### WINE Talk: June 2020

The newsletter of Living Wines: Edition 91

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:

https://livingwines.com.au/shop/

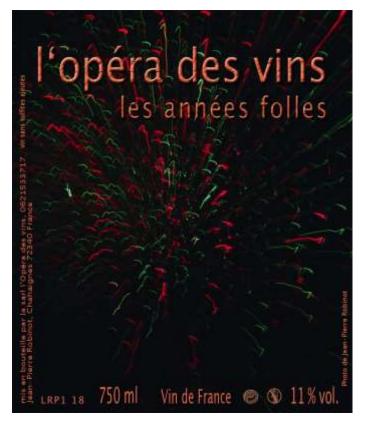
There is a link to our order form for these packs and any other wines at the end of this newsletter. But there's no need to use the order form. Just send us an email listing the wines and/or packs you would like to order if that suits you better. Or we are always happy to put together a selection for 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.)

# Next Arrivals – late July / early August and what's after that in September

The July shipment we mentioned in our last newsletter is now on the water so barring something completely unexpected we know what we will be receiving. Unfortunately, due to a delayed departure, its arrival may be early August, but maybe it might be here late in July. Bass Strait creates special uncertainties! Here's a summary of what's in it.

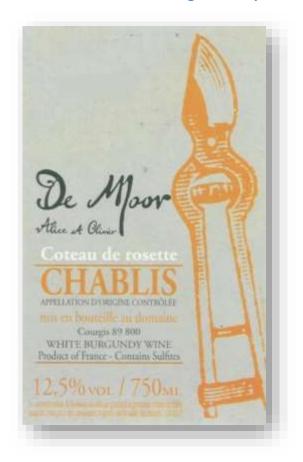




The most available wines are going to be **Regard** 2018, which is a Pineau d'Aunis made for earlier drinking. It's basically the same grapes as used for Lumière but not aged in wood, and **Fêtembulles** 2019 chenin-blanc based pet-nat. Numbers are slightly reduced from last year so it will not last long. Then again, unlike last year, it's not arriving in the middle of Hobart's beloved Dark Mofo, which last year consumed quite a lot of both cuvées.

There's also some more **Les Années Folles** 2018, another pet-nat which is a blend Pineau d'Aunis and Chenin Blanc. There's slightly more Pineau d'Aunis than is normal in this vintage so it's more rosé like than usual.

The others are all still wines. The Chenin Blanc cuvées are **Charme 2018**, **Iris 2017** (a repeat), and **Juliette 2014**. The Pineau d'Aunis is **Lumière 2017** (a repeat), **Nocturne 2017** and the rarely-made **Camille**, from the bountiful 2018 vintage.



### De Moor and Le Vendangeur Masqué

Part of this order is our remaining bottles of **Chitry** 2018. If you missed out the first time round in February and you would like some let us know if you haven't already because we will give priority to people who did not get any in February.

We'd hoped for some Plantation Aligoté but its bottling was delayed so that will have to wait for another time. For 2018 Chablis our best allocation is **Chablis l'Humeur du Temps** and we will endeavour to ensure anyone who would like one of these will receive at least one bottle – but tell us in advance if you haven't already requested some Chablis.

There is also a limited amount of **Chablis Coteau de Rosettes** and **Bel-Air et Clardys**, which won't stretch to everyone unfortunately. And finally, there is a small allocation of **Sans-Bruit**, wine to make you rethink Sauvignon Blanc, which is from Saint-Bris (not that they can say that on the label any more since they took the wine out of the appellation). The Saint-Bris AOC is the only appellation in Burgundy where you can make a 100% Sauvignon Blanc.

And we didn't mention it in the last newsletter, but we also have some **Le Vendangeur Masqué Bourgogne Blanc 2018**. This is the de Moors' négoce label and this a wine they have made for many years, always buying the grapes from the same grower.

# ARBOIS APPELLATION ARBOIS CONTROLÉE Elaboré et mis en bouteille par . BRUYERE Renaud & HOUILLON Adeline Vignerons à PUPILLIN - JURA - FRANCE TO NOT SONTIENT des BUICLES NATURALS 75 CL

### **Renaud Bruyère and Adeline Houillon**

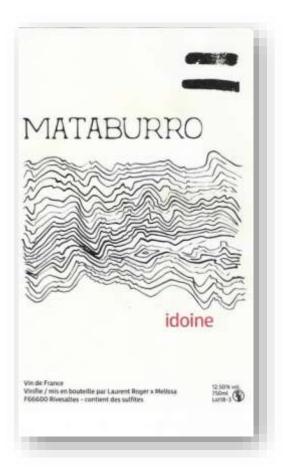
This shipment will have the **Arbois Pupillin Ploussard 2018** and **Arbois Chardonnay (Les Nouvelles) 2016**. We should be able to ensure anyone who contacts us before it arrives can order a bottle of the Ploussard. For the Chardonnay, please ask but we have a lot of requests already for this and not many bottles so we may not be able to satisfy everyone.

