

## WINE Talk: July 2019

The newsletter of Living Wines: Edition 85

Welcome to edition 85 of the Wine Talk newsletter! We have recovered from the excitement of Dark Mofo during which we were kept very busy because there were just so many visitors in town wanting to drink at places that serve natural wine.

We have also been kept very busy filling orders from our latest shipment and we are looking forward to another smaller one very soon!

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

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

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

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

### Octavin arrivals

We mentioned the imminent arrival of a small number of wines from Alice Bouvot from l'Octavin in our last newsletter and that we would provide more details in this next newsletter. We've had a lot of requests for early warning – possibly too many to be able to satisfy all of everyone's wishes. It's likely any orders are going to be restricted to single bottles, particularly her Jura wines. And quantities won't improve until Alice starts to release wines from the more generous 2018 vintage. If you did put in a general request you may want to fine-tune it with what your preference would be if you can only have one bottle.

From the Jura we will have tiny quantities of Pamina 2016 (Chardonnay), Dorabella 2015 (Ploussard), Corvée de Trou Trou 2017 (Trousseau), and P'tit Poussot (Chardonnay). From the range of wines Alice makes from grapes she purchases but also picks herself and transports back to her cellar where she vinifies them we have five cuvées, all from the 2017 vintage except Betty Bulles, which is 2018. Clé de Molette is a blend of Mondeuse, Chardonnay, and Molette from Bugey. Ivre de Vivre is Viognier from the Beaujolais, Cariboom is mainly Carignan from Remi Poujol in the Languedoc, and Mayga Gamay is Gamay from the Beaujolais. Betty Bulles 2018 is a pet'nat made mainly with Molette from Bugey.

Because there is such a small quantity we're unlikely to send out a special email when these arrive. If you haven't requested early warning but are still interested we'd suggest you look on our website during the first week of August to see what's available and pricing.

## What's coming next – Mosse and Cadette

Our next arrivals after the Octavin mentioned above are from the Mosse family in the Loire Valley and Domaine de la Cadette / Montanet Thoden in the north of Burgundy.

The Mosse wines will include some magnums of Moussamoussettes 2018 and lots of bottles and a few magnums of a new rosé called Bangarang. From the 2018 vintage, it's a non-pétillant version of Moussamoussettes, the same wine which we and many of our customers have been loving since it arrived in June. Called Bangarang, it's the same juice but made into a still rosé. It's mainly Pineau d'Aunis from 50 and 70 year old vines, 20% of which was vinified using carbonic maceration and 80% traditional maceration. The remainder is direct press Grolleau Noir.

Millennial movie buffs might know that bangarang was the battle cry of the Lost Boys in the Stephen Spielberg movie Hook, immortalised when Robin Williams as Peter Pan used it to call them for help. The movie was a favourite of Joseph and Sylvestre Mosse when they were children and we suspect still is. You can learn more here if, like us, this is all new to you.

<https://www.youtube.com/watch?v=g2eGW8vj01Y>

We're also delighted to receive some new wines from Valentin Montanet, who now is responsible for the winemaking for Domaine de la Cadette, La Soeur Cadette and Montanet-Thoden. We have imported the Montanets' wines, from the Yonne, in the north of Burgundy for many years. They are excellent value and include a very rare Melon de Bourgogne, from Burgundy, the ancestral home of this variety. It's from the just released 2018 vintage.

We'll also have some Domaine de la Cadette Bourgogne Rouge Champs Cadet 2017, Montanet-Thoden Bourgogne Rouge Garance 2017, La Soeur Cadette Bourgogne Blanc 2018 and Domaine de la Cadette Vézelay La Châtelaine 2018.

There will also be, for the first time for us, under their négoce label La Soeur Cadette some 2017 Chénas, made with grapes Valentin buys now each year from the Beaujolais. It's part of a long-term frost-protection strategy which many of our winemakers in frost prone areas are adopting.

## Pack 1: Budget 6 Pack



This budget pack consists of 6 bottles comprising 1 white, 2 rosés, 1 delicious cider and 2 red wines that all represent great value for money.

**Marc Pesnot Vin de France Chapeau Melon 2011** –When we received this wine in 2013, it still had quite a bit of residual sugar and we didn't think it would work as a food wine or as an aperitif wine. Therefore we put it aside in our warehouse to see if it would continue to ferment. Recently we decided to try it and we were very pleasantly surprised with the result! There is still a tiny bit of residual sugar but it is now down at a level that makes it intriguing. It also demonstrates that wines without added sulphites are capable of lasting just as long as those with heaps of sulphur provided they are made with care. This is a 100% Melon de Bourgogne from the Muscadet region that was initially made for and named after one of the early natural wine restaurants in Paris (we ate there in 2007) called Chapeau Melon.

**Domaine de la Garrelière Le Rosé de la Cabane 2018** – The Cabernet Franc grapes for this wine were pressed slowly to extract some colour from the skins, but only enough to make it clearly identifiable as a rosé. It was fermented in a concrete tank and then bottled with the addition of a tiny amount of sulphite. You can really taste the fruit in this very appealing wine! This is a bright, fresh, fruity and deeply-flavoured light pink rosé that is perfect as an aperitif.

