

## WINE Talk: August 2020

The newsletter of Living Wines: Edition 92

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.)**

## August new Arrivals

As predicted the wines we received in July were all sold by allocation but this month we have lots of new wines to offer from Domaine Mosse and Domaine de la Garrelière and Calvados and cider from Julien Fremont.

### Domaine Mosse



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We have just received three wines from **Domaine Mosse**, all from the 2019 vintage and all perfect for spring. There is **Moussamousettes** pet-nat, which this year is a blend of Pineau d'Aunis, Grolleau Noir and a little bit of Cabernet Franc. **Magic of Ju-Ju** is a blend of Chenin Blanc, Sauvignon Blanc and Muscadelle, and a new cuvée, **Bisou**, is a light red made with Grolleau Noir, Pineau d'Aunis, Cot, Gamay, Grolleau Gris, and Cabernet Franc.

Bisou is the word for the kisses French people greet each other (or used to greet each other) with. It's ironic that 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 tiny number of bottles of their first vermouth. A pale apricot colour and based on Chenin Blanc infused with aromatic plants, **Vermouth Agrumes & Seichuan** is very special. We don't expect it to last long either.

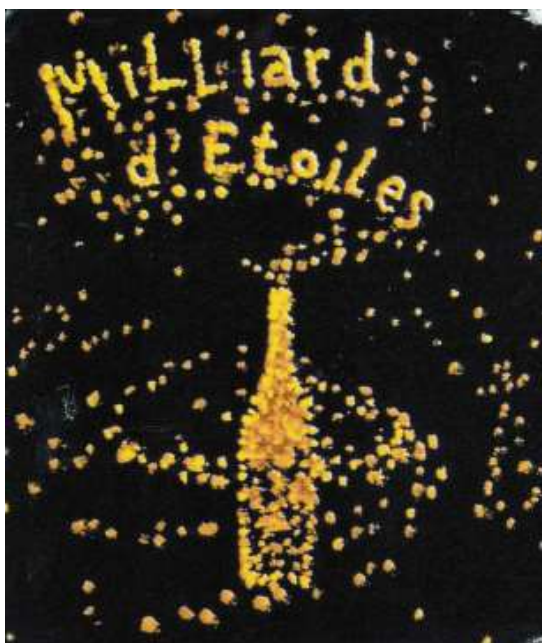
## Julien Fremont



We have **Calvados** again, including some 700ml bottles as well as the traditional 500ml. We also have five cuvées of cider. 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, which unsurprisingly is 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.

## Domaine de la Garrelière



There is lots of the wonderfully fresh and juicy **Gamay Sans Tra La La 2019** and a good supply of their complex sparkling wine **Milliard d'Etoiles**. A pétillant naturel, it is a blend of direct press Cabernet Franc and Chenin Blanc. We also have a small amount of **Cendrillon 2018**, made with Sauvignon Blanc (partly aged in old wood and partly in tank), **Marquis de C 2017** (Chardonnay aged in old wood) and a new cuvée made with young Chenin Blanc called **Le P'tit Ch'nin** from the 2018 vintage.

## Summary

Wine	RRP	Type	Variety
Mosse Bisou 2019	\$45	Light Red	Grolleau Noir, Grolleau Gris, Pineau d'aunis, Cot, Gamay, Cabernet Franc
Mosse Vermouth Agrumes and Seichuan 700ml	\$75	Vermouth	Chenin Blanc base
Mosse Magic of Juju 2019	\$45	White	Chenin Blanc, Sauvignon Blanc, Muscadelle
Mosse Moussamoussettes 2019	\$49	Sparkling	Pineau d'Aunis, Grolleau Noir
Julien Fremont Silex 2018	\$33	Cider	Apples (many varieties)
Julien Fremont Brut Nature 2018	\$35	Cider	Apples (many varieties)
Julien Fremont Argile 2018	\$33	Cider	Apples (many varieties)
Julien Fremont Grenier 2017	\$38	Cider	Apples (many varieties)