### **Domaine Bornard**



We had room for a few more cases on the pallet with our most recent allocation from Renaud Bruyère and Adeline Houillon so Tony Bornard, at short notice, found some wine for us. There are a few more cases of **Le Ginglet 2018**, which will also be allocated initially to anyone who missed out from the February shipment plus a few bottles of **2018 Go-gouette** pet-nat and **Arbois Pupillin Ploussard Point Barre 2015**.





We wrote at length about Laurent Roger and Melissa Ingrand's tiny domaine in Roussillon, just outside Perpignan in the last newsletter. At the time we were not sure if they would make the boat but they did. They are three cuvées, **Idoine, Otium,** and **Mura Mura,** all from the 2019 vintage. For more information about Laurent and Melissa and the three wines go back to the May 2020 newsletter.

### And after that ...

We've also placed our orders for the next shipment but, as always, it's never certain until we know the wine was collected in time to be shipped. So there is a small chance something might be missing. If all goes well we will have these wines.

• There are three wines from Domaine Mosse, all from the 2019 vintage and all perfect for spring. There is Moussamousettes pet-nat, which this year a blend of Pineau d'Aunis, Grolleau Noir and a little bit of Cabernet Franc. Magic of Ju-Ju this year is a blend of Chenin Blanc, Sauvignon Blanc and Muscadelle, and a new cuvée Bisou, which is a blend of Grolleau Noir, Pineau d'Aunis, Cot, Gamay, Grolleau Gris, and Cabernet Franc. Bisou is the word for the kisses with which French people greet each other (or used to greet each other with). It's ironic the Mosse boys chose the name given what happened almost immediately after its release when bisous became impossible. This is a wine we're sure is going to walk out the door. And we also have a few bottles of a new Vermouth.

• We will have Calvados (thank goodness – we have an answer to the next person who asks when we will have some and this time there will be bigger bottles!) and five cuvées of cider from Julien Fremont. There is Silex, Par Nature and Argile, but also two new cuvées for us – Cidre de Grenier, and Pomme de Paille. The Cidre de Grenier, which is from the 2017 vintage, is the extreme version of Julien's habit of giving his apples time in the attic above his cellar (the Grenier) before pressing. These had two months of aging in the attic. The result is a very complex, rich, intense cider, unsurprisingly, good with the equally rich cheeses from the region like Pont-l'Évêque and Livarot.



- For Pomme de Paille, from 2018, Julien does an extended maceration of the pulp to extract the red colour from the skins. It is then pressed between layers of straw, which was the traditional method before, in the 18th century, the straw was replaced by fabric. The straw adds a fine aromatic note of wheat. Both are about 6% ABV and we can't wait to have them.
- From Domaine de la Garrelière, as well as other cuvées, there will be lots of Gamay Sans Tra La
  La 2019 and a good supply of their complex sparkling wine Milliard d'Etoiles. From the 2018
  vintage it had extended time on lees before release. A pétillant naturel, it is a blend of direct
  press Cabernet Franc and Chenin Blanc.
- And finally, we have another shipment from Alice Bouvot from l'Octavin. It will include 12 different cuvées both from Alice's vines and négoce wines and we don't plan on describing them all here. You'll need to read them in the next issue of the newsletter but we are excited to have some new cuvées as well as familiar ones.



Pack 1: Surviving Pack (40% Discount!)

We were overwhelmed with the support we received for orders for Pack 1, which we called a survival pack, last month. We're not sure who it was named for – the people who ordered it or us!

Anyway, the number of orders certainly helped with the funds we needed to order more wine for arrival late in August (see the previous story).

This month we've put together another pack called, more optimistically, a "Surviving Pack". We are, and we hope you are! It's not quite last month's bargain but still approximately a 40% discount. It will probably be the last big bargain for a while – we're running out of wines we have a sufficient supply of to do this sort of offer.

- Nicolas Carmarans IGP Aveyron Mauvais Temps 2016
- Mylène Bru Far Ouest 2015
- Samuel Boulay Rappapéo 2016
- Le Temps des Cerises Un Pas de Côté 2017
- Causse Marines Zacm'Orange 2018
- Laurent Lebled On est Su l'Sable 2018

The RRP for this selection of 6 wines is \$302 but the pack price is only \$180 including freight to most Australian cities.



