

## WINE Talk: November 2017

The newsletter of Living Wines: Edition 72



Welcome to the last newsletter for 2017! We will not be sending out a newsletter in December this year because we cannot rely on deliveries to be expedited in a reasonable time. Last year when we sent out a December newsletter it sometimes took three weeks for a delivery to occur.

So, this year we have decided to make our Christmas offerings now rather than during the crazy times where deliveries cannot be guaranteed.

We have information about three events in the forthcoming days and weeks. The first is the famous Rootstock which occurs on the 25<sup>th</sup> and 26<sup>th</sup> November in Sydney – that's THIS WEEKEND. Then a week later we will be off to Melbourne for the annual Soulfor Wine event where all of the wines at the tasting and for sale have had no sulphites added.

The third event is a public tasting we will be holding in Hobart for our retail customers (trade customers are also welcome). We're holding it at Franklin restaurant who have generously donated us some space. With new chef Analiese Gregory cooking delicious dishes, you could make this a double event by reserving for lunch as well.

And of course we have a number of Christmas specials for you this month.

**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.**

## It all starts with the soil - Part 2

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### Rocks into soil

In the first part of this series of articles in the last newsletter we discussed the three types of rocks which cover the Earth but we did not discuss how these are turned into soil. That is what we are going to discuss next.

Soil is created from rocks through a variety of actions including:

- physical weathering;
- chemical weathering;
- biological weathering through processes initiated by plants, animals, bacteria and fungi.

There are some complexities in dividing weathering up this way because, as we will see, bacteria actually use chemicals to assist in the breaking down of rocks into smaller components.

Nevertheless, it's a useful way to begin the discussion.

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### Physical weathering

Physical weathering can range from the extreme to the extremely gentle. One of the most awe-inspiring methods is the grinding action of huge glaciers that pick up rocks in their journey downhill and use them to grind against other rocks in the valley walls and floor creating "moraines" that are a mixture of rocks and soil.



Moraine in front of a retreating glacier

Water is also involved in another type of weathering. Water can get into cracks in rocks and then freeze. As water freezes it expands and this puts pressure on the rocks. Repeated thawing and freezing can eventually crack pieces off the rock where the process begins again.

Rocks tumbling over other rocks in rivers can also cause weathering as can the simple action of water running over the rocks.



**The river at the bottom of Samuel Boulay's vineyards deep in the Ardèche. Limestone rocks weathering by tumbling in the water**

As a general point, massive rocks such as granite tend to be weathered less by physical processes than layered rocks such as sandstone or limestone or siltstone that have lines of weakness as a result of the way they formed. Some old metamorphic rock with flaky minerals such as biotite are also more susceptible to this form of weathering.

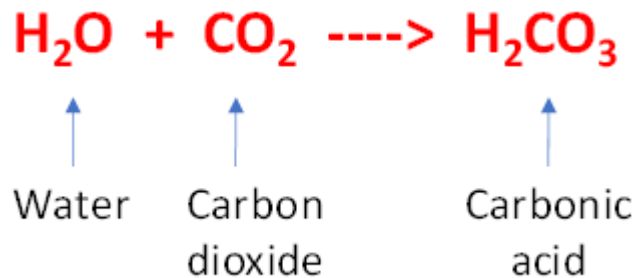
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### **Chemical weathering**

Chemical weathering occurs when rocks are broken down by chemical processes when they are exposed to chemical agents such as water, acids, carbon dioxide and oxygen.

The effectiveness of chemical weathering depends on the chemical structure of the rocks. If the rocks are rich in iron or aluminium they are more likely to be affected by acids produced by physical or biological processes.

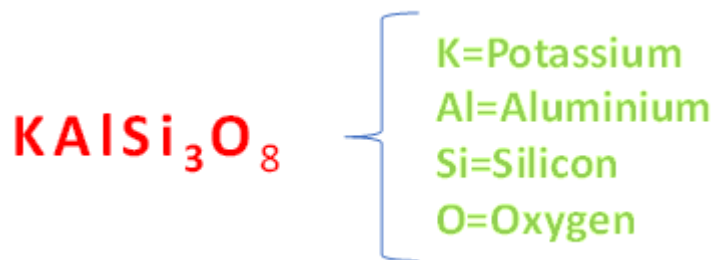
A good example of chemical weathering occurs when carbon dioxide in the atmosphere is absorbed by rain drops thus creating a molecule of carbonic acid. The chemical equation is:



Here a liquid (water) and a gas (carbon dioxide) have reacted to form another liquid (carbonic acid). Obviously, as more carbon dioxide is found in the atmosphere the more acidic the rain will become.