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<b>Wine</b>	<b>RRP</b>	<b>Type</b>	<b>Variety</b>
Julien Fremont Pomme de Paille 2018	\$44	Cider	Apples (many varieties)
Julien Fremont Calvados 500 ml	\$111	Spirits	Apples (many varieties)
Julien Fremont Calvados 700 ml	\$150	Spirits	Apples (many varieties)
Domaine de la Garrelière Le P'tit Ch'nin 2019	\$38	White	Chenin Blanc
Domaine de la Garrelière Cendrillon 2018	\$43	White	Sauvignon Blanc
Domaine de la Garrelière Marquis de C 2017	\$52	White	Chardonnay
Domaine de la Garrelière Milliard d'Etoiles	\$55	Sparkling	Cabernet Franc, Chenin Blanc
Domaine de la Garrelière Gamay Sans Tra La La 2019	\$41	Red	Gamay

## What's coming next?

It's likely we will have two releases before the next newsletter so we're letting you know what's coming in case you would like to be considered for any wines we might allocate or get advance notice for wines we might advertise.

### Mid September - L'Octavin

First up will be an offer of some wines from Alice Bouvot, from L'Octavin in the Jura. We have a mix of wines from her own Jura estate and the négoce wines she makes from grapes grown by friends in many parts of France which she and her team pick then vinify in her Arbois cellar.

These wines will definitely be allocated via an offer so let us know if you are interested if you haven't already. There are a lot of cuvées (12). Half are estate wines and half are négoce. We have minimal quantities of each one so we're envisaging an offer will be, depending on the level of interest, one bottle of one of the estate wines and one bottle from the négoce selection (i.e. a maximum of 2 bottles, depending on how things go once we start to share them). The wines we have received are Reine de la Nuit 2018, Commendatore 2018, Amphore 2018, Potion Magique 2018, Dorabella 2018, Muscat 2018, Ganache 2018, Corvee de T 2018, Raph'Noel 2018, Betty Bulles 2019, Sylvaner 2018, and Ivre de Vivre 2018. Most of these cuvées are described on our website but some are new and won't be there until we release them. The wines have arrived, we have tasted them, and they have all travelled well.

For the moment, if you have not done already, please let us know if you would like an offer and, if you know her wines, what your preferences are, and we will do our best to match them. If you have already expressed general interest but want to fine-tune your cuvée preference please do. We won't start work on the allocations until early September. If you don't know the wines but are still interested we'll find you some bottles that will be a good introduction to her ethereal wines.

We can't guarantee we will be able to satisfy everyone, both in terms of an allocation and in terms of preferred cuvées, but we will do our best.

### Late September / early October

This will most likely be our second last shipment for 2020 with wines from **Geschickt, Belluard, Julie and Ivo, Domaine de la Loue and Hervé Villemade.**

Our current plan is to advertise all of these wines so if you would like a list prior to them appearing on our website please let us know. A few will be very limited.

They include from **Geschickt**, Cadavre Exquis, a solera, so far with four years of pinot gris vintages (2015, 2016, 2017 and 2018) which will continue to be added to into the future and some Grand Cru wines from Kafferkopf. We'll also have good supplies of 2019 Phenix, 2017 Pino, and both sparkling wines – the Obi pet-nat and the 2016 vintage of Crémant Double Zero (zero dosage and zero added sulphites).

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The still wines from **Belluard** are from the 2018 vintage. It was a difficult year and he did not make Le Feu or his Gringet Pur-Jus but we will have Les Alpes and, for the first time in many years, a small amount of Grand-Jorasses, which is made from Altesse. We will have a small quantity of a new Pur-Jus cuvée (i.e. no added sulphites) made from macerated Altesse. There is also a tiny amount of Mondeuse and Mont Blanc Brut-Zéro 2016. And there will be plenty of Les Perles de Mont Blanc Brut, also from the 2016 vintage, and one of our favourite sparkling wines.

