

WINE Talk: April 2020

The newsletter of Living Wines: Edition 90

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. Or we are always happy to put together a selection for you if you give us a rough idea of the type of wines you like and a budget. We confirm orders by return email before processing them.

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.)

We hope you are faring well in these difficult times. Like everyone who loves eating out there are big gaps in our lives without being able to go to our regular restaurants, bars and pubs. They are run by our friends, frequented by our friends – basically our community – and it hurts not to be able to visit them. Still it appears that this hopefully temporary world of near-isolation and social distancing is doing its thing and, in Australia at least, saving our hospitals from being overwhelmed and helping to keep people alive.

Like many of you (based on the evidence in our Instagram feed) we've broken out some special bottles to keep at least a little excitement in our lives during this period. Drinking wine, shopping for food and cooking (supplemented with some delicious takeaways from restaurants we would normally have been eating at and our friend Adam from [@roughrice](#)) have certainly helped with our mental health!

In that spirit (and to kick our cashflow along) we've released some special wines in this newsletter from our personal allocations, many of which have the benefit of several years of aging in our warehouse.

This newsletter, one of our biggest yet, has 12 packs. For many of them there is only one available. So, if you are interested in buying some wine this month you may want to skip straight to the packs so you don't miss out. We will be selling them on a strict first in first served basis.

We hope you enjoy the newsletter.

What's Coming to Living Wines

Next Arrivals – Derain and Sextant (Julien Altaber)



Prior to the world turning upside down we had one small shipment of wine in transit. It will be here in the middle of May. It's a mixed order from Domaine Derain and Sextant (Julien Altaber) plus one outlier (see its unique joyful label above!). These two domaines are now owned by Julien and his partner Carole. However, Dominique Derain is still intimately involved in the day to day life of the domaine and the Domaine Derain wines are still deeply instilled with his work in the vineyard and cellar.

The shipment will have all the fun wines from Julien Altaber, including the 2018 vintages of Métisse, Ma Ma Mia (macerated pinot gris), Po à Po (macerated aligoté), and his pet-nats (Skin Bull, Foufounette and l'Ecume) as well as tiny quantities of more classic Derain cuvées, such as, in white La Combe, En Remilly (Saint-Aubin Premier cru), and a new Bourgogne Blanc cuvée Landré, and in red Les Riaux, Le Ban, and Mercurey La Plante Chassey. We will also have the 2019 Allez Goutons and a tiny quantity of a unique wine vinified by Dominique Derain with Tutti Frutti Ananas. Tutti Frutti Ananas itself is a collaboration between a group of winemakers based in Banyuls-sur-Mer, and working from Les 9 Caves, one of the most treasured natural wine addresses in the south of France. Called Dr'ain Dr'ain, it's a juicy blend, mainly of Grenache with a little Syrah. As everything about it suggests, it's an easy drinking fun wine!

If you are interested in getting early notification of the prices for these wines let us know as we will be releasing them before the next newsletter.

Some Very Big Arrivals in July ...

We took a little hiatus from ordering once everything went pear-shaped while we took stock of the situation so nothing will arrive in June. But we have now planned a shipment to arrive during July. Assuming things go smoothly it will have:

- Our annual allocation (slightly reduced in quantity this year because of the risk most restaurants will still not be ready to buy) from **Jean-Pierre Robinot**, including the 2018 Pineau d'Aunis Le Regard and 2019 Fêtembulles pet-nat, as well as miniscule quantities of other cuvées
- Our 2018 **de Moor Chablis** allocation as well as a little more 2018 de Moor Chitry (which we will give priority to people who missed out on the first arrival)
- A tiny top up of **Domaine Bornard's** Le Ginglet 2018 and a few other cuvées in even smaller quantities, including more 2018 Go-gouette pet-nat and Arbois Pupillin Ploussard Point Barre 2015
- **Renaud Bruyère and Adeline Houillon's** 2018 Arbois Pupillin Ploussard and 2016 Arbois Chardonnay (Les Nouvelles).

If you are interested in any of these please tell us in advance. It's particularly important for the de Moor Chablis and Bruyère/Houillon wines because usually we never advertise them given they are already a nightmare to allocate. Most probably that will still be the case, particularly if restaurants are starting to reopen by then but we always try to find something for anyone who has taken the trouble to ask prior to their arrival. There are no promises but we will do our best.

And maybe Mataburro ...



If everything lines up for the collection of the wines this coming week, in July we will also have our first very small shipment from Mataburro, a small domaine in Roussillon owned by Laurent Roger and Melissa Ingrand.

The photo shows the beautiful vineyard set against the background of the massive Pyrenees mountains that divide France from Spain taken during the 2019 vintage.

Laurent's grandfather and father were vigneron. In 2001 Laurent's father sold most of the vines but kept a special 3 hectare parcel of clay and limestone, mainly of Grenache, which was planted

by Laurent's grandfather in 1949, and Merlot planted by his father.

We love the quirky explanation for the name of the domaine, Mataburro, which means 'donkey killer'. The first trainline in the Perpignan region runs behind the vines. On the day the line opened, in 1910, two donkeys were unlucky enough to be killed by the first trains.

Laurent worked for several years at the venerable Paris bar à vin Le Verre Volé and after that returned to Roussillon to work directly with Alain Castex, then of Le Casot des Mailloles. Towards the end of 2017, armed with what he had learned from Castex, he and Melissa took over the remaining three hectare vineyard from his father and are returning it to its organic past.

In 2019 they started biodynamics and they are using cover crops to improve the soil quality. The crops were cut in 2019 but perhaps in future they will simply roll them, preferring to limit the amount of tilling. Inspired Alain Castex of course, and Laurent also says by Tom Lubbe and Axel Pruffer, they are well aware that getting the soil right is the first step for every vigneron.

We first tried Mataburro wines after a good friend recommended them when we were in France early last year. It was hard to track down some bottles because the production is tiny and the domaine is very new, but we eventually found two bottles in a cave à manger in Marseille.



They were Mura Mura, a name which is inspired in part by Melissa's Madagascan heritage (it means slowly, slowly) but we discovered later they are also aware that the name has a connection to Australia's dreamtime, being an important part of the stories of the Diyari people who inhabit an area to the East of Lake Eyre.

We were smitten with our first taste (you can see from the photo of the Mura Mura rosé to the left the gorgeous colour) and arranged to meet Laurent and Melissa when we went back after last year's harvest.