Pack 2: New Arrivals Very Limited (15% Discount)

Each month when we release new wines, we like to make up a pack with some of them. It was a bit of a struggle this month because most sold out so quickly, including some of the wines we planned to put in the new arrivals pack like the 2019 Derain Allez Goutons. We were too slow.

Once we realised what was happening, we have corralled two bottles of each of these cuvées of Julien Altaber's to make up two possible orders for this New Arrivals pack. There may be more but these two will stay available as a pack with a 15% discount until the end of the month, or earlier if they are sold out. If they have not both sold as packs by the end of the month, they will be available as individual bottles again with our normal discount offer 10% in any mixed pack of 6).

- Sextant Julien Altaber Clin d'Oeil 2018
- Sextant Julien Altaber Coteaux Bourguignons 2018
- Sextant Julien Altaber Écume 2018
- Sextant Julien Altaber Foufounette 2018
- Sextant Julien Altaber MaMaMia 2018
- Sextant Julien Altaber Po à Po 2018

The RRP for this selection of 6 wines is \$385 but the pack price is only \$327.25 including freight to most Australian cities.



Pack 3: Warehouse Walk Pack – (20% Discount)

We walked around the warehouse looking for boxes with less than a dozen bottles in them and made a 20% discount pack. The first three are reds and the others are three quite different whites. The last one, Isadora, which is oxidative Macabeu, represents not just part of a case but also the last time this wine was ever made.

The owners of Jolly Ferriol, Jean-Luc Chossart and Isabelle Jolly, have sold their vines and beautiful property Mas Ferriol to Tom Lubbe (Domaine Matassa) and retired to Provence. They still have some sweeter wines, which they are aging, but this is the last of Isadora. (We were very happy to find Tom Lubbe was the buyer and their hard work over many years would be built on not destroyed.)

There is a maximum of three packs as advertised but if we sell those, we may be able to find substitutes for the most limited wines.

- Domaine Saint Nicolas Reflets Rouge 2017
- Nicolas Carmarans IGP Aveyron Maximus 2015
- Mylène Bru Far Ouest 2014
- Opi d'Aqui Mars Âne 2017
- Domaine de la Garrelière Marquis de C 2013
- Jolly Ferriol Isadora NV

The RRP for this selection of 6 wines is \$288 but the pack price is only \$230.40 including freight to most Australian cities.



Pack 4: Last Bottle Pack (20% Discount)

This pack has one orange wine, the complex Domaine Saint Nicolas Amphora Blanc, made with Chenin Blanc from the 2014 vintage, four reds and one white.

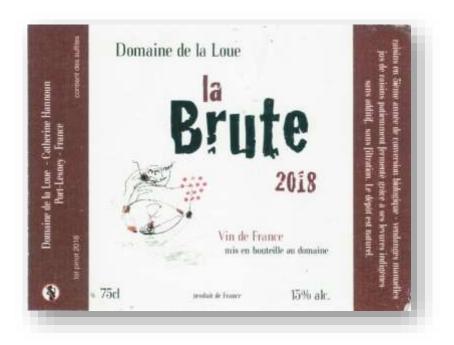
All of the reds are relatively light. The Mosse and the Villemade are from the Loire. Le Gros is Grolleau Noir and Villemade's Cheverny rouge is a blend of Gamay and Pinot Noir.

Fanny Sabre's red is a Burgundy from the commune of Sainte-Marie-La-Blanche, which is southeast of Beaune, and, while we can't try it to verify it because otherwise it would not be in the last bottle pack, it is probably in a perfect drinking window now. We did drink another bottle of the 2016 Temps de Cerises Fou du Roi recently though and can confirm it is tasting very delicious, and living proof that wines with no added sulphites will cellar well. It's a blend of Grenache Noir, Cinsault and Carignan and is only 12% ABV.

Nicolas Carmarans Selves is a Chenin Blanc from the Aveyron in the centre of France. This is one of our favourite vintages for this wine.

- Domaine Saint Nicolas Amphora Blanc 2014
- Domaine Mosse Le Gros 2016
- Hervé Villemade Cheverny Rouge 2016
- Fanny Sabre Sainte-Marie-La-Blanche Anatole 2016
- Le Temps des Cerises Fou du Roi 2016
- Nicolas Carmarans IGP Aveyron Selves 2015

The RRP for this selection of 6 wines is \$326 but the pack price is only \$260.80 including freight to most Australian cities.