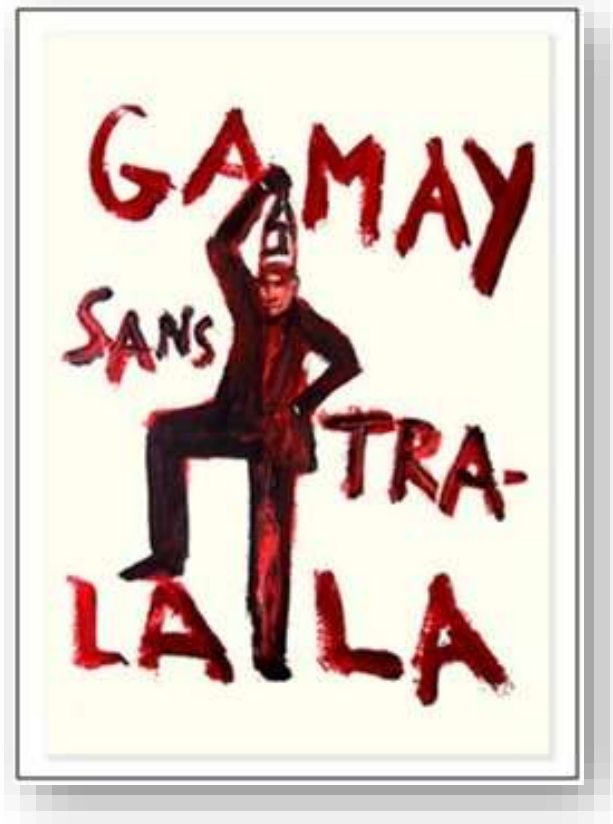
We'll have a much bigger range of wines in the second shipment of Catherine Hannoun's wines from **Domaine de la Loue** as well as an extra supply of the 2017 Savagnin we had earlier this year. There will also be some 2018 Savagnin as well. We have two sparkling wines – a pet-nat rosé and a La Bulle Blue, made in the same way as Champagne (2 fermentations) with Chardonnay. From the 2016 harvest it spent 2 years in barrel before being bottled for its second fermentation in July 2019. It was disgorged in December 2019. There is also a Chardonnay cuvée, Le Blanc, from the 2018 vintage and Le Rouge from the same vintage, which is made from Trousseau. There is also a tiny quantity of Vin de Liqueur, made with Savagnin from Pupillin.

We're looking forward to a big selection from **Hervé Villemade**, the largest range for some time, including his wonderful Romarantin, Cour-Cheverny les Acacias, which is rarely made. As well as the 2017 vintage there is a small supply of 2009 Les Acacias which will be extraordinary.

We're looking forward to the two good value Domaine cuvées Cheverny Rouge and Cheverny Blanc, some Sauvignon Blanc and two Bovins (the 1 litre bottles with cows on the label – this time there is a white and a red). There's more too!

Finally, there will be a small quantity of wines from Julie and Ivo. We began working with Ivo's Ferreira's l'Escarpolette wines some years ago. Julie Brosselin's came later when they became life partners. The name l'Escarpolette has been retired. They now work together as **Les Cigales dans la Fourmilière**. We'll have Le Blanc 2018 and Celeste 2018 and 2019, macerated white cuvées from Ivo, and two vintages of Maree Basse, a delicious light red which they have saved for us in the face of great pressure from local buyers. This is made from Julie's Grenache Blanc and Ivo's Grenache Noir. There is a tiny quantity of 2017 Mata Hari, Julie's macerated Grenache Blanc and our favourite vintage yet of her On Verra La Mer, a fresh and juicy Cinsault.

**Pack 1: August New Arrivals Pack (15% Discount)**



These wines are virtually straight off the boat. It feels like forever since we first met Bisou (which is the word for the friendly kiss of greeting so favoured by the French) via Instagram posts from various members of the Mosse family. It was just before the pandemic shut France down and suddenly its name represented everything no one was allowed to do. Drinking Bisou became the alternative to practising it. We ordered it before the crisis but then held off shipping it while we waited to see what would happen. It means it's arriving here in time for spring, just the same season in which it was released in France. It is a light red made from 6 different Loire grape varieties and it is delicious!