The day we visited the rain was like something from an apocalypse with

flooding throughout the region (ironic because the Diyari Mura-Mura seems to have a connection to dancing for rain) so we did not have leisurely strolls in the vineyard we were imagining. But we did get to taste the wines and begin the always exciting process of unravelling the stories behind them.

We will be receiving three wines from the 2019 vintage – Idoine, Otium, and Mura Mura, the wine which originally captivated us.

Idoine 2019 is 100% Merlot from vines that are 30 – 40 years old. (In the previous vintage it also had some Grenache.) Vinified initially in two tanks, the whole bunches had five days maceration.

One tank had a little pigeage and the other none to keep the floral aromas from the semi-carbonic maceration. The two tanks were mixed after pressing and aged in stainless steel tank.

They found the name 'Idoine' in a book Laurent's uncle had written. It means 'the good stuff'. We agree!



Otium 2019 is predominantly Grenache, made from the old vines planted by Laurent's grandfather, but also has some Grenache Gris, Carignan and Macabeu.

They picked all the grapes at the same time, the whole bunches were slightly crushed by foot, to release some juice, and had seven days maceration. Laurent describes it as a kind of semi-carbonic maceration.

You can see in the photo to the left all the grapes being macerated together. The dark coloured grapes are the Grenache and Carignan, some pinkish grapes are the Grenache Gris and the white grapes are the Macabeu, a local variety which is so beloved

in this region.

Mura Mura 2019, a rosé, is a blend predominantly of Merlot, with about 5% each of Grenache, Muscat à Petit Grains and Muscat d'Alexandria. The Merlot, Grenache, and Muscat à Petit Grains were its beginnings. They had two days of maceration prior to pressing. The Muscat d'Alexandria was picked later, macerated for 9 days and then blended with the rest of the wine.

All the wines have no additions, including no added sulphites, and no filtration.

We're hoping that by the time these wines arrive the world will be a little more normal and we will be able to show them to our trade customers and open some at bottleshop tastings. And we're also hoping that is not just wishful thinking!

In the meantime you can follow Laurent and Melissa's work via their Instagram account [@mataburro.vins](https://www.instagram.com/mataburro.vins). We've used some of their photos in this story.

This Month's Packs

We have more packs this month than ever before. There's nothing like a pandemic to focus the mind. Being conscious that in any business cashflow is king and also that we have more wine set aside with our names on it than we can ever hope to drink we have decided, somewhat reluctantly, to delve into the boxes in our warehouse that are labelled "Sue and Roger". This is just the start. If it's a success, we are likely to open up some more boxes next month.

We have 12 packs in this issue. Packs 1, 2, 3 and 11 and 12 are our normal sorts of packs and the other 7 are special packs with special conditions (see below).

Pack 1 is this month's bargain pack. It has a 50% discount. We've called it a survival pack.

Pack 2 is this month's What We're Drinking pack. It has a 15% discount. It's not quite an accurate description because, as well as these wines, we are drinking an awful lot of our new Alsace wines but it's so hard to pack an Alsace bottle in a mixed pack we left them out and will continue to drink them ourselves for the moment. (We could do a bespoke "What We're Drinking from Alsace" pack if you ask nicely and we can find a box to put the wines in and it would be no problem to create an Alsace mixed dozen!)

Pack 3 is called Wines from the East Pack. It has a 15% discount. It's predominantly wines from the Jura and all of them were vinified in the Jura but there is one négoce wine from l'Octavin which is made from Molette grapes grown by Domaine Trichon, which is in the Bugey appellation. It's the last wine from our recent l'Octavin shipment that we still have in stock. It is very limited.

Pack 10 is a "Hidden Gems" pack which has a 20% discount. This is also limited.

Pack 11 is a last bottle pack which this month has a 25% discount. There is only one of these.

Now to the special packs ...

Packs 4 to Packs 10 contain at least three wines we've pulled taken from our private supplies plus wines from our regular list. The 'Sue and Roger wines' are marked with an *.

For example in Pack 4 one the white wine from Alice and Olivier de Moor where they purchased organic grapes from their friends in Tavel is marked with an asterisk at the end of the line.

- **Le Vendangeur Masque Le Bourboulenc de Marie et Eric***

The discount is 10%, which is our normal discount for orders for 6 bottles.

The pricing of the 'Sue and Roger wines' is the original pricing. Given what has happened to the Australian dollar in recent years plus the increasing prices of the wines we buy, there are some true bargains here.

There is only one of each Special Pack. We will sell them on a first come first served basis. To help us please order by email so it's easy to work out who ordered which pack first.

The contents of the packs cannot be changed – please don't ask to substitute any of the wines in a pack.

Any of the wines with an * cannot be ordered other than in this pack (there is only one bottle available and only in the pack). Other wines in the pack can be ordered separately.

WINE Talk – the newsletter of Living Wines

And please don't feel guilty about ordering wines we had planned to drink one day. While it may be a reluctant sale we are not going to go short of wine and doing this rather than continuing to hoard them is probably a good thing.

Pack 1: Survival Pack - 50% discount



This is our bargain pack for this month selected from wines we have a good supply of so we can hopefully supply quite a few customers. We've made it a broad mix. In the order they are listed there is one rosé (made with Mauzac Rose), one orange (made with Mauzac), two reds (both from the Languedoc – Mylene's is Cinsault, Carignan, and Syrah and Julien's is Grenache) and two whites from the Loire. They are both made with Melon de Bourgogne and from vineyards quite close to one another but taste quite different.

- **Causse Marines Sy Rose 2018**
- **Causse Marines Zacm'Orange 2018**
- **Mylène Bru Moulins de Mon Coeur 2014**
- **Julien Peyras Séraphin 2017**
- **La Paonnerie IGP Val de Loire Rien que Melon 2017**
- **Marc Pesnot Miss Terre 2017**

The RRP for this selection of 6 wines is \$304 but the pack price is only **\$152** including freight to most Australian cities.

Pack 2: What We're Drinking Pack - 15% discount



As we said in the Introduction, we're actually drinking a lot of our new Alsace wines at the moment but they are too hard to fit in mixed packs because the bottles are so long. But we're drinking the wines in this pack too. There seems to be a lot more time to drink wine now!

The Milan Brut Nature is a sparkling rosé. It is a unique wine, a one-off blend of Syrah, Alicante, Niellucciu, Grenache Noir, Grenache Blanc, Mourvèdre, Vermentino, Pinot Gris, Bourboulenc and Roussanne, all from their Eyragues vineyard, which is north of Saint Remy de Provence. We're finding sparkling wines quite helpful.

