



Wine Talk: May 2010

The newsletter of Terroir Wines: Edition 12

Welcome to the May 2010 edition of Wine Talk, Terroir Wines' newsletter which is spectacularly late, as we haven't published one since February. It's not that there hasn't been anything happening – things just got very, very busy. However, there are lots of new wines either here or on the water as we explain later in the newsletter.

This month we have some interesting natural wine specials from the wonderful Domaine de la Garrelière and the equally amazing Domaine Saint Nicolas. We also have a special pack from the totally organic Ventoux domaine Chateau Unang.

Remember that most 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 for most wines 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 you better. We'll confirm the price by return email before processing your order.

Domaine de la Garrelière Wines – 6 pack



Domaine de la Garrelière is a beautifully manicured vineyard that lies quite close to the village of Richelieu in the Loire Valley. It is owned by Pascale and François Plouzeau who tend their vines biodynamically and make their wines naturally, allowing the native yeasts to ferment the wines and eschewing additives.

Their wines are particularly popular in Australia because of their clean, fresh taste and depth and length of the flavours. Their wines also represent excellent value for money.

Their wines are labelled with the Touraine appellation. Touraine is the broad appellation that surrounds the city of Tours which lies in the centre of the Loire Valley.

Domaine de la Garrelière Touraine Cendrillon 2008 – 90% Sauvignon Blanc, 10% Chenin Blanc – 30% of the Sauvignon Blanc has spent some time in oak barrels to add complexity.

Domaine de la Garrelière Touraine Gamay Sans Tra La La 2008 – 100% Gamay and a great, lively drinking red wine with lots of character.

Domaine de la Garrelière Touraine Cuvee Cinabre Rouge 2007 – 100% Cabernet Franc from vines that are more than 25 years old – smooth and subtle and elegant and only 12.5% alcohol.

Domaine de la Garrelière Touraine Rouge 2007 (2 bottles) – 100% Cabernet Franc, this is the entry level wine weighing in at just 12% alcohol making it a perfect drink to accompany lamb, chicken or steak.

Domaine de la Garrelière Touraine Carabas 2007 – 80% Chenin Blanc and 20% Sauvignon Blanc, this is an elegant, refined wine of considerable complexity. A little residual sugar in this wine makes it a perfect aperitif or as an accompaniment to rich foods such as duck liver parfait or foie gras.

The recommended retail price for this six-pack is \$179. The special price is \$152.15 (freight free).

Domaine Saint Nicolas – 6 pack



Another famous biodynamic producer is Thierry Michon of Domaine Saint Nicolas where he tends his 37 hectare vineyard biodynamically and makes his wines naturally. This vineyard with its ancient slate soils is very close to the Atlantic Ocean and you can almost taste the sea in his delicious white wines. The vines are pruned very low to protect them from the fierce winds that sweep in from the nearby ocean.

Domaine Saint Nicolas Fiefs Vendéens Les Clous Blanc 2008 – Biodynamically grown Chenin Blanc, Chardonnay and Grolleau Gris. A beautiful white wine for seafood.

Domaine Saint Nicolas Fiefs Vendéens Reflets Rouge 2008 – This smooth, elegant red wine is a mixture of Pinot Noir (40%), Gamay (20%), Negrette (20%) and Cabernet Franc (20%). Perfect for winter drinking and at 12.5% won't give you a headache!

Domaine Saint Nicolas Fiefs Vendéens Le Haut des Clous Blanc 2006 – This is the prestige white from this domaine and is made from 100% Chenin Blanc. It has been aged for 18 months with up to 20% of the wine exposed to new oak to gain complexity.

Domaine Saint Nicolas Fiefs Vendéens Cuvée Maria Blanc 2005 – Cuvee Maria is named after Thierry's grandmother. This is a very Burgundian wine being made from pure Chardonnay and aged in new oak. If you like the wines of Burgundy then you will love this cuvée and it's interesting to compare a maritime Chardonnay with continental Burgundy.