Also from Mosse, Magic of Juju this year is a blend of Chenin Blanc, Sauvignon Blanc, and Muscadelle, all from the Loire Valley, and Moussamoussettes, one of France's most beloved pet-nats is predominantly Pineau d'Aunis and Grolleau Noir with a little Cabernet Franc.

There's also a bottle of the 2019 vintage of Domaine de la Garrelière Gamay Sans Tra La La 2019, a juicy Gamay which never disappoints, and two cuvées from Normandy cider maker Julien Fremont. Silex is made with apples from a part of his orchard which is full of flint and Par Nature is a blend from all parts of the orchard.

- Mosse Bisou 2019
- Mosse Magic of Juju 2019
- Mosse Moussamoussettes 2019
- Julien Fremont Silex 2018

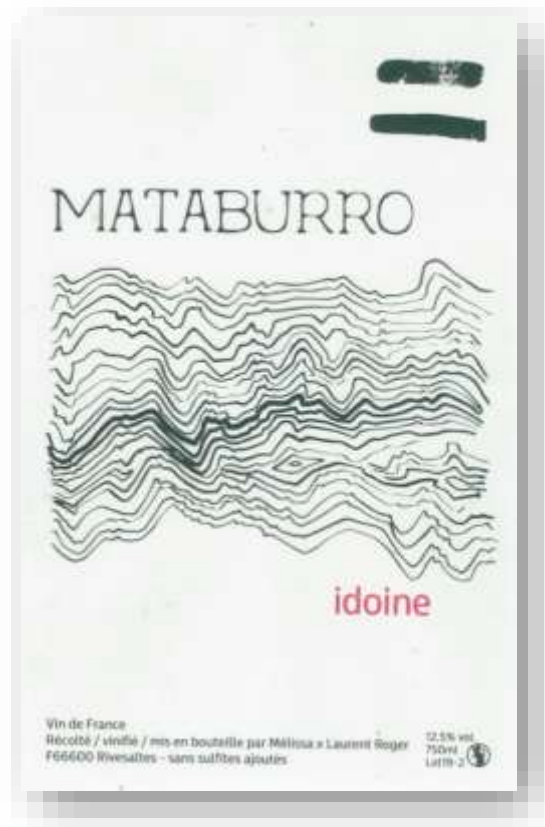
## WINE Talk – the newsletter of Living Wines

- Julien Fremont Brut Nature 2018
- Domaine de la Garrelière Gamay Sans Tra La La 2019

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



**Pack 2: Mataburro pack (10% discount - 2 only)**



As we predicted in our last newsletter in June, all of the wines we received in July were not advertised because we received so many requests in advance.

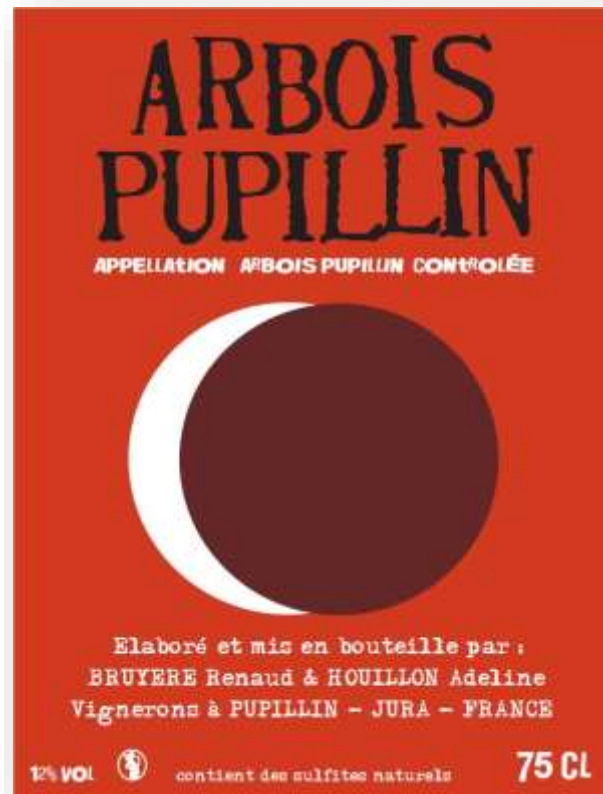
We were able to allocate some wine to everyone who asked in advance but it was too late for almost everyone who contacted us after they arrived and started to appear on Instagram.