The resulting acid will be fairly weak but enough to cause some degradation of the rocks on which it falls by turning it into a solution through a process known as hydrolysis.

As an example, potassium feldspar which is found in many forms of granite and dolerite as well as a number of metamorphic rocks, has a chemical composition of:



When potassium feldspar is subjected to an acid such as carbonic acid (H<sub>2</sub>CO<sub>3</sub>) it can be broken down into a clay such as kaolinite and a liquid such as potassium carbonate which can be transmitted into plants. The chemical equation is:



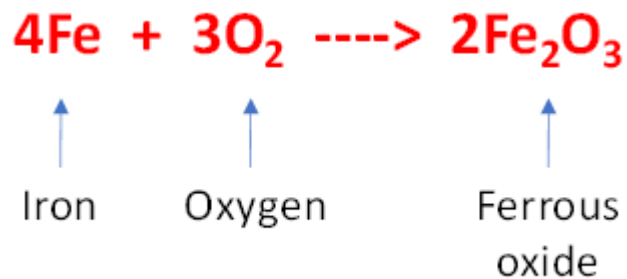
Here, two molecules of potassium feldspar combine with one molecule of water and one of carbonic acid (acid rain). The result is one molecule of potassium carbonate, one molecule of kaolinite which is a clay-based mineral and hence is solid and can't be absorbed and four molecules of silicon dioxide which has been dissolved and hence can be absorbed.

But the main point is that the quite rigid and tough feldspar has been partially converted into a clay structure which is much weaker than the feldspar and hence more susceptible to weathering.

Another chemical process that often occurs in iron-rich rocks is oxidation where rocks are broken down on their surface through the action of oxygen from the atmosphere and

water from rain or rivers producing the rust-coloured surface (actually iron oxide which is quite a soft substance) that is commonly seen on these rocks.

The actual chemical process sees positively charged iron ions combining with oxygen from the air to form ferrous oxide which is a soft substance that breaks away from the host rocks very easily.



The water in this Spanish river is coloured red from oxidised iron covering these rocks  
- photo courtesy of Wikipedia

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### Biological weathering

Biological weathering is essentially a subset of chemical weathering because biological agents initiate weathering through chemical secretions.

Biological agents include, but are not limited to:

- Lichens and other plants;
- Animals;

- Bacteria;
- Fungi including the all-important mycorrhizal fungi.

**Plants** such as lichens can be observed weathering rocks when they attach to exposed outcrops. They increase the chemical weathering through the release of acid molecules onto the surface of the rocks which combine with water to form acids which break down the rocks.



Dramatic shot of lichen on weathered rocks - Wikipedia

The roots of plants also creep into cracks in rocks and the pressure of the roots causes further cracking and hence further weathering. It is quite often the case that these roots secrete slightly acidic substances which then creates further weathering through the associated chemical processes.

**Burrowing animals** such as rabbit, wombats, moles and others also cause fragments of rocks to be brought to the surface where they are exposed to physical and chemical weathering agents.

There have been a number of scientific papers published in the past decade that demonstrate clearly that our smallest living creatures on the planet, namely **bacteria**, are capable of "eating rocks" by oxidising iron leading to other mineral transformations and subsequent rock decomposition<sup>1</sup>.

Referring to an experiment with microbes acting on biotite the paper summarises the process as follows:

*In the biotite, Mössbauer confirmed that the microbes did oxidize iron from Fe(II) to Fe(III). Moreover, transmission electron microscopy revealed that this oxidation affected the biotite structure, leading to changes that resemble those observed in nature. This work*

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<sup>1</sup> Shelobolina ES, H Xu, H Konishi, RK Kukkadapu, T Wu, M Blothe, and EE Roden. (2012) "Microbial Lithotrophic Oxidation of Structural Fe(II) in Biotite." *Applied and Environmental Microbiology* 78(16):5746–5752.

