire Valley.
Mosse Le Gros 2017	A beautiful, juicy blend from the talented Mosse family.
Le Raisin à Plume (Jacques Février) Patis des Rosiers 2017	A juicy Gamay from the banks of the Loire River to the west of the city of Angers.

**PINK**

Julien Peyras Rosé Bohême 2017	A gorgeous rosé from the master. This year the Mourvedre was macerated for only 24 hours and the Grenache and Syrah were direct pressed.
Hervé Villemade Cheverny Rosé Domaine 2017	A perfect rosé for summer drinking made from Gamay and Pinot Noir.
Domaine Saint Nicolas Reflets Rosé 2017	A savoury rosé made from mainly Pinot Noir.

**WHITE**

Marc Pesnot La Bohème Extra Large	A stunning white wine made from the Melon de Bourgogne grape variety in Muscadet.
Opi d'Aqui Pique Poule 2017	Picpoul is the only grape in this flavoursome white wine which is perfect with oysters.
Le Raisin à Plume (Jacques Février) Le Moulin Solidaire 2017	Another lovely wine made from Melon de Bourgogne – try it with seafood.
Mylène Bru Lady Chasselas 2017	A white wine made from the talented Mylène Bru in the Languedoc.

**CIDER**

Julien Fremont l'Augeron (Silex) 2017	A dry apple cider of great complexity from apples grown on flint soils. Only 4.5% alcohol.
Julien Fremont Brut Par Nature 2017	Similar to the Silex but different terroir. 5.5% alcohol.

**The RRP for this selection of 12 wines is \$511 but the pack price is only **\$408.80** including freight to most Australian cities.**

## Pack 7: Wines for Matching with Dessert 6 Pack – 15% Discount



There is often a formulaic approach to matching food and wine with “wine laws” handed down over the generations informing us of the “true” combinations of food with wine.

Perhaps the most persistent is that of Alsace Riesling paired with Chinese food. This has been around forever. But as we have written about before this is doing a disservice to Chinese food. There are thousands of different dishes in China and dozens and dozens of regional food styles and many of these dishes will absolutely slaughter a typical Alsace Riesling.

It is useful to remember that this pairing was arrived at decades ago when Chinese food in Australia was predominantly Cantonese with steamed dumplings, steamed fish and scallops and fried rice being eaten alongside the sweet and sour pork. For this type of food, a Riesling made sense.

However, throw in a Sichuan chilli dish with the double whammy of lots of hot chillies and lots of numbing Sichuan peppercorns and you need to take along the big guns that can hold their own alongside this onslaught – and the big guns are oxidative Jura white wines or maybe a wine that is both skin macerated and treated oxidatively like many from the Friuli region of Italy.

Then there is the old furphy about red wine being a match for cheese. Once again, there are just so many different styles of cheese available that such a “rule” is clearly in need of refinement.

In the time we have been importing wines, we have thoroughly enjoyed leading many sessions in matching food and wine and showing people that sometimes the unconventional approach yields brilliant results.

Once we even did an entire tasting where all dishes were matched by colour. The hit of the evening was a pairing of freshly picked strawberries with Pinot Noir. Everyone thought it was a great match with the interplay of the strawberry notes that are often present in a well-made Pinot with the strawberries themselves. (It is interesting to note that a years later, we mentioned this to Jean-Pierre Robinot and he said he always drank Pineau d’Aunis with strawberries!).



We have now reached the point of this pack. Matches between dessert and wines. Here are six wines we have put together with recommendations for desserts that match perfectly.

**Domaine Mosse Le Gros 2017** – We couldn't resist this unusual pairing of a red wine with desserts. We have also included it in the Juicy Reds pack. It is made from Grolleau Noir blended this year with Gamay, Grolleau Gris and Côt (Malbec). The grape bunches were macerated together in a manner approaching carbonic maceration. The reason we have chosen it is that it displays raspberry and strawberry overtones so fits the bill for pairing with a dish of raspberries or strawberries and cream in the same way that we talk about above with Pinot Noir or Pineau d'Aunis.