But we kept a small number of bottles of each of the three stunning Mataburro cuvées, described in the May newsletter, to make up this pack and Pack 3 for newsletter subscribers. They are only available to people who have not already ordered them. These will not last long. These wines are not available except in the pack.

- Mataburro Otium 2019 (2 bottles)
- Mataburro Idoine 2019 (2 bottles)
- Mataburro Mura Mura 2019 (2 bottles)

**The RRP for this selection of 6 wines (2 bottles of each of three cuvées) is \$298 but the pack price is only \$268 including freight to most Australian cities.**

**Pack 3: July arrivals pack (10% discount – 2 only)**



This selection of 6 wines is also from the same July shipment which we did not get to advertise. We set these wines aside for newsletter subscribers, but it won't go far – it is always best to contact us in advance of a wines arrival.

This pack is not available to anyone who has already successfully ordered a bottle of Renaud Bruyère and Adeline Houillon's 2018 Ploussard. These wines are not available except in the pack.

- Renaud Bruyère and Adeline Houillon Arbois Pupillin Ploussard 2018
- Jean-Pierre Robinot Regard 2018
- De Moor AOC Bourgogne Chitry 2018
- Mataburro Otium 2019
- Mataburro Idoine 2019
- Mataburro Mura Mura 2019

**The RRP for this selection of 6 wines is \$380 but the pack price is only \$342 including freight to most Australian cities.**

### Pack 4: Melbourne Lockdown Pack (over 50% discount)



This is a unique pack for unique times. We feel for our Melbourne customers who are largely restricted to their homes and subject to a curfew. It would have been impossible to imagine a year ago but now is a reality in Victoria and could easily happen to any of us in any state if things go awry. It feels like we are all teetering on the edge of an abyss at the moment and we appreciate the sacrifice our nearest neighbours are making to try to make it safe for people to live a more normal life.

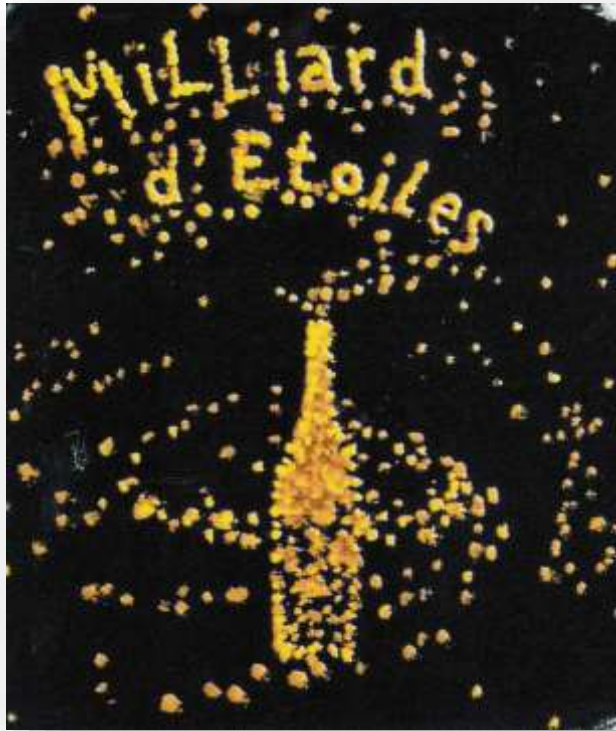
This pack is substantially discounted and includes one wine, Ivo Ferreira's 2013 vintage of Jeux de Mains, a wine made with old vine Cinsault, which is at no cost. There is a catch. We can't sell the wine because there is a small amount of seepage from the corks. We have drunk it many times while trying to work out what to do with it and rarely does it let us down. Despite the damaged cork it has length and vibrancy. But it is unsellable. So treat the bottle as a non lethal game of Russian Roulette. On the plus side, if it tastes good, it is perfectly suited to late winter weather.