*offers new insight into the roles of microbes in soil production and in the biogeochemical cycling of minerals and suggests that microbes have a direct effect on rock weathering—that bacteria oxidize iron, leading to mineral transformations then rock decomposition.*

The evidence here is that the biotite component of rocks were degraded by the action of the microbes by changing the iron structure and hence making it susceptible to weathering.

The wonderful and fascinating **mycorrhizal fungi** found attached to root systems ranging from vines to large trees can extract mineral nutrients from rocks (by exuding organic acids) in order to feed the trees or vines to which they are attached<sup>2</sup>.

We will discuss the process of the taking up of essential elements into vines by mycorrhizal fungi in more detail in the next part of this series, however we would also like to draw attention to a very elegant experiment conducted by researchers from the University of Arizona and the University of California at Irvine<sup>3</sup> where they showed that different rock types were weathered at different rates by mycorrhizal fungi through the organic acids they exude and that the presence of different rocks meant that different essential elements were absorbed by the plants.

It is interesting to read the paper by Roger Finlay<sup>4</sup> published by Cambridge University Press where his research leads him to the following conclusions:

*The role of symbiotic mycorrhizal fungi in shaping terrestrial ecosystems is fundamental. Many of the characteristic plant communities that dominate the major terrestrial biomes of the world do so today because selection has favoured different types of symbiotic associations that are adapted to the prevailing suites of soil, vegetation and climatic conditions characterising these different environments.*

*As we learn more about the diversity of the fungi involved and the specificity of their relationships with different plants, so we improve our understanding of the functional diversity of mycorrhizal symbioses. Old models, based solely on the mineral nutrition of individual plants, are giving way to new models with a broader functional basis, using more ecologically relevant species and substrates. Comparative analysis of different systems will improve our understanding of responses to environmental and climatic perturbations.*

*This new knowledge is an important pre-requisite for future, sustainable management of terrestrial ecosystems.*

## **Conclusion**

We have attempted to show in this article that soils are produced in a variety of ways including physical degradation, chemical weathering and via biological agents. This

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<sup>2</sup> Renske Landeweert et al (2001) Linking plants to rocks: ectomycorrhizal fungi mobilize nutrients from minerals. *Trends in Ecology & Evolution*. Volume 16, Issue 5, p248–254.

<sup>3</sup> C. Burghellea et al (2015) Mineral nutrient mobilization by plants from rock: influence of rock type and arbuscular mycorrhiza. *Biogeochemistry*, 124:187–203

<sup>4</sup> Roger D. Finlay (2004) *Mycorrhizal fungi and their multifunctional roles*. *Mycologist*, Volume 18, Part 2. Cambridge University Press.

## WINE Talk – the newsletter of Living Wines

creates the soil which is the key factor in producing great grapes and therefore great wines.

In the next article, we will dive down into the murky depths of the soil to discuss how the nutrients in the soil get into the vines and how some action in the vineyard such as excessive tillage or the use of chemical sprays reduce the chances that the grapes will be healthy and capable of receiving nutrients.

## What's Coming Up ... Soon

There's a lot on in the coming few weeks. We'll be at Rootstock Sydney this Saturday (25 November), at Soulful Wine in Melbourne the following Sunday (3 December) and we're doing a free public tasting at Franklin restaurant in Hobart on Saturday 9 December for our local customers who might be looking for Christmas drinks or Christmas presents.

## Our Cameo at Rootstock Sydney THIS Weekend



We don't have a visiting producer at Rootstock this year but we are doing a cameo appearance on Saturday afternoon running a popup bar from 5pm–7pm. We've kept a few special wines for such an auspicious day, including **Philippe Bornard's** newly-released **Savagnin Ça Va Bien** in magnum, **Renaud Bruyère's 2015 Ploussard** in Magnum and **Philippe Bornard's Savagnin Macération Pélliculaire 2015**, the first orange wine he's released. These wines sold out very quickly so if you are planning to visit Rootstock it's a great opportunity to try a glass. We're in good company. During the time we're running the bar Mat Lindsay from Ester and Kylie Kwong from Billy Kwong will be in the kitchen and we're confident we'll have some very good matches to complement their food. And just before we start Palisa Anderson from Boon Café will be cooking.

The program is [here](#). Tickets for most of the wine tasting sessions sell out so if you want to attend one of the tasting sessions the sooner you book a ticket the better.



