

## WINE Talk: December 2015

The newsletter of Living Wines: Edition 57

Welcome to the December 2015 edition of Wine Talk which, as you can see, is a little late due to the festivities and conviviality surrounding the Rootstock natural wine festival held in Sydney last weekend. The third Rootstock was an amazing event and the interest in the natural wines being shown from places as diverse as Italy, France, Austria, Georgia and Australia was intense. Rootstock reinforced our long-held view that the natural wine movement has always been a ground-up movement where it is consumers who are looking for new wine experiences, new grape varieties, new ways of making wines and new ways to appreciate wines rather than conforming to the rigid orthodoxies of the commercial wine world.

We have some news about the contents of our latest container to arrive in Australia and also some other exciting wines that are on the way such as the wonderful Jura wines from Renaud Bruyère and Adeline Houillon and the unicorn wines of Mito Inoue from the Auvergne.

With Christmas rapidly approaching we have assembled some packs designed for Christmas festivities and food. As a special thank you to our many customers we have two special Christmas packs to which we have applied a 20% discount rather than the normal newsletter discount of 15%. There are seven packs in all and the first two are the special Christmas packs which are described in detail below.

We have a description of the Colombard grape variety this month due to the arrival in Australia of the wines of Dominique Andiran who makes a very reasonably-priced wine from 100% Colombard in the region in behind Bordeaux in the Gers.

Note that we have held over two stories until the bumper January edition that we have planned. The first is a story about the dangers of using glyphosate sprays in vineyards and the other is the second part of our survey of where to find great food and natural wines in country France.

We hope you all have a very good Christmas season and we will be back with another newsletter in early January.

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

[http://www.livingwines.com.au/Catalogue/Buy\\_wines.htm](http://www.livingwines.com.au/Catalogue/Buy_wines.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.**

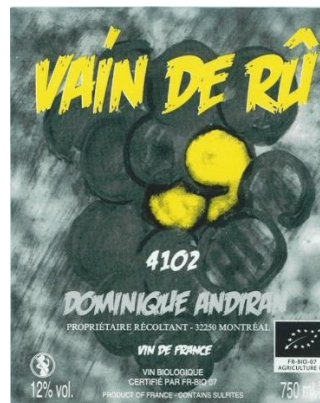
## Our new shipment

Another container has arrived from France and there are lots of interesting wines to share with you. We have the wines of two new producers in the shipment. The first is from Sylvain Bock who makes his wines in the Ardèche region of France which lies on the edge of the northern Rhone winegrowing area.

He makes complex Chardonnay wines which have been aged in old barrels and a number of young, fresh and very lively red wines from Grenache, Gamay, Carignan and Syrah.



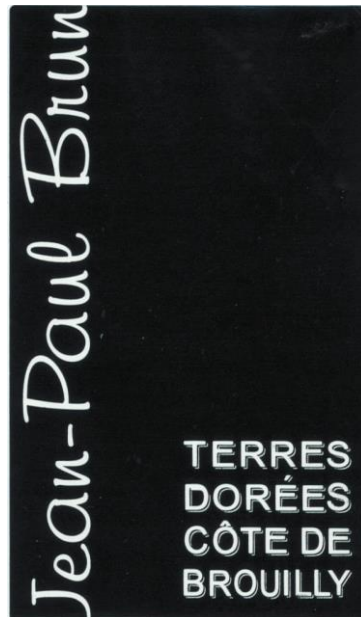
The other new producer is Dominique Andiran from the Gers department which lies in behind Bordeaux in France's South-West. He makes a very approachable Colombard (see this month's story about grape varieties), a delicious Chardonnay, a sous voile Chardonnay and two very delicious sweet wines – one from the Petit Manseng grape variety and one from Gros Manseng – both of these grapes are common in the nearby Jurançon appellation.



Other wines to arrive are from Domaine de la Garrèliere with their delicious Cendrillon made from Sauvignon Blanc and Chardonnay and, of course, their iconic Gamay Sans Tra La La which has been a favourite in Australia for many years.

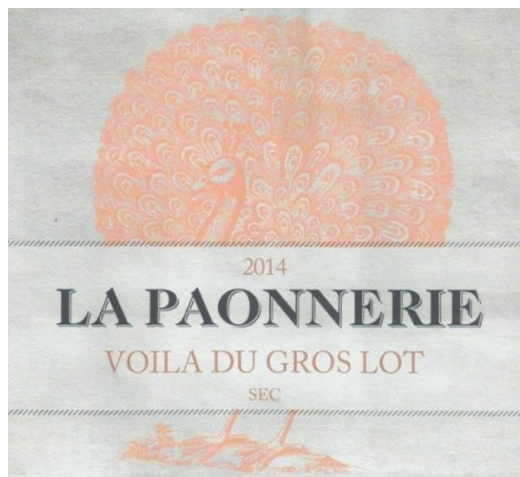
Some of the great cru Beaujolais wines from Jean-Paul Brun also arrived in the container. Those of you who always order the Côte de Brouilly will be pleased to hear that the 2013 is back along with the classic white wine made from Chardonnay, Beaujolais Blanc 2014, as well as Morgon, Fleurie and Moulin -à-Vent. For those of

you who always look for his Bourgogne Rouge made from Pinot Noir grapes grown in the southern area of Beaujolais, this is also back in stock.



The Jura wines of Michel Gahier are back including his prime cuvée called Les Grandes Vergers made from 85 year old Trousseau and his three Jura Chardonnay wines called Les Follasses, Les Crêts and La Fauquette which exhibit increasingly oxidative qualities. There is also some of his delicious Crémant du Jura and Vin Jaune available.

Wines from Fanny Sabre from Burgundy were also lurking in the container. Her Bourgogne Rouge 2014 is selling very, very fast as is the Bourgogne Blanc. There are very small quantities of her Volnay and Monthelie wines available this year due to hail strikes, so if you would like any, it is a good idea to order soon.



We are always happy when the Loire wines from La Paonnerie arrive. They use no sulphur in their winemaking so the results are lively, expressive and delicious. Those of you who love the Voila du Gros Lot will be pleased to hear that it is back!

