

Wine Talk: October 2013

The newsletter of Living Wines: Edition 40

Welcome to the 40th Edition of our newsletter! We have been doing this for a long time and thoroughly enjoying bringing you new information about the wines made by our wonderful producers in France.

This month is pretty special because we have so many new wines arriving. Very soon, wines from Michel Guignier, Yann Durieux, Petit Gimios, Fanny Sabre, Nicolas Carmarans and many others will be here.

The special packs for this month provide ample opportunity to sample a wide range of our currently-available wines.

We have put together a special pack of low alcohol wines this month where every wine is less than 12% alcohol.

We also have a pack of red wines from the south of France from some of our leading producers. And we have a pack of mixed white wines and also a pack of mixed red wines from all over France.

Also, because so many of you are requesting wines without sulphites we have put together a tasting pack of six red wines that have had no sulphites added at any stage in the winemaking process. And finally, a pack of six rosé wines for sipping this spring.

We are sorry that there are no places left at the Octavin dinner. It sold out very quickly before we could get the newsletter out. The combination of Luke Burgess cooking and wines from this amazing Jura producer was obviously very tempting.

Remember that the special packs attract a 15% discount instead of a 10% discount, so if you order a special pack you really are getting a special deal!

There is a link to our order form for these packs and any other wines at the end of this newsletter. But there's no need to use the order form. Just send us an email listing the wines and/or packs you would like to order if that suits you better. We'll confirm the price by return email before processing your order.

Living Wines News: Domaine de l'Octavin Wine Dinner - Sidecar



We are delighted to announce that a special dinner will be held at Sidecar in Hobart on Monday 11th November to combine the innovative cooking of Luke Burgess from Garagistes with the equally innovative wines from Domaine de l'Octavin in the Jura region of France. We import these wines into Australia and have reserved enough bottles of these rare wines to serve at this special event.

The wines will range from an incredibly light, low-alcohol red, to a beautifully textured blend of Pinot Noir and Trousseau to an incredible Savagnin and, of course, the famous Vin Jaune that has spent a minimum of 6 years and 3 months under a 'veil' of yeast. These will be matched to 7 courses prepared by Luke. Sue and Roger will be in attendance to talk about each of the wines.

Only 14 guests can attend and there will only be one dinner due to the restricted supply of these rare wines. So, if you would like to attend phone (03 6231 0558) Katrina at Garagistes soon!

Sidecar is located at 3/129 Bathurst St, Hobart.

Living Wines News: A peek at our next shipment – Michel Guignier


We are delighted to announce that very soon the Beaujolais wines of Michel Guignier will be arriving in Australia. We have long been admirers of his wines having sampled them in Paris and at the famous Manfreds bar in Copenhagen.

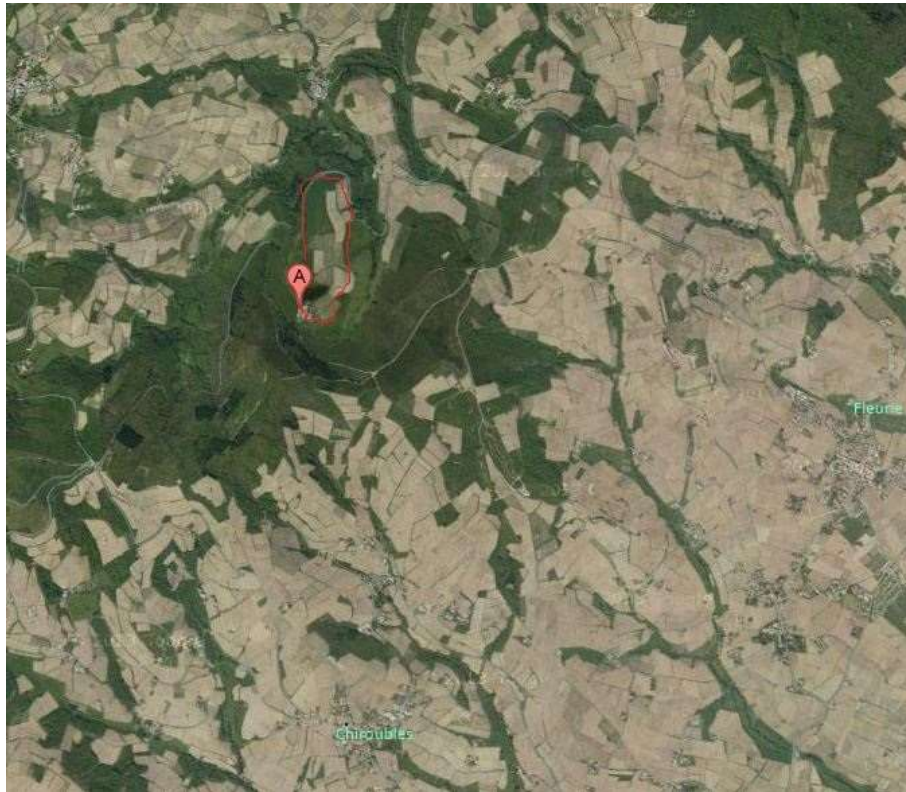
It goes without saying that Michel practices organic and biodynamic viticulture (he is certified by Agriculture Biologique and Demeter) and makes his wines without any additions. No industrial yeast, no added enzymes, no acidification, no filtering, no fining, no sugar, no new oak and no added sulphites.

