

## WINE Talk: September 2016

The newsletter of Living Wines: Edition 64

It has been a very busy month so far! Since we sent out the email announcing the arrival of the Chardonnay from Alice and Olivier de Moor and the wines from Ivo Ferreira (including two skin maceration orange wines) we have been inundated with orders. Thank you to everyone for your interest in these delightful wines.

We are now able to announce that another shipment has arrived with the 2015 offerings from Axel Prüfer of Le Temps de Cerises in the Languedoc and talented cider maker Julien Fremont from Normandy. We are also delighted that a shipment from our Champagne producer Roland Piollot has made it to our shores.

We have tried all of Axel's wines and they have travelled very well, tasting even better than when we tried them in France. They seemed to have enjoyed their ocean cruise! This year the wines have lower alcohol yet a surprising depth of flavour. We are particularly enamoured of the Avanti Popolo which is 90% Carignan and 10% Grenache. The ciders from Julien Fremont are all looking good and his Reserve Calvados is amazing. The special cuvées from Roland are better than ever and his no-sulphite Rosé which is the first release is an extraordinary Champagne.

This month we have an exciting array of seven special offers for you including three from the most recently arrived shipments.

We have a 6 pack comprised of the wines that have just arrived from Axel. We have also put together a selection of the ciders (both pear and apple) from Julien Fremont and a pack of the Champagnes from Roland. We have another "one bottle only" pack which has proved so popular over the past few months and we also have a 12 pack showcasing some of our most exciting producers from throughout France. For those of you who like bolder red wines there is a 6 pack for you and we have also included a 6 pack from our featured winemaker, Sylvain Bock from the Ardèche.

**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.**

## More about Rootstock 2016!



In our August newsletter we announced that Rootstock is on again this year at the end of November (the 26<sup>th</sup> and 27<sup>th</sup> to be precise). This event sees winemakers arrive from all over the world to show their wines and to take part in discussions of interest to the natural wine community.

We have high hopes that Tony Bornard who crafts intense, elegant wines in the Jura will come to the event to represent his own wines and those of his father, Philippe Bornard.

The Rootstock festival has the following aim:

***Rootstock Sydney wants to encourage:***

*Purity, balance, character, complexity and uniqueness in the wines we drink.*

*Awareness of these wines through accessibility and advocacy of the wine and the producer's philosophies and practices.*

*Discussion and communication between like-minded producers.*

*Sustainability over modern commercial agricultural practices.*

*Transparency and clarity of the ingredients in wine and practices in winemaking. All wines at Rootstock Sydney will have few additions | treatments and these must be transparent to the consumer, but in the broader industry we also wish to see that all wines are required to be clearly labelled with their additions and treatments.*

*Winemaking and wine-growing of the world, encouraging internationalism with this movement, while maintaining the expressions of terroir and preservation of local winemaking characteristics.*

For more information go to the Rootstock Web site:

<http://www.rootstocksydney.com/>

## Mental Notes

And Mental Notes is on again this year! Mental Notes 2 will once again be organised by Joel Amos of DRNKS and Jake Smyth and Kenny Graham of Mary's and The Unicorn. This year the event will be held at Paddington Town Hall, 249 Oxford Street in Paddington, on Saturday the 15th of October. There will be two sessions available. Session A from 12pm - 2:30pm and session B from 3pm - 5:30pm. Food will be by the Mary's crew.

The focus is on new and exciting wines, spirits and saké from all over the world shown by thirty exhibitors of which Living Wines is one.

We hope to see you there.

For more information, for bookings and a list of the producers and importers go to:

<http://mentalnotes.co/>

Be quick, the sessions are booking out fast.

## Soulfor Wine



The Soulfor Wine event that everyone enjoyed so much last year will be on again in December this year so make sure you make a note in your diaries.

This year the event will be held in Melbourne again on Sunday 4<sup>th</sup> December. Remember that this event is a celebration of wines that are made from grapes that have been farmed organically and where the wine has not been fined or filtered and there have been no additives used in the winemaking process including no sulphites.

We will be showcasing some of our suppliers once again so we look forward to catching up with you at the event.

We will provide you with more details closer to the event.

## Featured winemaker: Sylvain Bock



Sylvain in his vineyard near Valvignères

(photo courtesy Luke Burgess)

Sylvain Bock produces exciting white and red wines in the mountainous Ardèche region of southern France. His winery is on the outskirts of the village of Valvignères, which has the added attraction of an excellent café called Restaurant La Tour Cassée that maintains a wonderful list of natural wines, many of which are very hard to find elsewhere.

He grew up in the Northern Rhone and worked for Ardèche legend Gérald Oustric from Domaine du Mazel from whom he now leases one of his vineyards. Sylvain produced his first vintage in 2010.

The vineyards see both basalt and limestone present. The limestone from ancient seas and the basalt from the volcanic activity that was prevalent in past eras here. Many of the vineyards are strewn with limestone rocks, but as you move north through the valley the basalt becomes more prevalent.