We are always excited when our allocation of wines from Domaine de la Cadette and Domaine Montanet-Thoden arrive. These very pure white and elegant reds are now

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back in stock including the ever popular Les Saulniers Chardonnay and the unique red Burgundy called l'Ermitage which has 20% of the César grape included with the Pinot Noir.

The shipment also included wines from Vincent Carême from Vouvray who crafts pure expressions of Chenin Blanc. We have new supplies of his very popular Ancestrale sparkling wine.



Also from close to Nantes in the Loire Valley we have received a shipment of the wines of Marc Pesnot who makes delicious white wines from both Melon de Bourgogne and Folle Blanche. We have supplies of everyone's favourite La Bohème although it is selling fast. The Folle Blanche has great texture and flavour and is a good accompaniment to seafood dishes. We only have a few bottles of this left though. A new cuvée made from Melon is called Nuitage and this wine is slightly more complex than the Bohème as Marc kept the skins in contact with the juice for about 24 hours. This is a very interesting wine.



The wines of Axel Prüfer from Temps des Cerises have a cult following all over the world and we have good supplies of most of his wines.

We have wines from Nicolas Carmarans from the Aveyron in Central France including the lovely Mauvais Temps made from Fer Servadou, Negret de Banhars and Cabernet Franc and the Selves made from Chenin Blanc, including some from his new vineyard overlooking the Selves River.

## Special announcement about forthcoming wines from Alice and Olivier de Moor, Renaud Bruyere and Mito Inoue

We have a shipment organised for Alice and Olivier de Moors' 2014 Chablis and Aligotés. They will arrive in early March if all goes well. We have had a slight increase in the allocation this year so we are inviting anyone who would like to be added to

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the allocation list to let us know your interest. These wines are unlikely to ever make it on to our website so if you would like some you need to let us know.

We have also been talking for a number of years with Renaud Bruyère and Adeline Houillon in the Jura but they have never had enough wine to supply us. Recently, however, they contacted us to offer a small shipment of their delightful Ploussard and their energetic Chardonnay/Savagnin blend. We don't currently have an allocation list for their wines because this is the first time we have imported them, so if you would like to receive some of their wines please also let us know soon as they are insanely popular (especially for anyone who has tried them at Bistrot des Claquets in Arbois). Once again, these are unlikely to ever be advertised generally.



Renaud Bruyère in his cellar

Some of you will also have tried the wines of Mito Inoue from the Auvergne. You might have also read the story we wrote about a visit to her snow-covered vineyard high up on the slopes of an extinct volcano near Clermont-Ferrand. In that story we said that her entire crop went into one barrel last year! Mito has kindly offered us a very, very small allocation so the same deal applies. Let us know that you would like to be on the list, but be aware that the allocation for each person is likely to be just one bottle.

## Serving and storing natural wines

One aspect of natural wines that is not often discussed is the fact that for the vast majority of the wines brought into Australia by importers they taste the same as they do in France.

This was highlighted recently with many winemakers from France and Italy attending the Rootstock event in Sydney who were very happy with the condition of the wines held by their importers.

The reason why they are in such good condition is that most of importers ensure that the wines are shipped from the vineyard to the dispatch warehouse on refrigerated trucks. At the warehouse the wines are consolidated into containers that are also kept at a constant temperature throughout the voyage to Australia. When they arrive they are transferred, in most cases, to temperature controlled storage where they are stored until being shipped out to customers.

As a rule of thumb, it is best to store such wines at a temperature of around 14 degrees Centigrade. If the temperature is too low then the wine is in danger of undergoing cold stabilisation which reduces its liveliness. If the temperature is too high then the wine degrades into a lesser being.

However, no matter what the temperature, it is better for it to be constant rather than changing up and down all the time – this is the worst possible environment for the wine.

And then there is the serving temperature. The main problem is the serving temperature of red wine. It has become the mantra that red wine should be served at room temperature. This is a relatively meaningless concept in a country where the ambient room temperature can vary from very low to over 40 degrees Centigrade.

We prefer most red wines to be served at between 16 degrees Centigrade to 18 degrees Centigrade. The exception is with lighter, fresher styles of red wines such as the Reviens Gamay from Sylvain Bock or the Fou du Roi from Axel Prufer or the Maximus from Nicolas Carmarans where they actually benefit from a short time in the fridge to bring them down to around 14 degrees – especially in summer!

## Adelaide Trade Tasting



We were delighted with the reaction to our Trade Tasting in Adelaide with Black Market Sake's Matt Young recently. The tasting was held at the delightful La Buvette in the centre of Adelaide and many professionals from Adelaide restaurants and winemakers from Basket Range turned up to try the offerings.

La Buvette is a great place in Adelaide to sample some of the best natural wines from France as well as wines from the new generation of Australian winemakers from South Australia who are currently such a hit on the world scene.

The next day we had a wonderful whirlwind afternoon tour of one of Australia's most exciting wine regions, around the little town of Basket Range in the Adelaide Hills, thanks to Monique Milton and Tim Webber. After a drive and point overview "that's Jauma, these are Anton's vines, etc" and with now just the start of a sense of the place these lovely Australian wines are coming from, we finished up at Gareth Belton's of Gentlefolk Wines, where we tried some of Gareth's new wines, including one he's making with Lou Chalmers from Clever Pollys, and also Monique and Tim's first wines, released the following week under the label Manon.

What a seductive place!! We can't wait to come back and are looking forward to a promised project in Uraidla that will see a tasting room so more people can get a sense of what's happening here. Many years ago Jennifer Hillier and Michael Symons ran the Uraidla Aristologist, which was such an important restaurant in Australia's culinary history, and it looks like Uraidla about to become an important destination again.

## Rootstock Sydney 2015



In 2015 Rootstock again lived up to its well-deserved reputation as the general public streamed through the doors to sample the amazing food and wine on offer at this premiere event on the natural wine calendar.

We were delighted with the reaction to the wines of Mylène Bru and Sylvestre Mosse who were present at the event.