Le Bouc à Trois Pattes Miss Piggy Blues 2018, from the Languedoc, is a blend of Syrah and Muscat de Hambourg (Black Muscat). It has a small Australian connection because our friend Libby Travers, who until recently lived in Sydney, before permanently moving to the south of France (who can blame her), helped with the pigéage.

La Cadette Vézelay La Châtelaine 2018 is a Chardonnay from the north of Burgundy, a brilliant roast chook wine. Vézelay is one of France's more recent village level appellations, and is only available for white wines.

And always we keep coming back to Opi d'Aqui. We drink a lot of Massale, the light red which is a blend of three types of Grenache, but this month we're recommending a Picpoul. As the weather cools the oysters are get better and this is a perfect oyster wine. (By the way, if you live in Hobart or Melbourne you can organise home delivery of [Blackman Bay Oysters](#). They are one of Tasmania's best oyster suppliers, usually largely restricted to restaurant sales. We've enjoyed several deliveries. In Hobart they arrive the morning after harvest. They are unshucked so have quite a long life in the fridge.)

WINE Talk – the newsletter of Living Wines

The last two wines are delicious reds. Le Temps des Cerises à oili oili oilà 2018, from the Languedoc, is a lightish red made with Cinsault and t Mheilan Kumo Rouge 2018, from Provence, is a more full-bodied but still fresh wine, made with 100% Grenache.

- **Henri Milan Brut Nature Rosé 2018**
- **Le Bouc à Trois Pattes Miss Piggy Blues 2018**
- **La Cadette Vézelay La Châtelaine 2018**
- **Opi d'Aqui Poupoule 2018**
- **Le Temps des Cerises à oili oili oilà 2018**
- **Henri Milan Kumo Rouge 2018**

The RRP for this selection of 6 wines is \$286 but the pack price is only **\$243.10** including freight to most Australian cities.

Pack 3: Wines from the East Pack (Jura and Bugey) - 15% discount



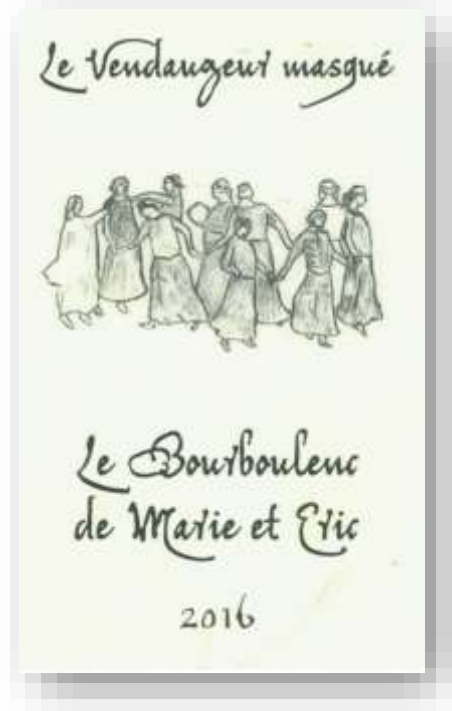
We don't often have enough wines to put together a pack from the Jura but we were nearly able to do that this month. We added the l'Octavin Clé à Molette, which at least is vinified by Alice in the Jura from the rare Molette grape variety grown in the Bugey. The region is on the edge of the Savoie, to the east of Lyon.

We have two Chardonnays from Eric Thill. Les Grandes Vignes is mineral and tense and Préfleur is deliberately oxidative and complex. There's also a fresh, light Poulsard and a sparkling (also Chardonnay) from Eric and a Trousseau from Michel Gahier.

- **Eric Thill AOP Côtes du Jura Chardonnay Les Grandes Vignes 2016**
- **Eric Thill AOP Côtes du Jura Poulsard 2018**
- **Eric Thill AOP Crémant du Jura Cuvée Adrian 2016**
- **Eric Thill AOP Côtes du Jura Chardonnay Préfleur 2014**
- **l'Octavin Clé à Molette 2017**
- **Michel Gahier Arbois Trousseau La Vigne du Louis 2017**

The RRP for this selection of 6 wines is \$358 but the pack price is only **\$304.30** including freight to most Australian cities. **LIMITED**

**Pack 4: (Special Pack) with Robinot and De Moor
(including Vendangeur Masque) - 10% discount**



See conditions for the special packs in the introduction.

Jean-Pierre Robinot's l'As des Années Folles 2017 is his most complex sparkling wine, made with a blend of Pineau d'Aunis and Chenin Blanc. The extra time in bottle should make this ethereal.

The De Moor Sans Bruit is Alice and Olivier de Moor's Sauvignon Blanc from their vineyard in Saint-Bris (it's Burgundy's only appellation for Sauvignon Blanc but some years ago they took their wine out of the appellation, preferring to label it as Vin de France).

Alice and Olivier de Moor's négoce label (where they buy grapes from other organic producers) is Le Vendangeur Masque. The wine on offer, Le Bourboulenc de Marie et Eric, is a unique wine, made during a vintage where late frost and storms meant most of Alice and Olivier's grapes were destroyed before they had a chance to grow. They purchased grapes from many friends so they could make some wine. Most became part of a blend but this wine was made entirely with Bourboulenc from renowned Tavel vigneron Eric Pfifferling from Domaine l'Anglore.

The Domaine Derain Gevrey-Chambertin En Vosne 2017 is made from vines that are now over 90 years old, from a lieu-dit in Gevrey-Chambertin. It's a truly ethereal wine from one of the world's most renowned villages for growing Pinot Noir. It's the wine we most look forward to tasting each year when we visit the domaine. And although it is now owned by Julien Altaber and his partner Carole, Dominique Derain is still inextricably involved too. He is still in the cellar every time we visit.

The Mosse Marie Besnard is another wine that is rarely made. The vineyard is a one hectare parcel of vines that are more than 70 years old. Normally it becomes part of Initials BB, but the

WINE Talk – the newsletter of Living Wines

2015 vintage was so good they decided to keep it aside and age it for an extra year before bottling. The Mosses' then held it for another year before it was released.

And, finally, La Soeur Cadette Juliéna 2017, is a delicious, spicy Gamay from Beaujolais, absolutely ready to be drunk, although it would also be interesting to cellar.