Domaine Saint Nicolas Fiefs Vendéens Cuvée Jacques Rouge 2005 – This silky cuvee is named after Thierry's grandfather and is a blend of Pinot Noir (85%) and Cabernet Franc (15%). It was aged in barriques for 18 months prior to bottling.

Domaine Saint Nicolas Fiefs Vendéens Cabaret Rouge 2006 – A pure Cabernet Franc that has been aged in barriques for 12 months.

The recommended retail price for this six-pack is \$259. The special price is \$220.15 (freight free).

Château Unang cheap and cheerful 6 pack

Chateau Unang is an organic producer (non-certified) in the Ventoux appellation. The entry level white is one of our most affordable wines, which is great to drink alone but also goes well with food. The red is smooth and supple and could be mistaken for a wine of double the price. Don't put these wines away – they are perfect for enjoyment now. The pack has three whites and three reds.

Château Unang Ventoux Blanc 2008 – 60% Clairette, 40% Roussanne (**3 bottles**)

Château Unang Ventoux Rouge 2007 – Grenache, Shiraz and Carignan (**3 bottles**)

The recommended retail price for this six-pack is \$123. The special price is \$104.55 (freight free).

News from Terroir Wines

Domaine Fanny Sabre and Domaine Alice & Olivier de Moor

The wines from these two domaines have proved to be very popular, as we expected, with most being pre-ordered after the story in our last newsletter, but unfortunately they are produced in very small quantities and are highly sought after in Paris and New York. We only received a small allocation. As a result, we are unable to provide the normal discount for these wines – they are only available at the listed price. Basically guys – if you don't want to pay the full price to drink them then we will – it's a bit heart breaking to sell them and it eases the pain if we don't discount them. Some are only available as single bottles.

Garagistes slated to open in August

Three very talented restaurant professionals have teamed up to create an exciting new venue in Hobart. Katrina Birchmeier, Luke Burgess and Kirk Richardson are planning to open their new wine bar in August. It will have a strong focus on organic, biodynamic and natural wines to accompany Luke's delicious dishes. More information as opening day approaches but, in the meantime to see the space they're working on, visit www.garagistes.com.au.

Imminent arrival

Our next shipment will be here in a week or so. In this shipment will be a large supply of the wonderful Domaine Saint Nicolas biodynamic wines and another shipment of Stéphane Guion's amazing-value reds from the Bourgueil appellation in the Loire Valley.

The Guion shipment will include the Stéphane Guion Bourgueil Domaine 2008 and the Stéphane Guion Bourgueil Prestige 2007. Both of these wines have received rave reviews in the United States

as wines of great value. They are pure Cabernet Franc and are quite delicious. The Guion vineyards have been organic since 1965 and he only ferments using native yeasts. We will let you know the prices in the next newsletter.

New suppliers coming soon

We are delighted to have a number of new suppliers who are at the forefront of the natural wine movement in France. They are being assembled for shipment to Australia as we go to press.



Domaine de la Cadette is a producer from the Vézelay region of Burgundy owned by the Montanet family. Their wines are highly sought after and are on the wine list at hip restaurants such as Le Chateaubriand in Paris which specializes in natural wines. They are one of very few producers of a 100% Melon de Bourgogne wine in Burgundy which is sold under the Bourgogne Grande Ordinaire appellation. They also cultivate the César grape which is blended into their Cuvée l'Ermitage. Initially, we will also have some of their luscious Bourgogne Vézelay Chardonnays and Bourgogne Pinot Noirs on offer.

Domaine Milan is a highly regarded producer from close to the lovely town of Saint Remy de Provence in the south of France. The wines are crafted by Henri Milan who wants the terroir of his vineyard to do the talking, so he interferes in the winemaking process as little as possible. The wines are all made naturally and totally rely on the use of the yeasts on the fruit and in the winery.