Taste Special Cuvées from Jean-Pierre Robinot at Melbourne's Soulfor Wine 2017



Soulfor Wine 2017, which has one of the most beautiful posters we've ever seen, is in Melbourne on 3 December. It's a big party with wine tastings, delicious food, a bar that will have some of the world's best natural wines (all with no added sulphites) and tastings of Australian and European wines. As with the bar all the wines will available for tasting will have no added sulphites.



## WINE Talk – the newsletter of Living Wines

The tasting operates from noon until 4pm and we'll be involved with that. This year we're just bringing one bottle of three special wines (here's hoping they are not corked!!) made by Jean-Pierre Robinot. This year we received a case of **Enuaj 2010**, Jean-Pierre's Chenin Blanc made like vin jaune (hence the name of the wine) and a case of **Lumière de Silex 2003**, which was bottled in 2005 and is still as fresh as a daisy with an intense minerality. They retail for \$350 each. They are two of the three wines we'll have available. The third is **Camille 2011**, Pineau d'Aunis from his oldest vines, which is always quite ethereal. It doesn't pay to have a favourite grape when you're a wine merchant but, if we did, Pineau d'Aunis would be a contender.

Because we're only opening one bottle of each wine we expect we'll run out within the first hour. So, if you're coming to Soulfor Wine and would like to try them, arrive when the doors open at noon to be sure not to miss out.

We have a couple of bottles of each wine left to sell so unless you buy one yourself or have a friend who's bought one this is likely to be the only chance to buy one.

### Public Tasting in Hobart on 9 December

Franklin restaurant has generously offered to host us so we can do a public tasting of a selection of our wines on 9 December. It's a perfect time of year, with people making decisions about Christmas drinks and also looking for Christmas presents. We'll be there from 1:30pm until 4:30pm and you're welcome to come at any time, although early arrivals will have the benefit of newly-opened wines.

We'll pick a suitably festive selection, with some Champagne, pet'nats, and easy drinking whites and reds suitable for summer days, as well as a couple of special wines that would be ideal to cellar. It will be a broad mix including at least one rosé and orange wine as well.

If you want to make an afternoon of it, make a reservation for lunch at the restaurant either before or after you try the wines. It's a busy time of year so to avoid disappointment reservations are highly recommended. You can reserve [here](#).

Any wine ordered on the day will attract a 15% discount, we'll confirm your orders by email, and then deliver them early the following week at a convenient time at no charge.

Trade customers are also welcome.

## Pack 1: Christmas Dozen Special Pack



We've put together a Christmas Dozen Pack we hope will cover every occasion.

There's a refreshing pet'nat that's a perfect way to start the day and a more serious sparkling wine, the Belluard Brut Zero from the Savoie, made with the very rare Gringet grape variety. It is also very good if you have irritating, wine snob relations who probably have never drunk Gringet. They will be missing the words to describe it, which could be a benefit!

The Opi d'Aqui Pique Poule is a perfect match to oysters, and Causse Marines Les Greilles has enough structure and depth to be a very good match with most seafood. It's hard to go wrong with a Vincent Carême Vouvray Le Clos 2015 and this wine has the other advantage that it's very cellarable so could also make a very good present.

There's also one orange wine. Like most orange wines, the Causse Marines Zacm'Orange is incredibly flexible and is likely to match with many dishes. Although it's unlikely to be the case on such a festive day, if you did only want to drink one bottle this would be it. There's just a hint of spritz, which also makes it surprisingly refreshing.

For reds we've picked a broad mix, from the light and gluggable Milan Nouveau through to Julien Altaber's (Sextant) serious Côte de Nuits Village Rouge 2015 if Burgundy is your thing. The Hervé Villemade's Bout de Ficelle and Opi d'Aqui Les Fainéants are both very easy to drink, with the Fainéants a good choice if you get into grilled lamb territory.

We've even allowed a match for Christmas dessert. If you're serving Christmas pudding (or any chocolate based dessert) the Jolly Ferriol Muscat de Rivesaltes, a fortified wine from Roussillon is a great match, with the advantage that it will still be good on Boxing Day or into the future if there are left-overs. Or, if you're going down the berry path, a just-sweet rosé from Grand Vignes made with Grolleau, with no added sulphites, that's so refreshing it's the perfect drink when you think you can't eat or drink any more.