Wine writer Max Allen tried the wines from Mylène Bru at our stand and commented:

*"I also really liked the 2014 Violet de Mars, a lively, pretty, purple Grenache from Mylène Bru, a small producer in France's Languedoc region – but I adored her fully-bodied reds, particularly the 2013 Rita, a magnificently wild, gamy, garrigue-scented Carignan. If you like hedonistic, southern French reds you should try Mylène's wines."*

Sylvestre Mosse showed a line-up of Chenin Blanc wines made from different terroirs and from vines of different ages. The interesting thing about the four wines is that they were all made in exactly the same way. They were picked, then pressed and the juice transferred to tanks for their fermentation. They were then transferred to 220 litre used wooden barrels for about a year before bottling.

The four wines on display were all quite different to each other showing clearly the effect of terroir and vine age on the style of wine produced.

Jamie Goode from the Wine Anorak blog was a special guest at Rootstock and he obviously liked the Mosse wines:

*"Mosse. Loire genius. A Chenin masterclass, and a very smart Cabernet Franc/Cabernet Sauvignon blend."*

## Pack 1: Christmas stock-up 12 pack



It is that time of year again! Time to stock up the cellar for the festive season. We have trawled through our packed warehouse to find a range of wines for you to enjoy. Because we think that 6 bottles just isn't enough we have made a special pack of twelve bottles for you consisting of 2 bottles of sparkling, one rosé, five white wines and four red wines. This pack is incredible value because you are getting some very smart wines including a single vineyard grower Champagne, for just a little over \$30 a bottle! (Don't worry if you only want 6 bottles – there's also a Christmas 6 pack too.)

**Champagne Piollot Champagne Cote des Bar Cuvée Come des Tallants** – The Come des Tallants is a brand new cuvée from Roland Piollot and represents a step-up in quality in a range that was already very, very good. This is an ideal Champagne to celebrate the festive season. The parcel of land called Come des Tallants is less than one hectare and 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. 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 no added sugar in the wine (zero dosage), we have here the perfect wine for a celebration at an amazingly good price.

**Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2014** – Les Clous is a south-westerly exposed vineyard which was planted in 1980. It's been managed biodynamically since 1993. The 2014 vintage is one of the best yet. It is beautiful blend made from a mix of 60% Chenin Blanc and 30% of Chardonnay and 10% Groslot Gris in this vintage. Both the Chardonnay and the Grolleau Gris play a subtle but noticeable role in this beautiful wine that goes so well with festive food whether it be ham or charcuterie or seafood. 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.

**Domaine de la Garrelière Touraine Le Chenin de la Colline 2014** – This lovely wine from the Touraine appellation is made from 100% Chenin Blanc, a grape which reaches its highest expression in the Loire Valley. On the Plouzeau estate, the clay and limestone soils seem to coax even more flavour from the 20 year old vines of Chenin to produce elegant wines with great flavour. The slopes on which the vines thrive face south west. We think that the Le Chenin represents excellent value for money - and it is biodynamic and is made naturally. It is rare to be able to access a well-made Chenin Blanc from the Loire made with such dedication for a price like this! We also like the new label with its gentle nod to the biodynamic winemaking approach that Francois is so passionate about. The label depicts a winemaker saluting the moon which has so much influence on the vineyard.

**Michel Gahier Arbois Chardonnay Les Follasses 2013** – We thought that no pack for the festive season would be complete without at least one wine from the red-hot Jura region. 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 very much in the old barrels that Michel uses. 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. Only 12.5% alcohol and stunning value.

**Marc Pesnot (Domaine de la Sénéchalière) Vin de France La Bohème 2014** – La Bohème is Marc Pesnot's lowest-priced wine, but what a wine it is! It has a bright minerality, lovely acidity and incredible length on the palate. Even though it has the humble Vin de France designation this is a very serious wine that casts most other Muscadet wines in its long shadow. The quality of the wine is due to the meticulous vineyard work that even extends to hand picking the grapes only when they are ripe even if that takes a number of passes through the vineyard at picking time. The grapes are then totally destemmed and then fermented very slowly (sometimes 4 months, sometimes longer), before resting on the lees for up to six months. A small amount of sulphur (20mg/litre) is added before bottling.

**Dominique Andiran Vin de France Le Petit de L'an 2012 50cl** – This wine is a delightful sweet wine that is sold in 500 ml bottles. It is made from a small holding of the very elegant Petit Manseng grape variety that is famous for the sweet wines that are made from this variety especially in Jurançon. The sugar content is perfect for a sweet wine at 38 grams per litre, so it is not cloyingly sweet and the lovely streak of acidity helps to keep it in balance. This is a truly beautiful sweet white wine that will match perfectly to your plum pudding with cream or to other desserts such as meringue with strawberries.

**Les Vignes d'Olivier Rosé 2014** – This is an absolutely stunning biodynamic rosé made from a blend of Grenache and Cinsault grapes grown in his 5 hectares of vineyards at Argelliers not too far inland from the Languedoc city of Montpellier. We were delighted when we first tasted Olivier's wines in Montpellier at a natural wine show in late January. He makes this wine by macerating the Grenache for 10 days (to extract some colour from the skins to provide the beautiful pink-orange colour to

the wine) and by direct pressing the Cinsault. This wine has had no sulphur added at any time.

**Laurent Lebled Vin de France Ca C'est Bon 2014** – We had come across this wine a number of times in fashionable wine bars and bottle shops in Paris on our many visits to that wonderful city. We have loved its juicy, gulpable qualities and the fine winemaking that sits behind it. However our paths never crossed until just after the Dive Bouteille event in Angers this year. It is an incredibly juicy, smashable Gamay but with depth and elegance wrapped up in a fine package of flavour and length on the palate. This is a perfect wine at a great price for a wine that has been made with such care and dedication with such beautiful grapes. Laurent does not add any sulphur to his wines!

**Mylène Bru Coteaux du Languedoc Far Ouest 2012** – 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.

**Sylvain Bock Vin de France Neck 2014** – This young, red wine is a blend of two different parcels of Grenache. 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 Ardèche where the vineyard clings to the lower slopes. No sulphites are added at any time during the winemaking process.