**Causse Marines Raides Bulles 2015** – The second issue we have with many dessert pairings is that the wines recommended are very sweet. There has been a welcome trend recently for desserts to include savoury elements (such as the wonderful parsnip dessert at Brae). We find that pet nats with a small amount of residual sugar amplify the flavours in a sweet dessert without overpowering them. For example, we found that Causse Marines Raides Bulles which is made from both red (Syrah, Duras, Braucol, Jurançon Noir) and white (Mauzac) grapes goes very well with a dessert such as the peony root ice cream that was served at Dier Makr in Hobart last year. It would also stand up well with many other desserts such as poached rhubarb or poached apricots.

**Jean Ginglinger Vin d'Alsace Muscat 2017** – This complex and charming white wine is made from three varieties of Muscat that thrive on calcareous soils. The varieties are Muscat Ottonel, Muscat d'Alsace Rose and Muscat d'Alsace. Muscat Ottonel was created in 1852 by crossing Chasselas with Muscat. It is particularly suited to the Alsace region. Muscat d'Alsace Rose is a pink variety of Muscat which is quite rare, but Jean is lucky enough to have a small plot of this variety. Muscat d'Alsace is the local name for Muscat a Petit Grains which is widely planted in the Languedoc and Roussillon and probably came originally from Greece via Italy. This wine has no residual sugar, in fact it is quite dry. However, the Muscat present in the wine provide aromas that trick the brain into thinking it might be sweet, therefore it is quite good to pair with desserts with some acid, such as a fresh fruit platter.

**Opi d'Aqui Les Cliquets 2016** – This wine is best classified as a light red wine even though it is made from 100% Grenache. The process was started using whole bunch, cold carbonic maceration for 3 weeks. It was then aged in stainless steel tanks for 6 months. It was bottled without fining or the addition of sulphites to preserve its freshness. It is a red wine, but very light in colour. It almost looks like a rosé in the glass, but it has more weight in the mouth. This should be chilled slightly to serve it with desserts but will match just about any dessert that is based on chocolate.

**Domaine Mosse Champ Boucault 2015 50cl** – We thought we should include one traditional sweet wine, so we chose this sumptuous sweet Chenin Blanc from the Mosse family so that you can compare how well their red Le Gros and the more traditional sweet wine pair. The grapes for this beauty were picked in late October 2015 (normally picking is in early September) with a tiny, tiny yield of 9 hectolitres per hectare (normal yields are around 35 hectolitres, for example). This wine has 111 grams per litre of residual sugar but does not appear to be overly sweet. We would recommend pairing this with fruit-based desserts which contain some acid such as rhubarb or raspberry desserts.

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**Vincent Carême Vouvray Tendre 2014** – This lovely white Vouvray has a little residual sugar (around 20 grams per litre) which the Chenin Blanc carries perfectly. There is nothing nicer than a slightly sweet Chenin Blanc and you can match it with almost any dessert. Because the level of sugar is low you can start the evening with a glass of this wine as an aperitif, then pop it back in the fridge and bring it out to have with dessert. It is very versatile.

**The RRP for this selection of 6 wines is \$285 but the pack price is only \$242.25 including freight to most Australian cities.**

## Wine Trends 2019

We were interested to read an article on the Bloomberg site which listed seven wine trends anticipated for 2019. You can find the article at the following URL:

<https://www.bloomberg.com/news/articles/2019-01-07/seven-ways-wine-will-change-in-2019>

As a summary, the trends they listed were:

### 1. What's Old is New

This trend centered around reviving old, forgotten vineyards and bringing back old, forgotten grape varieties. We can only speak for viticultural practices in France and can report that this trend has been happening for quite some time with vigneronns realising the mistakes of the seventies where they were encouraged to pull out local grape varieties and plant “international varieties” such as Shiraz, Chardonnay and Cabernet Sauvignon even though these might not be suitable for the local terroir.

Whenever we attend a public tasting we have found that people are genuinely interested in trying the obscure grape varieties we have been accumulating over the past 10 years including Negret de Banhars (a native of the Aveyron in central France of which there is only one plot of .7 hectares left), Gringet (22 hectares in the Savoie left) which is the grape used by Dominique Belluard to craft his extraordinary white wines, Menu Pineau (a white grape in the middle Loire) which Hervé Villemade uses for one of his white wines, Fer Servadou (central France) which Nicolas Carmarans uses to make his delicious, deeply flavoured Fer de Sang, Loin-de-l’Oeil (Gaillac) which is used to perfume and add length to Causse Marines’ Les Greilles, Abouriou (Muscadet) which Jacques Février turns into a delicious red wine and, of course, we should mention Pineau d’Aunis which is native to the area just north of the city of Tours in the Loire which has become a cult grape particularly due to the amazing work of Jean-Pierre Robinot whose wines made from this grape are truly magnificent.