**Hervé Villemade Cheverny Rose Domaine 2017** – This delightful rosé wine is made from a blend of equal parts of Pinot Noir and Gamay which are crushed and fermented and matured in tanks prior to bottling. It is a blended wine as wines with the Cheverny appellation on the label, cannot be single varietals. It is a fresh, lively wine that is perfect for drinking at any time of the year or day. These two grape varieties marry so well in the bottle. This is a great wine to have with a wide range of foods and is also perfect for sipping as an aperitif.

**Causse Marines AOC Gaillac Peyrouzelles 2018** – Peyrouzelles is a red wine blended mainly from Braucon, Duras and Syrah the first two of which are native to the area around Gaillac. 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 is reviving. Peyrouzelles has been a perennial favourite in Australia. The wine is dark and brooding, reminding Australians of their native bigger wines, but is also light and elegant on the palate. It is a wine that marries well with lots of dishes without overpowering them. It’s especially recommended with a piece of steak.

**Julien Frémont Cidre Brut par Nature** – This enticing cider begins with a very slow natural fermentation of the juice during the cold Normandy autumn and winter. The cider is then bottled and continues fermenting in the bottle until the sugar is fermented out. This usually results in an alcohol level between 5.5% and 6.1% and the current batch is 5.5%. It is a captivating drink that is complex, long and very, very delicious.

**La Paonnerie Coteaux D’Ancenis Simplement Gamay 2015** – The Domaine la Paonnerie Coteaux d’Ancenis “Simplement Gamay” 2014 is made from 100% Gamay Noir à jus Blanc. The wine is fermented in fibreglass tanks using the natural yeasts on the grapes and is neither filtered or fined. This is a light, lively delicious red wine that goes beautifully with food such as lamb chops or roast chicken or a robust cheese. This cuvee also has no sulphur added at any stage during the winemaking process.

**The RRP for this selection of 6 wines is \$206 but the pack price is only \$171 including freight to most Australian cities.**

## Pack 2: White Wine Special Selection 6 Pack



This pack has some terrific white wines that are perfect as an aperitif or to match with food. There are some star wines such as the Causse Marines Les Greilles, the amazing Garrelière Cendrillon which is now a pure Sauvignon Blanc and the Mosse Chenin which comes from the masters of this grape variety. We think you will thoroughly enjoy all the wines in this pack.

**Causse Marines Les Greilles 2017** – Les Greilles is a classy white wine blended from local Gaillac grapes Mauzac and Loin-de-l’Oeil with a little Muscadelle. We perhaps do not give this wine full praise. To us it is an amazing wine of great complexity and with nuances that make it a perfect wine to match with a very wide range of foods. It is a perfect aperitif wine as well as being an ideal accompaniment for a range of foods such as charcuterie, including cured meats and many spicy foods such as those from Thailand, Vietnam, Malaysia, India and Sri Lanka. The grapes come from a number of low-yielding parcels in their stunning vineyards with the maximum yield being a low 35 hectolitres per hectare. The low yield leads to increased fruit intensity that shines through in this wine. Patrice is a dedicated winemaker who makes incredibly delicious wine using traditional grape varieties from this delightful terroir.

**Domaine de la Garrelière Cendrillon 2017** – It is wonderful to have this lovely wine in Australia again! The name comes from the fictional poor girl who became a princess. When we were doing the research about this wine and the origins of the name, we were surprised to find that the story has been around since ancient Greek times with a similar story written by Strabo in 7BC. It was not until 1697, that the French author Charles Perrault wrote the version that included the pumpkin and the glass slippers (which you can see on the label). His version was called Cendrillon, the French name for Cinderella. This wine is made from the best Sauvignon Blanc grapes from the biodynamic vineyards that surround the cellar on the hill outside the village of Richelieu. Just 30% of the Sauvignon Blanc spent some time in old oak barrels to provide additional complexity.

**Domaine Mosse Chenin 2017** – When we opened the first bottle of this cuvée to arrive in Australia we were immediately transported back to the days of the Anjou Blanc and the highly popular Magic of Ju-Ju which so typified the wines of the Mosse family. These wines are always matured in large wooden barrels that have previously had a few years of use. The result is always a crisp, clean, slightly oxidative wine that lingers on the palate for ages.

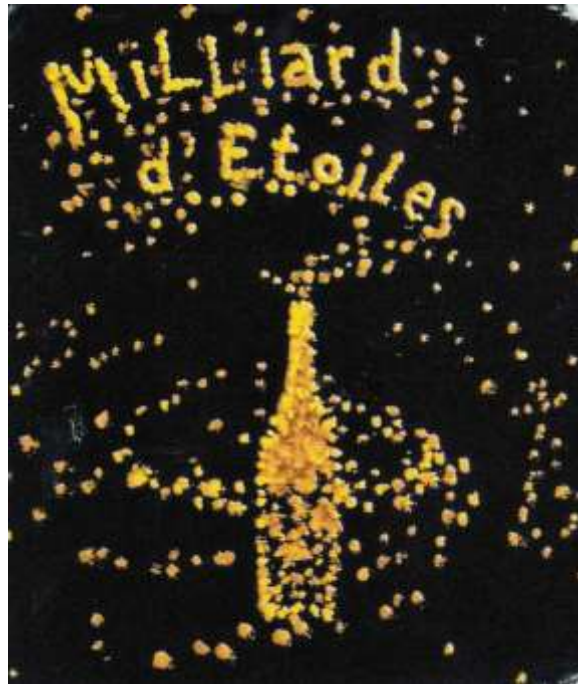
**Mylène Bru Lady Chasselas 2017** – This wine is made from the Chasselas grape variety which is more commonly associated with Switzerland, hundreds of kilometres to the east. The plot where Mylène has her Chasselas vines is a site of amazing beauty. There is a long view over the short-cropped vines to the mountains beyond. The vines are 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.