Here's the full list.

Wine	Region	Variety
Jolly Ferriol Vin de France Pet'Nat Blanc 2016	Roussillon	Muscat à Petits Grains, Muscat d'Alexandrie
Belluard Vin de Savoie Ayse Mont Blanc Methode Traditionnelle Brut Zero 2012	Savoie	Gringet
Opi d'Aqui Vin de France Pique Poule 2015	Languedoc	Picpoul
Causse Marines Gaillac Blanc Les Greilles 2016	Gaillac	Mauzac, Loin-de-l'Oeil, Muscadelle, and a little Chenin Blanc and Semillon
Vincent Carême Vouvray Le Clos 2015	Loire	Chenin Blanc
Causse Marines Vin de France Zacm'Orange 2016	Gaillac	Mauzac
Henri Milan Vin de France Milan Nouveau 2016	Provence	Mourvèdre
Hervé Villemade Vin de France Bout de Ficelle 2016	Loire	Gamay, Cabernet Franc, Cot
Sextant - Julien Altaber Côte de Nuits Village Rouge 2015	Burgundy	Pinot Noir
Opi d'Aqui Vin de France Les Fainéants 2015	Languedoc	Mourvèdre, Grenache
Jolly Ferriol Muscat de Rivesaltes 2008	Roussillon	Muscat à Petit Grain, Muscat d'Alexandrie
Domaine Les Grandes Vignes Groslot Rosé 2014	Loire	Groslot Noir

The RRP for this selection of 12 wines is \$564 but the pack price with a 20% discount is **\$451.20** including freight.

## Pack 2: Piollet and Marie Courtin Champagne 3 Pack



With Christmas and New Year ahead you can never go wrong with Champagne and these three are delicious!

There are two Champagnes from Roland Piollet and one from his wife Dominique Moreau who has her own domaine Marie Courtin, named after her grandmother. We only ever import a tiny number of Dominique's wines, mainly for our personal consumption, but we liked the idea of including one of her wines with her husband's Roland's wines, which you may be more familiar with. Based in Poliset in the Côte des Bar, with most of their vines in sight of the cellar, they work as a passionate and committed team and it's wonderful, on this rare occasion to show their wines side by side.

**Champagne Piollet Champagne Côte des Bar Cuvée Champs Rayés Brut Nature 2011 –**

This wine comes from Roland's best two plots of Chardonnay, "Champs Rayés" and "Derrière le Bois". Both are planted to massale selection and both have clay, marl and limestone soils. The resulting Champagne is a fine, elegant and rich wine of incredible finesse. Made with no dosage, it was disgorged in March 2016 after spending 5 years on lees.

**Champagne Piollet Côte des Bar Les Gravelées Rosé Brut Nature 2012 –** We loved this wine so much that, after tasting when it arrived we immediately ordered some more. This is from that second shipment. Also with no dosage, it's the first Champagne Roland released commercially with no added sulphites, drawing on the experience they've gained making Dominique's Concordance cuvée. From 100% Pinot Noir it's a "rosé de maceration" and, with the freshness that comes from not adding sulphites, it makes the most refreshing aperitif. It was disgorged in March 2015. Warning – you'll probably want more!

**Champagne Marie Courtin Résonance Extra Brut 2012 –** The majority of Dominique's 2.5 hectares is planted with Pinot Noir and this cuvée is from a single parcel of Pinot Noir. The soil is Kimmeridgian limestone and clay. Fermented and aged in stainless steel, it was made with no dosage and was disgorged in January 2015.

**The RRP for this selection of 3 wines is \$252 but the pack price is \$214.20 including freight.**

### Pack 3: Partly Fizzy, Partly Sweet, Partly Still, Partly Dry 100% Pink 6 pack



Another Christmas special. There has to be lots of pink wines around in this season and we have put together 6 amazing wines that will go perfectly with the celebrations of the season. The wines range from serious Champagne (Les Gravelées Rosé) with five years of age, to a perfect sparkling rosé with some residual sweetness that is a perfect for Christmas desserts (Raides Bulles)

**Causse Marines Raides Bulles 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, Brauocol (Fer Servadou) and Jurançon Noir plus some Mauzac. 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* or *Pétillant Naturel* 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.