- **Jean-Pierre Robinot l'As des Années Folles 2017 ***
- **De Moor Sans Bruit 2017***
- **Le Vendangeur Masque Le Bourboulenc de Marie et Eric***
- **Derain Gevrey-Chambertin En Vosne 2017**
- **Mosse Marie-Besnard 2015**
- **La Soeur Cadette Juliéna 2017**

The RRP for this selection of 6 wines is \$515 but the pack price is only **\$463.50** including freight to most Australian cities. 1 ONLY

Pack 5: (Special Pack) with Bruyère, Mito Inoue, and De Moor – 10% discount



See conditions for the special packs in the introduction.

Renaud Bruyère and Adeline Houillon's Ploussard is one of the most joyful wines we import and usually never advertised because we have such a list of customers who want to buy it. 2016 is one of our favourite Jura vintages, one all the vigneron describe with satisfaction as typical.

The next two wines are even rarer. We received 24 bottles of Mito's Orbs and 36 bottles of the De Moor's later picked Aligoté D'Autres Vallées. Both are extraordinary. Of all of Mito's wines, this one (made with Gamay d'Auvergne) is the keeper, a wine to drink much later than say her the 2017 vintage (La Vague). We have drunk a bottle of this vintage of D'Autres Vallées during this pandemic. It was truly extraordinary. If you love de Moor Aligoté this is next level.

We put three other wines in this pack, which we think are also extraordinary – the very rare Domaine Saint Nicolas Amphore Blanc, Thierry Michon's first release of a macerated Chenin Blanc, aged in amphora, the new release of Mosse Savennieres (this is for keeping) and Causse Marines Sept Souris, a 100% Syrah only made in the very best vintages. This is 2015 and the previous vintage was 2008. This is another wine to keep.

- **Renaud Bruyère and Adeline Houillon Arbois Ploussard 2016***
- **Mito Inoue Orbs 2016***
- **De Moor D'Autres Vallées 2015***
- **Domaine Saint Nicolas Amphore Blanc 2014**
- **Mosse AOC Savennieres Arena 2018**
- **Causse Marines Vin de France Sept Souris 2015**

The RRP for this selection of 6 wines is \$590 but the pack price is only \$531 including freight to most Australian cities. 1 ONLY

Pack 6: (Special Pack) with Bruyere, Robinot, De Moor - 10% discount



See conditions for the special packs in the introduction.

From our cellar this pack has one bottle each of:

- Renaud Bruyère and Adeline Houillon's Chardonnay (the cuvée from Croix-Rouge, which we have had resting in our warehouse since May 2018).
- Jean-Pierre Robinot's 2013 Nocturne, an ethereal Pineau d'Aunis, which has been there for even longer.
- The de Moors' 2017 Chitry, which has intense minerality and length.

We have also included in the pack Jean-Pierre Robinot Camille 2011, which is also Pineau d'Aunis, made from his oldest vines, aged in old barrels, and only made in the best vintages. This wine can and perhaps should be cellared for many years.

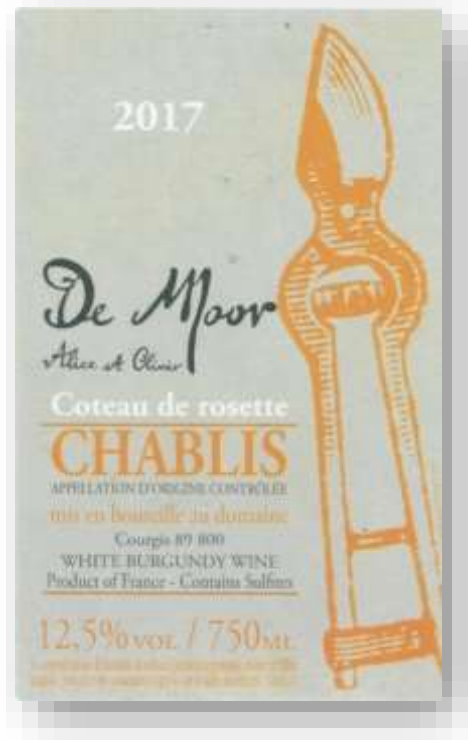
The Milan Le Carrée is the top white wine from the Milan estate. It is 100% Roussane, from a vineyard of blue clay just on the edge of Saint-Remy de Provence. This wine is aged in barrel and is also a wine for cellaring. It has a rich texture and intense citrus and tropical fruit aromatics. It is particularly recommended for lovers of the rich white wines from Châteauneuf-du-Pape.

The final wine is a Chardonnay from the recently-created Vézelay appellation north of Burgundy. Aged in stainless steel this wine is ready to drink.

- **Renaud Bruyère and Adeline Houillon Arbois Chardonnay Croix-Rouge 2015***
- **Jean-Pierre Robinot Les Vignes de l'Ange Vin Nocturne 2013***
- **De Moor AOC Bourgogne Chitry 2017***
- **Jean-Pierre Robinot Camille 2011**
- **Henri Milan Le Carrée 2015**
- **La Cadette Vézelay La Châtelaine 2018**

The RRP for this selection of 6 wines is \$572 but the pack price is only \$514.80 including freight to most Australian cities. 1 ONLY

Pack 7: (Special Pack) with Octavin, De Moor, Robinot - 10% discount



See conditions for the special packs in the introduction.

There are some treasures here particularly the two Chardonnays from our personal allocation.

Pamina, made from Chardonnay from the La Mailloche vineyard, which is just outside Arbois is for us Alice Bouvot's most classic Jura cuvée (except for when she occasionally makes Vin Jaune). It's mineral and pristine.

Until they recently acquired two plots of premier cru vines, Coteau de Rosettes was always Alice and Olivier de Moor's top cuvee. This is an extraordinary wine and also very rare.

The last wine from the special collection is a 2017 Fêtembulles from Jean-Pierre Robinot. It's a 100% Chenin pet-nat but is quite a serious wine. We tasted an older vintage of this late in 2018 and it confirmed to us that there is actually some benefit in keeping these wines. It was still full of energy.

The other wines in the pack from the list are a Côte-Rôtie from Jean-Michel Stephan, one of the few winemakers in this appellation who makes natural wines.

There is also an unusual, complex Chenin Blanc, aged in amphora, from Domaine Les Grandes Vignes in the Loire, and the 2017 vintage of the lovely Derain Saint-Aubin Rouge Le Ban 2017. With minimal extraction this is a relatively light Pinot Noir but it always rewards extended cellaring.

