

## WINE Talk: October 2021

The newsletter of Living Wines: Edition 102

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.) You must of course be over 18 years of age to order.**

**Pack 1: Sextant New Arrivals (10% Discount)**

**Note: 3 packs only**



Most of these wines sold out within a day or two of arrival but we reserved a few bottles for the newsletter. While all the wines are by the same winemaker, because Julien Altaber is such an inventor, it's actually a very varied selection.

The 2018 Bourgogne Blanc is probably the most classic wine in the pack and the other white, the Aligoté, is a delicious summer white. Both would go really well with chicken and seafood dishes.

Métisse is 100% Gamay, very fresh and made for early drinking. There is no need to cellar this.

MaMaMia is macerated Pinot Gris. As is often the case with Pinot Gris, even though this is an orange wine the colour looks more rosé like. That's because of the pink hues which ripe Pinot Gris grapes have. Its taste is more orange than rosé despite the colour.

The last two are pet-nats. Foufounette is Aligoté which has been infused with apricots! The name is a homage to Fou' Foune, a beer from renowned Belgian brewery Brasserie Cantillon, much loved by Julien, which is made with apricots. And Skin Bull is also Aligoté, but macerated. They are both unique and both very delicious.

- Sextant - Julien Altaber Métisse 2020
- Sextant - Julien Altaber Bourgogne Aligoté 2020
- Sextant - Julien Altaber Bourgogne Blanc 2018
- Sextant - Julien Altaber MaMaMia 2020
- Sextant - Julien Altaber Foufounette 2020
- Sextant - Julien Altaber Skin Bull 2020

**The RRP for this selection of 6 wines is \$359 but the pack price is only \$323.10 including freight to most Australian cities.**

**Pack 2: Sparkling Pack (Mostly 15% Discount)**

**Note: Two packs only**



This pack includes two new arrivals from Julien Altaber (Sextant) – Foufounette and Skin Bull, which are described in Pack 1.

There is a complex Champagne from Piillot, which is a blend of Chardonnay, Pinot Noir, and Pinot Meunier. Although it is the 2014 vintage the bottles were disgorged in January this year, not long before it was shipped to us.

From the Jura, the Domaine de la Loue PetNat Rosé 2018 is 100% Pinot Noir and a gentle 9% alcohol.

There are two types of bubbles from Loire producer Les Capriades. Pet Sec 2019 is a blend of Menu Pineau and Chardonnay, fermented to be fully dry and disgorged to make for a very clean but contemplative drink. Les Capriades is a fresh, clear pear cider made with Carési, Crasseau Rouge, and Poire de Loup varieties.

It is impossible to have too many bottles with bubbles as we head towards the festive end of the year and the survival of all of us is something to celebrate.

- Sextant - Julien Altaber Foufounette 2020
- Sextant - Julien Altaber Skin Bull 2020
- Domaine de la Loue PetNat Rosé 2018
- Piillot Champagne Chevry 2014
- Les Capriades Pet Sec 2019
- Les Capriades Poire 2019

**The RRP for this selection of 6 wines is \$399 but the pack price is only \$344.75 including freight to most Australian cities.**

### Pack 3: Inventory Treasures Pack (15% Discount!)

Note: One pack only



It's a complicated process managing inventory lists, especially when we take reservations, with the combination of changing decisions (not helped by lockdowns), human error (that's us) and misunderstandings sometimes resulting in things we think we've sold out not being.

This pack is a collection of some of those wines.

It has three reds (from the Jura, Loire and Languedoc), one orange wine from the Languedoc, one semi-sweet Chenin Blanc from the Loire and a mainly Chardonnay (there's also some Clairette) from the Languedoc that's as far away from Burgundy as you can get (partly because Axel Pruffer from Le Temps des Cerises allows his white grapes some carbonic maceration before pressing).