**Domaine L'Escarpolette (Ivo Ferreira) Escarpolette Rouge 2013** – . 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.

**Causse Marines Vin de France Raides Bulles Vin Rosé Mousseux 2014** – This amazing pink 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, Braucon (Fer Servadou) and Jurançon Noir. Apart from the Syrah all of these grapes are native to the area surrounding Gaillac. This wine has undergone a single ferment in the bottle with only natural yeasts. 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. This is a real treat and is perfect for a summer afternoon while enjoying a plate of strawberries

**The RRP for this selection of 12 bottles of wine is \$445 but the pack price is \$356 including freight.**

## Pack 2: Christmas 6 Pack with options



This pack has also been designed to cater for your Christmas requirements but is a pack of six bottles instead of twelve. This one also has two options depending on whether you are having a dessert based on seasonal berries or the traditional plum pudding dessert.

**Domaine Belluard Vin de Savoie Ayse Mont-Blanc Methode Traditionnelle Brut-Zero 2011** – A lovely sparkling wine made from 100% Gringet, a traditional grape of the Savoie region and nominated as a grape for sparkling and still wines in the Vin de Savoie Ayse appellation. It displays both finesse and minerality and can be drunk as an aperitif or throughout a meal and even with dessert if required. It is a fine sparkling wine and a great wine to start your Christmas celebrations.

**Fanny Sabre Bourgogne Blanc 2014** – The Fanny Sabre Bourgogne Blanc is always a hot favourite and is a perfect accompaniment for many of the dishes you are likely to have on your Christmas table. It is made from 100% Chardonnay sourced from her vineyards around the city of Beaune in the centre of Burgundy. The wine has been matured in tanks and has had no additions - she simply allows her wines to ferment using the natural yeasts in order to provide additional complexity. It is an elegant, flavour-packed wine which has seen no new oak. It lingers on the palate and matches beautifully with a range of foods.

**Domaine la Paonnerie Vin de France Voila du Gros Lot 2014** – The Domaine la Paonnerie Vin de France Sans Soufre Ajouté "Voila du Gros Lot" is made from 100% Grolleau Gris (also called Grosloot in the Loire) grown in granitic soils. The grapes are hand harvested and then whole bunch fermented. During the pressing some of the colour leaches out of the skins of the Grolleau Gris to make this wine slightly pink. The wine is fermented with natural yeasts and is neither filtered nor fined. This is a light, lively delicious rose wine 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. This cuvee also has no sulphur added at any stage during the winemaking process. The rare grape variety used in this wine will make is a delicious talking point around the Christmas table.

**Sextant - Julien Altaber Bourgogne Rouge 2013** – This wine belies its humble Bourgogne Rouge tag. It is a Burgundy red wine made from grapes picked from his vineyards around the village of Saint Aubin which is one of the emerging villages for both white and red Burgundy. About half of the grapes for this 2013 vintage were destemmed and there was less pigeage this year as Julien is becoming more confident about letting the grapes do the talking. It is a silky Pinot with some elegance and structure. This is made in the traditional Burgundy style before

winemakers in this area started chasing “Parker Points” by over extracting their wines to make them bigger and bolder to suit the American palate. Rather this is a delicate, elegant yet fully-flavoured Burgundy that will happily match to many foods rather than overpower them.

**Jolly Ferriol Vin de France Va Nu Pieds 2014** – The name of this wine “Va Nu Pieds” literally translates as go barefoot. It exhorts you to knock this wine back at the beach or in the garden over summer. This is a fresh, bright, refreshing lively wine that is particular good for summer drinking around the barbecue. The grapes (Carignan and Grenache) have undergone carbonic maceration and the wine was then matured in old wooden barrels.

**And now for the choice**

**Option A for plum pudding**

**Jolly Ferriol Muscat de Rivesaltes 2008** – This unctuous wine from the Roussillon area of southern France is a perfect accompaniment to a dish of plum pudding. Muscat de Rivesaltes is a special appellation for sweet wines of the style the French call “vin doux naturel” made from either or both of the grapes Muscat à Petits Grains and Muscat d’Alexandrie.

**Option B for summer desserts**

**Causse Marines Vin de France Raïdes Bulles Vin Rosé Mousseux 2014** – This amazing pink wine has some residual sugar to make it a very appealing aperitif or nightcap! The grape varieties used to make this wine are Syrah, Duras, Braucol (Fer Servadou) and Jurançon Noir. Apart from the Syrah all of these grapes are native to the area surrounding Gaillac. This wine has undergone a single ferment in the bottle with only natural yeasts. 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. This is a real treat and is perfect for a Christmas summer afternoon while enjoying a plate of strawberries and cream.

**Option A:**

The RRP for Option A of 6 bottles of wine is \$268 but the pack price is **\$214.40** including freight.

**Option B:**

The RRP for Option B of 6 bottles of wine is \$259 but the pack price is **\$207.20** including freight.

### Pack 3: New Arrivals 6 pack



The new arrivals just keep happening! We haven't had a chance to offer a sufficient range of the arrivals from our last shipment yet, so this special pack is an opportunity to make amends.

**Dominique Andiran Vin de France Vain de Rû 4102** – Dominique Andiran makes a beautiful, white wine called Vain de Rû that is a delight to drink as an aperitif or match with food and which is perfect for festive season pairing. He uses the local Colombard grape (a descendant of Gouais Blanc and Chenin) for this wine and it works perfectly. The grapes are grown on clay that is rich with limestone rocks which give this wine its vibrant minerality. Further complexity was given to this wine through slightly extended maceration (a little over twenty hours) which has resulted in a richer flavour and more interesting texture without over-extraction of the polyphenols from the skins. The juice was then transferred to fibreglass tanks. One writer has called this wine "the Muscadet of the South-West" which is written as a compliment.