### 2. Cannabis Infusions Are on Their Way

Well we can't say we have tried this combination, but we do have a wine (Jean Ginglinger's Lerchenberg) which is an infusion of Gewurztraminer grapes in the Riesling juice. He literally wraps the Gewurztraminer in muslin, just like a tea bag, and suspends it in the Riesling to infuse the juice as we describe later in Pack 2.

The article predicted that cannabis infused wines should be worth \$600 million over the next four years!

### 3. Climate Change Will Push Vineyards to Extreme Frontiers

Climate change is leading to the planting of vineyards further north in the USA and Canada and higher in places such as Argentina and Chile searching for cooler climates according to the article. This will also see more investment in land in southern Tasmania and perhaps even central Tasmania.

### 4. Drinking Wine on Airlines Will Reach New Heights

This was probably the weakest part of the article where they had found one private airline that has upgraded their wine experience. There is no doubt, however, that drinking wine in the pressurised confines of a plane is not as satisfying as it is on the ground.

### **5. Vegan Wine Will Become a Thing**

This trend is multi-faceted with some people turning to veganism as part of the wellness movement, others because of their concerns for the environment and others out of concerns for the welfare of animals.

The central point here is that many wines are not suitable for vegans because animal products are used to remove impurities from the wine (by adding impurities to the wine). The colloidal action that occurs is supposed to precipitate both out but some of the animal products always remain. In Australia there is no requirement to list these impurities on the label. (Note that we are currently writing about these additions and processing aids in each newsletter for a while.)

### **6. Sake Is Taking the Stage**

This one was a bit of a non-sequitur because the article was supposed to be about wine trends. However, there is no doubt that there are more and more interesting sakes being discovered and made available by inspiring importers such as Matt Young of Black Market Sake who is bringing many natural sakes into Australia. We enjoy them very much.

### **7. Bottle Buying Goes Luxury, High-Tech, Instant**

This trend is an interesting one. You go to a restaurant, you are enjoying a nice bottle of wine, you point your smart phone at the barcode on the bottle and say how many you would like and the order is instantly dispatched to your home!

Now we would like to add some of our own.

#### **1. Chilled red wines**

We are seeing more and more of our customers ordering light red wines that can be served chilled. As temperatures soar, it doesn't make sense to serve red wines at room temperature.

#### **2. Low alcohol wines**

We have for a long time sought out low alcohol wines from throughout France for two reasons. The first is that we enjoy wines that are delicate and elegant rather than blockbusters. The second is that we detected that people were tiring of wines that were exceeding 14% or 15% alcohol levels. We have many wines in our portfolio that range from 12% down to 8% which are much more pleasant to drink and which protect us from nasty hangovers.

#### **3. Rosé wines all year round**

We think that there is absolutely no reason to stop drinking rosé wines as winter approaches. As per the trend above, these wines are usually lower in alcohol and are just as delicious in winter as they are in summer.

**4. Apple ciders fermented on grape must**



We have seen a number of ciders made in this way in the past year and the ones we have tried have been delicious. And Alice Feiring, the thought-provoking American writer about natural wines and life, whose list for 2019 arrived while we were writing this, had this as one of her predictions.

We can well remember when we visited Mito Inoue in the Auvergne last year. She went into her cellar and brought out a bottle of apple cider which she had left on grape must over winter, but when she had last tried it the juice had not fermented enough to produce bubbles. However, when she removed the closure and poured the cider the bubbles welled up in the glass and a beautiful smile spread across her face. The downside was that she only has two dozen bottles to sell us!! This year perhaps there will be more.

**5. Eastern France will continue to attract the adventurous**

We have long been attracted to the eastern border of France. We have been importing Jura wines for many years and the fascination with wines from that region is growing exponentially. We have been fortunate to be able to work with some of the most passionate and skilled winemakers from that region and are delighted we're adding more to our portfolio this year.