**Hervé Villemade Sauvignon Blanc 2017** – This wine is a pure Sauvignon Blanc from Herve Villemade that belies its moderate price tag. He does great things with Sauvignon Blanc and this wine is no exception! It has intriguing white pear and other fruit characteristics without them being dominant. The wine was matured in steel tanks and fibreglass tanks for an extended period before being bottled in late June 2017. It is classified as a Vin de France because the Cheverny appellation requires that white wines are blends of Sauvignon Blanc and either Chardonnay, Chenin Blanc or Menu Pineau, hence this one does not meet the appellation rules. This is an excellent wine for teaming with charcuterie, chicken dishes, fish and a wide range of vegetable-based dishes or just drinking at any time of day or night.

**Le Raisin à Plume (Jacques Février) Le Moulin Solidaire 2017** – In 2017, Jacques was hit by the dangerous frosts that took a toll on vineyards throughout the Western Loire region, but particularly around the village of Oudon where Jacques lives. He therefore had to combine his crop of Melon de Bourgogne from his Moulin vineyard with some grapes from Johan Chasse from nearby Saint-Herblon. Nevertheless, despite the terrible year this wine turned out to be quite exceptional. It has beautiful mouthfeel and a long, lingering finish. Jacques does not add any sulphur to this wine!

**The RRP for this selection of 6 wines is \$248 but the pack price is only \$210.80 including freight to most Australian cities.**

### Pack 3: Sparkling Wine 6 Pack



Due to the popularity of the sparkling pack that we offered last month, we have created another one this month.

**Domaine de la Garrelière Milliard d'Etoiles 2017** – This pétillant naturel is a blend of Cabernet Franc and Chenin Blanc made as a pet-nat (but a complex one). The juice was pressed and then fermented in a tank then cooled a little to slow the fermentation. It was bottled between 20 - 25 grams per litre of residual sugar where it kept fermenting to produce the bubbles. It was aged for a year and a half on lees and riddled by hand for a month then disgorged in February of this year. It has no added sulphites. The name translates as a “billion stars”.

**Domaine Milan Vin de France Brut Nature Rosé 2017** – This is a dry sparkling wine from the Milan stable with this one being fermented from Grenache (80%), Mourvedre (20%) and a little Alicante which were all grown on clay and limestone. This is not a pet nat but rather has been made using the méthode traditionnelle where a still white wine is made first and then, when the wine is bottled, yeast is added to start a second fermentation. No sugar is added after the fermentation which is why you see the words Non Dosé on the back label. The wine has been disgorged and then topped up with the same wine. It is a light, lingering, savoury drink with excellent length. Good for matching to a wide range of foods.

**Domaine Milan Vin de France Brut Nature Blanc 2017** – This is another dry sparkling wine from the Milan family with this one being fermented from Grenache Blanc (70%) and Bourboulenc which were all grown on clay and limestone in the Eyragues vineyard which lies a few kilometres immediately north of the St Remy de Provence. As with the rosé above, this is not a pet nat but rather has been made using the méthode traditionnelle where a still white wine is made first and then, when the wine is bottled, yeast is added to start a second fermentation. No sugar is added after the fermentation which is why you see the words Non Dosé on the back label. The juice spent 18 months on lees and was then disgorged and topped up with the same wine. It is a light, lingering, savoury drink with excellent length. Good for matching to a wide range of foods.

**Jean-Pierre Robinot Fêtebulles 2018** – This lovely Petillant Naturel wine is made from 100% Chenin Blanc. The grapes are sourced from vineyards in the Jasnieres appellation but they do not seek endorsement from the appellation committee, preferring to label the wine as Vin de France. This wine is very delicious and has minerality, salinity, freshness and complexity to enhance your drinking pleasure!

**Sextant - Julien Altaber Écume 2017** – This is a Vin Mousseux made in the same style as a Pet Nat which we have written about many times before. The wine is made from a mix of Pinot Noir with a small amount of Aligoté. What he has come up with is a bright, juicy, lively wine with a lovely mouth-feel and lingering flavour. It is very smashable.

**Vincent Carême AOC Vouvray Ancestrale 2016** – The l'Ancestrale is a natural sparkling wine made in the pétillant style. The fermentation starts in tank and the wine is then bottled while still fermenting (at around 18-20 grams sugar) and then finishes in the bottle without the addition of any sugar and using only the natural yeasts. Vincent actually uses a small heater to keep the temperatures in his tuffeau caves to 14C to ensure that the fermentation continues during winter. He then disgorges (removes the sediment) from the bottles tops then up, seals them and puts them away for two years to mature. Despite this there is a tiny amount of residual sugar (the very hot year meant that there were fewer yeasts on the grapes) 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 are no sulphites added to this wine at any stage in the winemaking process.