British wine writer Jancis Robinson had this to say about his Le Grand Blanc white wine:



It immediately commands attention with its pale gold sheen. An amazingly complex nose is on offer, spice notes come through first before the floral character – broom flowers and even a hint of lavender as it opened up. The complexity continues on the palate, rich and expressive, retaining a fresh character and nerve that underlines a lovely creaminess. Very long indeed, with a slightly bitter finish. This is a very “intellectual” wine; it makes you think and yet is wonderfully enjoyable too. A very long life ahead. Superb.

One of the very interesting wines we will be bringing in from Henri is a red wine bottled without any added sulphur at all. Mid winter is a great time for it to arrive – we will only ship it at that time of the year by normal post.

Next we head to the Languedoc in the hills behind Montpellier to **Le Temps des Cerises**, owned by Axel Prüfer, a winemaker who is meticulous about his wines and the winemaking process. Because he makes such tiny amounts of these precious wines we will only have his most recent vintage of the Fou du Roi, a red wine made from Carignan, Cinsaut and Grenache along with a small amount of Cabernet Sauvignon.

Alice Feiring, author of a fantastic book that unravels the natural wine movement, *The Battle for Wine and Love: Or How I Saved the World from Parkerization*, reviewed this wine:

Temps des Cerise's winemaker Axel Prufer in the Languedoc seems to be a bit of a winelist darling. This one, the 2007 Fou du Roi, a VdT, was particularly compelling to me. In vin naturel style, the fizz came and went and then really went. Then a

great big dollop of poop faded into white chocolate, kicking up kirsch and spicy flecked purity and a jumpy but long finish.



We just loved a photo she posted on her Web site with her 'tasting notes' on the Prifer wine label. She kindly agreed to let us include it in our newsletter and we're pleased to acknowledge her as the source of the photo. To read her blog, go to www.alicefeiring.com. We are really looking forward to receiving this wine in Australia as we know it is going to be very popular.

And last, but certainly not least, we were delighted that one of the giants of Beaujolais agreed to supply us with his amazing and unusual array of wines. These are the wines of Jean-Paul Brun from **Domaine des Terres Dorées**. These are simply great wines. They range across a number of appellations throughout Beaujolais, Burgundy and the Northern Rhone. You will have access to a sparkling Crémant de Bourgogne of considerable elegance, an unusual white Beaujolais (less than 5% of the plantings in Beaujolais are white grapes), his famous Beaujolais l'Ancien made from very old vines, wines from cru Beaujolais areas including Morgon, Fleurie, Moulin-à-Vent and Côte de Brouilly, wines from the Northern Rhone appellations of Condrieu (white) and Côte Rôtie (red) and even a Marc de Beaujolais.

All of the above wines are being collected now and will be available in early August. We will have more information on the Web site (www.terroirwines.com.au) soon. You will know the information has been added if you see these domaines listed down the side of the Web page.

If you want to reserve any of these wines simply send us an email listing the wines you would like us to reserve for you. We'll then confirm the order once we know the pricing and you don't have to commit until then.

Grape variety of the month: Aligoté

Aligoté (pronounced alig – ot – ay) is one of the grape varieties for which we have developed a great fondness. It's regarded by some as the poor cousin of white wine grapes in Burgundy whereas we think it is just different, not inferior. One of the problems is that Aligoté is rarely grown on prime sites in Burgundy, being relegated to the less-desired valley floor or shaded slopes where it doesn't ripen properly and hence produces tart wines.

When Aligoté is grown in favourable locations and is able to ripen then it produces wines that are rich, complex and delicious. We have thoroughly enjoyed many Aligoté wines in Burgundy including one at a memorable meal at a homely restaurant in the village of Chambolle-Musigny.

However it is worth taking note of the Bouzeron appellation where Aligoté is the only grape allowed. And an indication of its potential is that one of the producers in the Bouzeron appellation is Aubert de Villaine, part owner of the revered Domaine de la Romanée-Conti!!

We think that the Aligoté that we import from Alice and Olivier de Moor (see below) is one of the best examples of a wine made from this grape that you will find.

