



Wine Talk: January 2010

The newsletter of Terroir Wines: Edition 10

Welcome to the January 2010 edition of Wine Talk, Terroir Wines' newsletter. We have some interesting selections for you this month and some exciting new wines about to leave France which we tell you more about in our next newsletter. We'd just like to be sure they're on the water before we mention names but we're excited.

We have four special summer packs this month. The summer whites pack is particularly good value with some stunning white wines for sipping during the summer season. For those of you who are interested in exploring the nuances of different wines from different areas using the same grape then the Chenin Blanc pack should appeal. There are some stunners in this one!

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 (not that a 10% discount and free freight on your own selection isn't a good arrangement too)!

Our order form for these packs and any other wines is 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 packs you would like to order if that suits.

Summer whites 6 pack

A selection of some of our most affordable whites, all of which are great to drink alone but also go well with food, especially the food of summer – seafood, salads, and pickled vegetables, the dish of the season. They're all drinking well now too.

Domaine Daniel Chotard Sancerre Blanc 2008 – 100% Sauvignon Blanc

Château Unang Ventoux Blanc 2008 – 60% Clairette, 40% Roussanne (**2 bottles**)

Domaine du Moulin Cheverny Domaine Blanc 2008 – 70% Sauvignon Blanc, 30% Chardonnay

Domaine de la Garrelière Cendrillaon Blanc 2008– 90% Sauvignon Blanc, 10% Chardonnay

Domaine Saint Nicolas Fiefs Vendéens Les Clous 2008 – 45% Chenin Blanc, 45% Chardonnay, 10% Groslot

The recommended retail price for this six-pack is \$158. The special price is \$134.30 (freight free).

Chenin Blanc 6 pack

Chenin Blanc is one of the Loire Valley's most renowned white grapes. It produces elegant, long-lasting wines that are delicious with food. There's a longer article about Chenin Blanc grape below. We've put together 6 whites made from this grape to allow you to explore some of its many nuances. All are from biodynamic producers.

Domaine Saint Nicolas Fiefs Vendéens Les Clous 2008 – 45% Chenin Blanc, 45% Chardonnay, 10% Groslot (2 bottles)

Domaine Saint Nicolas Fiefs Vendéens Franc Blanc 2006 – 100% Chenin Blanc

Domaine Saint Nicolas Fiefs Vendéens Le Haut des Clous 2006 – 100% Chenin Blanc

Domaine Mosse Le Rouchefer 2007 –100% Chenin Blanc, which is currently one of the wines by the glass matched to Noma's (the world's hottest restaurant) lunch menu.

Domaine de la Garreliere Couleurs du Temps 2005 –100% Chenin Blanc – a slightly savoury dessert wine.

The recommended retail price for this pack is \$260. The special price is \$221 (freight free).

Loire and Provence Rosé 6 Pack

By popular demand we have extended the offer of three lovely rosé wines that are perfect over summer. We have added Daniel Chotard's beautiful, pale-orange Pinot Noir rosé to our portfolio. The popular Chateau Unang's 2007 rosé, which is a savoury, light-hued blend of Grenache, Cinsault, and Syrah (Shiraz) is also perfect for lazy summer days and one of our most popular wines, if repeat orders are a guide. And, just to make things really interesting we have been lucky to score a few cases of the Domaine Mosse Achillée which is a sweet and very slightly sparkling rosé that is a perfect match for raspberry-based desserts.

So this six pack comprises:

Chateau Unang Ventoux Rosé (Provence) 2007 – 3 bottles

Domaine Daniel Chotard Sancerre Rosé (Loire Valley) 2008 – 2 bottles

Domaine Mosse Anjou Archillée Rosé (Loire Valley) 2008 – 1 bottle

The recommended retail price for this pack is \$173. The special price is \$147.05 (freight free).

Prestige red wines – 6 pack

Here are six stunning red wines that are drinking very nicely now. They are all 'food' wines.