**The RRP for this selection of 6 wines is \$323 but the pack price is only \$274.55 including freight to most Australian cities.**



## Pack 4: Cinsault 6 Pack



This pack is comprised of six wines that are either entirely or partially made from this much underrated grape variety. This grape variety is better known as one of the supplementary grape varieties that is often used to make some of the best wines in Châteauneuf-du-Pape in the southern Rhone.

**Julie Brosselin On Verra La Mer 2016** – On Verra La Mer is a light, juicy Cinsault with lots of charm. It weighs in at only 12% alcohol meaning that it stands apart from the many strong, alcoholic wines that are produced in the Languedoc area. We are really enjoying Cinsault-based wines from the Languedoc. This wine is not powerful like those in the Rhone, it is much lighter and far more suitable for pairing with food. In fact, it is a perfect expression of a drinkable Cinsault wine.

**Les Vignes d'Olivier Clair 2015** – This very light rosé arose because Olivier's wife happens to like white wines but Olivier doesn't have any white grapes! He decided to make a white wine from some of his red Cinsault grapes – a very sensible idea giving that most red grapes have white juice. So he loaded part of his Cinsault harvest into the press and pressed off the juice. Unfortunately for his wife, but fortunately for everyone else, he pressed a bit too slowly so the juice came out as a lovely pale pink colour, so he produced a second rosé. He decided to call it Rosé Clair because it is almost clear. It is a light, lively, fresh wine with the texture of a white wine but the flavour of a rosé.

**Le Temps de Cerises Fou du Roi 2017** – 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

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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.

**Mylène Bru Far Ouest 2014 and 2015 (one bottle of each)** – 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.

**Mylène Bru Moulins de Mon Coeur 2014** – This fresh, lively red wine was made from whole bunches placed in fibreglass tanks so that Mylène can easily see what is happening to the wine. She placed a layer of Cinsault then a layer of Carignan and then a layer of Syrah and repeated this until the tank was full. Maceration took six days before pressing. The resulting wine has an amazing depth of colour, beautifully fine tannins and a lovely up-front freshness. This wine would go very well with steak grilled over charcoal or a meat braise such as a navarin of lamb or even a cassoulet.

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

**Pack 5: Red 6 pack 15% discount**



Yet another pack of red wines as we know that there are many of our customers who like tucking into a red wine during winter.

**Causse Marines AOC Gaillac Peyrouzelles 2018** – Peyrouzelles is a red wine blended mainly from Braucon, Duras and Syrah the first two of which are native to the area around Gaillac. 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 is 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 even though it is only 12% alcohol this vintage.

**Michel Gahier Vignes de Louis 2017** – Le Vigne du Louis is a Trousseau that is lighter than Michel’s other red wines namely Grands Vergers and Le Clousot. It is a paler colour but has a vibrant freshness and hints of smokiness. It is made in exactly the same way as the Grands Vergers but the fruit is sourced from younger vines. Younger vines usually produce lighter wine styles of less complexity than older vines, but wines that are pleasant drinking nevertheless. A small amount of sulphite was added to this wine when it was bottled. It has good structure, very good length and is quite juicy – hence is very drinkable. The ‘young’ vines are twenty years old and lie on a south west facing slope. This vintage you can detect a fuller, supple velvety character emerging in the wine which is very appealing.

**Domaine Saint Nicolas Reflets Rouge 2017** – This was the first wine we ever tried from Domaine Saint Nicolas and we were hugely impressed with the quality. We didn't realise that it was Thierry Michon's entry level wine! It is only Pinot Noir in this vintage. The vines thrive on a south-east facing slope where the soil is schist-derived clay mixed with quartz pebbles. The wine was matured for between 6 months to a year in wooden foudres. It is an elegant wine with good structure. It has not been filtered at our request and we are very happy with the results. This is a smooth and delicious wine that will go very well with a wide range of foods.

**Henri Milan Haru Rouge 2018** – This new cuvée from the Milan family is a delightful, light red wine made from Cabernet Sauvignon and Grenache. This one was also made by Theo Milan and the influence of Japan on him shines through, especially in the label shown above. The Cabernet Sauvignon (75%) was picked from a vineyard that was planted in the 1970s and underwent carbonic maceration to enhance the drinkability. The Grenache 25% underwent classic whole bunch maceration just for 4-5 days to prevent excess extraction. This treatment has resulted in very light tannins and a light colour for a red wine but it is extremely tasty and can be served slightly chilled.

**Le Temps Retrouvé Syrah Version Light 2015** – The Syrah vines for this deliciously light cuvée are tended biodynamically and any ploughing work is carried out using a horse. After the grapes are picked manually and are placed in small crates they are macerated for a short time and then the juice is transferred to old wooden barrels for twelve months to mature. The result is a very light, quaffable wine that almost looks like a dark rosé but has the structure of a red wine.

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

**The RRP for this selection of 6 wines is \$276 but the pack price is only \$234.60 including freight to most Australian cities.**

## Pack 6: Premium Wines 6 Pack



And for those of you who are able to push the boat out further, we have 6 premium wines from six exceptional producers that are all drinking very well at the moment.