- **l'Octavin Pamina 2015***
- **De Moor AOC Chablis Coteau de Rosettes 2017***
- **Jean-Pierre Robinot Fêtembulles 2017***

WINE Talk – the newsletter of Living Wines

- **Jean-Michel Stephan AOC Côte-Rôtie 2014**
- **Domaine Les Grandes Vignes Et Ce Terra Amphore Blanc 2014**
- **Derain Saint-Aubin Rouge Le Ban 2017**

The RRP for this selection of 6 wines is \$523 but the pack price is only **\$470.70 including freight to most Australian cities. 1 ONLY**

Pack 8: (Special Pack) with De Moor (including Vendangeur Masque) and Robinot -- 10% discount



See conditions for the special packs in the introduction.

Aligoté may be considered Burgundy's second white grape but in the hands of the de Moors it makes wonderful wines. Although it's delicious when it arrives, we always love drinking their classic Aligoté cuvée after year or two of cellaring. This is a chance to try a bottle without having to exercise any restraint. The Le Vendangeur Masque (the de Moors' négoce) Chablis should be amazing. It was a tiny vintage for them but the quality was superb. And Jean-Pierre Robinot's ethereal Lumière des Sens is 100% Pineau d'Aunis.

The other three wines are a Blanc de Blanc single vineyard, single vintage Champagne made by Roland Piillot (there will eventually be things to celebrate again), rare Chenin Blanc from Nicolas Carmarans, whose vines are in the wilds of the Aveyron (virtually in the centre of France) and Derain's Mercurey La Plante Chassey cuvée from 2013, a vintage which, despite the difficult, wet spring, has produced some beautiful wines. The appellation, in the Côte Chalonnaise, is unusual in Burgundy because it allows a percentage of Pinot Beurot (the local Burgundian name for Pinot Gris), as well as the dominant Pinot Noir. This wine has 20% Pinot Beurot.

- **De Moor AOC Bourgogne Aligoté 2017***
- **Le Vendangeur Masque AOC Chablis 2016***
- **Jean-Pierre Robinot Lumière des Sens 2017***
- **Champagne Piillot Père et Fils Champs Rayés**
- **Nicolas Carmarans Selves 2015**
- **Derain AOC Mercurey La Plante Chassey 2013**

The RRP for this selection of 6 wines is \$418 but the pack price is only \$376.20 including freight to most Australian cities. 1 ONLY

Pack 9: (Special Pack) Jura Magnums - 10% discount



See conditions for the special packs in the introduction.

We don't think we need much of an introduction to explain how special these wines are. We only ever receive a few of them and we usually either save them to drink with friends or sell them to someone else if we know we're going to be invited to the event! That's why you may often see them at events in Tasmania. But with no parties where we can share them and no events we thought perhaps we could let a few go. You will also find the odd one in a wine shop, usually Tasmanian, but occasionally interstate. They are truly rare, especially the Bruyère and Houillon 2014 Chardonnay, which has only just been bottled.

- **Philippe Bornard Arbois Pupillin Melon Le Rouge Queue 2014 Magnum ***
- **Philippe Bornard Arbois Pupillin Trousseau Le Ginglet 2016 Magnum ***
- **Renaud Bruyère and Adeline Houillon Arbois Pupillin Chardonnay Vielle Vigne 2014 Magnum***

The RRP for this selection of 3 magnums is \$562 but the pack price is only \$505.80 including freight to most Australian cities. 1 ONLY

Pack 10: (Special Pack) - Burgundy and Beaujolais (mostly with age)
Approx 13% discount



See conditions for the special packs in the introduction.

This pack has four wines from Burgundy, three white and one red, including the 2011 vintage of Fanny Sabre Beaune 1er Cru Chouacheux, which should have aged beautifully. The Altaber 2013 Bourgogne Rouge is one of our favourites too.

And whoever gets to drink the two Jean Paul Brun Cru Beaujolais we found in the cellar are in for a treat too. Jean-Paul does not use carbonic maceration – the wines are made using traditional maceration and, for the Cru Beaujolais, aging in old barrels. This is a rare chance to try older cuvées without having to wait. And remember these are the original prices.

The unusual 13% discount is because the Sabre has a slight tear on the label and there is a scratch on the glass of Jean Paul Brun Fleurie bottle (it looks as if it happened in production of the bottle). Let us know if you would like to see photos of the damage.

- **Sextant - Julien Altaber Cote de Nuits Village Rouge 2014***
- **Sextant - Julien Altaber Bourgogne Rouge 2013***
- **Fanny Sabre Beaune 1er Cru Chouacheux Rouge 2011***
- **Derain Bourgogne Blanc La Combe 2017***
- **Terres Dorées (Jean Paul Brun) Fleurie 2010***
- **Terres Dorées (Jean Paul Brun) Côté de Brouilly 2013***

The RRP for this selection of 6 bottles is \$348 but the pack price is only \$301.20 including freight to most Australian cities. 1 ONLY

Pack 11: Hidden gems - 20% discount



When we looked around the warehouse to choose wines for the packs we noticed some “under the radar” wines we’ve either drunk recently, a customer has enjoyed or, in the case of Fanny Sabre’s Monthélie Rouge, it was literally hidden. We thought we were sold out and had removed it from our list some time ago. So we decided to put together a pack called “Hidden Gems”.

There are three reds (Carmaran’s Maximus is Fer Servadou, Samuel Boulay’s Baltringue is predominantly Merlot with a little Viognier, and the Sabre Monthélie is Pinot Noir).

There is one macerated white – the Domaine Saint Nicolas Amphore Blanc 2014.

There are two white wines (Chenin Blanc from Vincent Cârême and Menu Pineau from Hervé Villemade).

There are only 2 bottles of a couple of the wines in the pack so it is very limited.

- **Nicolas Carmarans IGP Aveyron Maximus 2015**
- **Domaine Saint Nicolas Amphore Blanc 2014**
- **Samuel Boulay Vin de France Baltringue 2015**
- **Hervé Villemade Cheverny Blanc Les Souchettes 2016**
- **Fanny Sabre Monthélie Rouge 2017**
- **Vincent Cârême Vouvray Le Clos 2015**

The RRP for this selection of 6 bottles is \$418 but the pack price is only **\$334.40** including freight to most Australian cities.

Pack 12: Last bottle Pinot Noirish pack - 25% discount



This month's last bottle pack is very Burgundy focussed and by complete coincidence even the other wines are 100% or partly Pinot Noir. We put the wines aside as they become last bottles and release a pack when we have 6, so there is no rhyme or reason to the mix. But as it happens this has ended up being a fascinating opportunity for lovers of Pinot Noir, with five of the wines made with Pinot Noir but from four different parts of France.