Pack 5: Winter Preparations Red Pack (15% Discount)

It's that time of year when we turn to braised meats and other long-cooked dishes, where for a short period (longer in Tasmania where we are) the food we eat is often well-suited to robust red wines. This pack of red wines (no chilled light reds here – this is the real deal) paints a broad brush through France so you could treat it as an alternative to the missing Tour de France, which would have begun early in July.

Andiran's Magnus is from the Gers in the south-west, Milan Reynard Rebels is from Provence, Domaine Les Grandes Vignes l'Aubiniae is from the Loire, Samuel Boulay's Spigao is from the Ardèche, Opi d'Aqui Menage à Trois is from the Languedoc, just outside Montpellier, and Domaine de la Loue's La Brute is Pinot Noir from the Jura.

- Dominique Andiran Magnus 7102
- Henri Milan Reynard Rebels 17+18
- Domaine Les Grandes Vignes Anjou Rouge l'Aubiniae 2015
- Samuel Boulay Spigao 2016
- Opi d'Aqui Menage à Trois 2015
- Domaine de la Loue La Brute 2018

The RRP for this selection of 6 wines is \$245 but the pack price is only \$208.25 including freight to most Australian cities.

### This Month's Special Packs - Packs 6 to 10

We decided to open a few more "Sue and Roger boxes this month and make up some more special packs. They are packs 6 to Packs 10. Like last month's special packs the first three wines in each pack are "Sue and Roger" wines and are marked with an \*. The other three wines are from our current list.

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

The pricing of the 'Sue and Roger wines' is the original pricing, which means 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.

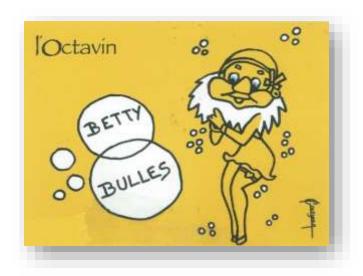
The contents of the packs cannot be changed – please don't ask to substitute any of the wines in a special pack.

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.

And, as we said last month, please don't feel guilty about ordering wines we had planned to drink one day. We actually had a lot of pleasure sharing them with the people who ordered last month's packs and we still have plenty to choose from. And, if you are keen to buy a bottle of 2017 de Moor Chablis Coteau de Rosettes, pack 7 from last month's newsletter, in which this featured, is still available. It also has a bottle of l'Octavin Pamina, made with Alice Bouvot's own Arbois Chardonnay.

It's possible July might have a few more special packs then we suspect we will have reached the limit of what we're willing to part with.

# Special Pack 6: With Octavin, Le Vendangeur Masqué (de Moor) and Bornard (10% Discount)



Putting a Betty Bulles in a pack was a hard decision. You can never have too much pet-nat. But it is so delicious we thought we should share it. This is from a shipment that arrived in July last year so it has had plenty of resting time. It's a white pet-nat, made mainly with Molette from Domaine Trichon in Bugey.

There is also a wine from Alice and Olivier de Moor's négoce called Caravan, which is a blend of Clairette from the Drôme, Riesling and Pinot Blanc from Alsace, Aligoté from their own vineyards, Chardonnay from the Ardeche and Sauvignon Gris from just north of Roanne! The grapes are all sourced from friends of theirs who were helping them out after yet another year of tiny yields because of frost.

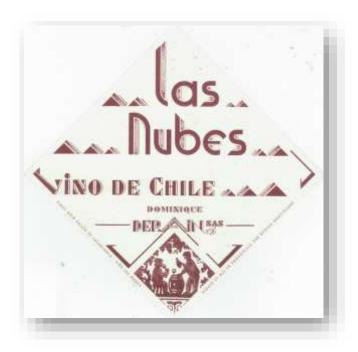
And the last "Sue and Roger\*" wine is the Bornard Arbois Pupillin Ploussard La Chamade 2016, which is Ploussard from a great vintage in the Jura. This should be drinking deliciously right now.

The wines from the list are a quite robust (relatively speaking) Trousseau from Michel Gahier, La Vigne du Louis 2017, the 2018 Le Rouchefer, Chenin Blanc from the Mosse family, a wine you can drink but it will also happily cellar, and one of our last few bottles of Opi d'Aqui l'Orangeade 2018, which in this vintage was made entirely from Clairette. It suits many different foods.