You can see what a beautiful place Sylvain has from the following photos by chef/photographer Luke Burgess who accompanied us on our most recent visit.



Looking towards the north from the vineyard

(photo courtesy Luke Burgess)



The Chardonnay vines thriving among the unsprayed grasses

(photo courtesy Luke Burgess)





The cabane in the vineyard

(photo courtesy Luke Burgess)



Sylvain's T-shirt

(photo courtesy Luke Burgess)



There is life everywhere in the vineyard

(photo courtesy Luke Burgess)

Sylvain practices organic viticulture, eschewing the use of chemical sprays which leads to the formation of healthy, flavoursome grapes.

All of his grapes are handpicked and transferred to his winery for either immediate pressing or carbonic maceration.

His grapes are lightly pressed so as not to extract too many polyphenols and particularly tannins, thus leading to his characteristic quaffable yet elegant red wines.

He uses a combination of fibreglass tanks and old oak barrels for maturing the wines.

He bottles the wines without the addition of any sulphites. Typically, his reds are light and smashable whereas his whites generally are quite structured and have been maturing in old oak for a longer period of time.

We have included a special pack of his wine this month (Pack 7) for you to explore the diverse styles of this engaging winemaker.

Pack 1:Axel Prüfer new arrivals 6 pack



We have just received a new shipment of Axel Prüfer's delicious wines. To celebrate we are offering this enticing six pack of low alcohol, but deeply-flavoured wines from the Languedoc. Axel does not use sulphites in his wines so they are fresh, vibrant and lively. We have also included one from the previous vintage to show how these wines improve with age.

**Le Temps des Cerises Vin de Table Fou du Roi 2015** – Fou du Roi (the Jester) 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. Definitely one for those who want to explore the complexity of natural wines.

**Le Temps des Cerises Vin de Table Avanti Popolo 2015** – Avanti Popolo is usually a lighter style of wine compared to the Fou du Roi despite an underlying strength to the wine although this year we feel that the Avanti Popolo has a bit more depth and structure than the Fou du Roi. Named after a revolutionary Italian cry of 'Forward People' this wine made from mainly 90 year old vines. The wine is predominantly made from Carignan with a splash of Grenache this year. The wine in the glass looks quite light (also only 11% alcohol) but has very good depth of flavour. This wine has had filtering, no fining, no added yeast and no enzymes or sugar. The vines grow on granitic quartz soils and the minerality is pronounced. The 2015 vintage is an absolute winner!

**Le Temps des Cerises Vin de Table Un Pas de Côté 2014** – 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. While it used to be a pure Grenache in previous vintages, in 2014 it is 40% Merlot, 40% Grenache and 20% of a blend of Cinsault, Aramon and Carignan (Aramon is a grape that is native to the region).

**Le Temps de Cerises La Peur du Rouge 2015** – Axel Prüfer can definitely be described as a low interventionist winemaker. This incredibly complex wine has a



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very interesting array of exciting grape varieties. It is 40% Chardonnay from Axel's vineyards, 40% Clairette from Emile Heredia's vineyards, 10% Terret Blanc from a neighbour, and 10% Picpoul. The wine is packed with minerality and has a richness derived from the Clairette, one of our favourite grape varieties from southern France. Only a wine made from perfect fruit grown without sprays, irrigation and artificial fertilisers could possibly taste like this.

**Le Temps de Cerises Le Brutal PP Blanc 2015** – For this white wine Axel has sourced some high quality organic Picpoul grapes which are famous in the area closer to the coast. In fact there is a special appellation in this area devoted entirely to the Picpoul grape. The name of the appellation is Picpoul de Pinet (Pinet is a small village just north of Beziers). This wine is low in alcohol at 10% and is lip-smackingly delicious. The beautiful streak of acidity running through this wine makes it a perfect pairing with seafoods or cream-based dishes.

**Le Temps de Cerises Brutal Rouge 2015** – The "Brutal" brand is an effective marketing campaign that sees the same label used by dozens of winemakers ranging from Spain through to Austria. Axel is one of those winemakers. Each year he produces either one or two cuvées and releases it under this brand. This year his red (a very, very light red) Brutal is made from a vineyard of old Cinsault vines. He picked the grapes in early September to ensure that the alcohol level was low (it is only 10.5%) thus making an easily quaffable wine. This is an exciting wine of which we only have a small allocation so it will sell out quickly.

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

Pack 2A and 2B: Cider plus more from Normandy 6 pack



We have just received a shipment from Julien Fremont which you can read about earlier in the newsletter. We have assembled a pack of his cider from this shipment and from a small batch of Argile which we had stashed away, but we thought some of you might also like a bottle of his delicious Calvados which is a pure, gentle spirit of considerable elegance that tastes of apples not alcohol. So we have pack 2A which is all cider and pack 2B where we have swapped one of the ciders out and substituted a 500 ml bottle of Calvados (and adjusted the price accordingly).