**Sylvain Bock Vin de France Reviens Gamay 2014** – Reviens Gamay is a wine made from two different vineyards of Gamay. One is planted on pure limestone and the other on pure basaltic (volcanic) soil. This year he also used 10% of his Grenache in this wine to give it a little more body. The whole bunches were co-fermented using the carbonic maceration approach. This is a very fruity, smashable wine that is drinking very nicely now but will continue to improve for the next two or three years.

**Le Temps de Cerises La Peur du Rouge 2014** – Axel Prufer can definitely be described as a low interventionist winemaker. This incredibly complex Chardonnay is like no other we have ever tried (except perhaps the amazing Chardonnays produced by Michel Gahier in the Jura). It is packed with minerality and is totally expressive of the limestone-strewn vineyard from which the fruit has been derived. Only a wine made from perfect fruit grown without sprays, irrigation and artificial fertilisers could possibly taste like this.

**Sylvain Bock Vin de France Faux sans Blanc 2014** – 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. It is bottled in clear glass with a crown seal because it was bottled with 6 grams of residual sugar which will produce a faint sparkle in the wine making it a perfect aperitif wine.

**Domaine de la Garrelière Vin de France Gamay Sans Tra La La 2014** – This was one of the wines that first made us sit up and take notice of the natural wine movement that was sweeping through the Loire and Beaujolais and on into the rest of France. It is made from 100% Gamay and is fermented naturally without the 'help' of commercial yeasts. It is fresh, lively, full of flavour and, above all, delicious. Good for drinking anytime, anywhere. The joyous label captures the essence of this wine. The French call this a 'gouleyant' wine, meaning that it is gluggable or smashable.

**Jolly Ferriol Vin de France Va Nu Pieds 2014** – Va Nu Pieds means “go barefoot” and conjurs up the image of summertime drinking at the beach or barefoot at a barbecue. It is a fresh, bright, lively wine. The grapes (Carignan and Grenache) which thrive on the schist marl soils have undergone carbonic maceration and the wine was then matured in old wooden barrels. The yield is quite low at 25 hectolitres per hectare which intensifies the flavours in the grapes.

**The RRP for this selection of 6 bottles of wine is \$194 but the pack price is \$164.90 including freight.**

## Pack 4: Fanny Sabre 6 pack



It is always wonderful to receive a new shipment of the rare Fanny Sabre wines from Burgundy. We were lucky enough to get a reasonable allocation this year so we thought we should make up a pack of her very special wines. Fanny makes her wines using traditional Burgundian techniques – those that existed prior to the Parker invasion when winemakers started to over-extract their wines and also to use lots of new oak to produce monster Pinots to please the master and to make lots of money.

Fanny's wines are just the opposite. They are light, elegant and perfect for matching with food. We have a very nice selection of her wines in this pack.

**Fanny Sabre Bourgogne Rouge 2014 (2 bottles)** – 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 year is no exception. It is made from 100% Pinot Noir and the resulting wine is both expressive and lively with excellent underlying structure and well worth the asking price.

**Fanny Sabre Bourgogne Blanc 2014** – The Fanny Sabre Bourgogne Blanc is always a hot favourite. It is made from 100% Chardonnay sourced from her vineyards around the city of Beaune. The wine has been raised in tanks and has had no additions - she simply allows her wines to ferment using the natural yeasts in order to provide additional complexity. It is an elegant, flavour-packed wine which has seen no new oak. It lingers on the palate and matches beautifully with a range of foods.

**Fanny Sabre Bourgogne Aligoté 2014** – Fanny Sabre shows a fine touch with her Aligoté. Aligoté is the wine that the locals drink in Burgundy. It is gradually emerging as an interesting wine in its own right rather than playing second fiddle to Chardonnay as more talented winemakers such as Fanny show what can be achieved with this grape. It is not only the winemaking in this case but also the terroir because Fanny's late father used up some of his precious land in Pommard to plant the Aligoté vines. This is a beautiful wine with great complexity and depth. At a recent tasting everyone was blown away by it and kept returning to it to work out what was making it so appealing. It has a lovely streak of acidity, generous mouthfeel, lots going on at the end of the palate and amazing texture as well.

**Fanny Sabre Monthelie Rouge 2013** – This is the first vintage of Monthelie that we have imported from Fanny. If you drive south out of Beaune on the D973 you very soon pass through the famous wine villages of Pommard and Volnay and then arrive at Meursault on the left side of the road and Monthelie on the right. This wine is an intriguing one for us. It displays some of the strength of close-by Volnay and some of the structure of Pommard, but it is an energetic, lively yet elegant wine displaying characteristics found only in Monthelie. This is one of those 'hidden' appellations that we will hear a lot more about in the future.

**Fanny Sabre Volnay 2013** – We very much enjoyed tasting this Volnay in Fanny's cellars on our most recent visit. This wine is made from 100% Pinot Noir. It has been a harrowing few years for Fanny as hail has wiped out her vineyards in Volnay and Pommard for the last few years. However in 2013 she was able to harvest enough grapes to make a Volnay! The colour is light, the palate shows finesse allied with depth of flavour. It caresses the palate and lingers with the promise of further delights from the next sip. A beautiful wine.

**The RRP for this selection of 6 bottles of wine is \$317 but the pack price is \$269.45 including freight.**

## Pack 5: Summer Sparkling 6 pack



We have always loved sparkling wines – both made in the Champenoise style and the more rustic single-ferment Ancestrale style, more popularly known as Pet Nats. Since summer has hit us hard, we think that some sparkling wines cooling down in the fridge is as good a way as any to cope with those hot summer nights!

Therefore we have assembled a variety of styles for you including both methods of manufacture.

**Domaine Les Grandes Vignes Bulles Nature Rosé** – This is a very dry, lively, non-sulphited wine from the Loire made from Grolleau Gris, Grolleau Noir and Gamay. The soil here is clay and gravel with some shale. The grapes are sourced from two vineyards, La Butte at Faveraye-Machelles which was planted in 2008 and la Noue at the nearby village of Thouarcé.