- I'Octavin Betty Bulles 2018\*
- Le Vendangeur Masqué Caravan 2017\*
- Philippe Bornard Arbois Pupillin Ploussard La Chamade 2016\*
- Michel Gahier Arbois Trousseau La Vigne du Louis 2017
- Mosse Le Rouchefer 2018
- Opi d'Aqui l'Orangeade 2018

The RRP for this selection of 6 wines is \$358 but the pack price is only \$322.20 including freight to most Australian cities. 1 Pack Only

## **Special Pack 7: With Octavin, Bornard and Gahier (10% Discount)**



Pack 7 is sourced entirely from the Jura. The l'Octavin Commendatore is an ethereal, light Trousseau from Les Corvées vineyard, there's a Chardonnay from Bornard (Côtes du Jura Les Gaudrettes 2016), which was aged in old barrels and is a brilliant roast chicken wine, and a bottle of what for us, is Michel Gahier's most profound cuvée, La Fauquette, which is made from Melon le Queue Rouge, a variant of Chardonnay found only in the Jura. This is the 2014 vintage, which we received in 2019. It is made like Vin Jaune, so aged in a barrel which is not topped up. It is full of umami and a perfect wine with Comté and similar cheeses. At Michel's we have tasted vintages of this wine from the 1990s — it has great aging potential.

The other three wines, from our current list, is a very eclectic collection. The Sextant Clin d'Oeil is predominantly macerated Viognier, with a little direct press Gamay to help start the fermentation. Le Temps des Cerises Les Lendemains qui Chantent, from the 2017 vintage, is from the Languedoc. It's 100% Grenache, from one of our favourite vineyards in all of France, 450 metres above sea level. This wine is only made in the best vintages. And Derain Las Nubes 2018 is a Pinot Noir Dominique Derain made in Chile!

- l'Octavin Commendatore 2016\*
- Philippe Bornard Côtes du Jura Les Gaudrettes 2016\*
- Michel Gahier Arbois Melon La Fauguette 2014\*
- Sextant Julien Altaber Clin d'Oeil 2017
- Le Temps des Cerises Les Lendemains qui Chantent 2017
- Derain Las Nubes 2018

The RRP for this selection of 6 wines is \$410 but the pack price is only \$369 including freight to most Australian cities. 1 Pack Only

# Special pack 8: with Bruyère/ Houillon. Bornard, and Octavin (10% Discount)



Pack 8 is another Jura pack, although the grapes in the Octavin wine, while made in the Jura are sourced from the south of France.

There's a blend of Chardonnay and Savagnin from Renaud Bruyère and Adeline Houillon, sourced from their Les Tourillons vineyard which overlooks Arbois. Philippe Bornard's Trousseau Le Garde Corps is the Trousseau cuvée the Bornards make for aging. 'Garde' is the French word to use for something to keep or preserve and literally Garde Corps means 'bodyguard'. Unlike Le Ginglet, the other Trousseau cuvée, which is aged in stainless steel tanks, this wine is aged in old barrels and comes from older vines. And the l'Octavin Ivre de Vivre is a fresh and lively Viognier made by Alice Bouvot, coincidentally with grapes from Jean Francois Debourg, the same grower who Julien Altaber sources his Viognier from for Clin d'Oeil (see previous pack).

The other three wines are a white, a red and a pet-nat. The Mosse Bonne Blanches 2018 is Chenin Blanc grown on schist and aged in wood. The Mosses recommend aging it for up to 20 years. The Derain Le Ban 2015 represents the end of an era. It's the last vintage where the estate was owned by Dominique Derain. From 2016 onwards the label changes from "Catherine & Dominique Derain" to "Domaine Derain" signifying the change of ownership to Julien Altaber and Carole Schwab. (We should note though that Dominique remains intimately involved with the domaine.) And, finally, Les Capriades Piège à Filles Rosé, is a pet-nat that's even suitable for the non-believers. Winemaker Pascal Potaire is of the strong belief that it is possible to make pet-nats to rival the best traditional sparkling wines. This wine, which has been disgorged, should turn the minds of anyone who thinks pet-nats are always funky and full of sediment. This rosé is a wonderful aperitif.

Renaud Bruyère and Adeline Houillon Arbois Les Tourillons 2016\*

- Philippe Bornard Trousseau Le Garde Corps 2016\*
- l'Octavin Ivre de Vivre 2017\*
- Derain Saint-Aubin Le Ban 2015
- Mosse Bonnes Blanches 2018
- Les Capriades Piège à Filles Rosé 2018

The RRP for this selection of 6 wines is \$434 but the pack price is only \$390.60 including freight to most Australian cities. 1 Pack Only



**Special pack 9: With Robinot, Octavin, Bornard (10% Discount)** 

Pack 9 has wines from Jean-Pierre Robinot, l'Octavin and Bornard. The imminent arrival of a new vintage of le Regard made us willing to part with this bottle of Pineau d'Aunis from the 2017 vintage. L'Octavin Cariboum is a crunchy wine from Alice Bouvot. It's mainly Carignan grown by Remi Poujol in the Launguedoc which was macerated as whole bunches for 20 days before pressing. The Carignan juice was mixed with Muscat, Viognier and Molette to give it its unique 'Alice touch'. And the third wine is the 2015 vintage of Bornard Arbois Pupillin Trousseau Le Garde Corps (see above).