Château Unang Ventoux La Croix 2005 – Grenache, Shiraz and Carignan

Domaine Saint Nicolas Fiefs Vendéens La Grande Piece 2004 – 100% Pinot Noir

Saint Jean du Barroux Ventoux Oligocene 2004 - a blend of Grenache (mainly), Syrah, Carignan and Cinsault

Domaine du Moulin Cheverny Les Ardilles 2007 –80% Pinot Noir, 20% Gamay

Domaine Mosse Anjou Rouge 2007 – 75% Cabernet Sauvignon, 25% Cabernet Franc

Domaine Daniel Chotard Sancerre Champ de l'Archer Rouge 2007 – 100% Pinot Noir

The recommended retail price for this six-pack is \$297. The special price is \$252.45 (freight free).

DIY 6 packs

And remember that you can design your own six packs, either of the one wine or of a mixture and we will still ship it free of charge and give you a 10% discount off our list price.

Here are just some examples of six packs you could make up, but any wines in our catalogue qualify.

Chateau Unang Blanc 2008 six pack – Six refreshing and highly affordable white wines made from Clairette and Roussanne. Good to have on hand over the summer. **Special price \$108.**

Catherine Le Goeuil Cairanne six pack – Six of the best of the southern Rhone. This red wine has the power and elegance of a Chateauneuf-du-Pape at a fraction of the price. One of the best value wines in our selection. **Special price \$156.**

Just send us an email and we will arrange the pack for you or send us an email and describe the types of wine you would like and we will send you back our suggestion.

News from Terroir Wines

Review in Gourmet of our Domaine du Moulin Cheverny Blanc

In the February edition of Australian Gourmet Traveller magazine Max Allen has reviewed the lovely Cheverny Blanc from Domaine du Moulin (page 75).

He says:

“This blend of sauvignon blanc and chardonnay is such a perfect mix of satisfying grape-pulpy texture and mouth-tingling zestiness that I can imagine drinking it all summer.”

And this is a wine that we retail for \$24! We have good stocks of this wine as a new shipment has just arrived. Remember that if you order a six pack then you get a 10% discount and we ship it free within Australia.

Three new suppliers soon

In our next shipment which will arrive in March we will have supplies from two of the leading natural wine producers in the Burgundy region. We are very excited about the wines from these suppliers and will provide more details in future newsletters. We will have a small supply from an excellent supplier from south west France as well.

A word about Terroir Wines suppliers

At a recent tasting one of the participants asked us why the wines were so different to the many wines he had tasted before. He commented on the freshness and the fact that they tasted ‘alive’. Our answer was that we only import our wines from family-run vineyards where the people who tend the vines also always make the wine. They therefore are in control all aspects of the production to ensure that the soil is alive, the grapes are tended with care especially when being picked (no mechanical harvesters wreaking their havoc) and generally there is no use of commercial yeasts in the winemaking process. All use very little sulphur and only at the bottling stage.

And, of course, most of our vineyards are certified organic or biodynamic and the rest use sustainable practices in the vineyard. Even some of the vineyards that are not certified organic maintain strict organic practices.

Natural wine movement

The article that we wrote for the last newsletter on natural wines has also been added to our Foodtourist.com site and has had a very wide readership and generated many interesting comments over the past month.

Domaine Saint Nicolas blog

Domaine Saint Nicolas now has a blog as well as a web site. The address is:

<http://domainesaintnicolas.wordpress.com>

The blog is in French but even if you don't speak French you will get a feel for the wonderful work that goes on in this special vineyard.

Natural Wine bars in New York

It is interesting to see that of the five finalists in the Metro Mix annual best bar awards at least three of them (Black Mountain, Ten Bells and Terroir) mainly serve natural wines. Terroir, for example, is a great fan of our Herve Villemade Les Ardilles blend of Pinot Noir and Gamay. The Ten Bells serves the wonderful Anjou Rouge by Agnes and Rene Mosse of Domaine Mosse that we love so much as well as a range of Herve Villemade's Domaine du Moulin wines.