**Jean-Pierre Robinot L'Opera des Vins Années Folles 2013** – This lovely Petillant Naturel wine is made from Chenin Blanc (50%) and Pineau d'Aunis (50%) for this vintage. The grapes are sourced from vineyards in the Jasnières appellation but they do not seek endorsement from the appellation committee, preferring to label the wine as Vin de France.

**Jolly Ferriol Vin de France Pet'Nat Blanc 2014** – This Jolly Ferriol wine which is made in the Pétillant Naturel style and which goes by the name of Pet'Nat, is a beautifully savoury sparkling wine made from 100% Muscat, that white grape so beloved of the Languedoc and Roussillon. This one is a 50-50 blend of Muscat à Petit Grain and Muscat d'Alexandrie. The vines grow in schisty marl soils and the yield is very low at around 20 hectolitres per hectare. The grapes are picked by hand and then vinified naturally in vats for about three weeks. The wine is bottled before fermentation is complete to ensure that the wine is sparkling. The wine is disgorged after about 5 months in the bottle and then topped up to clear the bottle of the lees which form.

**Jolly Ferriol Vin de France Pet'Nat Rosé 2014** – This is an unusually delicious sparkling wine and doubly unusual because it is one of the few pet nats that we know of that are made entirely from Carignan. The wine was vinified in fibreglass vats and then bottled before fermentation finished. Fermentation continues in the bottles producing the natural bubbles. The yeast which collects in the bottle as sediment is disgorged leaving a clear, clean sparkling wine.

**l'Octavin Vin de France Foutre d'Escampette 2014** – The Foutre d'Escampette is a lovely sparkling wine made from 100% Chardonnay from the Octavin vineyards around the town of Arbois. We have tried a couple of these bottles recently and have been delighted with the beautiful line of acidity, the depth of flavour and the lingering finish of this wine.

**Vincent Carême Vouvray l'Ancestrale 2013** - The l'Ancestrale is a natural sparkling wine made in the pétillant style from the Chenin Blanc grape. The fermentation starts in tank and the wine is then bottled while still fermenting and finishes in the bottle without the addition of any sugar and using only the natural yeasts. Despite this there is a tiny amount of residual sugar which gives the wine a pleasant balance due to the lingering acidity. This is an incredibly elegant wine that displays a distinct minerality and a very fine bead. There is no sulphites added to this wine at any stage in the winemaking process.

**The RRP for this selection of 6 bottles of wine is \$264 but the pack price is ~~\$224.40~~ including freight.**

## Pack 6 – Elegant whites from less well known grapes 6 pack



We make no secret of the fact that we are obsessed by grape varieties that fall outside the “old” varieties such as Chardonnay, Pinot Noir, Shiraz and the other well-known varieties. The reason is that we have been fortunate enough to travel widely in France and to have experienced some unbelievably wonderful wines made from grapes that most wine drinkers have never heard of.

We seek out these grapes, but as always the first requirement is that the wine tastes delicious. Therefore we will let you decide when you try the wines listed below.

For this six pack we have assembled a group of white wines that show how good white wines can be when they are made from little known grapes.

**Marc Pesnot Vin de France La Bohème 2014** – Marc Pesnot makes some of the most interesting wines in Muscadet. He is also very well known in Japan where his wines have achieved cult status. This wine is made from the Melon de Bourgogne grape variety to produce an elegant, lively and exciting wine that is packed with flavour. The grape originally came from Burgundy where it was largely pulled out a couple of centuries ago to make way for the ubiquitous Chardonnay. Some (about 16 hectares) still remains in the area around Vézelay (we have a wine from there made with this grape produced by Domaine de la Cadette), but it is more likely these days that you will find it in Muscadet in the Western section of the Loire around the city of Nantes.

**Domaine Belluard Vin de Savoie Blanc Altesse Grandes Jorasses 2013** – This elegant white is made from the local grape called Altesse or, sometimes, Roussette de Savoie. The vineyard from which this wine is made lies at an altitude of 450 metres above sea level. The grapes are hand-harvested and fermented naturally. The alcohol level is 12%. It is named after the Grandes Jorasses mountain - one of the highest peaks in the Alps.

**Causse Marines Vin de France 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 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. The

humour of the winemakers also shows through on the little tweaks given to some of the symbols that must appear on the label in France.

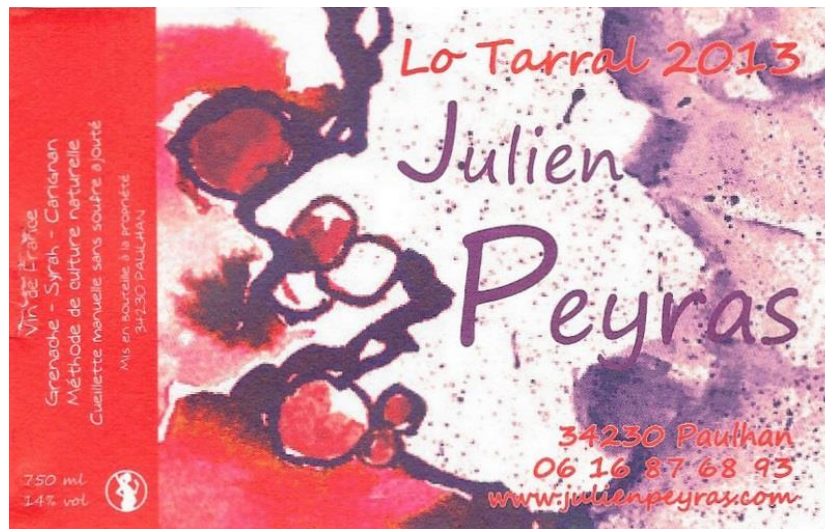
**Hervé Villemade Cour-Cheverny Les Acacias 2012** – This wine is made from the Romorantin grape, in fact the tiny Cour Cheverny appellation is the only place in France where it is produced. The appellation was created in the 1990s to recognise the superior wines being made in this region of the Loire Valley from this grape variety. Only 50 hectares of these grapes exist and Hervé has five of them. Hervé Villemade has Romorantin vines that are 50 years old and the grapes from these vines are used exclusively to make this wine. These vines are bordered by lovely large acacia trees which give the name to the wine. The wine was matured in 500 litre barrels.