- Domaine L'Escarpolette (Ivo Ferreira) Jeux de Mains 2013 - FREE
- Julie Brosselin Rue de la Peste 2015
- Samuel Boulay Spigao 2016
- Domaine Les Grandes Vignes Anjou Rouge l'Aubinaie 2015
- Causse Marines Zacmau 2015
- Opi d'Aqui L'Éléphant Blanc 2017

**The RRP for this selection of 6 wines is \$306 but the pack price is only \$151.20 including freight to the Melbourne area.**

**Only for people in Melbourne lockdown suburbs - available until level 4 lockdown ends or sold out, whichever is first.**

**Pack 5: Bubbling Pack - 15% discount**



We can celebrate being alive even when times are uncertain, so it pays to have drinks with bubbles on hand.

This pack has four sparkling wines and two ciders. Eric Thill's Crémant is a classic Jura crémant, made with 100% Chardonnay. Domaine de la Garrelière Milliard d'Etoiles is a complex pet-nat made with Chenin Blanc and direct press Cabernet Franc. It can be an aperitif but can easily be matched with many foods.

Moussamoussettes is just made for drinking in the sunshine – nothing else needed! We've also included two of Julien Fremont's delicious ciders, which never go astray. We are so happy to have them back in our regular drinking again having rationed our last bottles over the last few months.

- Eric Thill AOP Crémant du Jura Cuvée Adrian 2016
- Les Capriades Piège à Filles Blanc 2018 (some residual sugar)
- Mosse Moussamoussettes 2019
- Julien Fremont Silex 2018
- Julien Fremont Brut Nature 2018
- Domaine de la Garrelière Milliard d'Etoiles

**The RRP for this selection of 6 wines is \$277 but the pack price is only \$235.45 including freight to most Australian cities.**

**Pack 6: Surviving with Red Wine Pack (30% discount)**



This is our main discount pack for this month and we don't have quite as many packs available as we have had for the last couple of surviving packs, so we'd recommend getting in early for this discounted pack of red wines.

- Samuel Boulay Spigao 2016
- Domaine de la Garrelière Gamay Sans Tra La La 2019
- Mylène Bru Violet de Mars 2016
- Julien Peyras Costefere 2013
- Domaine Les Grandes Vignes Cabernet Breton 2015
- Nicolas Carmarans IGP Aveyron Maximus 2016

**The RRP for this selection of 6 wines is \$278 but the pack price is only \$194.60 including freight to most Australian cities.**

**Pack 7: Something of everything pack – (15% discount)**



One white, one orange, one rosé, one red, one pet-nat and one cider. We have all bases covered in this eclectic pack.

- Domaine de la Garrelière Le P'tit Ch'nin 2019
- Causse Marines Zacm'Orange 2018
- Domaine Saint Nicolas Reflets Rosé 2017
- Mylène Bru Moulins de Mon Coeur 2014
- Mosse Moussamoussettes 2019
- Julien Fremont Silex 2018

**The RRP for this selection of 6 wines is \$259 but the pack price is only \$220 including freight to most Australian cities.**