But there is more than that going on here. Michel believes passionately in biodiversity and his vines are dotted through his farm which sits in the middle of the

Wine Talk – the newsletter of Living Wines

forests that surround the village of Vauxrenard. The elevation here ensures slower growth as it is 500 metres above sea level.

The following satellite photo shows the area where Michel's vineyards start (marked with the  marker). They extend through the area outlined in red. You can see how they are surrounded by the dense forests unlike the monoculture that sweeps from Fleurie down to Chiroubles and further on to Ville-Morgon (just off the photo to the south-east of Chiroubles).



Aerial photo courtesy Google.com

And here is how you'll know you've arrived.



Here Charolais cows and a single working horse graze contentedly on the rich pastures, and in winter they wander through the vineyards eating the grass that grows under the vines and between the rows. In doing so they also add natural fertiliser to the vineyards.



Michel uses his horse, Bistere to plough between the rows, which helps encourage the roots of the vines to seek refuge deeper into the earth where they find water and minerals to sustain themselves.



The soils are friable granite with degraded sandstone (grès). In the photo below, Michel shows us some of the rocks from the vineyard close to his house.



And below is the friable granite which easily breaks apart when you apply a little pressure.



The vines range in age from 30 years old to over 75 years old. The photo below shows one of the vineyards near Faudon at the end of spring. Grasses and flowers abound and beneficial insects are everywhere. Michel looks happy to be among his 7 hectares of vines.



In keeping with his biodynamic practices, Michel prepares huge mounds of compost each year from cow droppings and includes the must of last year's vintage.



In his winery there are lots of different barrels, tanks, foudres and eight concrete tanks lined with epoxy for fermenting and maturing the wine.

The photo below shows some of the old barrels and larger (ranging from 2000 litres - 3700 litre) foudres that he uses.



And here is one of the largest with Michel climbing a ladder to extract some of the wine for us to try.



A batch of La Bonne Pioche that had just been bottled when we arrived at the winery. It will be here in early November.



Wine Talk – the newsletter of Living Wines

Michel makes a variety of wines from the Gamay grape – the only grape he grows¹. His La Bonne Pioche (see label below) is released under the Beaujolais Villages appellation.



He also produces an extraordinary rosé which is light, vibrant and lively. This is released under the Vin de France appellation. Most of his other wines are Fleurie or Moulin à Vent or declassified versions of the same. So Au Bon Grès is released as a Fleurie but Granite is released as a Vin de France.

The wines that will be arriving are, in descending order of number of cases available:

- Michel Guignier Beaujolais Villages La Bonne Pioche 2012
- Michel Guignier Vin de France Mystère de Rosée 2012
- Michel Guignier Fleurie Au Bon Grès 2011
- Michel Guignier Vin de France Granite
- Michel Guignier Vin de France Le Grumeaux
- Michel Guignier Moulin à Vent La Petite Oseille 2011
- Michel Guignier Vin de France Le Moncailleaux

Note that the Moncailleaux is a declassified Moulin à Vent and Granite is a declassified Fleurie.

¹ It is permitted in Beaujolais to add up to 15% of a combination of the following red and white grapes to the Gamay - Aligoté, Chardonnay, Gamay de Bouze, Gamay de Chaudenay, Melon de Bourgogne, Pinot Gris and Pinot Noir

Pack 1: Less than 12% 6 pack



This pack is a selection of low alcohol wines and cider that are less likely to cause you grief. However, just because they are low alcohol doesn't mean that they any less interesting!

Domaine de l'Octavin Vin de France Trousseau Les Corvées 2012 – This wine is a Trousseau made from grapes sourced from a number of local vineyards. It is a Vin de France rather than Arbois appellation because the alcohol level is only 9.7% which is less than the required minimum of 10%. It has the colour of a rose but the weight of a red wine making it a very versatile food wine but also perfect as an aperitif.

Philippe Bornard Vin de Table Pétillant Naturel Rose Tant Mieux NV – This gorgeous, pink Pétillant Naturel is made from the Ploussard grape. The wine completes fermentation in the bottle and no sugar is added. Nor is it disgorged so you will find some residual yeast remaining in the bottle. It is low in alcohol at around 9% and has an appealing residual sweetness.

Domaine du Moulin Vin de Pays du Loir et Cher Pivoine Rouge 2011 (2 bottles) – The Pivoine is an exciting addition to our selection from Herve Villemade's Domaine du Moulin range. Made from 90% Malbec (called Côt in the Loire) and 10% Gamay this wine has had only a little additional sulphites added so it is a fresh, lively expression of the terroir and the Malbec fruit.

Julien Frémont Cidre Brut par Nature – This enticing cider begins with a very slow natural fermentation during the cold Normandy autumn. The cider is then bottled and continues fermenting in the bottle until the sugar is fermented out. This usually results in an alcohol level between 5.5% and 6.1% and the current batch is 5.5%.

Domaine de la Cadette Bourgogne l'Ermitage Rouge 2011 – This wine is made primarily from Pinot Noir (80%), but it also has 20% of the rare César grape. This is a beautiful, savoury Burgundy with a lingering finish and with a hint of the exotic from the use of the César grape.

The RRP for this selection of 6 bottles of wine is \$213 but the pack price is **\$181.05 including freight.**

Pack 2: Southern Reds 6 Pack



This pack consists of six bottles of red wine from the southern regions of France.