**Julien Frémont Cidre Silex 2015 (2 bottles)** – Julien makes two special ciders from different terroirs. This one is made from apples picked from trees that grow in quartz (silex in French) soils on the higher slopes above the house where the ground is littered with quartz "cailloux" (small rocks). The cider reflects the minerality of the soils. This year it is particularly delicious due to the weather during the growing season. It is only slightly petillant. We are very impressed with it though - it will be great to have it around this spring and summer!

**Julien Frémont Cidre Argile 2013 (2 bottles)** – Argile is made from apples picked from trees that grow in clay soils on the lower slopes near the road that runs in front of the house. Here the clay is quite deep and is packed with minerality leading to very healthy trees due to the good drainage. This year it has a delightful hint of sweetness without being overtly sweet. It also has a tiny tang of refreshing bitterness at the end of the palate. **(Year corrected to 2013)**

**Julien Fremont Poiré 2014 (2 bottles in Pack 2A, 1 bottle in 2B)** – Julien makes his pear cider in a similar way to the apple cider. The pears are hand-harvested and then placed in the attic to dry out for a few weeks to concentrate the flavour. This is a very fine cider with fine bubbles and a long, lingering finish. We only have a small allocation of this tasty drink so it will not last very long.

**Julien Fremont Réserve Calvados AOC (1 bottle 500 ml in 2B only)** – Julien's family has been distilling Calvados from the cider juice for hundreds of years. In the old building there are registered stills dating back many years. This Calvados is typical of the style produced in the Pays d'Auge region but all the better for being produced

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from organic apples! This Calvados is labelled as Réserve which means that, by law, it must have been matured for at least three years.

**The RRP for 6 bottles of cider in Pack 2A is \$168 but the pack price is \$142.80 including freight, a discount of 15%.**

**The RRP for 5 bottles of cider plus 1 bottle of Calvados in Pack 2B is \$228 but the pack price is \$193.80 including freight, a discount of 15%.**

### Pack 3: Roland Piollot Champagne 6 pack



We are delighted to be able to offer this 6 pack of the Champagnes of Roland Piollot. Each year his wines are becoming more and more elegant and refined, partly a reflection of the work he has done in his vineyards with his wife Dominique Moreau (of Marie Courtin fame), converting them to organic viticulture, partly as a result of changing techniques, including now making some wines without dosage and now one without sulphites as well, and also making wines from specific parcels. This pack includes an elegant “blanc de noir” made from 100% Pinot, a “blanc de blanc” made from 100% Chardonnay and an exceptional rosé also made from Pinot Noir. We have also included a rare 100% Pinot Blanc Champagne.

**Champagne Piollot Côte des Bar Cuvée de Reserve Brut NV (2 bottles)** – When we first tasted this elegant Champagne we remarked on its beautiful light golden colour, the citrus aromas and the silky freshness on the palate and very good length. The base wine is made from Pinot Noir and Chardonnay with Pinot Meunier providing additional richness. It was disgorged in July 2016. Further complexity is gained from using base wine from two different vintages to make the champagne. This is an ideal aperitif and represent amazing value at this price.

**Champagne Piollot Champagne Côte des Bar Cuvée Come des Tallants 2011** - The Come des Tallants is an exciting cuvée from Roland Piollot that represents a step-up in quality in a range that is already very, very good. The parcel of land called Come des Tallants is less than one hectare on a hill behind the town of Polisot that has direct southern exposure. This champagne is a classic "Blanc de Noir" - a white Champagne made from a red grape variety, namely 100% Pinot Noir picked from old vines. This Champagne has small but persistent bubbles, a bracing freshness, and great length that you would be lucky to find in wines of twice the price. It is a perfect aperitif wine that can be used to break the ice at the beginning of the evening but it also pairs very nicely with a range of foods, especially rich seafood dishes such as crab and lobster. Matched with smart new labels and the fact that there is not any added sugar in the wine (zero dosage), we have here the perfect wine for a celebration at an amazingly good price. The wine was disgorged in July 2015.

**Champagne Piollot Champagne Côte des Bar Cuvée Champs Rayés Brut Nature**

**2011** – The Champs Rayés is another newish cuvée from Roland Piollot and is the finest Champagne from that estate. The Champs Rayés cuvee comes from an area known as Noé les Mallets where Roland has two plots of vines "Champs Rayés" and "Derrière le Bois" planted entirely to massale selection Chardonnay and both of which have clay, marl and limestone soils. The resulting Champagne is a fine, elegant and rich wine of incredible finesse. By the way, the Champs Rayés vineyard gets its name (striped field) from the two different types of marl rocks found in this area. Notice that this Champagne bears the term Brut Nature on the label. This can only appear on wines that have had no sugar added at any time during the maturation of the wine. The wine has neither been fined nor filtered. As with the Come des Tallants, this wine sports a new label. It was disgorged in March 2016 after spending nearly five years on lees.