**Champagne Piollet Père et Fils Les Gravelées Rosé 2012** – As we said in the previous pack, it's the first Champagne Roland released commercially with no added sulphites, drawing on the experience they've gained making Dominique's Concordance cuvée. From 100% Pinot Noir it's a "rosé de maceration" and, with the freshness that comes from not adding sulphites, it makes the most refreshing aperitif. It was disgorged in March 2015. Warning – you'll probably want more!

**Domaine Les Grandes Vignes 100% Groslot Rosé 2014** – This is a slightly sweet rose made from the Grolleau (Groslot) grape variety that is nurtured in the western sector of the Loire Valley. It matches perfectly with berry desserts, ice cream and even charcuterie. It is drinking amazingly well at this time.

**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. It is packaged in clear bottles and is sealed with a resealable Zork closure. It is the driest of our current wines from Les Capriades, with only 6-8 grams of residual sugar.

**Domaine Saint Nicolas Fiefs Vendéens Reflets Rosé 2016** – The Domaine Saint Nicolas Rosé is a delicate, pale pink perfumed beauty that is quite savoury with a dry finish making it perfect as an aperitif. The wine is predominantly Pinot Noir although there is some Negrette and Groslot Gris as well to provide some additional complexity. The vineyard faces south-west and the soil is comprised of clay and schist with lots of quartz pebbles. The wine was matured in old barrels for 6 months.

**Terres Dorées (Jean Paul Brun) Beaujolais Rose de Folie 2016** – This is the quintessential Jean-Paul Brun wine! And once again there is a stunning label and attractive bottle to enhance the experience. The Rosé d'Folie is a light pinkish-orange tinted wine that gives raspberry on the palate, an appealing freshness and a nice lingering finish. It is perfect for spring and summer sipping, but as we always say of rosé wines, there is absolutely no reason why they can't be sipped all year round. This wine was fermented in tanks and has seen no wood at any time, therefore it remains fresh and vibrant and perfect for easy drinking. There has been no carbonic maceration as Jean-Paul prefers Burgundian methods of wine making. The wine is released under the general Beaujolais Rosé appellation and is therefore principally made from Gamay.

**The RRP for this selection of 6 wines is \$267 but the pack price is \$226.95 including freight with the 15% discount.**

## Pack 4: New Arrivals Bargain 6 Pack



Our November new arrivals included many delicious wines that are less than \$40 each. We've put together a pack of 6 of them – three reds and three whites – all of which are good for drinking right now.

**Hervé Villemade Vin de France Sauvignon 2016** – This wine has been missing from our portfolio for a couple of years and is a welcome return. A 100% Sauvignon Blanc, which is always made with purchased certified organic grapes, it's aged in stainless steel and fibreglass tanks and bottled early in 2017, this wine is always fresh with citrus notes.

**Hervé Villemade Cheverny Blanc Domaine 2016** – Made from Hervé Villemade's own grapes, the 2016 Cheverny Blanc Domaine, a blend of 70% Sauvignon Blanc and 30% Chardonnay. It's special this year because 25% was aged in a foudre normally reserved for La Bodice. The rest is aged, as is more usual, in stainless steel and fibreglass. (The difficult 2016 vintage meant there was not enough la Bodice to fill the foudre.)

**Hervé Villemade Bout de Ficelle 2016** – This roughly translates as “piece of string” and is what Hervé Villemade had to do to put this wine together. Sourced from three growers (not all certified organic) he purchased some old vine (50-100 years old) Gamay (70%) from near Mesland, and Cabernet Franc (20%) and Côt (10%) from the Cher Valley, to make this crunchy, easy drinking wine. It's one of the many delicious improvisations that characterise the difficult 2016 vintage which saw many growers lose up to 80% of their crop as a result of spring frosts.

**Domaine Saint Nicolas Fiefs Vendeens Gammes En May 2016** – This is a light, refreshing and delicious pure Gamay red wine from the far west of the Loire Valley on the Atlantic coast. It is great for summer drinking served slightly chilled.

**Causse Marines Gaillac Les Greilles 2016** – Les Greilles is made from local Gaillac grapes Mauzac and Loin-de-l'Oeil with a little Muscadelle, Chenin Blanc and Semillon thrown in. We perhaps do not give this wine full praise. It has great complexity and many nuances that make it a perfect wine to match with a very wide range of foods, especially seafood.