**Jean-Michel Stephan Cote Rotie 2014** – This vintage is a mixture of Syrah, Sérine and a little Viognier. Uncommonly for the northern Rhone, Jean-Michel uses carbonic maceration for his red wines. It was matured in stainless steel tanks for a period of twelve months before bottling. 2014 was a difficult year for Jean-Michel and “so he could sleep” he added a small amount of sulphites to his wine. At a recent tasting it was drinking beautifully. It has all the notes that you expect from Syrah and Sérine such as cherries, blackberries, cinnamon, liquorice and little bursts of violets. There is also a lovely expression of minerality derived from the elements in the gneiss and granite soils in which the vines thrive. There are also very attractive silky tannins that envelop you. But it is the incredible freshness, finesse and liveliness that really stands out with this lovely wine – it is definitely a living wine and so engagingly different to some of the brutal monsters found in this region. The alcohol level is only 12%. Jean-Michel always recommends decanting his wines, and you could do this up to two hours before drinking.

**Domaine Belluard Vin de Savoie Le Feu 2018** – The Le Feu is perhaps our favourite of this stunning line up of wines even though it is made from a grape variety that is very obscure, namely Gringet. It is particularly elegant and refined with the late-maturing grapes being selected from very old, low-yielding vines in the Le Feu vineyard which has very steep slopes. The vines grow in iron-rich clay soils at 450 metres above sea level. The alcohol level is 12%. There are floral and fruity elements on the nose, and in the mouth you will detect citrus fruits and white peaches with a minty note that gives it freshness and minerality as well as refinement and balance.

**Jean-Pierre Robinot Iris 2015** – It is not very often that we are able to offer one of Jean-Pierre Robinot’s best cuvées in a pack offering but we do still have a few bottles of this wonderfully complex and rich cuvée.. This white wine is made from Chenin Blanc where the vines are now over 60 years old and the soil comprises clay made from decomposed red flint sitting over chalky limestone. The result is a profound white wine that is already drinking beautifully, but will continue to improve for many years. There is no sulphur added to this wine at any stage.

**Domaine Mosse Savennières AOP Arena Blanc 2017** – The Savennières appellation occupies a small area (only 150 hectares) just south of the city of Angers. Some of the great wines of France are produced here from the sandy soils (Aeolian sand) that sit over a shale base. This is a dry wine style made from Chenin Blanc from a tiny plot of land that is less than half a hectare – therefore there is very little of this wine available. The grapes were pressed gently and then allowed to undergo natural fermentation in wooden barrels that has already been used for two vintages and hence imparted no wood flavours to the wine. There is a total of 2 grams of residual sugar which is tiny but so common for these delightful Chenin Blanc wines from the Mosse domaine. Note that this is the only wine that the Mosse family currently submits to an appellation.

**Fanny Sabre Beaune Rouge Clos des Renardes 2017** – The Fanny Sabre Clos des Renardes is a new vineyard that Fanny has acquired in this very good terroir. It is made from 100% Pinot Noir and the wine benefits from clay and limestone soils found in this vineyard. Fanny macerated the juice in stainless steel for 5 days and then transferred the juice to old barrels for fermentation for 15 days and then maturation for 12 months. This is a beautiful, elegant wine that is drinking nicely now but which will benefit from a year or two in the cellar. There is also a dramatic new label for this wine!

**Sextant – Julien Altaber Monthelie 1er Cru Sur La Velle Rouge 2015** – 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 Monthélie on the right. The Monthélie vineyards are, in fact, very close to some of the finest vineyards of Volnay! It is definitely an appellation to watch. The soils are excellent, the exposure good and the proximity to the other fine appellations means that great wines are possible here. This is a very fresh and lively wine with good tannin structure, lively acidity and flavours of cherries and red berries. If you are looking for a wine from an emerging and exciting appellation then you should give this one a try!

**The RRP for this selection of 6 wines is \$556 but the pack price is only \$472.60 including freight to most Australian cities. Only a small number are available.**

## The catastrophic effects of climate change in vineyards

The past two weeks have been traumatic in the vineyards of France. A couple of months ago, when we were visiting our producers, they were doing everything they could to ward off the viscous frosts that were ravaging the vineyards.

Climate change over the past twenty years has seen the vines budding earlier and earlier each year to the point where they are now budding up to six weeks earlier than they used to. When you look at a trend such as this (allied to other trends such as earlier ripening and increasingly higher temperatures) it is no longer attributable to the vagaries of weather and a year-by-year remorseless trend over twenty years must be attributed to a change in the climate.

Now, the problem is that the budding starts earlier but the frosts continue to appear at the same time. In the past the budding would occur after the frosts have finished – now they don't. So, many vigneron in France have seen their precious buds burnt by the frosts so the bunches of grapes will never eventuate this season.

When we were in France in April and May it was unseasonably cold. Those vigneron who survived the frosts were looking forward to a good season. But in June all this changed and the heat waves rolled in. But not the usual patterns where it might be in the low thirties for a few days. This was unprecedented. Tom Lubbe, a well-known vigneron in the Roussillon, took to social media with photos of his vineyard where the now well-developed grape bunches had literally been cooked on the vines.

Nearby, one of our producers, a young man who has been battling the elements for the last few years had to stand by helpless as almost his entire crop of white grapes were, in one day, burnt by the sun to such an extent that he will make no white wines this year. You can see the tragic damage in the accompanying photo.