**Mylène Bru Lady Chasselas 2014** – Chasselas is a very unusual grape variety to find in southern France. However, Mylène Bru came across a plot of these vines and decided they tasted so good she would make wine from them. The plot where Mylène has her Chasselas vines is a site of amazing beauty. There is a long view over the short-cropped vines to the mountains beyond. The vines are at least 50 years old and face East North East. Chasselas is almost unknown in this region so this is a very rare wine, but one of some delicacy and with a really lovely mouth-feel. The clay and limestone soils give the wine a persistent minerality that is very appealing. The finish is quite dry.

**Philippe Bornard Arbois Pupillin Melon Le Rouge Queue 2011** – The first thing you notice about the label on this wine is that Philippe regards Melon as a different grape variety. This is not Melon de Bourgogne but a variant or cousin of Chardonnay that has 'evolved' and mutated in this region since it was introduced from Burgundy in the sixteenth century. The local name of the grape is Melon-Queue-Rouge which refers to the red stems of the vines. Bornard thinks that people just forgot about this grape but his father and a few others kept growing it even though it was a smaller grape and somewhat susceptible to disease. However the INAO which officially controls French appellation law does not recognise its existence. There are some oxidative notes in this wine which makes it very appealing to those of us who crave this experience. It is a big, fruity wine but with a razor-sharp streak of acidity offsetting the sweetness of the fruit. As is the case with many of the Bornard wines, the finish is incredibly long.

**The RRP for this selection of 6 bottles of wine is \$271 but the pack price is \$230.35 including freight.**

Pack 7: Big, bold reds 6 Pack



We have decided to repeat our big, bold reds pack due to popular demand and because we know that many people love to open a bottle of big, strong red wine to knock back when they are having a barbeque or even to drink without food.

There is no better place to turn to for big red wines that are interesting to drink and often elegant at the same time than the Southern Rhone and the Languedoc region of southern France. The Southern Rhone is centred on the department of Vaucluse and runs down the Rhone River roughly from around Montelimar down to Avignon. The Languedoc is the region that starts to the west of Avignon and sweeps down through the city of Montpellier and on to the Roussillon region which borders Spain on the Mediterranean coast.

**Saint Jean du Barroux Ventoux Oligocene Red 2004** – Philippe Gimel is an emerging star of the revitalised Ventoux wine scene and has achieved cult status in the United States. He is an engaging, enthusiastic and passionate advocate of his winemaking philosophy. His vineyard is completely organic and he uses no enzymes or commercial yeasts in the production of the wines. The wine is made from Grenache, Syrah, Carignan and Cinsault which come from vines that are harvested at extremely low yields (20 hectolitres per hectare). The wines see little wood in their maturation - Philippe prefers to use concrete and enamel instead. Only 5% of the wine is treated with wood and those barrels were ten years old! The wines from his vineyard that crouches underneath the towering perched village of Le Barroux in Provence are making waves on both sides of the Atlantic. This is a big wine but with very fine tannins which has now seen over ten years of maturation. Philippe is a fastidious wine maker. He wants the quality of the grapes that he tends with such care in his vineyard to tell the story.

**Le Petit Gimios Vin de France Rouge de Causse 2013** – This wine is named after the terroir on which the vines thrive! The grapes come from an exposed, rocky vineyard covered with low bush vines with thick trunks that help them stand up to the wind that pushes down from the mountains behind. No wires tame the vines because Anne-Marie likes to walk through the vineyard as she chooses. There are at least

sixteen different grape varieties planted in this place. But they are randomly planted. There might be a Carignan vine and then two Cinsault vines, followed by an Aramon and then a couple of Grenache. And the vineyard also contains Oeillade, Terret Rose, Terret Noir, Terret Blanc, Syrah, Muscat and Alicante. The grapes are co-fermented to produce this amazing soft, round, subtle red with layers that seems to go on forever. This year approximately 30% of the grapes that made this unique wine were of the Carignan variety.

**Myène Bru Vin de France Bourdigue 2013** – 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!

**Domaine L'Escarpolette (Ivo Ferreira) Les Vieilles 2013** – This lovely wine is made from one of our favourite grapes, Carignan! This is even more exciting for us because it is made from grapes picked from very old vines from a very high vineyard that gives more structure and flavour to the wines. The vineyard is bathed with north winds to cool the vines and provide more acidity to the wines. The vines are over 70 years old which gives even more structure and complexity to the wine.

**Julien Peyras Vin de France Lo Tarral 2013** – The Lo Tarral, which is the Occitan name of the local north wind that blows down from the hinterland mountains behind Montpellier is made from the trinity favoured in this area, namely Grenache, Carignan and Syrah. The yield for the Syrah is a low 30 hectolitres per hectare and for the Carignan and Grenache is a miniscule 15 hectolitres per hectare thus producing a wine of intense concentration. These grapes are vinified separately in stainless steel containers with pigeage (punch down) occurring daily. The wines are then matured in separate containers. They are blended together just before bottling. This is a delicious, earthy and interesting red wine with strength and wonderful heady aromas.

**Domaine L'Escarpolette (Ivo Ferreira) Vin de France L'Enchanteur 2013** – This brooding beauty is made from 100% Merlot grapes picked from vines that are at least thirty years old. This wine exhibits firm tannins and has power and structure on the palate. This wine was fermented with natural yeasts in concrete tanks and then transferred to old oak barrels for twelve months. Only tiny amounts of this wine are made so we only have a small allocation. The wine is named after the legendary Merlin the Wizard.

**The RRP for this selection of 6 bottles of wine is \$270 but the pack price is **\$229.50** including freight.**

## Grape variety: Colombard

Colombard is a grape variety commonly found in South-West and central France particularly in the Charentes, Bordeaux (where it is permitted in the Côtes de Bordeaux, Entre-deux-Mers, Sainte-Foy-Bordeaux, Bordeaux, Côtes de Bourg, Crémant de Bordeaux and Bordeaux Supérieur appellations), Côtes de Duras, Buzet and Gascony.