We have also been attracted north of the Jura to Alsace over the last couple of years as young winemakers have started to experiment with new approaches to winemaking. We are so lucky

to work with Jean Ginglinger and Domaine Geschickt both of who make stunning wines from great terroir. We are likely to also add another winemaker to our portfolio soon.

And, of course, there is the Savoie where Dominique Belluard makes his amazing, elegant white wines and sparkling wines from the native Gringet grape variety.

We think that there will also be some interest in various sub-regions within eastern France in the next two or three years.

### **Additives in Wine: Thiamine hydrochloride**

We're very keen at the moment to devote space in our newsletter describing the things that aren't in any of our wines but are still legitimate additives to wines. We think it's helpful to know what you're not drinking as well as what you are drinking if you choose to drink natural wines.

In the last newsletter we discussed the implications of the commonly used additive isinglass that is added to wine to clarify it. We also mentioned how there are plenty of permitted additives and what are cutely called "processing aids".

Because we received some feedback where readers were inclined to think that there would not be many permitted additives in Australia we decided to include the entire list below. These are the 86 additives that are permitted to be added in Australia!

Underneath the list we have described another one from the list namely thiamine hydrochloride which is often added to help the added yeast in the fermentation process.

Acacia

Activated carbon

Agar

Ammonium dihydrogen phosphate

Ammonium phosphate

Argon

Ascorbic acid

Bentonite

Biotin

Brandy – For sparkling wine only.

Calcium alginate

Calcium carbonate

Calcium tartrate

Caramel – For fortified wine only.

Carbon dioxide

Carboxymethyl cellulose

Cellulose

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Chitin – sourced from *Aspergillus niger*

Citric acid

Collagen

Concentrated grape juice (see Grape juice)

Copper citrate

Copper sulfate

Cream of tartar (see Potassium hydrogen tartrate)

Cultures of micro-organisms – Unspecified. Including yeast ghosts.

Cupric citrate

Cupric sulphate

Diammonium hydrogen phosphate

Diammonium phosphate (see Diammonium hydrogen phosphate)

Diatomaceous earth

Dimethyl dicarbonate

Dimethyl polysiloxane

Egg white

Enzymatic activity (see Enzymes)

Enzymes – Unspecified.

Erythorbic acid

Gelatine

Grape juice – Concentrated or unconcentrated.

Grape skin extract

Grape spirit – For sparkling wine only.

Gum arabic (see Acacia)

Hydrogen peroxide

Inositol

Ion exchange resins

Isinglass

Lactic acid

Lysozyme

Malic acid

Metatartaric acid

Micro-organisms

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Milk – Milk and milk products.

Mistelle

Niacin

Nicotinic acid (see Niacin)

Nitrogen

Oak

Oxygen

Pantothenic acid

Perlite

Phytates

Plant proteins – Plant proteins that are classified as foods only.

Polyvinylpyrrolidone

Potassium alginate

Potassium bicarbonate (see Potassium hydrogen carbonate)

Potassium bitartrate (see Potassium hydrogen tartrate)

Potassium carbonate

Potassium ferrocyanide

Potassium hydrogen carbonate

Potassium hydrogen tartrate

Potassium sorbate

Pyridoxine

Silica (see Silicon dioxide)

Silica gel (see Silicon dioxide)

Silicon dioxide

Sodium carboxymethyl cellulose

Sorbic acid

Sugar – For sparkling wine only.

Sulfur dioxide

Tannin(s) (Tannic acid)

Tartaric acid

Thiamine chloride

Thiamine hydrochloride

Water – Where necessary to incorporate a permitted additive or processing aid.



Yeast ghosts

Yeast mannoproteins

Yeasts

There's potential for a lot of stories even if we only deal with a sub-set of the list above.

**Thiamine hydrochloride** doesn't sound very scary! After all, thiamine is a vitamin (Vitamin B1) and it is one of the ingredients in one of Australia's favourite spreads, namely vegemite.

The chemical formula for thiamine hydrochloride is:



So, you can see that it is composed of atoms of carbon, hydrogen, chlorine, nitrogen, oxygen and sulphur, all very common elements. However, it is the structure of these elements that matter. Remember that cyanide is also made up of simply carbon, hydrogen and nitrogen (HCN) but that can kill you! It just depends on the structure of the elements and how they are bonded.