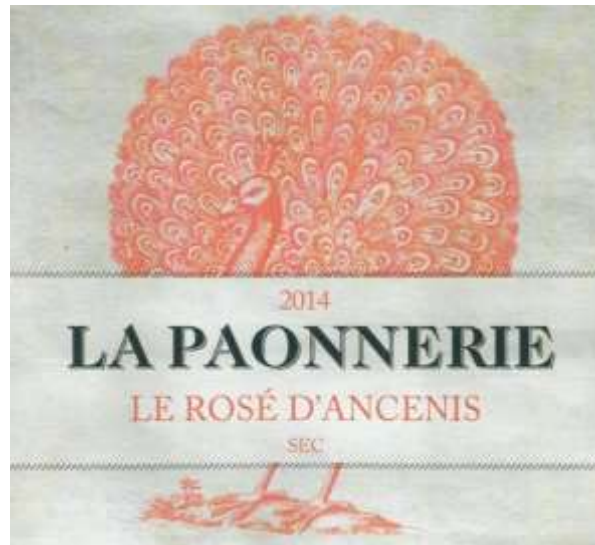
**Champagne Piollot Côte des Bar Les Gravelées Rosé Brut Nature 2012** – The Côte des Bar region of Champagne is slowly emerging as an area capable of producing some of the finest wines, due to the mild climate and excellent terroir which consists of marl and Kimméridgian limestone. Les Gravelées Rosé is testimony to the search for quality in this region. It is a "rosé de macération". The grapes (only Pinot Noir is used) are first crushed by foot and the grapes then macerate for up to two days before the juice which, by this time, has developed cherry, strawberry and raspberry overtones is taken out of the tank. However there is more! This wine has had no sulphites added at any time during production resulting in a Champagne that is very lively and very fresh due to not having the deadening effect of sulphites. It also has had no sugar added at any time. It was disgorged in March 2015 and has had no sugar added at any time. This wine has an appealing intensity and a lingering freshness. It is a Champagne of true elegance and one that we are delighted with. It is difficult to stop drinking this lovely wine.

**Champagne Piollot Côte des Bar Extra Brut Pinot Blanc Cuvee Val Colas Robin NV** – This is a special cuvee for Roland Piollot made entirely from Pinot Blanc grown on his estate. The vines thrive on the slopes near the village of Polisot overlooking the upper reaches of the Seine River. The Val Colas Robin vineyard was planted entirely to Pinot Blanc by the Piollot family in 1955 using selection massale rather than clonal varieties. The vineyard is one of the best in Roland's care. It has wonderful exposure so the grapes ripen easily and the soil is based on limestone with a mix of red clay which provides the minerality that is so obvious in this very special wine. This is a very elegant, savoury wine with lots of fresh fruit aromas and lovely, balanced acidity. It has a very fine bead and you also notice the light golden colour. There is a complexity in both the aroma and the flavour with lots of spice and citrus notes and the intense minerality that we mentioned above. It is very rare to find a Champagne made exclusively from the Pinot Blanc grape, however once you taste it you will wonder why more producers don't do it!

The RRP for this selection of 6 bottles of Champagne Pack 3 is **\$445** but the pack price is **\$378.25** including freight, a discount of 15%.



## Pack 4: Exciting wines from throughout France 12 pack



This pack consists of 1 delicious cider, 4 white wines, 1 rosé, 1 sparkling wine and 5 red wines. Like the dozen packs we have been offering recently, these wines have a 20% discount.

**Julien Frémont Cidre Silex 2015** – Julien makes two special ciders from different terroirs. This one is made from apples picked from trees that grow in quartz (silex in French) soils on the higher slopes above the house where the ground is littered with quartz "cailloux" (small rocks). The cider reflects the minerality of the soils. This year it is particularly delicious due to the weather during the growing season. We are very impressed with it - it will be great to have it around this spring and summer!

**Domaine Stéphane Guion Bourgueil Cuvée Domaine Rouge 2014** – The vines used to produce the Domaine cuvée are between nearly 20 years old to nearly 50 years old. They thrive in limestone soils that have been organic since 1965. This wine is produced from 100% Cabernet Franc and shows hints of raspberries and cherries on the nose. There are fine tannins providing structure to the wine and the wonderful fruit shines through. Drink this wine with good cheese or a roast dinner. No oak is used in the production of this wine.

**Causse Marines Gaillac Peyrouzelles 2014** – Peyrouzelles is a red wine blended mainly from Braucon, Duras and Syrah. Winemaker Patrice Lescarret also says that this wine has a 'bit of everything' (un peu de tout) including the rare Alicante (a grape with very dark red flesh), the very rare Prunelart (also a dark-coloured grape) and Jurancon! These are all traditional grape varieties of the Gaillac region that Patrice and Virginie are reviving. Peyrouzelles has been a perennial favourite in Australia. The wine is dark and brooding, reminding Australians of their native bigger wines. The Peyrouzelles is big, dark and brooding but also light and elegant on the palate. It is a wine that marries well with lots of dishes without overpowering them. It is an easy-drinking style that is perfect now but which will keep for another year or two as the tannins soften. You will be surprised by the depth of flavour of this well-priced wine.