Hervé Villemade's Loire Valley rosé is a blend of Gamay and Pinot Noir.

Tony Bornard's PinotCtambule is Pinot Noir from Pupillin in the Jura.

Geschickt AOC Alsace Pinot Noir 2017 is Pinot Noir from near Ammerschwihr in Alsace.

Then there are three Sextant and Derain wines. From memory these wines were made before Julien Altaber (Sextant) started making wines in his own cellar, which means they were all made in Dominique Derain's cellar. (That's before Julien bought Dominique's domaine but worked for him full time.)

The Sextant Puligny Montrachet is Chardonnay and the other two are Pinot Noir.

There's some great drinking at a discount here and we got to empty 6 boxes!

- **Hervé Villemade Cheverny Rosé Domaine 2017**
- **Tony Bornard Le PinotCtambule 2016**
- **Geschickt AOC Alsace Pinot Noir 2017**
- **Sextant - Julien Altaber Puligny Montrachet Les Reuchaux 2015**
- **Sextant – Julien Altaber Monthélie 1er Cru Sur La Velle Rouge 2015**
- **Derain St-Aubin Rouge Le Ban 2014**

The RRP for this selection of 6 bottles is \$437 but the pack price is only **\$327.75 including freight to most Australian cities. 1 ONLY.**

Some notes about colour in wine

The widespread emergence of macerated wines made from white and grey grapes over the past few years has led to a number of misconceptions being perpetuated in the press that need to be clarified.

One of the most common has been the conflation of skin contact wines with natural wines. We have read too many articles to count where the authors have assumed that “orange” wines must be natural wines because they are new and trendy. To quote ourselves 😊:

Not all natural wines are skin contact wines and not all skin contact wines are natural wines.

There are natural wines that are direct pressed (more on that later) and these are not skin contact wines. There are skin contact wines that are made from non-organic grapes that cannot be called natural. There are skin contact wines that are fermented with added yeasts and these are not natural wines.

Red wines are nearly always skin contact

We also need to talk about red wines. Nearly all red wines are skin contact wines. The reason is that nearly all red grapes have clear juice. If you direct press red grapes quickly enough then you get white juice. If you want a red wine then, after crushing the grapes, you need to leave the skins with the juice for a period of time. This will ensure that the molecules that cause the red colour in the skin (these are a class of polyphenols called anthocyanins) leach out of the skins into the juice thus colouring it red.

There are also other polyphenols in the skin and the pips such as tannins. The longer you leave the skins in with the juice the more of these polyphenols leach out. Therefore the winemaker has to decide how long to leave the skins and pips and stems (if whole bunches have been pressed) with the juice to balance the desired red colour against the possible harshness you feel on your inside cheeks when you drink a young red wine with lots of tannins.

There is one exception to this general theory. A few grape varieties such as Gamay de Bouze, Gamay de Chaudenay, Gamay Fréaux and Alicante Bouschet have red juice and therefore do not need prolonged skin contact.

Grapes that are neither white nor red



There is a tricky group of grapes that are neither red nor white. They are somewhere in between.

If you have drunk a Gewürztraminer from Alsace, for example, it is likely that it has been presented as a white wine. This is because the grape has white juice and it has been pressed directly and the skins thrown out.

However, the ripe grapes of this variety are a deep pink as you can see from the photo and if you leave the skins in contact with the juice then the wine will become quite a vibrant colour somewhere between pink and orange.

This is because the polyphenols that we mentioned before called anthocyanins leach out of the skins

and colour the juice. As you can see there is quite a bit of colour in the skins and this is what gives the pinky-orange colour to the wine.



Some of you may be familiar with a producer we import from Alsace called Geschickt who farm their vines in a beautiful valley near the village of Ammerschwihr which lies a few kilometres north-west of the city of Colmar.




They produce a wine with one of the longest names in our portfolio called Geschickt AOC Alsace Grand Cru Kaefferkopf Maceration Gewürztraminer 2017.

It is made with grapes from the Alsace Grand Cru vineyard called Kaefferkopf which has complex limestone and granite soils that provide power and elegance to the grapes. It is made by macerating the Gewürztraminer grapes for one month and is the most vibrant, beautiful colour imaginable.

Other grapes that have skin colour that can be made into either white wines or orange wines are all the "Gris" grape varieties (Gris means Grey in French) such as Pinot Gris, Grolleau Gris, Carignan Gris and many more as well as the Rose (not Rosé) grapes such as Sauvignon Rose, Semillon Rose and many more which all have pink skins.

Grapes that have white skin

Displayed below are three of the most common white grapes planted in Australia, Chardonnay, Sauvignon Blanc and Riesling.

		
Chardonnay	Sauvignon Blanc	Riesling

When you look at the photos you can see that they have little spots of brown-orange colour in the skins. This colouring is caused by the anthocyanins that we have mentioned before in this article and these molecules are responsible for creating the colour when the skins are left with the white juice.

What are anthocyanins?

Anthocyanins are members of the polyphenol group of molecules that are found in most plants in the leaves, stems, roots, flowers, and fruits.

It is important to note that colours in plants might be the result of the presence of anthocyanins but not all colours indicate their presence. In other words, there are other substances that can cause a plant to adopt particular colours.

However, in wine there is a close relationship between the perceived colours and the presence of anthocyanins and they certainly are mainly responsible for the hue of red we see in red wines.

To explore this topic a little further, anthocyanins are water soluble flavonoid pigments which are molecular compounds with antioxidant effects. These molecules change their colour depending on the acidity of the environment.

For those of you who missed the excitement of studying the Ph scale in school, it is used to measure the acidity or alkalinity of a liquid. A Ph of 0 means that the liquid is very acidic. As the number increases the acidity decreases until it reaches 7 which is neutral (water has a Ph of 7). Numbers over 7 mean that the liquid is increasingly alkaline.

When a red wine is young it is more acidic, therefore the anthocyanins will reflect bright red colours. As the wines ages the acidity becomes less intense and the Ph increases. This sees less intense colours being reflected and the red turning to a reddish brown.

WINE Talk – the newsletter of Living Wines

White wines that have been directly pressed were once thought not to have anthocyanins present. Recent studies, however, have shown that anthocyanins do exist in white wines. A paper by researchers from Italy and Portugal, conducted by Panagiotis Arapitsas, Joana Oliveira and Fulvio Mattivi¹ detected anthocyanins in white wines.