If you speak French and don't mind a Montreal accent then you might enjoy this lively review.
<http://busurleweb.com/2010/04/bourgogne-aligote-comme-on-l%E2%80%99aime/>

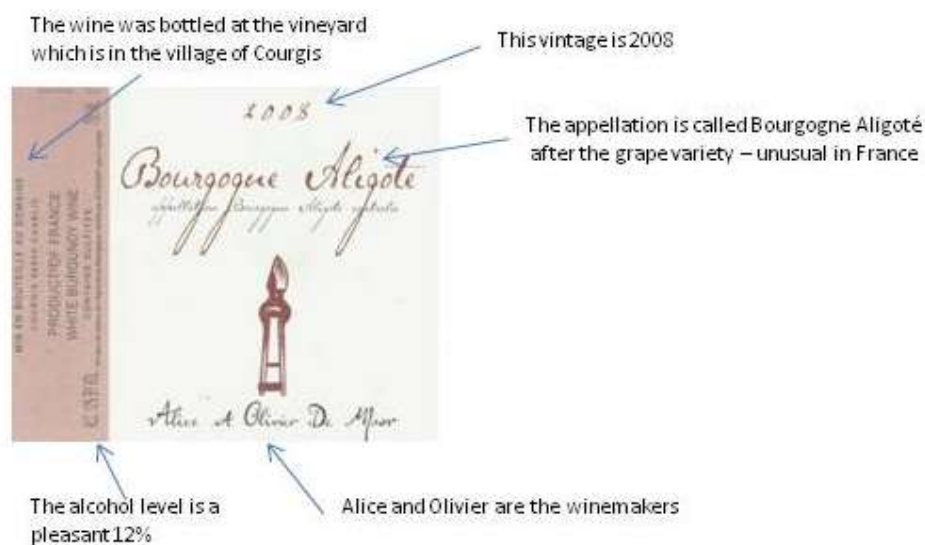
French Wine Labels Explained: Domaine Alice & Olivier de Moor Aligoté

Bourgogne Aligoté is a wine appellation in the Burgundy region of France. It is a generic appellation covering all regions of Burgundy for wines made from the Aligoté grape. It has been a formal appellation since the 31st July 1937.

It is unusual in France (except for Alsace) for an appellation to refer to a grape variety. In this case the name of the grape variety is added to the general Bourgogne appellation provided the wine meets the requirements of the appellation which vary throughout Burgundy particularly with respect to the density of the plantings. However, a minimum condition which must be met is that the wine is made from 100% Aligoté.

Alice and Olivier de Moor are young winemakers from the Chablis area of France. They make stunning natural wines of great purity and enormous depth of flavour. Their vineyards are farmed biodynamically and no additives are used in the winemaking process. The grapes are fermented naturally.

Their Aligoté is not only one of our favourite wines but it is incredibly good value.



Natural Wines – A Good Peg to Hang a Meal On

Some people hate the term “natural wine” – there’s a venom that’s hard to understand. Perhaps for some it’s because any definition of “natural wine” is elusive and subject to debate. Some people are just plain uncomfortable with uncertainty – which must be unfortunate for them. Others seem to object because they’re convinced it’s just another marketing term, liable to misuse and abuse.

Some objections seem to be from people who hate the insinuation that if a wine isn’t ‘natural’ it might be construed as unnatural, which admittedly doesn’t sound good. Most wine making involves adding things so really the alternative term is ‘conventional’ – they should just get over it and accept

what they do without objecting to the attempts of others to try to make wines with minimal manipulation and attempts to find a label for what they are doing.

It would be interesting, though, if the things a winemaker adds to grape juice to make a wine were routinely included on labels – it would certainly make it easier to identify those that have been made with minimal intervention. Here's just one somewhat randomly selected list of additives that are regularly used http://www.grapestompers.com/description_chem.htm.

We love the term “natural wine”, especially its anarchy, and don't care about the fact the debate it's provoking is shining a light on conventional wine practices. The more we know about how what we eat and drink is produced the better.