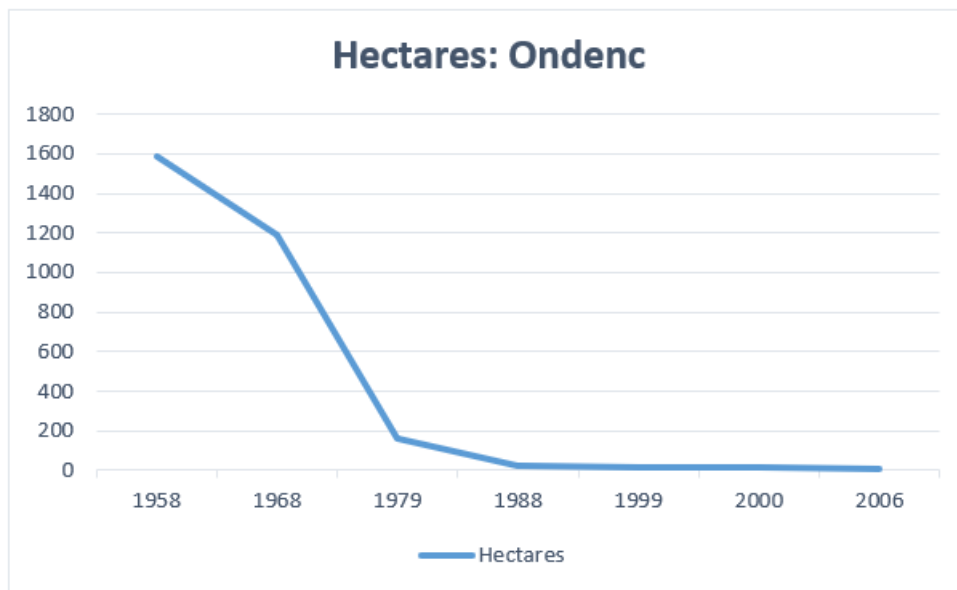
## Grape variety: Ondenc

The Ondenc grape is a native of south-west France and is now only found in small pockets around the town of Gaillac near Toulouse. The grape produces a nicely perfumed, rich and full bodied wine and is also very good in sparkling wines.

There has been a concerted effort to eradicate this vine from France as it fell out of favour during the ascent of Chardonnay. It used to be grown in Bordeaux but now has been eradicated. In 1960 there were 1500 hectares of plantings in southern France, today this has been reduced to only 11 hectares, mostly in Gaillac. It is now only permitted in the appellations of Gaillac, Bergerac and Côtes de Duras.

It is only due to the efforts of vigneronns such as Patrice Lescarret of Causse Marines and the Plageoles family that a few small plots survive and we can still get access to wines made from this grape.

It was brought to Australia from Bordeaux and planted in the Great Western region of Victoria. It was used to produce beautiful sparkling wines but in recent times the vines have been uprooted (what a shame!). Langmeil produces a 100% sparkling Ondenc in the Barossa Valley in Australia.



We have included the actual figures in the table below because the graph above almost shows zero for the last few years. You can see the serious decline in the number of hectares of this grape during the 50s, 60s and 70s when Ondenc was basically eradicated from Bordeaux.

Year	Hectares
1958	1589
1968	1191
1979	160
1988	22
1999	12
2000	12
2006	11

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

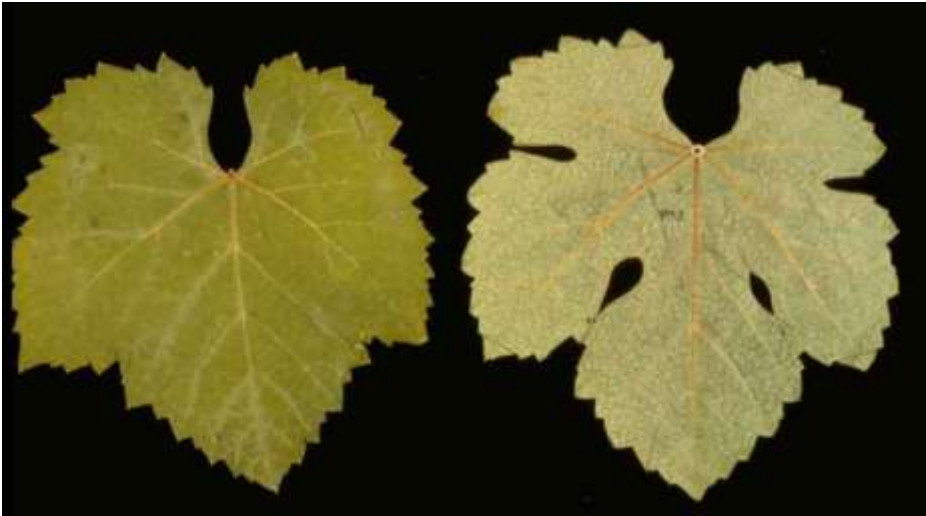


Photo courtesy Vitis International Variety Catalogue (VIVC)

The grapes are classic white in colour and form into slightly loose bunches as shown.



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.