We provide clear evidence that the skin of international white grape cultivars (Chardonnay, Sauvignon Blanc and Riesling) contains measurable traces of anthocyanins.

This now explains why white wines also take on brown hues as they age and the Ph changes.

It also explains that if you leave the skins in contact with the white juice to macerate then the golden orange hues associated with a “skin contact” or “orange” wine will develop.

We will finish by saying that when an orange wine is being macerated it is not only anthocyanins that are extracted from the skins, but tannins will be extracted as well. But that is for a future article.

¹ Panagiotis Arapitsas, Joana Oliveira and Fulvio Mattivi. *Food Research International*. Volume 69, March 2015, Pages 21-25

Free access to past Alice Feiring stories

There is little doubt that Alice Feiring is one of the best wine communicators on this planet. Her messages are always clear, concise and she never talks down to her audience. We are therefore happy to see that she has released a free download of ten key stories from her subscription newsletter. It's a newsletter we look forward to each month because there is always a range of interesting articles addressing some of the key issues relating to natural wine making and interesting profiles of winemakers as well as reviews of wines she has tasted in her travels.

She has recently posted on her website (<https://thefeiringline.com/>) an anthology of ten of the best articles published in the newsletter The Feiring Line since 2012.

When you arrive at the website you will see her masthead and then in the menu above the masthead you will see "Best of TFL" as shown below:



Click on this option and there will be links to an array of stories that you can read at your leisure including the following:

- A story about her visit to the fantastic Jura producer Kenjiro Kagami
- A story about reduction in wine
- An analysis of the use of filtration by some natural winemakers
- A story set in Cornas about the amazing winemaker Hirotake Ooka.

There are six other stories as well for you to peruse. If you would like to get a pdf with the ten stories then you can click on the link below:

[Best of TFL](#)

The Vouvray appellation

Some of the most thrilling white wines in France come from a tiny area clinging to the shores and cliffs of the Loire River quite close to the city of Tours. These wines have been known for a long time and they now sit in a small appellation known as Vouvray.



Location of Vouvray south west of Paris

We know that these wines have been made here for a long time as they are mentioned by Rabelais when his hero Gargantua:

Drank an awe-inspiring swig of Pineau and then waited for supper to be ready.

Gargantua was written in 1534. There are many other references to debauchery in the books of Rabelais, but here he was referring to Pineau de la Loire which is more commonly known these days as Chenin Blanc, the grape variety used for Vouvray wines.

Vouvray was one of the first areas given appellation status (it was in 1936) soon after the creation of the INAO which is the body that controls the appellations and the rules winemakers must adhere to.

The first thing to note about the Vouvray appellation is that the grapes can be grown in either the Vouvray commune or the six communes immediately adjacent to Vouvray. They are Reugny, Chançay, Noizay, Vernou-sur-Brenne, Rochecorbon and Parçay-Meslay and all are very close to the city of Tours.



The seven communes of the Vouvray appellation

These communes benefit from the local geology which sees Turonian tuffeau (a type of soft chalk) on the slopes of the Loire and La Brenne rivers. This chalk (especially the yellow version) is particularly well suited to growing Chenin Blanc.

The appellation does allow the addition of up to 10% of Orbois (also known locally as Menu Pineau) but most growers no longer support this grape variety. It was mentioned in the famous survey of all the French vineyards conducted by one of the first wine writers ever to do a comparative study of the different wine districts of France. The book was written by André Jullien² in 1816 where he mentioned Menu Pineau as being a grape variety used in the Touraine district. This edition also mentions Menu Pineau as being the most widespread grape variety in Vouvray (qui dominant à Vouvray)!

Les plants le plus généralement cultivés sont le gros et le menu *pineau-blanc*, qui dominent à Vouvray; l'Orléans, la *malvoisie*, l'*arnaison*

You will see in the snippet from his book below that he was even looking at the various communes and making comment on them in this detailed work.

Rochecorbon et Vernon, canton de Vouvray, le premier à une lieue, et le second à deux lieues et demie de Tours, récoltent beaucoup de vins blancs de la même espèce, mais inférieurs à ceux des premières cuvées de Vouvray.

In the snippet above he mentions two of the communes we listed earlier, namely Rochecorbon and Vernon (now Vernou), being 1 league and 2 and a half leagues respectively from Tours. This would put the distance between Tours and Vernou at around 14 kilometres which is very accurate. He also in the last phrase expresses a preference for the wines of Vouvray over the wines of the other communes.

² André Jullien (1816) *Topographie de tous les vignobles connus*

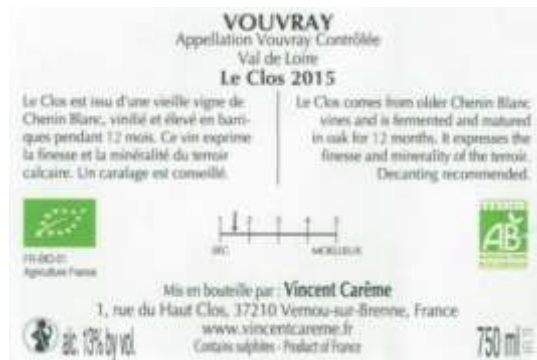
WINE Talk – the newsletter of Living Wines

As an aside, some of our producers such as Hervé Villemade and Pascal Potaire from Les Capriades do like using the increasingly rare Menu Pineau to make sparkling wines, although none are in Vouvray. In fact, Hervé has recently been making a still white wine called Les Souchettes which is made from 100% Menu Pineau/Orbois.

The Vouvray appellation restricts the wines that can display the appellation to white wines which can be sparkling, dry, semi-dry or moelleux. Sparkling wines can be either dry or sweet. Our producer, Vincent Cârême makes two sparkling wines that are quite dry.

Dry wines are those with less than 4 grams of sugar per litre of wine. Demi-sec is the term used for wines that have between 4 grams and 12 grams per litre of sugar. The term moelleux (literally means mellow) is used if the sugar is in the range 12 grams to 45 grams. Over 45 grams the term doux or liquoreux tend to be used.

Vincent has a nice way of indicating the sweetness of the wines as shown below.



As you can see, he has a scale which goes from 1 (no sugar) to 5 (over 45 grams of sugar) and an arrow indicating that the wine in the bottle is around 4 grams of residual sugar.

We will finish this survey of Vouvray with one of our photos taken in the tuffeau caves where Vincent and Tania make their wines.



Tuffeau cave with wine maturing in oak barrels

Grape variety: César

In this section we have written about the César grape variety once before (it was in October 2011), however recent DNA testing has given us a much better idea of how it might have arrived in northern Burgundy and in the Yonne département, in particular.