Domaine de Causse Marines Gaillac Peyrouzelles 2011 – This is a red wine blended from Braucon, Duras and Syrah as well as the rare Alicante (a grape with very dark red flesh), the very rare Prunelart (also a dark-coloured grape) and Jurancon! These are all traditional grape varieties of the Gaillac region that Patrice and Virginie are reviving.

Mylène Bru Coteaux du Languedoc Far-Ouest Rouge 2011 – Far-Ouest has a film connection because of Mylène's passion for film from an early age. It is a blend of all her red grapes so it has some Grenache, Syrah, Carignan and Cinsault but might also have a little Marselan and Aubun (an obscure grape from the Vaucluse) depending on the vintage.

Jolly Ferriol Vin de France On Passe au Rouge – This wine is aptly named. On passe au rouge means "It turns red" from the blend of grapes Carignan (30%), Grenache (30%) and Syrah (40%) and is only 13% alcohol. The grapes grow on schisty marl soil and the yield is low at 25 hectolitres per hectare.

Domaine Milan Sans Soufre Ajouté Rouge 2010 – This is made using the grape varieties Grenache, Shiraz, Mourvedre, Cinsault and Cabernet Sauvignon and it only spends 8 months in old barriques. No filtration or fining has been applied to this wine, only indigenous yeasts have been used to ferment the grapes and no sulphites have been added. It is only 12.5% alcohol.

Le Temps des Cerises Vin de Table Un Pas de Côté 2011 – Un Pas de Côté is a dark purple wine that has a beautiful, soft tannin structure with complexity coming from the blend of grapes used. While it used to be a pure Grenache in previous vintages, this year it is 40% Merlot, 40% Grenache and 20% of a blend of Cinsault, Aramon and Carignan. The vines grow on granitic quartz soils and the minerality is pronounced. No added sulphites.

Saint Jean du Barroux Ventoux La Source Rouge 2008 – This is Philippe's entry level wine. It comprises 70% Grenache, 25% Carignan and 5% Cinsault. The yields for this wine are around 30 hectolitres per hectare and the grapes are all hand picked and then 100% destemmed. Maceration extends over 7 days. This vintage was aged for two and a half years before bottling and weighs in at 15%.

The RRP for this selection of 6 bottles of wine is \$221 but the pack price is **\$187.85 including freight.**

Pack 3: White wine selection 6 pack



This month we have assembled a great selection of white wines for you from all parts of France. Each of the wines we have chosen shares a common characteristic – they are all very food friendly!

Philippe Bornard Côtes du Jura Savagnin Ouillé Les Chassagnes 2008 – This wine is made from 100% Savagnin which is a white grape that is native to the Jura region. It is named after the lieu-dit or plot of land where the grapes are grown. As with many wines from the Jura this wine has been made with a slight oxidative edge which gives it a beautiful, nutty, savoury, umami quality that makes for compelling drinking. Recommended for anyone who likes dry sherries.

Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2011 – The 2011 vintage of Les Clous is one of the best yet. It has a little more Chardonnay than usual. It is beautiful wine made from a mix of Chenin Blanc and Chardonnay with a little Groslot Gris in this vintage. Both the Chenin Blanc and the Grolleau Gris play a subtle but noticeable role in this beautiful wine that goes so well with food.

Causse Marines Gaillac Les Greilles 2011 – Les Greilles is a classy white wine blended from local Gaillac grapes Mauzac and Loin-de-l'Oeil with a little Muscadelle thrown in. It is a perfect aperitif wine as well as being an ideal accompaniment for a range of foods such as charcuterie, including cured meats and a many spicy foods.

Domaine Mosse Anjou Le Rouchefer Blanc 2010 – The Le Rouchefer is a pure Chenin Blanc that comes from a small parcel of gently sloping, southwest facing land. The yield from this vineyard is very low with 20 hectolitres per hectare being common. The wine is aged in old barrels for 12 months. There is a tiny bit of residual sugar in this wine which adds to its charm.

Sextant Bourgogne Blanc 2011 – Julien Altaber is a rising star in Burgundy having served his time with Dominique Derian in Saint Aubin. This 100% Chardonnay is alive and vibrant. The taste lingers on the tongue and the length is very pleasing. We look forward to seeing the evolution of this wine.

Domaine de la Garrelière Touraine Cendrillon 2011 – The Cendrillon (Cinderella) is made from 80% Sauvignon Blanc and 20% Chardonnay. Just 30% of the Sauvignon spent some time in old oak to provide additional complexity. This is a fascinating wine for us. It opens up in the glass to reveal a complexity that belies its price.

The RRP for this selection of 6 bottles of wine is \$227 but the pack price is **\$192.95 including freight.**

Pack 4: Red wine selection 6 pack



This month we have assembled a great new selection of interesting red wines from all parts of France. We have selected wines that are good for drinking now rather than cellaring although some, like the Morgon, can benefit from some aging.

Nicolas Carmarans Vin de Pays de l'Aveyron l'Altre Rouge 2010 – The l'Altre is a wine that uniquely represents the Aveyron region. It is a light, juicy, vibrant wine. The wine is a single varietal 100% Fer Servadou. The grapes undergo semi-carbonic maceration for 20 days and are then transferred to old barriques for 12 months.