But, the one thing we really like, is the fact that natural wines are a fantastic sieve for finding good places to eat and drink. Before heading to any unfamiliar town or city we always trawl the web for information about eating and drinking, but these days we look more at the wine lists than the food – hunting for names such Souhart, Foillard, Mosse, Pacalet, Puzelet, Sabre, Occhipinti, Moulin, Radikon, Overnoy, Bouchard (in the Champagne part of the list), Binner and the like. We've found, as rule, that if a place pours “natural” wines, chances are the food will be delicious too. And, in a restaurant, asking a sommelier “what natural wines do you have” usually initiates a passionate discussion and, hopefully, if we've picked the right place, new and exciting things to drink.

So we've started a list on our www.foodtourist.com website of restaurants and bars that have great natural wine lists. Please let us know of any you think should be on the list – the earth is large and we can't cover it all!

http://www.foodtourist.com/Natural_Wines/Natural_Wines.htm

Unexpected Natural Wine Excitement in Beaujolais

Well – maybe we shouldn't have been surprised and excited. After all, along with the Loire, Beaujolais is one of the first regions you think of when you start talking about natural winemaking. But, after a few minutes in Fleurie somewhat dazed after the inevitable frenzy that accompanies packing up at the end of a stay in our house in Provence, and with no booking for lunch, we had very low expectations. It was snowing, it was the weekend preceding Beaujolais Nouveau. The only restaurant on our radar - Le Cep – was booked out for a gala celebratory lunch and the waiter had looked at us in a kind but gently withering way that said “you must have been joking thinking you could walk in and expect a table on today of all days”. It was not looking good.

There were a couple of candidate establishments where we might get something to eat. Both looked like your classic prix fixe 12€ lunch option – infinitely better than their equivalent in Australia but unlikely to be memorable. We chose Restaurant des Sports – for no particular reason.



A few people were propped at the bar, classic France just after midday, and the welcome was warm as we were led to the cheery restaurant space at the rear. Then we saw it – a temperature controlled wall of natural wines, not just the stars of Beaujolais, but some of stars of France we already knew about and many unfamiliar names - we'd been given the keys to the lolly shop. Here are just some of the wines in that wall (and yes, the other diners who saw us photographing the wine wall did look at us slightly quizzically):



It was one of those moments when all your expectations are so grossly exceeded you don't know whether to laugh or cry. Here is a sample from the list:

Les Vins Ratures	
Morgon - Côte du Py (Jean Fuillard)	28 €
Morgon (Cuvée 314) (Jean Fuillard)	48 €
Morgon - Descombes	28 €
Brouilly - Descombes	28 €
Chiroubles - Descombes	28 €
Régnie - Descombes	28 €
Morgon (p'tit Max) (Guy Breton)	28 €

We drank this Descombes 2005 Morgon – it's nearly two years ago now but its vibrancy lingers as much as the memory of seeing that unexpected wall of natural wines. Its discrete back label advised “Vin non filtré, non collé”, which indicates that the wine is not filtered or not fined, and also advice that it should be stored below 14° - good reason for drinking it locally in a place where it had clearly been stored with care.



And Restaurant des Sports proved our theory that searching for natural wine leads you in the direction of good food too, with beautifully-cooked authentic local dishes like this delicious (and enormous) pike quenelle.



All in all it was a great and unexpected day. Needless to say Restaurant des Sports is on our new www.foodtourist.com natural wine page which you can get to by clicking on the “Searching for Natural Wines” link on the foodtourist home page.

Order Form

Name:

Street:

Suburb: Postcode: State:

Telephone: Email:

Special - current newsletter selection	Price inc GST	Number	Sub-total
Domaine de la Garrelière 6 pack	\$152.15		
Domaine Saint Nicolas 6 pack	\$220.15		
Château Unang 6 pack	\$104.55		