And we are not talking slight variation from normal here. In both cases the temperatures that killed the grapes were over 48 degrees!

So serious is the current problem that even the most traditional and conservative of winemakers are admitting that drastic action needs to be taken. The French Government last year approved the concept that appellation authorities could allow vigneron to plant

new grape varieties that are more resistant to extremes of climate under a controlled experiment for the next few years.

We were surprised, however, when the most traditional of all the appellations, namely Bordeaux, saw the authority approving the planting of seven new grape varieties to supplement

the normal Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec and Petit Verdot. They are even looking at white varieties to supplement the Sémillon, Sauvignon Blanc and Muscadelle.

The seven varieties include Marselan and, horror of horrors, the Portuguese Touriga Nacional, along with Castets and Arinarnoa, which is a cross between Tannat and Cabernet Sauvignon.

The new white grapes are Petit Manseng (currently used in Jurancon and Gaillac), Alvarinho and Lillorila.

This change is dramatic but the burghers of Bordeaux know that they either change or find themselves with ever diminishing quality and quantity.

## Interpreting Le Fooding

For every country we travel to, we like to have a source that we trust to point us to restaurants, cafés and bars that we would like to visit. Sometimes we use a guide book, for some places we use a trusted web site and sometimes it is a personal contact in that country (thanks Eugene!!).

We also like to have multiple sources so that we can cross-reference to find the places where there is general agreement about places we should visit.

In Europe the dominant guide for decades has been Michelin and we used to find it very useful for discovering places where we could indulge in high-end dining by following the stars (three means a very expensive, refined dining experience) and the Bib Gourmand symbol (this indicates more of a bistro-style establishment where the food is good). But we gradually became disenchanted with this guide as they seemed too slow to downgrade places that were no longer performing and to value fixtures and fittings over the food. They also gave little space to the wine options.

And then Le Fooding burst onto the scene! They generally ignore the high-end places (there are exceptions like L'Arpège) and concentrate instead on the places we find ourselves drawn to that offer good bistro-style food and congenial wines. They also send signals through their descriptions. If it is a place such as Le Canon in Nice they talk about the producers from which the restaurant sources their produce. They also always describe the wine. They are very clever at mentioning three wines that tell you exactly what style of wine you can expect at the establishment.

In the description for the wonderful Yard bar in Paris where the talented Svente Forstrop sends out great dishes they describe the wine as follows:

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*As for the bottles of natural wine, your local dealer Clovis Ochin has a few things up his sleeve: A La Natural, a red from Patrick Bouju in Auvergne (€6 a glass), a supernatural Catalan from Partida Creus (€32 a bottle) or some majestic Pinot noirs from Fred Cossard (€63).*

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Notice the three mentions including two of the leading natural wine producers in France (Bouju and Cossard) and one from Spain (Partida Creus). So when we read a description such as this we feel confident that we will enjoy the wines as well as the food.



## WINE Talk – the newsletter of Living Wines

And for another of our haunts, Celestin in Narbonne, where we sometimes call in for an early dinner on our trips down to the Roussillon area they give an equally terse but useful description of the wines.

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*350 carefully chosen wines: Grand Carré d'Agalis from Lion Maurel in the Languedoc in all three colors (€4 a glass), a Roussillon red from Fabrice Monnin (€27 a bottle), and Costoliso, a Languedoc white from the Château La Baronne (€25).*

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Here they are signalling that the wines are quite edgy with Fabrice Monnin being specifically mentioned. He produces stunning wines which are now imported into Australia by our friend Georgio de Maria.

You should also be aware if you are using the guide that they have a “plate” symbol that indicates that the venue is a cut above the rest.



They also have a unique way of explaining the opening hours for the venues that they include. It often requires you to work back from the last sentence to the first to make any sense of the hours. Now we want to stress that it is important to understand the somewhat idiosyncratic opening hours in France because there is nothing worse than turning up to a restaurant that you have read about to find that it is shut on that day or for a month while they have holidays.

The key to understanding these opening hours is that the variations to the general statements are put in brackets.

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### Nobuki

Nobuki is a delightful Japanese restaurant in the city of Tours where we recently had one of the best chawanmushi that we have tried in years.

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*From noon to 2pm and from 7pm to 10pm (Friday). Closed Saturday and Sunday*

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OK. This is an easy one! If you work backwards you can see that the restaurant is closed on the weekend. During the week it is open for lunch and dinner but dinner is only offered on Friday because of the variation in brackets which qualifies everything after the word “and”. Lunch is from Monday to Friday because no variations are mentioned. On our most recent trip to France we had a very nice dinner here after our visit to Domaine de la Garrelière which lies about one hour south of Tours.

### Madame Jeanne

This restaurant is in the same building as the venerable Cave des Papilles in Marseille. It is a great place for a pleasant lunch and you can choose bottles from next door if you can't find anything on the list.

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*From noon to 2pm and from 8pm to 10pm (except Monday and Tuesday). Closed Sunday.*

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By now you should have no trouble interpreting this one. The restaurant is open for lunch from Monday to Saturday and for dinner from Wednesday to Saturday.

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### Le Quillosque

This is the bar attached to one of our favourite restaurants in France, Le Saint Eutrope.