**Nicolas Carmarans Vin de France l'Olto Rouge 2013** – The Nicolas Carmarans l'Olto is a single varietal 100% Fer Servadou (known locally as Mansois). The vines that the grapes come from are reasonably old and thrive in clay soils. The grapes undergo semi-carbonic maceration in 15 hectolitre conical tanks for 20 days and are then transferred to old barriques for 12 months. Before bottling, the tank spends a day in the sun to give it more strength says Nicolas.

**Le Temps des Cerises Vin de Table Avanti Popolo 2015** – Named after a revolutionary Italian cry of 'Forward the People' this wine is made from mainly 90 year old vines. The wine is predominantly made from Carignan with a splash of Grenache this year. The wine in the glass looks quite light (also only 11% alcohol) but has very good depth of flavour. Axel is a fastidious winemaker and refuses to add anything to his wine or take anything out of it. So no filtering, no fining, no added yeast and no enzymes or sugar. The vines grow on granitic quartz soils and the minerality is pronounced. The 2015 vintage is an absolute winner! It is slightly darker than the iconic Fou du Roi but it has an incredible depth of flavour from the low yielding very old vines.

**Mylène Bru Coteaux du Languedoc Far-Ouest Rouge 2013** – Far-Ouest has a film connection because of Mylène's passion for film from an early age. She loved Clint Eastwood in 'The Good, The Bad and The Ugly' and also admires French New Wave director Francois Truffaut who used the metaphor of the Wild West to shape his films. It is a blend of all the 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) depending on the vintage.

**Domaine la Paonnerie Coteaux d'Ancenis Le Rosé d'Ancenis 2014** – The Domaine la Paonnerie Coteaux d'Ancenis Rosé 2013 is made from 100% Gamay Noir a jus Blanc. The wine is fermented with natural yeasts and is neither filtered nor fined. This is a light, lively delicious rose that is perfect for sipping at any time and is also a great match for a wide range of foods as it will not overpower them. It also has a very attractive mouthfeel and a lingering finish.

**Terres Dorées Crémant de Bourgogne Charme JPB Blanc de Blancs 2013** – Crémants are sparkling wines made outside the Champagne region of France but in the same style as a Champagne. This is a particularly fine example of the genre being made from Chardonnay grown in the Beaujolais. The Crémant has a fine bead, yeasty aroma and a long, dry savoury finish. This is a great substitute for Champagne.

**Domaine de la Garrelière Touraine Le Blanc 2015** – This entry-level wine from the Touraine appellation is made from 100% Sauvignon Blanc. This grape variety is very popular at the eastern end of the Loire running from Sancerre through to Touraine where it thrive on the rolling plains below the interesting city of Tours. The Sauvignon Blanc provides the characteristic aromas and taste profiles that you expect from wines made from this grape in the Loire Valley. This vintage is particularly delicious with clean, fresh, vibrant flavours and a long finish. We think that the Le Blanc represents excellent value for money - and it is biodynamic and fermented naturally thus providing additional complexity.

**Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2015** – Les Clous is a south-westerly exposed vineyard which was planted in 1980. It's been managed biodynamically since 1993. The 2015 vintage is one of the best yet. It is a beautiful wine made from a mix of 60% Chenin Blanc and 30% of Chardonnay and 10% Groslois Gris in this vintage. Both the Chardonnay and the Groslois Gris play a subtle but noticeable role in this beautiful wine that goes so well with food. Bottled in the spring following vintage after maturation in stainless steel and old wooden foudre, it's light and bright with a strong backbone from the Chenin and a good wine for pouring by the glass.

**Le Temps de Cerises La Peur du Rouge 2015** – Axel Prüfer can definitely be described as a low interventionist winemaker. This incredibly complex wine has a very interesting array of exciting grape varieties. It is 40% Chardonnay from Axel's vineyards, 40% Clairette from Emile Heredia's vineyards, 10% Terret Blanc from a neighbour, and 10% Picpoul. The wine is packed with minerality and has a richness derived from the Clairette, one of our favourite grape varieties from southern France. Only a wine made from perfect fruit grown without sprays, irrigation and artificial fertilisers could possibly taste like this.

**Marc Pesnot (Domaine de la Sénéchalière) Vin de France Nuitage 2014** – Marc applies the same philosophy of careful picking, destemming and slow pressing for this cuvee as well. The fermentation can take up to a year. The grapes are grown on schist soils grown near Saint Julien de Concelles near Nantes. It is made from 100% Melon de Bourgogne where the skins are kept in contact with the juice overnight before being fully pressed to provide added texture to the wine. So it probably doesn't qualify as an orange wine with the skins only having contact overnight but the texture is very reminiscent of an orange wine.

**The RRP for this selection of 12 bottles of wine is \$407 but the pack price is \$325.60 including freight and a 20% discount.**

Pack 5: One Pack Only 6 pack



This month we have three whites and three red wines for the pack consisting of wines where there is only one bottle left in our warehouse. Because these are the last bottles available we are offering a 20% discount.