In case you are heading that way, the finalists and their addresses are given below.

Black Mountain Wine House

415 Union St., Brooklyn, NY 11231

Gottino

52 Greenwich Ave., New York, NY 10011

'inoteca

98 Rivington St., New York, NY 10002

Ten Bells

247 Broome St., New York, NY 10002

Terroir

413 E. 12th St., New York, NY 10009

Natural wines in Manilla

And the word is spreading! The Hyatt hotel in Manilla has introduced a range of French natural wines into their premium Chinese restaurant, Li Li.

Grape variety of the month: Chenin Blanc

Chenin Blanc is regarded as a difficult white grape in many countries, however in the Loire Valley it reaches the pinnacle of its expression producing charming sweet wines and complex dry white wines.

It is acidity that is both the problem and the great promise. If the grapes do not ripen fully then the resultant wine will reflect the high acid content. If the grapes do ripen, however, the acid will still be there but will be balanced by a complex sweetness that complements the characteristic acid backbone.

As with all wine production the answer seems to lie in yield reduction. Careful thinning increases the likelihood that the remaining grapes will behave as required and pay attention to the sun's rays.

Dry Chenin Blanc tastes of apples and the sweeter wines move toward apricots.

A fine example of a sweeter style of Chenin Blanc is the Domaine de la Garrelière Couleurs de Temps which is a slightly botrytised 100% Chenin Blanc that we recently teamed with a stunning summer dessert of Kentish cherries scented with rose and buttermilk jelly topped with a crunchy tortas de aceite on which, in turn sat a generous piece of chocolate ganache. This was a creation of chef Luke Burgess and was the finale to one of his fabulous Sunday afternoon repasts which vies as one of our greatest meals ever.

We also recently enjoyed the Domaine Saint Nicolas Fiefs Vendéens Franc Blanc which is also a 100% Chenin Blanc but a dry style crafted by Thierry Michon from his biodynamic grapes.

Some good wines are made from this grape variety in South Africa but it is difficult to find a good Australian Chenin Blanc.

French Wine Labels Explained: Chateau Unang Ventoux La Source

Chateau Unang was the first French producer we approached when starting this business and it remains a firm favourite. The domaine is interesting in that it sits where the Nesque Gorge spills out into the plains on the foothills of Mont Ventoux and is surrounded by forests, hence sitting apart from all other vineyards in the region. It rises from the Nesque River valley to terraces on the top of high hills overlooking the river. White grapes are grown in the valley floor and the high terraces are given over to the prized red grapes of Syrah and Grenache.

The Chateau Unang La Source is a particularly special red wine and ranks as one of the best to emerge from the Ventoux appellation in southern France. This is an appealing red with subtle, yet noticeable, spice on the palate (from the Syrah), a wisp of oak and a long, satisfying finish. It is a wine to be savoured. We like the fact that the traditional Grenache and Syrah used to make this wine is rounded out with some lovely Carignan.

In explaining the sections of this label one change needs to be noticed. The appellation has always been called Côtes du Ventoux ever since it was established. However a recent decree of France's governing wine body the INAO has changed the name to Ventoux (the same applies to the nearby Côtes du Luberon which is now known simply as the Luberon appellation).



Order Form

Name:

Street:

Suburb: Postcode: State:

Telephone: Email:

Special - current newsletter selection	Price inc GST	Number	Sub-total
Summer whites – 6 pack	\$134.30		
Chenin blanc – 6 pack	\$221.00		
Loire and Provence Rosé – 6 Pack	\$147.05		
Prestige red wines – 6 Pack	\$252.45		