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*From Thursday to Saturday, from 11am to 3pm (Saturday) and from 6pm to 11pm (except Saturday).*

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Notice here that the week has been condensed. The most general statement is that they are open from Thursday to Saturday. Then notice that the lunch has a variation in that it is only offered on Saturday. And the variation for the evening is that it is open from Thursday to Saturday except on Saturday! Meaning it is only open on Thursday and Friday night. We would write this as: Lunch Saturday, dinner Thursday to Friday.

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### Le Saint Eutrope

This restaurant in Clermont-Ferrand is a place we try to visit every time we are in France. Here chef Harry Lester and his team turn out bistro-style food of exceptional quality with a natural wine list that is very deep!

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*From noon to 2pm and from 7pm to 10pm (Thursday and Friday). Closed from Saturday to Monday and the entire month of August.*

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This one is slightly more obscure. The key sentence here is the second one. They are always closed on Saturday, Sunday and Monday and they are closed during August every day. You need that information to process the first sentence. They are open for lunch from Tuesday to Friday (because there are no variations in brackets after the lunch hours) and for dinner on Thursday and Friday nights. We only ever go to Clermont-Ferrand on a Thursday or Friday.

### Le Troquet

This is a restaurant in the Languedoc that we have visited a couple of times. On our most recent visit we had a very pleasant lunch that was largely vegetable based.

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*From noon to 2pm and from 7:30pm to 9:30pm (except Sunday from September to June). Closed Monday (except July and August) and Tuesday. Closed from December to February.*

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Now this one is a bit more complicated. Obviously, you don't turn up in December, January or February. The restaurant is usually closed on Monday and Tuesday. But, in July and August it is open for lunch and dinner from Wednesday to Monday. For the rest of the year (i.e. March to June and September to November) it is open for lunch from Wednesday to Sunday and for dinner from Wednesday to Saturday.

### Glyphosates banned in some European wine regions

In a recent speech, French President Emmanuel Macron has indicated that the use of glyphosates will be banned in all French vineyards by the end of 2021.

It is also interesting that some of the appellation authorities in Europe which set the rules for how grapes are grown, picked and turned into wine are also giving a lead in this important area.

Recently the Prosecco Conegliano Valdobbiadene DOCG has banned glyphosates such as Bayer's Roundup on vineyards in the appellation – it also claims to be the largest European wine zone to do so!

Also, the 36 winemakers of the Patrimonio AOP in northern Corsica have unanimously voted to ban glyphosates from all of the appellation's vineyards according to the AOP president Mathieu Marfisi.

This movement to lower levels or no levels of glyphosate use is welcome although our customers can rest easy! We do not import any wine from vigneron who use any systemic sprays because if they did their wines would not be natural!

### Grape varieties: Cinsault

A number of our red wines sourced from southern France, such as the delicious Henri Milan Sans Soufre Ajouté, use the Cinsault grape – a variety that is not very common in Australia where it is sometimes called Blue Imperial or Oeillade.

It is widely planted in the south of France due to its resistance to heat and its ability to survive without water. The French also planted it widely in Algeria for the same reasons. It is also widely planted in Morocco. Apropos of our earlier story we might find it further north in years to come.

It is highly likely that it was introduced to southern France as we have been able to find references to it as far back as the writings of Pliny the Elder. Jancis Robinson, in her "Wine

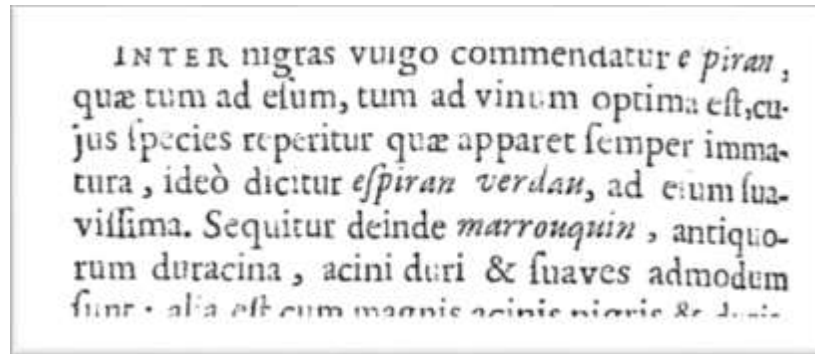
Grapes” mentions a reference to Cinsault under its early French name of Marrouquin in a work by Petro Magnol<sup>1</sup> in 1676.

We could only find a copy printed in 1686 (see below M. DC. LXXXVI) by a bookseller called Pauli Marret. However, the quote was definitely there as shown below.



Frontispiece from the Magnol treatise

<sup>1</sup> Magnol Petro (1676) *Botanicum Monspeliense*



#### The reference to Marrouquin

You can see above that Magnol refers to Marrouquin and then says *antiquorum duracina*, which means ancient duracina or duracinus when translated from the Latin.

We therefore decided to have a look in some reliable ancient texts where there is often references to plants and their uses, namely the works of Pliny the Elder, and sure enough there was a reference to this grape and praise for its sturdy vines.