Please remember that there is only one pack and the first person to order it gets it!

We have made a similar offer twice before and the pack was snapped up each time within a few minutes of the newsletter being sent out.

**Causse Marines Vin de Table Dencon 3102** – The Dencon 3102 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. The wine is labelled as a Vin de Table because it is not permitted to produce single-grape variety wines in the Gaillac appellation. (Incidentally the same grape was used many years ago in western Victoria to make sparkling wine.) As with the vintage, it is not permitted to put the grape variety on wines from many French appellations. However those of you who enjoy anagrams and similar word games should not take too long to work it out.

**Terres Dorées Morgon 2013** – Morgon is considered by many to be the very best area for Beaujolais. This cru is one of the freshest and liveliest wines from this area that we have tasted along with the Lapierre and the Foillard. You will love the cherry fruits in this wine along with the trademark spicy minerality as well as the strong structure that this wine displays.

**Domaine Mosse Anjou Rouge 2011** – The Anjou Rouge is a blend of Cabernet Sauvignon and Cabernet Franc picked from small parcels of old vines (ranging from 30 to 50 years old). This is a pure, thrilling wine that is fresh and lively on the palate and has a lingering finish. There are aromas of blackcurrant leaf, tobacco and cocoa notes that linger and a quite complex aroma. The tannins are quite fine and well-integrated. This is an elegant, moorish wine.

**Domaine la Paonnerie Anjou Villages La rouge de la Jacquerie 2013 Sans Soufre –**

The Domaine la Paonnerie Anjou Villages 2013 Sans Soufre is a blend of 66% Cabernet Franc and 34% Cabernet Sauvignon picked from the Clos de la Jacquerie which the Carroget's own exclusively. The grapes are picked when the Cabernet Sauvignon has reached the desired level of ripeness. This is a lively, vibrant wine that is very gluggable! The wine is fermented with natural yeasts and is neither filtered nor fined. This is a light, lively delicious red wine that goes beautifully with robust foods.

**Montanet-Thoden Bourgogne Vezelay Clos dû Blanc 2011 –** Domaine Montanet-

Thoden is Catherine's domaine and this year the Clos dû cuvée was made by her son Valentin who has been working with Jean in the winery for a number of years. And this wine shows both the similar winemaking technique learned from his father and the slight twist which this talented young man has put on the wine. This is a very fine example of a Bourgogne Vézelay which must, by law, be a white wine made from 100% Chardonnay. This cuvée benefits from the clay and limestone soils in the area which give the strong minerality to the wine.

**Michel Gahier Arbois Chardonnay Les Follasses 2013 –** The grapes for the Les

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

**The RRP for this selection of 6 bottles of wine is \$217 but the pack price is \$173.60 including freight, a discount of 20%.**



Pack 6: Bold Reds 6 Pack



We made a decision to put together this pack because Pack 1 which consists mainly of Axel Prüfer's amazingly light reds suggests that we should do a different pack of reds for those of you who like a bolder drop.

**Julien Peyras Vin de France Costefere 2015** – Julien is an amazing winemaker. As a member of the SAINS group he uses no sulphites or any other additions at any stage in the production of his wines. And they are all delicious! Costefere is a blend of Syrah and Carignan (with twice as much Syrah as Carignan) with the age of the Syrah being around 30 years and the Carignan around an astounding 70 years. The yield from the old Carignan is a low, low 15 hectolitres per hectare making the juice very, very concentrated. The wine is fermented naturally and then transferred to three year old 400 litre barrels that have rid themselves of the nasty wood chemicals such as lignins, where it matures for 18 months.

**Cause Marines Gaillac Peyrouzelles 2014** – Peyrouzelles is a red wine blended mainly from Brauocol, Duras and Syrah. Patrice Lescarret also says that this wine has a 'bit of everything' (un peu de tout) including the rare Alicante (a grape with very dark red flesh), the very rare Prunelart (also a dark-coloured grape) and Jurancon! These are all traditional grape varieties of the Gaillac region that Patrice and Virginie are reviving. Peyrouzelles has been a perennial favourite in Australia. The wine is dark and brooding, reminding Australians of their native bigger wines. The Peyrouzelles is big, dark and brooding but also light and elegant on the palate. It is a wine that marries well with lots of dishes without overpowering them.

**Mylène Bru Vin de France Bordigue 2012** – The Bordigue is made from 100% Grenache grapes grown on clay and limestone soils with large red Villafranchian pebbles near the village of Saint Pargoire in the hills behind the village of Sete. This wine is very much like a dry Banyuls red with notes of chocolate and candied fruit and a very long finish. A superb wine!