The Yonne département which lies south of Chablis and north of the Cote d'Or. Here it is permissible to include varying amounts of the César grape in red and rosé wines produced in some of the appellations such as Bourgogne, Irancy, Épineuil and Chitry.

To work out how this variety might have arrived in Burgundy we need to explore a little bit of history about Gaul (modern day France and Belgium) then a little bit of science.

We know from the meticulous records kept by the Romans in their military quests in Europe and beyond that they were active in modern-day southern France and Spain as far back as 121BC when the Romans finally defeated the Carthaginians who had occupied those areas thanks to the elephant-loving Hannibal and his father.

As they always did, the Romans built a long road that crossed the territories they occupied from the now French-Italian border high in the mountains down through Provence and on to the Spanish border. The road was called the via Domitia and you can still drive on parts of it in the Languedoc. The road opened up commerce with Rome and wine started to flow into Italy from these areas.

As Caesar's army moved around France they took grape cuttings with them including cuttings from vines in Spain.

We now jump forward to 58BC when Julius Caesar was appointed Proconsul of Cisalpine Gaul (now northern Italy) and Transalpine Gaul (roughly Provence and parts of the Languedoc). There was already a flourishing wine industry in these areas with many of the grape varieties having been brought by the Romans from southern Italy and Greece.

It is therefore relevant that during his conquests Caesar spent a winter in the present-day Jura region near the town of Besançon. The reason why this is interesting is that one of our producers, Etienne Thiebault from Domaine de la Cavarodes, has a vineyard of ancient grape varieties that includes a variety called Argant or Argant. We will come back to this grape soon.

One of Caesar's final battles was quite close to Vézelay. There was a massive battle led by Auvergne native Vercingetorix who occupied the city of Alesia which was an ancient town situated on Mont Auxois, above the present-day village of Alise-Sainte-Reine. The site of this battle was only 60 kilometres directly east of Vézelay.

Caesar not only defeated the Gauls, he also captured Vercingetorix and returned to Rome with him as captive. Many of the troops stayed on in the area and may have planted the Argant vines that we mentioned above.

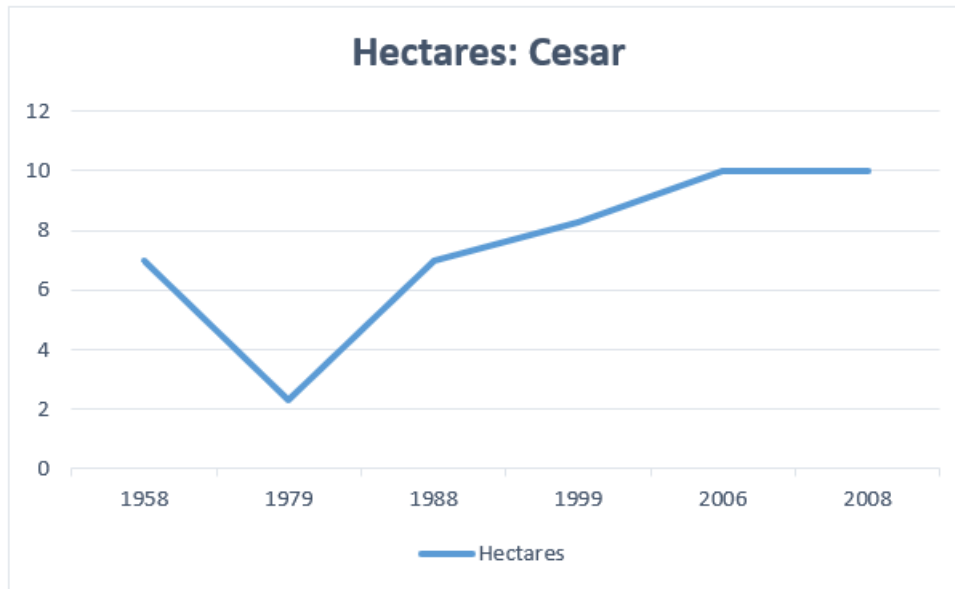
Now this is where the science comes in. It is entirely possible that Argant came via the Romans from Italy to Spain and then up to the Jura while Caesar was encamped there and then on to the Vézelay area for the final battle.

The reason we give this commentary is that recent DNA testing has shown that the grape known as César in Vézelay has two identified parents. The first is Pinot Noir which is hardly

surprising given that we are talking about northern Burgundy. The other parent is Gaensfuesser Blau a common grape in Germany which may have got to that country via the Jura since it is identical to Argant!

So, there might be some justification for the locals naming the grape after Caesar after all.

Now to the distribution of César. This is relatively simple because there is not very much of it.



As can be seen from the graph above you can see that things got a bit grim around 1979 with only 2 hectares still existing. Now there are 10 hectares and La Cadette, who we have been importing for ages, have a small plot of their own.

The vine leaves are quite distinctive with their angular shapes as shown in the photo below:



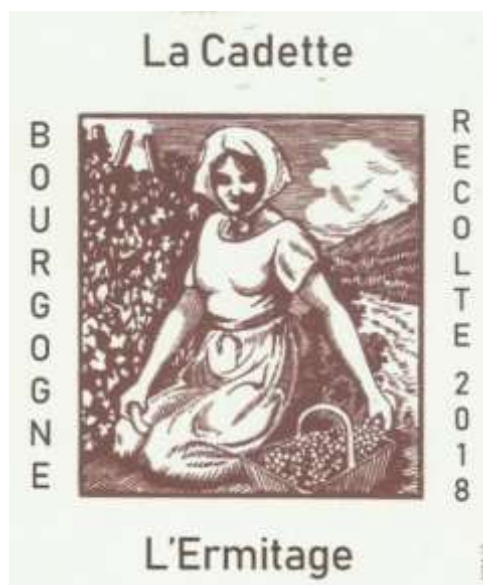
Photo courtesy Vitis International Variety Catalogue (VIVC)

The grapes are reasonably large and form into tight bunches that make them susceptible to mildew.



Photo courtesy Vitis International Variety Catalogue (VIVC)

As we have said above, Valentin Montanet is lucky enough to have a plot of this grape variety in their l'Ermitage vineyard and add up to 20% of César to their wine that is named after the vineyard – the rest of this wine is made from Pinot Noir.



This is a beautiful Burgundy wine with the added interest of having this rare grape variety. Only wines from the Yonne département are permitted to include César.

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.