Ampelographer M. Pulliat, writing in the 19<sup>th</sup> century claimed that Colombard was the same grape as Semillon, but by 1901 a very exhaustive survey of French grape varieties conducted by Viala<sup>1</sup> addressed this error by claiming that Semillon “il est bien différent du vrai Colombard des Charentes”.

It is interesting that even at that time the qualities of Colombard as a table grape were well known. “Le Colombard est certainement, dans les Charentes, le cépage qui produit le meilleur vin blanc de table.”<sup>2</sup>

The parents of this variety are the extremely productive Gouais Blanc and Chenin Blanc. It is a white grape that has traditionally been used to make Cognac, but as vignerons have recently tried planting it in different terroirs (particularly the Côtes de Gascogne) the benefit of this grape for table wines has become apparent.

The leaf of this grape variety is quite distinctive as can be seen from the photo below.

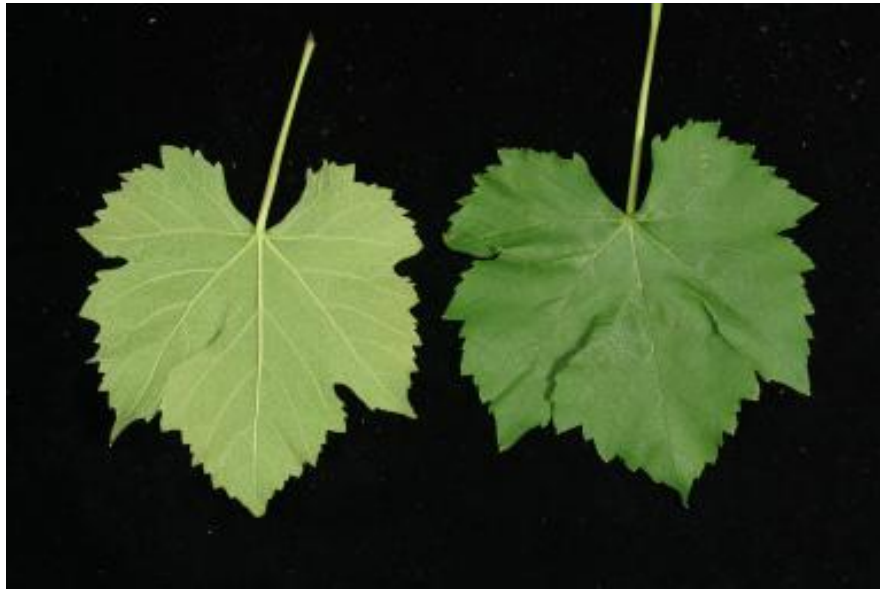


Photo courtesy: Vitis International Variety Catalogue

The bunches of Colombard grapes are quite loose with the grapes growing a reasonable distance from the ‘eye’ on the stem.

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<sup>1</sup> Viala, P *Traité Général de Viticulture: Ampelographie Tome II 1901*

<sup>2</sup> *Colombard is certainly in the Charentes, the grape that produces the best white table wine.*

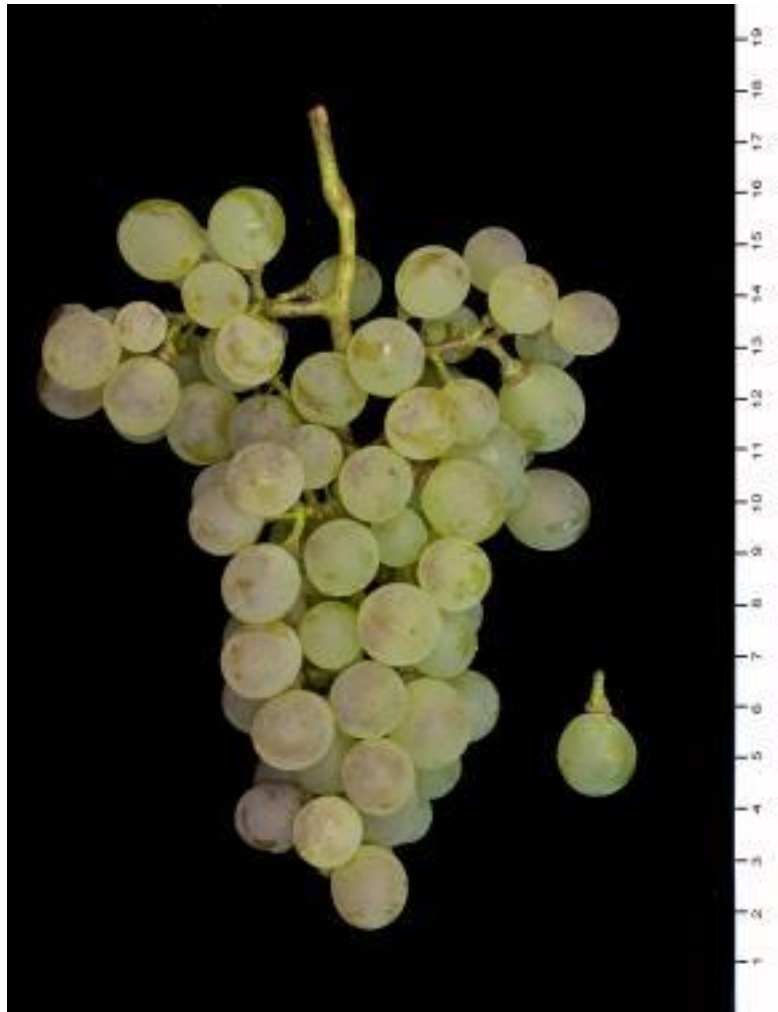


Photo courtesy: Vitis International Variety Catalogue

It is fairly rare to find a wine made entirely from Colombard, however the Vain de Rû that we have just received from Dominique Andiran is a complex and interesting wine that only uses this grape variety.

### 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\\_2015.pdf](http://www.livingwines.com.au/Catalogue/Order_Form_Current_2015.pdf)