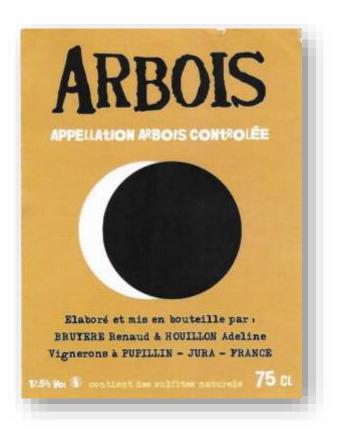
From the list there is one of the last remaining bottles of the Mosse Savennieres Arena 2017 (Chenin Blanc). There is a bottle of La Cadette Bourgogne Rouge L'Ermitage 2018 which is unusual in that it is only 80% Pinot Noir. The other 20% is César, an addition which is only allowed in the north of Burgundy in the Yonne department. And the final wine is the recently released (last year) Milan Elliott Rouge 2017. Named after the first born son of Henri's son Théophile and his American wife Natalie, it is a blend of Syrah and Grenache from 50 year old vines. It was not aged in the Milan cellar though. It was matured for two years in a large old troconic foudre owned by a friend, Mr Guilbert, which they could not buy because it was too big to fit in the cellar. So, they did the aging in his cellar. It then spent time in a fibreglass at the Milan cellar.

Jean-Pierre Robinot Le Regard 2017\*

- I'Octavin Cariboum 2017\*
- Philippe Bornard Trousseau Le Garde Corps 2015\*
- Mosse AOC Savennieres Arena 2017
- La Cadette Bourgogne Rouge L'Ermitage 2018
- Henri Milan Elliott Rouge 2017

The RRP for this selection of 6 wines is \$423 but the pack price is only \$380.70 including freight to most Australian cities. 1 Pack Only

## Special pack 10: with Robinot, Bornard, Bruyère/Houillon (10% Discount)



The "Sue and Roger" wines from this pack are one sparkling, one red and one white.

The sparkling wine is Jean-Pierre Robinot's Fêtembulles from the 2018 vintage. It's usually entirely made with Chenin Blanc but this vintage also has a tiny amount (less than 10%) of Pineau d'Aunis, a consequence of a very difficult, low yielding year for Chenin Blanc. It's seriously delicious. The red is the 2016 Bornard Arbois Pupillin Pinot Noir l'Aide Memoire. It's always interesting, particularly for Burgundy drinkers, to try Pinot Noir from the Jura, which is just an hour or so from Beaune. And the white is Renaud Bruyère and Adeline Houillon Arbois Chardonnay Croix-Rouge 2016. Like all of the Bruyère and Houillon white wines, it is pure and complex.

From the "live" list there is another pure, mineral Jura Chardonnay from Eric Thill and a very rare Domaine Saint Nicolas Le Poiré 2010, from the Loire Valley, which is made from Negrette. This wine definitely benefits from aging and is also a winter drinking wine so June 2020 sounds like a perfect time to try it. The Derain Saint-Aubin Le Ban 2017, although from the new era after Julien and Carole bought the domaine (see above) is made in exactly the same way as it always has been, with the predominantly-destemmed grapes fermented in wooden vats and then, after pressing, aged in old barrels.

- Jean-Pierre Robinot Fêtembulles 2018\*
- Philippe Bornard Pinot Noir l'Aide Memoire 2016\*
- Renaud Bruyère and Adeline Houillon Arbois Croix-Rouge 2016\*
- Eric Thill AOP Côtes du Jura Chardonnay Les Grandes Vignes 2016

- Domaine Saint Nicolas Le Poiré 2010
- Derain Saint-Aubin Le Ban 2017

The RRP for this selection of 6 wines is \$389 but the pack price is only \$350.10 including freight to most Australian cities.

# Wines of the French Alps by Wink Lorch

We have previously reviewed the ground-breaking book by Wink Lorch about the Jura region of France and the wonderful wines and producers found there.

Now she has moved somewhat south to the extensive Savoie region that extends from Mont Blanc to the plains of the Diois river, to cover the still obscure grapes, wines and producers that are little known outside the region.

We only have one producer in this region, namely Dominique Belluard, who works with the little known Gringet variety to produce elegant, delicious wines.