Domaine de la Garrelière Vin de France Gamay Sans Tra La La 2011 – This wine is made from 100% Gamay and is fermented naturally without the 'help' of commercial yeasts. It is fresh, lively, full of flavour and, above all, delicious. Good for drinking anytime, anywhere. The joyous label captures the essence of this wine.

Mylène Bru Vin de Table Rita Rouge 2011 – This is Mylène's latest wine named after her Andalusian grandmother and also St Rita the saint of desperate causes! The wine is made from 100% Carignan from 50 year old vines which is not unusual in her area because it is quite close to Saint Chinian where Carignan is revered.

Domaine Saint Nicolas Fiefs Vendéens Reflets Rouge 2011 – This was the first wine we ever tried from Domaine Saint Nicolas and we were hugely impressed with the quality. We didn't realise that it was Thierry Michon's entry level wine! It is dominated by Pinot Noir in this vintage but also has some Gamay, Negrette and Cabernet Franc blended in as well. It is an elegant, lighter wine but with good structure.

Terres Dorées Morgon 2011 – Morgon is considered one of the very best areas for Beaujolais. This cru is one of the freshest and liveliest wines from this area that we have tasted. You will love the cherry fruits in this wine along with the trademark spicy minerality as well as the strong structure that this wine displays.

Philippe Bornard Arbois Pupillin Ploussard La Chamade 2011 – This Ploussard is exactly the style of wine we have come to prefer. Darker in colour than other wines made from this grape, long on flavour and with a soft and silky mouth feel. There is an earthiness about this wine but the finish is reminiscent of cherries that have been lightly spiced. The grapes are macerated for three weeks in fibreglass tanks and the wine is then aged in large wooden foudres for a year before being bottled.

The RRP for this selection of 6 bottles of wine is \$216 but the pack price is \$183.60 including freight.

Pack 5: Red Wines with no added sulphites 6 Pack



Each of the red wines in this pack has had no sulphites added at any stage during the winemaking process.

Domaine la Paonnerie Coteaux d'Ancenis "Simplement Gamay" 2012 – The "Simplement Gamay" 2012 is made from 100% Gamay Noir a jus Blanc. The wine is fermented with natural yeasts and is neither filtered nor fined. This is a light, lively delicious red wine that goes beautifully with food such as lamb chops or roast chicken or a robust cheese.

Domaine la Paonnerie Anjou Villages La Jacquerie 2011 Sans Soufre – The Anjou Villages 2011 Sans Soufre is a blend of 66% Cabernet Franc and 34% Cabernet Sauvignon picked from the Clos de la Jacquerie which the Carroget's own exclusively. This is a lively, vibrant wine that is very gluggable!

Catherine & Dominique Derain St-Aubin Le Ban Rouge 2010 – The Le Ban 2010 reflects the vintage which encouraged slow growth in the vineyard leading to wines with good structure and length. The vines here thrive on an east facing slope covered in clay and gravel. This is a lovely wine with cherry and strawberry fruit flavour, a core of acidity, great freshness, spiciness and perfect balance.

Le Temps des Cerises Vin de Table Un Pas de Côté 2011 – Un Pas de Côté is a dark purple wine that has a beautiful, soft tannin structure with complexity coming from the blend of grapes used. While it used to be a pure Grenache in previous vintages, this year it is 40% Merlot, 40% Grenache and 20% of a blend of Cinsault, Aramon and Carignan. The vines grow on granitic quartz soils and the minerality is pronounced.

Domaine Milan Sans Soufre Ajouté Rouge 2010 – Made with the grape varieties Grenache, Shiraz, Mourvedre, Cinsault and Cabernet Sauvignon and it only spends 8 months in old barriques. No filtration or fining has been applied to this wine and only indigenous yeasts have been used to ferment the grapes. It is only 12.5% alcohol.

Octavin Zerlina – This fascinating wine is a blend of Pinot Noir and Trousseau grapes sourced from the «En Curon» vineyard. The grapes were de-stemmed in the vineyard and the two grape varieties were co-fermented. This wine was raised in tanks and has seen no oak. The result is a pale, limpid wine that is perfumed, delicate, complex, intriguing and definitely, defiantly different.

The RRP for this selection of 6 bottles of wine is \$247 but the pack price is **\$209.95 including freight.**

Pack 6: Rose 6 pack



This pack brings together four distinct styles of rosé wine that share a common characteristic in that they all have a savoury finish.

Bainbridge and Cathcart Vin de France Ros Bif Rosé 2012 – This rosé-style wine is made from the red Grolleau Noir (aka Groslot Noir) grape that is only found at this end of the Loire Valley and rarely seen as a single varietal. The grapes were macerated for five days. It tastes very fresh. The wine has a little carbon dioxide in it as a preservative so you might detect a bit of 'fizz' at the beginning when the glass is first poured.

Bainbridge and Cathcart Vin de France "L'Acrobate" Rose Sec 2011 – The l'Acrobate is a dry rose wine made from the Grolleau (Groslot) grape variety that is a lesser known grape in the Anjou area, but one that the locals love. We were stunned when we tried this rose out of the tank - it was beautiful. The grapes were pressed and then left on their skins for only two hours to develop the colour. The result is a very pleasant, light, dry rose with an appealing, slightly "bitter herb" touch on the finish.