The reason that thiamine hydrochloride is added to fermenting wine is to ensure that the yeasts that also have been added have plenty of nutrition and don't die before they have completed their task of converting the sugars in the grape juice into alcohol and carbon dioxide.

One of the specific advantages of adding thiamine is that it allows the yeast to survive for longer as the alcohol content rises over 14%.

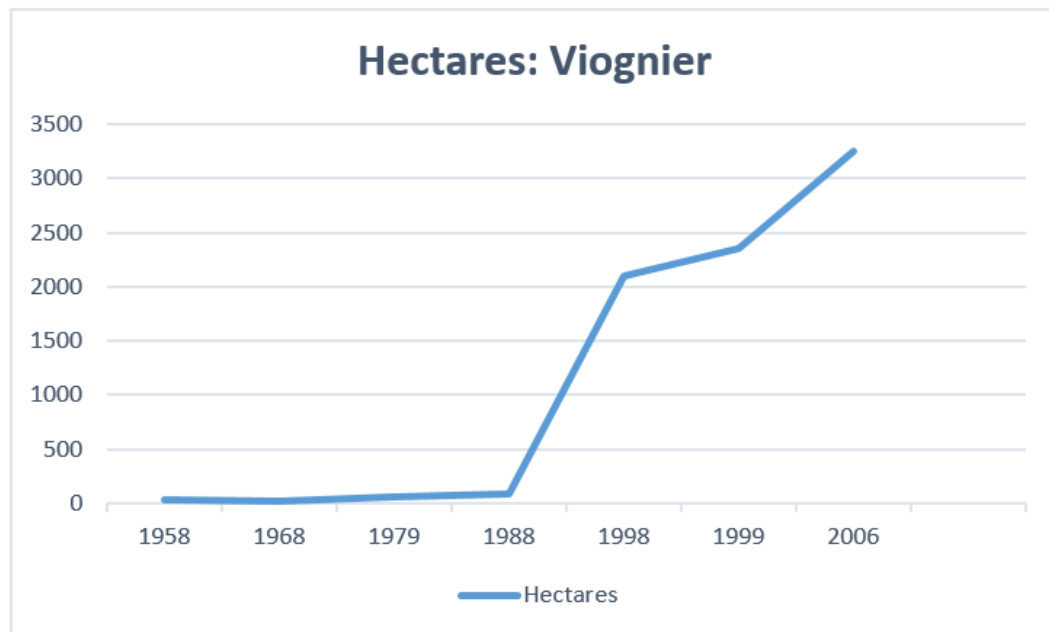
There are many other additives that are used for this purpose including di-ammonium phosphate and tronzymol which contains a cocktail of chemicals including diammonium phosphate, magnesium sulphate, magnesium carbonate, albumin nicotinamide and aueurine hydrochloride.

### Grape varieties: Viognier

Viognier is an interesting grape variety that is usually found in the northern Rhone from Valence up to Lyon and westward into the Ardèche. It also adds lift to many of the northern Rhone red wines where it is permitted to add up to 10% of the white Viognier juice to red wines.

However, it is the white wines of Condrieu and Chateau Grillet in the northern Rhone that really stand out. These can be exceptional wines and are usually 100% Viognier. And this is remarkable considering that in the nineteen sixties there were only about 14 hectares of the grape remaining.

However, as can be seen in the following graph, in the late eighties and early nineties, spurred on by rapidly escalating prices for the Rhone wines made from this grape, France moved into a frenzy of plantings. Even George Duboeuf who dominates the production of cheap Beaujolais saw the potential of this disappearing variety and planted a huge vineyard in the Ardèche.



The origin of Viognier is a bit of a mystery although it has been established that it has been in the northern Rhone since the 5<sup>th</sup> century. It is not known whether it was introduced by the Romans.

We do know however that it shares DNA with both Shiraz and Nebbiolo and is the parent of Mondeuse Blanc.

The leaf of the Viognier 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 not as tight as some others which reduces the disease pressure as shown below.



Photo Courtesy of Vitis International Variety Catalogue

We are currently enjoying drinking the Samuel Boulay Rappapéo which is a blend of 50% Roussanne and 50% Viognier made from his vines in a remote and wild part of the Ardèche.

### 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*

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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.