Pliny comments on *duracinus* with the following words:

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*So remarkable is the strength with which it is endowed for withstanding the effects of cold, heat, and stormy weather.*

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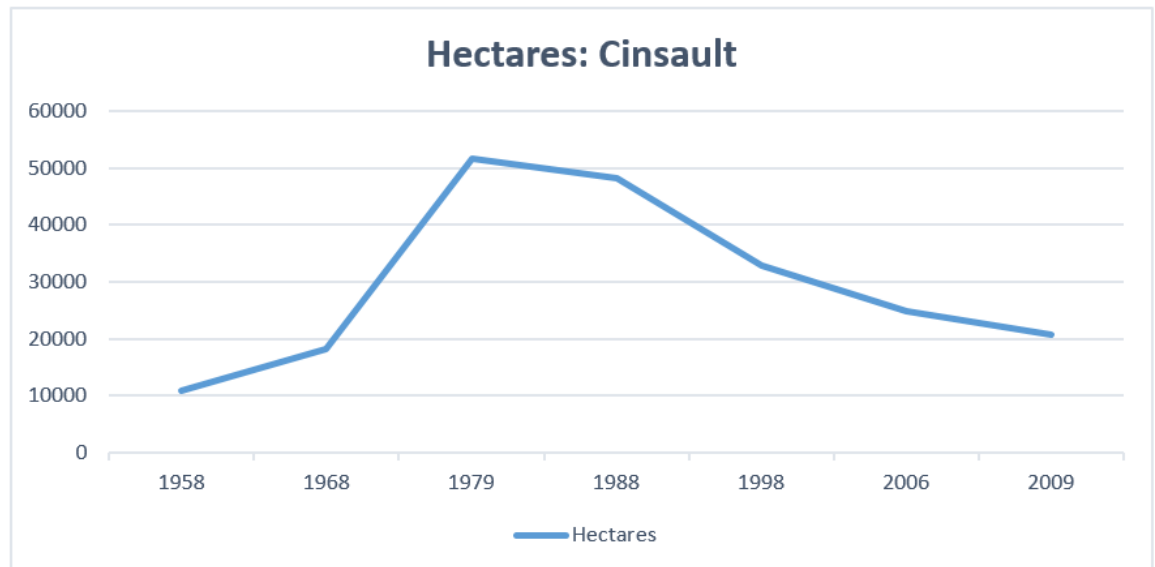
He could be describing the perfect grape variety to withstand the extremes of weather now being experienced in the Languedoc!

So we think it is reasonable to assume that Duracinus is Marrouquin is Cinsault and the probable origin of the grape is at least Italy, however many of the grape varieties in Italy originally came from Greece or even the Middle East.

Other characteristics of this grape variety are the soft tannins and pleasant perfume of wild strawberries.

It has also been shown through DNA testing that the very rare Ottavianello which is found near Brindisi in southern Italy is, in fact, also Cinsault. It is also used in Lebanon where it is one of the grapes blended into the famous Chateau Musar reds.

As can be seen in the following graph, Cinsault was increasingly planted, particularly in the Languedoc and southern Rhone. There was approximately a five fold increase in the twenty year period from 1958 to 1978. There has then been a slow decline almost back to the 1950s figure as vigneron were urged to plant international varieties.



The good news is that many Cinsault vineyards were abandoned and have recently been discovered by young winemakers moving into the area who were looking for cheap land with vines already planted.

There has therefore been a resurgence in the use of this beautiful variety which lends itself to light, lower alcohol reds and vibrant rosé wines.

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

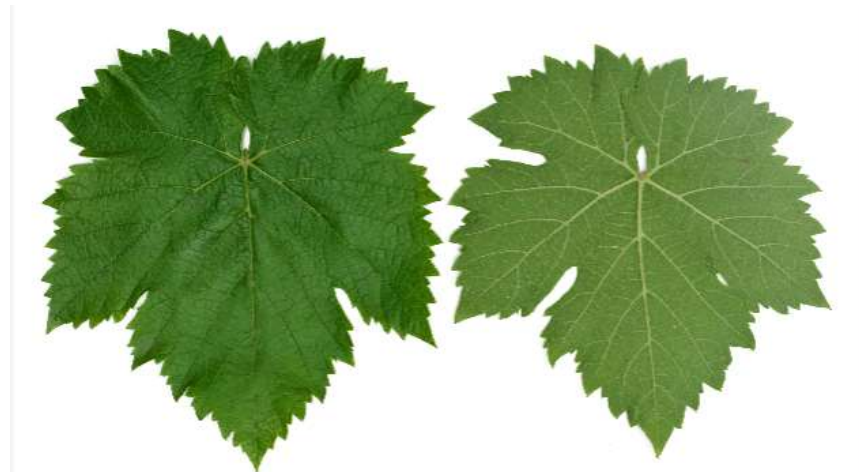


Photo Courtesy of Vitis International Variety Catalogue

The grape bunches with quite large grapes which are tightly packed which opens them to disease pressure during wet periods as shown below.



Photo Courtesy of Vitis International Variety Catalogue

This month we have a special pack devoted to wines that are wholly or partially made from this wonderful grape variety. They all fall into the category of light or not-heavy reds that are all perfumed with the characteristic Cinsault aroma which includes definite nuances of strawberries.

## How to order

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

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

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

### **WARNING**

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

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

*Penalty: Fine not exceeding 20 penalty units*

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

*Penalty: Fine not exceeding 10 penalty units*

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