Domaine Mosse Vin de France Mama Rose (2 bottles) – Mama Rose is the latest rose offering from Rene and Agnes Mosse. Like all of their wines it has been vinified with care and precision to produce a delightful and harmonious wine. It is made from Cabernet Franc and Cabernet Sauvignon that has been raised in stainless steel tanks.

Terres Dorées Beaujolais Rosé d'Folie 2011 (2 bottles) – This is the quintessential Jean-Paul Brun wine! And once again there is a stunning label and attractive bottle to enhance the experience. The Rosé d'Folie is a light pinkish-orange tinted wine that gives raspberry on the palate, an appealing freshness and a nice lingering finish. It is perfect for spring and summer sipping, but as we always say of rose wines, there is absolutely no reason why they can't be sipped all year round.

The RRP for this selection of 6 bottles of wine is \$152 but the pack price is **\$129.20 including freight.**

Grape variety: Aubun

In the last newsletter we mentioned the writings of James Busby who was a pioneer of Australian wine and a prolific writer on all aspects of winemaking. One of the grape varieties that he brought back to Australia following his perambulations in France, Italy and Spain was Aubun, which has long been cultivated in the lower Rhone Valley.

It has some similarities to Counoise which is also grown in the same area. It exhibits tight bunches and dark purple grapes as shown below.

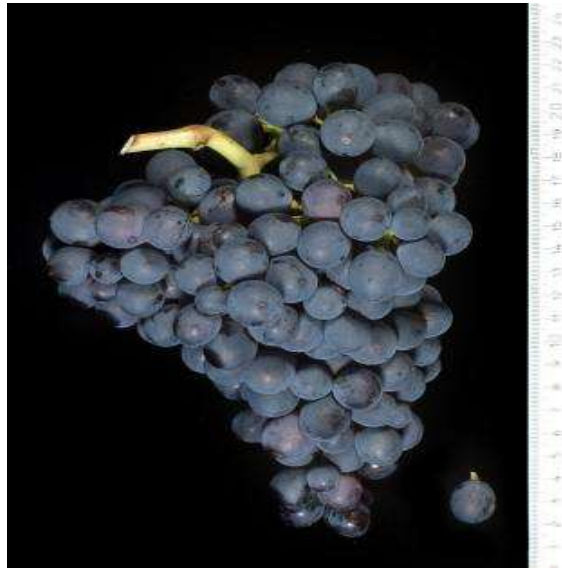


Photo courtesy of Vitis International Variety Catalogue

One of the reasons it has continued to be cultivated is that it has shown resistance to phylloxera. In 1958 it covered an area of 1664 hectares in France but this area had reduced to 912 hectares by 2006.

It is sometimes known as Carignan de Bedoin as it is grown on the slopes of Mont Ventoux near the pretty village of Bedoin and has similarities to the Carignan grape variety.

We came across this grape not at Bedoin, which is very close to our house in France, but quite a distance away in the vineyards of Mylène Bru in the Languedoc. There is a little Aubun in her Far Ouest field blend.

Appellation: Gevrey-Chambertin

Gevrey-Chambertin is one of the most interesting appellations in Burgundy. It is famous for the lovely red wines that are produced around the village of the same name which lies quite close to the suburbs of Dijon as you approach that city on the D974.

Wine Talk – the newsletter of Living Wines

The appellation was first established in September 1936 and is reserved for the production of red wines only within the communes of Brochon and Gevrey-Chambertin.

This area is regarded as one of the finest in the Côte-de-Nuits and the Gevrey-Chambertin commune contains nine Grand Cru appellations (such as Chambertin, Ruchottes, Charmes and Clos-de-Bèze) in addition to the premier cru and village appellations. It is permitted to add the name of the climat (named place) to both the village and premier cru appellations.

The Premier Cru climats are La Bossière, La Romanée, Poissenot, Estournelles-Saint-Jacques, Clos des Varoilles, Lavaut Saint-Jacques, Les Cazetiers, Clos du Chapitre, Clos Saint-Jacques, Champeaux, Petits Cazetiers, Combe au Moine, Les Goulots, Aux Combottes, Bel Air, Cherbaudes, Petite Chapelle, En Ergot, Clos Prieur, La Perrière, Au Closeau, Issarts, Les Corbeaux, Craipillot, Fonteny, Champonnet. If the wine came wholly from within one of these climats, say Les Goulots it would be permissible to have the designation “Gevrey Chambertin Premier Cru Les Goulots” on the label.

There are 409.65 hectares within the appellation and of this area, 80.46 hectares is designated as Premier Cru.

The red wines can be made from Pinot Noir and can be supplemented by up to 15% of a mixture of Chardonnay, Pinot Blanc and/or Pinot Gris².

Dominique Derain makes a village level wine in this appellation. It is a beautiful example of a Gevrey. We are lucky to have sourced three vintages from the ninety year old vines that Dominique tends here.



Notice on this label that the grapes have been sourced from the En Vosne climat which is a small vineyard right on the border with Brochon next to the Route des Grands Crus sitting at about 300 metres above sea level just below some of the highest premier cru climats.

² Actually the figure of 15% applies to the planting of the vines. There can be a maximum of 15% of these vines in the plot and these can be used in making the wine.