**Causse Marines Gaillac Peyrouzelles 2016** – Peyrouzelles is a red wine blended mainly from Braucol, Duras and Syrah the first two of which are native to the area around Gaillac. Its maker, 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 Causse Marines is helping to revive.

**The RRP for this selection of 6 wines is \$201 but the pack price is \$171 including freight.**

Pack 5: Premium Red and White 6 Pack



We've put together an eclectic premium 6 pack of three red and three white wines this month, including Jean-Pierre Robinot's contemplative Lumière des Sens, made from the rare Pineau d'Aunis grape and Dominique Belluard's lively Pur Jus, made from the even rarer Gringet grape in the Savoie. Both of these have no added sulphites and are wines that, while drinking well now, will develop beautifully with age. We have a Pinot Noir from its spiritual home in Burgundy and, by comparison, Thierry Michon's newly-released La Grande Pièce 2013, the Pinot Noir he makes in the Loire Valley in homage to Burgundy. The last two wines are, from Burgundy, Fanny Sabre's beautifully-balanced Pernand Vergelesses Blanc, made with 100% Chardonnay, and from the Loire Valley, Vincent Carême's Vouvray Le Clos 2015, which comes from his best vineyard, where the tuffeau is perfectly suited to Chenin Blanc and the 40-50 year old vines are in their prime.

**Dominique Belluard Vin de Savoie AOP 100% Pur Jus 2015**

**Vincent Carême Vouvray Le Clos 2015**

**Fanny Sabre Pernand Vergelesses Blanc 2014**

**Jean-Pierre Robinot (Les Vignes de l'Ange Vin) Vin de France Lumière des Sens 2014**

**Derain Gevrey-Chambertin En Vosne 2014**

**Domaine Saint Nicolas Fiefs Vendeens La Grande Pièce 2013**

The RRP for this selection of 6 wines is \$501 but the pack price is **\$425.85** including freight.

Pack 6: Last Bottle 6 Pack



**Remember that there is only one of these packs. So the first person to ask for it gets it!**

We've had to dig deep into our cellar to make up six last bottles for this pack and, as a result, found some wines with prices that could make us weep, including a 2011 Bourgogne Blanc made by Julien Altaber which had a retail price of \$26. Those were the days! Because we don't change our prices over time many of the wines we have had for a few years are now incredible bargains, including this one. We haven't tried it for a year or so but when we did it was still drinking beautifully. In this pack with a 20% discount it's only \$20.80 so well worth the risk to sample now! The La Soeur Cadette Melon de Bourgogne has just sold out but all the rest have been set aside for a year or more. We're sure there's some excellent drinking among them.

**La Soeur Cadette Vin de France Melon de Bourgogne Blanc 2015**

**Domaine Vincent Carême Vouvray l'Ancestrale 2012**

**Domaine Saint Nicolas Gammes En May 2014**

**Dominique Andiran Vin de France Magnus 4102**

**Sextant - Julien Altaber Bourgogne Blanc 2011**

**Domaine Montanet-Thoden Bourgogne Cuvee Garance 2012**

**The RRP for this selection of 6 wines is \$218 but the pack price is **\$174.40** including freight.**

## Folle Blanche Grape Variety

Folle Blanche is a difficult grape to get to know because it is known by different names in different regions of France.

It originally came to attention on the South-West coast of France because it is the main grape in both Cognac and in Armagnac. The area where Cognac is produced is centred on the Charentes and Charentes-Maritimes departments which form an arc just to the north of the city of Bordeaux.