Compose your own selection	Price per single bottle		
Domaine Alice and Olivier de Moor Aligoté 2008	\$28		
Domaine Alice and Olivier de Moor Chitry 2008 LIMITED - SINGLE BOTTLES ONLY NO DISCOUNTS	\$33		
Domaine Alice and Olivier de Moor Chablis 'Rosettes' 2008 LIMITED - SINGLE BOTTLES ONLY NO DISCOUNTS	\$48		
Fanny Sabre Bourgogne Rouge 2008	\$44		
Fanny Sabre Savigny-les-Beaune Blanc 2008	\$59		
Fanny Sabre Savigny-les-Beaune Rouge 2008 SOLD OUT	\$60		
Fanny Sabre Bourgogne Blanc 2008 SOLD OUT	\$35		
Fanny Sabre Pommard 2008 LIMITED – SINGLE BOTTLES ONLY NO DISCOUNTS	\$71		
Domaine Fanny Sabre Beaune Premier Cru Chouacheux 2007 LIMITED – SINGLE BOTTLES ONLY NO DISCOUNTS	\$88		
Chateau Unang Ventoux Cuvee White 2008	\$21		
Chateau Unang Ventoux Cuvee Adeline White 2006 SOLD OUT	\$30		
Chateau Unang Ventoux Rosé 2007	\$24		
Chateau Unang Ventoux Red 2007	\$21		
Chateau Unang Ventoux La Source Red 2006	\$31		
Chateau Unang Ventoux La Croix Red 2005	\$50		
Chateau Unang St Gabriel (Carignan) Red 2007	\$24		
Domaine de Cascavel Ventoux Cuvee le Cascavel Red 2005 LIMITED	\$23		
Domaine de Cascavel Ventoux les Amidyves Red 2004	\$32		
Domaine des Grands Devers Côtes du Rhône Red 2006	\$19		

Compose your own selection	Price per single bottle		
Domaine des Grands Devers Côtes du Rhône Villages Valreas Red 2005 LIMITED	\$28		
Domaine des Grands Devers Côtes du Rhône Villages Visan Red 2005	\$26		
St Jean du Barroux Ventoux Oligocene Red 2004	\$55		
St Jean du Barroux Ventoux White 2006	\$66		
Domaine Catherine Le Goeuil Cairanne Cuvee Lea Felsch 2006 SOLD OUT	\$29		
Domaine Mosse Anjou Le Rouchefer 2007	\$52		
Domaine Mosse Anjou Rouge 2007	\$42		
Domaine Mosse Bois Rouge 2007	\$32		
Domaine Mosse Archillée Rosé 2008 LIMITED	\$35		
Domaine Mosse Savenieres Arena 2008 LIMITED	\$66		
Daniel Chotard Sancerre Rouge 2007 SOLD OUT	\$37		
Daniel Chotard Sancerre Champ de l'Archer Rouge 2007	\$43		
Daniel Chotard Sancerre Blanc 2007	\$33		
Daniel Chotard Sancerre Rosé 2008	\$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 SOLD OUT	\$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 LIMITED	\$55		
Domaine Saint Nicolas Fiefs Vendéens La Grande Pièce Rouge 2004 SOLD OUT	\$70		
Domaine Stephane Guion Bourgueil Cuvee Prestige 2006 SOLD OUT – NEW VINTAGE SOON	\$23		
Domaine de la Garreliere Touraine Cendrillon 2008	\$30		
Domaine de la Garreliere Touraine Cuvee Cinabre 2007	\$32		
Domaine de la Garreliere Touraine Gamay Sans Tra La La 2008 LIMITED – NEW VINTAGE COMING	\$31		
Domaine de la Garreliere Touraine Le Carabas – 2007 LIMITED	\$35		
Domaine de la Garreliere Touraine Rouge 2007	\$27		
Domaine du Moulin Cour Cheverny Les Acacias Blanc 2006 LIMITED	\$40		
Domaine du Moulin Cheverny Domaine Blanc 2008	\$23		

Compose your own selection	Price per single bottle		
Domaine du Moulin Cheverny Domaine Rouge 2008	\$23		
Domaine du Moulin Cheverny Les Ardilles Rouge 2007	\$35		
TAKE OFF 10% FOR ORDERS IN MULTIPLES OF 6 unless noted as no discount	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 before processing your order.

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