The new appellation system in France

Over the past three to four years the appellation system in France has undergone an overhaul and realignment with those in other European Union (EU) countries. While it has not had a serious effect on the AOC-level appellations (which in future will be aligned with the EU designation AOP - Appellation d'Origine Protégée), it has seen the demise of the Vin de Table and VDQS nomenclatures, possibly Vin de Pays and sadly, one of our favourites, Bourgogne Grand Ordinaire.

So we are starting to see the following on wine labels from France:

- Vin de France which replaced Vin de Table
- Indication Géographique Protégée (IGP) is available as an alternative to Vin de Pays and those appellations that used the VDQS nomenclature where the VDQS was not elevated to AOC
- AOP is available alongside AOC and producers will be able to choose one or the other to put on their labels.

Since the names will not change for any of the AOC appellations this is likely to have little effect on what appears on labels.

Some of our winemakers have adopted the new system. When the next shipment of Dominique Belluard's wines arrive from the Savoie, we anticipate that these will be labelled as AOP rather than AOC.

It is also likely that we will see a continuation of the trend towards the use of Vin de France where producers decide not to bother submitting their wines to the committees which judge whether the wine displays the characteristics of a wine from that appellation.

For the purpose of providing regional structure to the appellations it is best to think about the main wine producing areas which are shown in the table below along with the number of AOPs within each area.

Regional area	No of AOPs/AOCs
Alsace	3
Beaujolais	12
Bordeaux	40
Burgundy	83
Champagne	3
Corsica	4
Jura	6
Languedoc	19
Loire	52
Lorraine	2
Provence	9

Rhône	28
Roussillon	9
Savoie/Bugey	5
South West	30

It appears from the table above that there are now just 305 appellations. However, the real story is much more complicated.

Alsace

We will use the Alsace appellation as an example which appears, on the surface, to be quite simple with just three AOP/AOC appellations.

When you enquire on the INAO's Web site they confirm that there are three appellations as shown below.



The three appellations are:

- **Alsace** which allows the grape varieties Riesling, Pinot Gris, Muscat, Gewurztraminer, Pinot Noir, Pinot Blanc (known as Klevner), Chasselas (known as Gutedel) and Sylvaner as well as blends of the varieties. It is permissible to add the name of certain sub-zones on the label.
 - Blienschwiller and Côtes de Barr for which the permitted grape variety is Sylvaner.
 - Côte de Rouffach for which the permitted grape varieties are Gewurztraminer, Riesling, Pinot Gris and Pinot Noir
 - Ottrott, Rodern and Saint Hippolyte which can use Pinot Noir
 - Vallée Noble which can use Gewurztraminer, Riesling and Pinot Gris
 - Val Saint Grégoire for the grape varieties Auxerrois, Pinot Blanc and Pinot Gris
 - Scherwiller and Wolxheim for Riesling only
 - Klevener de Heiligenstein which is a special area that includes the communes of Bourgheim, Gertwiller, Goxwiller, Heiligenstein and Obernai and which permits the use of pink Savagnin, although this is only permitted until 2021.

- **Alsace Grand Cru** of which there are 51 areas designated as Grand Cru ranging from the tiny Kanzlerberg which covers just 3.2 hectares to the 80 hectare Schlossberg appellation which is the largest of the Grand Crus. A list of the Grand Cru sites is provided below. Each is an appellation in its own right.
- **Crémant d'Alsace** is a general appellation for the sparkling wines produced in Alsace. The grape varieties permitted are Riesling, Pinot Blanc, Pinot Noir, Pinot Gris, Auxerrois and Chardonnay. The grapes for this wine must be hand-picked. If the wine is a blend then it is labelled as Crémant d'Alsace Blanc. If it is a single varietal then the varietal name can be appended such as Crémant d'Alsace Blanc Pinot Blanc. Crémant d'Alsace Rosé is also permitted but must be 100% Pinot Noir, however if it is made as a white wine it can be labelled as Crémant d'Alsace Blanc Pinot Noir.

However if we ask the INAO to display the denominations a different story emerges.

The screenshot shows the INAO website interface. The search bar contains 'alsace' and the results are filtered to '4.1 Vins'. The search results are displayed in a table with columns 'Signe(s)' and 'Libelle dénomination'. The table lists 65 appellations, including Alsace and various Grand Cru appellations.

Signe(s)	Libelle dénomination
AOC - AOP	Alsace
AOC - AOP	Alsace Blienschwiller
AOC - AOP	Alsace Côte de Rouffach
AOC - AOP	Alsace Côtes de Barr
AOC - AOP	Alsace grand cru Altenberg de Bergbieten
AOC - AOP	Alsace grand cru Altenberg de Bergheim
AOC - AOP	Alsace grand cru Altenberg de Wolxheim
AOC - AOP	Alsace grand cru Brand
AOC - AOP	Alsace grand cru Bruderthal
AOC - AOP	Alsace grand cru Eichberg
AOC - AOP	Alsace grand cru Engelberg

You can see from the screen shot above that there are 65 appellations displayed including the generic Alsace appellation and then each of the sub-zones that we mentioned above and then each of the Grand Cru appellations that we list below.

Notice that there is a small + sign to the left of each appellation in the list. If we expand one of them such as the Côte de Rouffach then we find a separate denomination for each of the grape varieties – this is unusual in France.