Compose your own selection	Price per single bottle		
Chateau Unang Côtes du Ventoux Cuvee Adeline White 2006	\$30		
Chateau Unang Côtes du Ventoux Rosé 2007	\$24		
Chateau Unang Côtes du Ventoux Red 2006	\$21		
Chateau Unang Côtes du Ventoux La Source Red 2006	\$31		
Chateau Unang Côtes du Ventoux La Croix Red 2005	\$50		
Chateau Unang St Gabriel (Carignan) Red 2007	\$24		
Domaine de Cascavel Côtes du Ventoux Cuvee le Cascavel Red 2005 LIMITED	\$23		
Domaine de Cascavel Côtes du Ventoux les Amidyves Red 2004	\$32		
Domaine des Grands Devers Côtes du Rhône White 2006 LIMITED	\$25		
Domaine des Grands Devers Côtes du Rhône Red 2006 LIMITED	\$19		
Domaine des Grands Devers Côtes du Rhône Villages Valreas Red 2005	\$28		
Domaine des Grands Devers Côtes du Rhône Villages Visan Red 2005	\$26		
St Jean du Barroux Cotes du Ventoux Oligocene Red 2004	\$55		
St Jean du Barroux Cotes du Ventoux White 2006	\$66		
Domaine Catherine Le Goeuil Cairanne Cuvee Lea Felsch 2006	\$29		
Domaine Mosse Anjou Le Rouchefer 2007	\$51		
Domaine Mosse Anjou Rouge 2007	\$42		
Domaine Mosse Bois Rouge 2007	\$32		
Domaine Mosse Archillée Rosé 2008	\$35		

Compose your own selection	Price per single bottle		
Domaine Mosse Savenierres Arena 2008	\$66		
Daniel Chotard Sancerre Rouge 2007	\$37		
Daniel Chotard Sancerre Champ de l'Archer Rouge 2007	\$43		
Daniel Chotard Sancerre Blanc 2007	\$33		
Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2008	\$32		
Domaine Saint Nicolas Fiefs Vendéens Reflets Rouge 2008	\$32		
Domaine Saint Nicolas Fiefs Vendéens Cuvée Franc Blanc 2006	\$39		
Domaine Saint Nicolas Fiefs Vendéens Le Haut des Clous Blanc 2006	\$53		
Domaine Saint Nicolas Fiefs Vendéens Cuvée Maria Blanc 2005	\$53		
Domaine Saint Nicolas Fiefs Vendéens Cabaret Rouge 2006	\$39		
Domaine Saint Nicolas Fiefs Vendéens Cuvee Jacques Rouge 2005	\$50		
Domaine Saint Nicolas Fiefs Vendéens Le Poiré Rouge 2005	\$55		
Domaine Saint Nicolas Fiefs Vendéens La Grande Pièce Rouge 2004	\$70		
Domaine Stephane Guion Bourgueil Cuvee Prestige 2006	\$23		
Domaine de la Garreliere Touraine Cendrillon 2008 LIMITED	\$30		
Domaine de la Garreliere Touraine Cuvee Cinabre 2007 LIMITED	\$32		
Domaine de la Garreliere Touraine Gamay Sans Tra La La 2007	\$31		
Domaine de Moulin Cour Cheverny Les Acacias Blanc 2006 LIMITED	\$40		
Domaine de Moulin Cheverny Domaine Blanc 2008	\$23		
Domaine de Moulin Cheverny Domaine Rouge 2008	\$23		
Domaine de Moulin Cheverny Blanc Les Ardilles Rouge 2007	\$35		
Domaine de Moulin Cheverny Blanc La Bodice Blanc 2007	\$33		
TAKE OFF 10% FOR ORDERS IN MULTIPLES OF 6	Total		

Note: Please send your order to wine@terroirwines.com.au, post it to GPO Box 2160, Hobart, 7001, Tasmania or fax to 03 62247552. We will then contact you to discuss payment arrangements. You can pay by credit card, cheque or direct bank deposit. If you order wine in lots of 6 (they can be mixed) we will pay the freight charges anywhere in Australia. If freight costs apply, we'll contact you and let you know how much it will be is before processing your order.

If you pay by cheque please make the payment to Quill Australia Pty Ltd, not Terroir Wines.