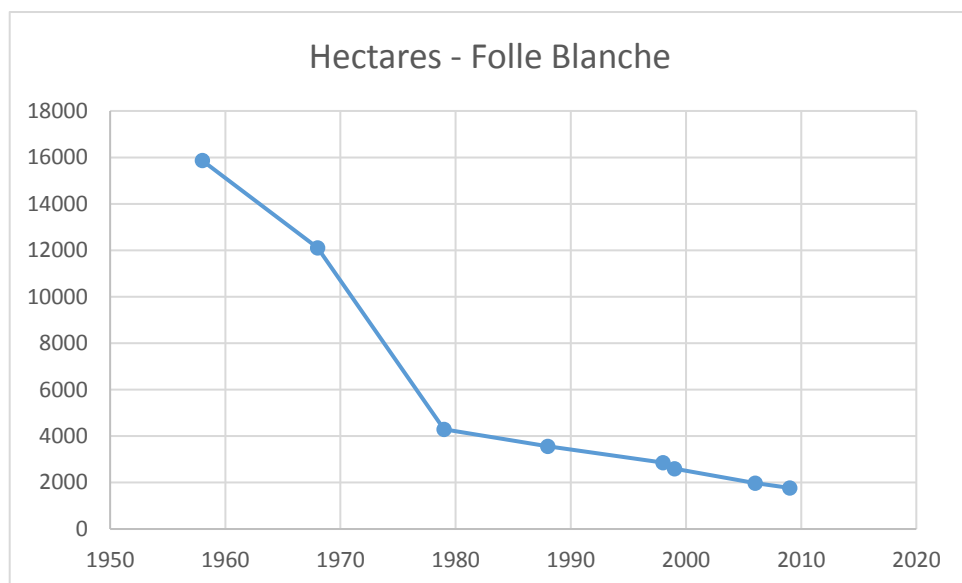
Armagnac, on the other hand is produced south of Bordeaux in the departments of Gers, Landes, and Lot-et-Garonne.

However, the grape has also migrated north to the area to the west and south of Nantes where it is more commonly called Gros Plant, which is French for “big plant” due to the rapid growth displayed by the vines.

There is some evidence that the grape originated south of Bordeaux because there are many local grape varieties there that have been shown by DNA analysis to have descended from Folle Blanche.

It is also known that Folle Blanche is a descendant of the famous Gouais Blanc but the other parent is still not known.

There is little question that the plantings of this grape have been in decline over the past fifty years. The graph below shows this decline between 1958 and 2009.



The vine leaves have three large lobes and two small lobes as shown in the photo below. These lobes are reminiscent of those displayed by the Ploussard vines in the Jura, although the two are not related in any way.

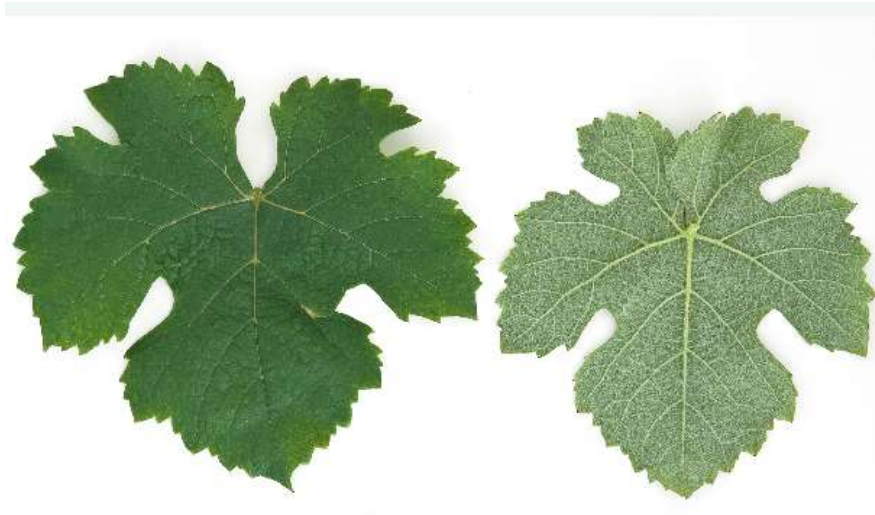


Photo courtesy of Vitis International Variety Catalogue

The large greenish grapes are clustered into tight bunches which makes them somewhat vulnerable to disease pressure.



Photo courtesy of Vitis International Variety Catalogue

We are lucky enough to import a wine which is a great example of the Folle Blanche grape variety from Marc Pesnot called La Folle Blanche, the label of which is shown below. This wine is made from grapes that have been hand-picked from vines that are over 60 years old. No sulphites have been added to this wine.



### How to order

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

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

[http://www.livingwines.com.au/Catalogue/Order\\_Form\\_Current.pdf](http://www.livingwines.com.au/Catalogue/Order_Form_Current.pdf)

## WARNING

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

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

*Penalty: Fine not exceeding 20 penalty units*

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

*Penalty: Fine not exceeding 10 penalty units*

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