**Le Raisin à Plume Vin de France A bout 2014** – We only have one or two cases of this wine due to the fact that the grape from which it is made is somewhat rare. The grape is called Abouriou and it is known for making red wines in the Muscadet area and in small areas of the south west of France. The vines that Jacques owns are 25 years old and thrive in very old schist soils. Like all grapes, you need to find a winemaker who understands the grape before they can make a good wine from it. Jacques understands Abouriou and the wine he makes is quite bold and delicious. It underwent whole bunch maceration for 15 days after which the juice was transferred to old wooden barrels where it matured for 8 months. It was bottled without filtering and without the addition of any sulphites. The wine exhibits fine tannins and a fullness in the mouth which belies its 11.5% alcohol level. A very rare wine.

**Domaine Saint Nicolas Fiefs Vendéens Cuvee Jacques Rouge 2012** – This is a perennial favourite. This silky cuvee is named after Thierry's grandfather and is a blend of Pinot Noir (90%) and Cabernet Franc (10%). It was aged in barriques for 18 months prior to bottling. The Pinot Noir comes from vines between 20 and 30 years old, planted on schist soil. The Cabernet Franc vines are between 15 and 20 years old on clay soil. The vineyards have been cultivated with biodynamic practices since 1995. The grapes are hand-picked and completely destemmed. The maceration was in a wooden tank for 10-12 days with pigeage. The élevage is 15 months in used oak barriques.

**Domaine L'Escarpolette (Ivo Ferreira) Escarpolette Rouge 2013** – This wine was bottled in November 2014 after a period of fermentation using the carbonic maceration method to start the fermentation. The grapes used for this wine are the Languedoc favourites, namely Cinsault, Carignan and Syrah. This is a wine that exhibits balance and a harmony that derives from the harmony in the old-vine vineyard. The wine was naturally fermented in concrete tanks and then transferred to old wooden barrels.

**The RRP for this selection of 6 bold red wines is \$249 but the pack price is \$211.65 including freight.**

## Pack 7: Sylvain Bock 6 Pack



As featured winemaker this month we have put together a special pack of Sylvain's wines.

**Sylvain Bock Vin de France La P'tite Goutte 2015** –The La P'tite Goutte is a new light red wine from Sylvain Bock that is light, delicious and smashable. It is made from Grenache which has been fermented using carbonic maceration where the juice has been taken off the must three times to ensure it did not become too tannic. The result is a delicious, eminently drinkable light red wine that provides a window into the more serious Neck cuvee also made from Grenache. Sylvain is an amazing winemaker with an intuitive feel for what will work with the bounty the vines have delivered to him!

**Sylvain Bock Vin de France Suck a Rock 2014** – This is the first time we have been able to import this wine. We have enjoyed it on occasions in Paris wine bars such as Vivant Cave. This year it comprises 100% Merlot which underwent carbonic maceration and then spent 10 months in wooden barrels that were between 6 to 8 years old. The name is very appropriate because we often talk about natural wines and minerality.

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

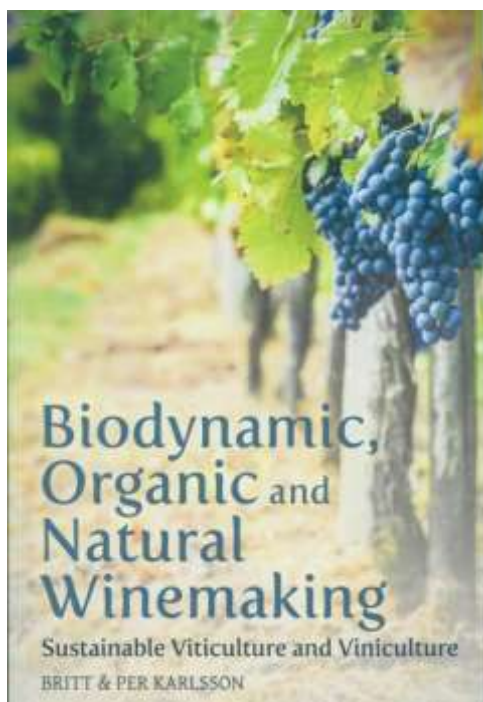
**Sylvain Bock Vin de France Bascule 2013** –A red wine made exclusively with Carignan grapes. The first thing you notice about this wine is the intense, floral aromas including violets and red fruits. This wine is tense, pure, vibrant and very drinkable since the alcohol is a very restrained 12%! This is the last time that this wine will be available as Sylvain has stopped renting the Carignan vineyard from which this wine was made.

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

**Sylvain Bock Vin de France Neck 2015** – This young, red wine from Sylvain Bock is a blend of two different parcels of Grenache Noir. Both parcels are on a mix of limestone and basalt soils with one parcel having 50 year old vines that are pruned using the gobelet method and the other 30 year old vines. The grapes were put through carbonic maceration to produce a fresh, vibrant and exciting wine that will have good aging potential. It was named after the old volcano in the Ardeche where the vineyard clings to the lower slopes.

**The RRP for this selection of 6 bottles of wine is \$210 but the pack price is \$178.50 including freight, a discount of 15%.**

## Review of newly published book on organic viticulture



The book “Biodynamic, Organic and Natural Winemaking” by Britt and Per Karlsson is a useful contribution to the discussion about organic, biodynamic and natural wines.