Institut national de l'origine et de la qualité

L'INAO PRODUITS PUBLICATIONS OFFICIELLES GUIDES STATISTIQUES ACTUALITÉS

Accueil • Produits • **Liste des produits et leurs cahiers des charges [CDC]**

Recherche de produits :

Rechercher

Options de sélection :

Type/Catégorie :

Signe :

☐ Appellations ☒ Dénominations ☐ Produits

MOT CLÉ: **alsace** [Télécharger la liste](#)

Signe(s)	Libellé dénomination	
	Alsace Côte de Rouffach	
	Alsace Côte de Rouffach blanc	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach Gewurztraminer	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach Pinot Gris	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach Riesling	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach rouge	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach sélection de grains nobles Gewurztraminer	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach sélection de grains nobles Pinot Gris	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach sélection de grains nobles Riesling	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach vendanges tardives Gewurztraminer	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach vendanges tardives Pinot Gris	[Textes][CDC] [Fiche]
	Alsace Côte de Rouffach vendanges tardives Riesling	[Textes][CDC] [Fiche]
	Alsace Vallée Noble sélection de grains nobles Pinot Gris	[Textes][CDC] [Fiche]

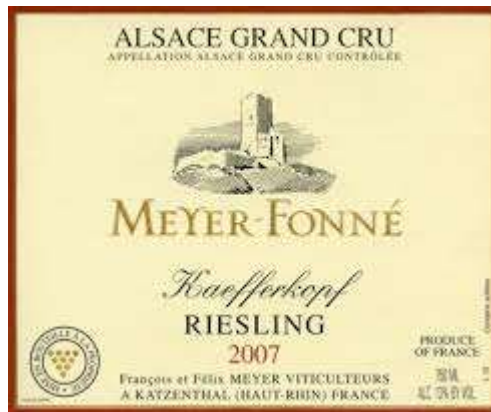
<< Retour à la liste des dénominations

CRITÈRES : Zones administratives Comités INAO Centres INAO

The Grand Cru appellations mentioned above are:

Alsace Grand Cru Altenberg de Bergbieten	Alsace Grand Cru Altenberg de Bergheim
Alsace Grand Cru Altenberg de Wolxheim	Alsace Grand Cru Brand
Alsace Grand Cru Bruderthal	Alsace Grand Cru Eichberg
Alsace Grand Cru Engelberg	Alsace Grand Cru Florimont
Alsace Grand Cru Frankstein	Alsace Grand Cru Froehn
Alsace Grand Cru Fustentum	Alsace Grand Cru Geisberg
Alsace Grand Cru Gloeckelberg	Alsace Grand Cru Goldert
Alsace Grand Cru Hatschbourg	Alsace Grand Cru Hengst
Alsace Grand Cru Kaefferkopf	Alsace Grand Cru Kanzlerberg
Alsace Grand Cru Kastelberg	Alsace Grand Cru Kessler
Alsace Grand Cru Kirchberg de Barr	Alsace Grand Cru Kirchberg de Ribeauville
Alsace Grand Cru Kitterle	Alsace Grand Cru Mambourg
Alsace Grand Cru Mandelberg	Alsace Grand Cru Marckrain
Alsace Grand Cru Moenchberg	Alsace Grand Cru Muenchberg
Alsace Grand Cru Ollwiller	Alsace Grand Cru Osterberg
Alsace Grand Cru Pfersigberg	Alsace Grand Cru Pfingstberg
Alsace Grand Cru Praelatenberg	Alsace Grand Cru Rangen
Alsace Grand Cru Rosacker	Alsace Grand Cru Saering
Alsace Grand Cru Schlossberg	Alsace Grand Cru Schoenenbourg
Alsace Grand Cru Sommerberg	Alsace Grand Cru Sonnenglanz

Alsace Grand Cru Spiegel	Alsace Grand Cru Sporen
Alsace Grand Cru Steinert	Alsace Grand Cru Steingrubler
Alsace Grand Cru Steinklotz	Alsace Grand Cru Vorbourg
Alsace Grand Cru Wiebelsberg	Alsace Grand Cru Wineck-Schlossberg
Alsace Grand Cru Winzenberg	Alsace Grand Cru Zinnkoepfle
Alsace Grand Cru Zotzenberg	



An Alsace Grand Cru Kaefferkopf Riesling from the domaine Meyer-Fonné

This wine is imported into Australia by Andrew Guard

For each of the above there can be qualifying denominations. Alsace is a bit different to other areas because the grape names can be used as well as the Grand Cru designation and the wine style denomination.

For example if we look at the Grand Cru called Rangen there are the following denominations due to different grape varieties that are allowed:

- Alsace Grand Cru Rangen Gewurztraminer
- Alsace Grand Cru Rangen Muscat
- Alsace Grand Cru Rangen Muscat Ottonel
- Alsace Grand Cru Rangen Pinot Gris
- Alsace Grand Cru Rangen Riesling
- Alsace Grand Cru Rangen sélection de grains nobles Gewurztraminer
- Alsace Grand Cru Rangen sélection de grains nobles Muscat
- Alsace Grand Cru Rangen sélection de grains nobles Muscat Ottonel
- Alsace Grand Cru Rangen sélection de grains nobles Pinot Gris
- Alsace Grand Cru Rangen sélection de grains nobles Riesling
- Alsace Grand Cru Rangen vendanges tardives Gewurztraminer
- Alsace Grand Cru Rangen vendanges tardives Muscat
- Alsace Grand Cru Rangen vendanges tardives Muscat Ottonel
- Alsace Grand Cru Rangen vendanges tardives Pinot Gris
- Alsace Grand Cru Rangen vendanges tardives Riesling

And for the Zotzenberg appellation we have a different set of wine varieties.