Dominique Belluard's Le Feu vineyard near Ayze

We love visiting Dominique and walking through vineyards like his steep, high altitude Le Feu vineyard where our fitness (or lack of it) is laid bare. After the visit we take one of the stunning, scenic routes back towards Lyon or further south such as the A41 which takes us to Annecy which sits on the northern edge of the beautiful Lac d'Annecy and then on to Grenoble passing the Massif des Bauges and the Massif de Chartreuse and onto the plains around Châtillon de Diois where the walnut trees meet the olive trees from Provence to the south.

This is the area that Wink Lorch covers in minute detail. The book is divided into four main parts with Part 1 covering the history of the French Alpine wine regions and the people who have influenced the development of wine across the region.

Part 2 covers the appellations, terroir, grape varieties, how the wines are made including a special section on the sparkling wines that this region is so proud of. Grapes such as Gringet, Persan, Jacquère, Altesse, Mondeuse, Gamay, Verdesse, Etraire de la Dui, Mollard, Arvine and many more.

Part 3 is the largest section entitled Places and People and includes a regional survey examining the wines of the Savoie, Isère, Bugey, Clairette de Die, Le Diois and the Haute-Alpes as well as the producers in each of these areas. Natural producers such as Dominique Belluard, Dominique Lucas, Domaine Curtet, Domaine Giachino, Jean-Yves Péron and Domaine Renardat-Fâche feature prominently.

Part 4 covers the tourist highlights of the area including places that she recommends that you visit.

This is a very detailed book that is a great introduction to this spectacular region.

## **Coteaux Bourguignons explained**

Coteaux Bourguignons is a relatively new (2010) appellation in Burgundy that covers the entire region from Chablis in the north, down through the Côte d'Or, down to Macon and then to Beaujolais. A rough translation of the name would be "The Hills of Burgundy" or "The Slopes of Burgundy".

Four French départments and almost 400 villages are involved, namely:

- 54 communes in the Yonne départment including Chablis, Courgis, Tonnerre, Vézelay, Irancy and Chitry;
- 91 communes in the Côte-d'Or départment including Vosne-Romanée, Vouvray, Pommard, PulignyMontrachet and Gevrey-Chambertin;
- 154 communes in the Saône-et-Loire départment including Mâcon, Bouzeron (where there is an Aligoté-only appellation), Chagny, Chaintré and Givry;
- 85 communes in the Rhône départment including Chénas, Chiroubles, Fleurie, Juliénas,
   Villié-Morgon and Vauxrenard which are all also Beaujolais producing areas.

The Coteaux Bourguignons appellation replaces two former appellations which covered much the same area namely Bourgogne Grand Ordinaire and Bourgogne Ordinaire.

The range of grape varieties that can be used is broader than for most Burgundy appellations.

White wines that fall under the Coteaux Bourguignons banner can use Aligoté, Chardonnay, Melon de Bourgogne, Pinot Blanc and Pinot Gris. Each of these grape varieties is currently authorised in specific appellation but Coteaux Bourguignons is the only one where they can be blended more freely. The only Burgundy-authorised grape variety that misses out is Sauvignon Blanc.

Red wines can be made from Gamay (but only the variety with white juice, Gamay Noir à jus blanc), Pinot Noir and César (which we wrote about in our previous newsletter and which can only be used in the Yonne départment). There are five "accessory" varieties that can be used in red wines namely Chardonnay, Gamay de Bouze, Gamay de Chaudenay, Pinot Blanc and Pinot Gris.

There are extra rules applying to the accessory grape varieties. Gamay de Bouze and Gamay de Chaudenay (which are rare varieties with red juice) must not exceed 10% of the grapes being used. Chardonnay, Pinot Gris and Pinot Blanc must reflect the amount planted in the vineyard and cannot together exceed 15% of the harvest.

Note: We have seen Tressot mentioned on some Web sites as an authorised variety but it is definitely not mentioned in the official INAO Web site documentation.

Rosé wines can be made from Gamay, Pinot Gris, Pinot Noir and César (Yonne only) with Chardonnay and Pinot Blanc able to be added but only up to 15% of the volume.

There are many other rules about the density of planting of the vines and the way in which the vines must be pruned, the maximum yield per hectare and even the sugar levels of the ripe grapes.

Julien Altaber from Sextant has been producing a Coteaux Bourguignons for a couple of years now and his 2018 is particularly delicious being a blend of Gamay and Pinot Noir, so we will finish this short article by explaining the label on his wine.



# Additives in wine series: Megapurple

This article is a continuation of our Additives in Wine series where we explore over 80 additives that are permitted in various countries around the world as well as in Australia.