Britt and Per are well-known for their informative newsletter, their strong program of wine tours and for their wine photography. They hail from Sweden but live in Paris.

One of their motivations for writing the book was the result of recent studies that found that large wine-growing districts in France have lower levels of microbiological activity in the soil than the soil in which other crops are grown due to the heavy reliance of vigneronns on chemical pesticides.

They wanted to “take a closer look at the nuts and bolts of going organic, but also at the producers’ reasoning, their priorities and the different opinions prevailing about organic growing”.

The authors rightly point out that there is a difference between sustainable, organic and biodynamic viticulture. They point out that the first of these stems from a philosophy of managing the environment so as not to damage it for use in the future. Sustainable vineyards are managed with as few chemicals as possible but chemical sprays are used when necessary. We have a problem with this approach as consumers may buy such wines thinking they are chemical free without realising that the resultant wines may have chemical residues such as glyphosates in them. The ‘sustainable’ label has been appropriated by larger organisations seeking to appeal to a broader audience with their wines.

Similarly the definition of organic varies significantly from one country to another. The EU has one set of rules and the US has quite stringent rules for wines to be labelled as organic including no added sulphur.



## WINE Talk – the newsletter of Living Wines

The book does a good job at describing the requirements of the various organic certifying bodies and also includes some of the associations that vigneronns can belong to such as l'Association des Vins Naturels and La Renaissance des Appellations which we believe carry as much weight as the certifying authorities as they encourage review by their peers.

There is a good section describing the processes associated with biodynamic viticulture which is one of the most exacting. They describe the various preparations and how they are applied and what they assist with in the vineyard. They also explain the various day types (Flower day, Root day etc) and the effect of the moon on the vines. As a side note we think this section could have been stronger with a bit more focus on the role biodynamics plays in strengthening the biota in the soil which then leads to the increased ability of vines to absorb essential nutrients.

It was good to see that a chapter is included that describes the various diseases that can inflict the vines and some suggested remedies for dealing with them under each of the types of vineyard management.

In the cellar they also have included a chapter showing just how many additives are permitted in conventional wines these days.

An important aspect of this book is that the authors do not preach about whether conventional wine or the alternatives described in this book are the best, they simply provide the facts and allow the readers to make up their own minds.

Another strong feature is the photography. There is a lovely photo of poppies growing among the vines on the Hermitage hillside in the northern Rhone – their presence sending out the signal that no herbicides are used in that vineyard. There are also many interesting close-ups including a stunning photograph of botrytis-affected grapes in the Medoc.

This is a very useful book for those who want an introduction to the whole area of organic and biodynamic vineyard management and the production and the appreciation of organic, biodynamic and natural wines.

You can buy this book on Amazon by clicking on the following link:

[Buy the Karlsson book](#)

## Grape variety: Picpoul (Piquepoul)

Picpoul is a native grape of the Vaucluse region of Provence that first rose to prominence as one of the main ingredients (along with Clairette) of the famous vermouth called Noilly-Prat.

Now it is found primarily on the western shores of the Étang de Thau around the village of Pinet. Here it is known as Picpoul de Pinet and there is a special appellation with the same name, but elsewhere it is commonly called Piquepoul.

The grapes have migrated further afield in southern France being approved in appellations ranging from Corbières to Minervois to Lirac in the southern Rhone, to Pierrevert on the border of Vaucluse and to the famous Chateauneuf-du-Pape.

In fact by 2009 the extent of the plantings had increased to 1455 hectares across southern France which is the result of a slow rise in plantings since 1998 after a similarly slow decline from the 1950s.

Year	Hectares
1958	903
1968	856
1979	592
1988	594
1998	650
1999	975
2006	1235
2009	1455

Jancis Robinson mentions the red variety of this grape being identified as far back as 1384 in Toulouse and in 1507 in Valreas in the Vaucluse.

The first mention she finds of the white variety is in 1667. The white variety is almost certainly a mutation of the red variety rather than being a cross of two grape varieties. This fact is supported by the DNA evidence which is identical for the two vines.

The vines have pointed leaves with the characteristic five lobes as shown in the photo below.



Photo courtesy of Vitis International Variety Catalogue

The bunches are fairly loose but tight enough to be susceptible to botrytis rot.



Photo courtesy of Vitis International Variety Catalogue

This is a very popular variety in the Languedoc because the high acidity of the wine makes it a perfect pairing for the ubiquitous creamy oysters found in this area, a relationship explored by Max Allen in his recent article in the *Australian* about Bateman Bay oyster farmer Steve Feletti (Moonlight Flat Oysters) and his Borrowed Cuttings project, which has seen him establish a vineyard of Picpoul in Australia.

This year we have two wines from Axel Prüfer that incorporate this variety. His Brutal PP is a white wine made entirely for this variety and his Peur de Rouge this year is comprised of Chardonnay, Clairette, Picpoul and Terret Blanc. Both of these wines are included in Pack 1 this month.

## 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*