- Alsace Grand Cru Zotzenberg Pinot Gris

- Alsace Grand Cru Zotzenberg Riesling
- Alsace Grand Cru Zotzenberg sélection de grains nobles Gewurztraminer
- Alsace Grand Cru Zotzenberg sélection de grains nobles Pinot Gris
- Alsace Grand Cru Zotzenberg sélection de grains nobles Riesling
- Alsace Grand Cru Zotzenberg Sylvaner
- Alsace Grand Cru Zotzenberg vendanges tardives Gewurztraminer
- Alsace Grand Cru Zotzenberg vendanges tardives Pinot Gris
- Alsace Grand Cru Zotzenberg vendanges tardives Riesling

Beaujolais

We will also discuss the Beaujolais appellation to show the difference between this appellation and the appellations of Alsace. The most notable difference is that the grape variety is not mentioned even though there are quite a few grape varieties³ permitted in this region. Red, white and rosé wines are permitted.

There are a number of tiers here.

- **Beaujolais** where the location of the vineyards are not specified. The red wines must be made from at least 85% Gamay and the white wines from 100% Chardonnay.
- **Beaujolais Village** which indicates areas where the quality of the grapes is considered superior to the generic Beaujolais appellation.
- **Beaujolais Village** followed by a named village. The villages are listed below:
 - Beaujolais Beaujeu
 - Beaujolais Blacé
 - Beaujolais Cercié
 - Beaujolais Chânes
 - Beaujolais Charentay
 - Beaujolais Denicé
 - Beaujolais Emeringes
 - Beaujolais Jullié
 - Beaujolais La Chapelle-de-Guinchay
 - Beaujolais Lancié
 - Beaujolais Lantignié
 - Beaujolais Le Perréon
 - Beaujolais Les Ardillats
 - Beaujolais Leynes
 - Beaujolais Marchamp
 - Beaujolais Montmelas-Saint-Sorlin
 - Beaujolais Odenas
 - Beaujolais Pruzilly
 - Beaujolais Quincié-en-Beaujolais
 - Beaujolais Rivolet

³ Permitted grape varieties are: Gamay, Chardonnay, Aligoté, Gamay de Bouze, Gamay de Chaudenay, Melon de Bourgogne, Pinot Gris and Pinot Noir.

Wine Talk – the newsletter of Living Wines

- Beaujolais Romanèche-Thorins
- Beaujolais Saint-Didier-sur-Beaujeu
- Beaujolais Saint-Etienne-des-Oullières
- Beaujolais Saint-Etienne-la-Varenne
- Beaujolais Saint-Julien
- Beaujolais Saint-Lager
- Beaujolais Saint-Symphorien-d'Ancelles
- Beaujolais Salles-Arbussonnas-en-Beaujolais
- Beaujolais Vaux-en-Beaujolais
- Beaujolais Vauxrenard



Michel Guignier does not use Vauxrenard in the appellation name

- Ten **cru Beaujolais** sub-zones that are considered to be the highest quality in Beaujolais and therefore they do not have to display the word Beaujolais on the label. They are all red wine appellations and they all use Gamay as the principal grape variety. The sub-zones that are the cru Beaujolais areas are:
 - Brouilly
 - Chénas
 - Chiroubles
 - Côte de Brouilly
 - Fleurie
 - Julié纳斯
 - Moulin à Vent
 - Morgon
 - Régnié
 - Saint-Amour



A Morgon from Jean-Paul Brun from the domaine Terres Dorées

Notice that Beaujolais is not mentioned on the label

These are the ten highest rating appellations that can just mention the name of the appellation such as Morgon or can add a reference to Beaujolais namely Morgon cru du Beaujolais. We cannot ever remember seeing this latter expression of the appellation used. Most vigneronns prefer to use the name without the reference to Beaujolais due to the negative connotations brought about by the Nouveau movement at its worst when young Gamay wines were shipped out across the world in November as a marketing exercise.

Vin de France

Vin de France is now a mature appellation type and many of our winemakers are adopting this appellation rather than going through the administration requirements for AOC/AOP.

A good example is the top wine from René Mosse in Anjou. His wines are found on the wine lists of many of the leading European restaurants including Le Chateaubriand in Paris. The top wine he produces is Initials BB, a Chenin Blanc made from the oldest vines in the Bonnes Blanches vineyard.

As you can see from the labels below, in 2009 he labelled the wine with the Anjou appellation but in later years he is not, instead preferring to label it with the humble Vin de France designation. Notice also that the year is missing as it is not permitted to put the vintage on a Vin de France label unless you go through further administrative procedures.



Anjou appellation on the left, Vin de France on the right

Conclusion

We hope that this explanation gives you some insight into the Byzantine world of French wine appellations. In future newsletters we will look at more wine regions because each of them has their own idiosyncratic differences. We will also provide more detail about the implementation of the IGP appellations once this is more fully implemented – it is still early days.

How to order

You can order any of these packs by sending us an email to wine@livingwines.com.au

Or for other wines you can use our order form.

http://www.livingwines.com.au/Catalogue/Order_Form_Current_2013.pdf