This month we are looking briefly at Megapurple which is a common additive in Australia to make red wines look darker and more attractive to those who like big, brutal reds. It is a particularly common additive in cheaper reds.

To understand how Megapurple is made we need to mention teinturier grape varieties. There are just a few red grapes that have red juice. Grapes such as Alicante Bouschet, Saperavi (common in Georgia), Gamay de Bouze and Gamay de Chaudenay are some examples.

Essentially if you peel the skin off a teinturier grape such as Alicante Bouschet you will reveal the red flesh that lies beneath. If you peel the skin of any other red grape such as Grenache or Shiraz the white flesh will be exposed as shown below.



This is why, when making a red wine, the grapes are crushed and the skins are left in the juice for ties ranging from a week to many weeks so that the red colour is extracted from the skin and hence colours the juice.

Some wine makers take advantage of this feature to make white wines out of red skinned grapes. What they do is press the red grapes very quickly and allow the juice to run out of the press and hence away from the skins. The juice will be clear at this stage. An example is the wine made by Ivo Ferreira called La Petite Pépée. For this delicious wine he quickly pressed some grenache Noir grapes and allowed the juice to run out of the press. The result is an interesting white wine with a texture that is not normally associated with such wines.

Devotees of Champagne will be familiar with this approach. It is common to find white Champagnes that have been made from Pinot Noir. These are often labelled as "blanc de noir" which means "white from black" referring to the French habit of calling red grapes black.

And now to Megapurple. It is commonly made from a teinturier grape such as Alicante Bouschet. The red juice is extracted and it then undergoes extreme concentration to emphasise the colour and to increase the percentage of sugars (often just under 70%).

A small amount of this concentrate added to a red wine will give it the characteristic purple colour and an added hit of sweetness. This is why so many Australian red wines have a distinct purple hue and have that characteristic sweet "jammy-ness".

While this is legal in Australia, winemakers rarely admit to its use. There is no requirement to list additives except for sulphites on the label.

## **Grape variety: Fer Servadou**

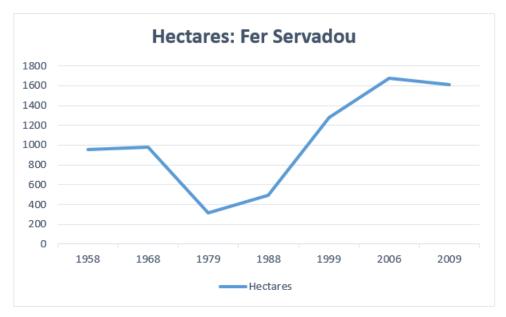
We last wrote about Fer Servadou in the November 2010 edition of this newsletter. It was only a very short entry because we had only just seen Fer Servadou vines in the vineyard of our then very new producer, Nicolas Carmarans.

Since then, we have learned a lot more about this grape that is perfect for cooler areas of France and which is capable of making wines of extraordinary elegance and finesse. Those of you who have been fortunate enough to have tried the amazing Fer de Sang from Nicolas will know just how good wines made from this grape can be. He makes it using Fer Servadou grapes harvested in the Marcillac region (which is just south of his home in the Aveyron) from the vineyard of his "blood brother" – the French for "blood" is "sang".

Fer Servadou is a grape variety that is native to the Gaillac region of south-west France. It is also known locally as Mansois. It is permitted to be used in the Bergerac, Marcillac, Madiran and Gaillac appellations for making spicy and subtle red wines with soft tannins. Other names for this grape include Braucol, Samençois and Pinenc.

While it is widespread in an arc from the Aveyron, Marcillac, Gaillac and on to the Tarn-et-Garonne, it is likely that Fer Servadou was originally from the Basque Country on the Spanish side of the Pyrenees.

Now to the distribution of Fer Servadou in France. This is relatively simple because there is not very much of it. But note the decline and then the relatively rapid increase in plantings as vignerons re-connected with the past, realising that great wines can be made using this grape.



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

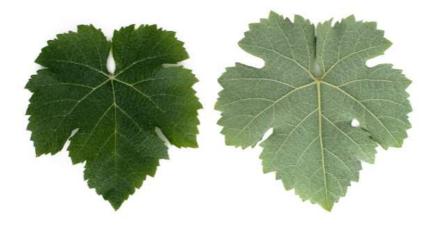


Photo courtesy Vitis International Variety Catalogue (VIVC)

The grapes are reasonably large, they are almost purple in colour and form into tight bunches that make them susceptible to mildew.



Photo courtesy Vitis International Variety Catalogue (VIVC)

# 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.