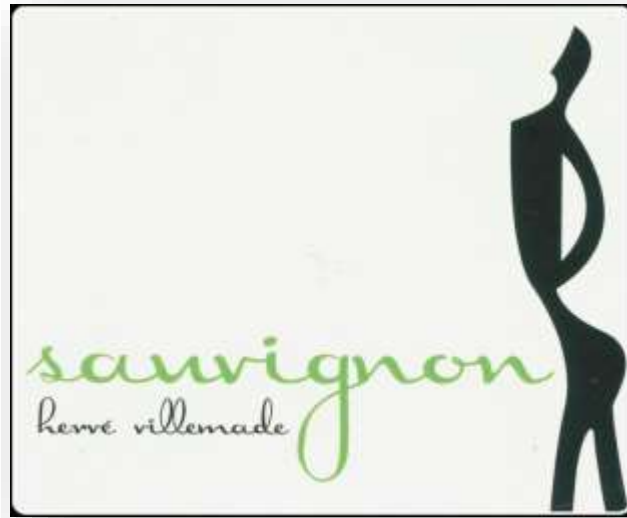
In summary, the Mata Hari is a delicious orange wine made from Grenache Blanc, the Le Rouge is a no-sulphur red wine made mainly from Trousseau, the Gamay is the old favourite, the Rita is a classic example of the Carignan grape variety, the Tendre is a beautiful sweet Chenin Blanc and the Peur du Rouge is a mineral-driven, complex Chardonnay.

- Les Cigales dans La Fourmilière Mata Hari 2017
- Domaine de la Loue Le Rouge 2018
- Domaine de la Garrelière Touraine Gamay Sans Tra La La 2020
- Mylène Bru Rita 2014
- Vincent Carême Vouvray Tendre 2014
- Le Temps des Cerises La Peur du Rouge 2019

**The RRP for this selection of 6 wines is \$302 but the pack price is only \$256.70 including freight to most Australian cities.**

**Pack 4: Picnic Pack (15% Discount)**

**Note: One pack only**



This pack has two bottles each of three very good value ciders and wines and at 6% alcohol the Silex is perfect if someone has to drive. It is made from approximately 27 different varieties of traditional cider apples which have been aged in an attic prior to pressing to intensify the flavour of the cider.

The wine from Hervé Villemade is 100% Sauvignon Blanc which means that he cannot use the Cheverny appellation which forbids wines made from a single variety.

The Rosé de la Cabane is also from the Loire Valley and is a light wine that is perfect for a picnic made from 100% Cabernet Franc which ripens beautifully on a south facing slope.

- Julien Fremont Silex Cidre 2019 (2 bottles)
- Hervé Villemade Sauvignon 2019 (2 bottles)
- Domaine de la Garrelière Touraine Le Rosé de la Cabane 2020 (2 bottles)

**The RRP for this selection of 6 wines is \$214 but the pack price is only \$181.90 including freight to the most Australian cities.**

**Pack 5: The No Unifying Theme Pack (although mostly red) (15% Discount)**



While it's wonderful to sell out of most of our wines soon after they arrive, at the moment it makes it tricky trying to put together packs for the newsletter, especially because we like to have some sort of unifying theme for each pack – either a link between the wines themselves or something to do with their circumstances (like Last Bottle Packs).

But this month we've given up and put together a pack of 5 wines and one cider with no unifying theme.

Or perhaps the unifying theme is that we have a few bottles of each of them (in most cases less than 12 bottles but enough to be able to offer more than one pack so that if you order, we will probably be able to say yes).

Julien Fremont's Silex is a thirst-quenching cider (hence it's also in the Picnic Pack).

Hervé Villemade's Cheverny Blanc La Bodice 2019 is a complex wine. It is a blend of 80% Sauvignon Blanc and 20% Chardonnay. 40% of the wine was aged in amphora and the rest in barrels. It could easily be cellared for several years.

L'Escarpolette La Petite Pépée 2017 is a direct press Grenache Noir. Ivo's intent here was to make a white wine from a red grape by not macerating the skins (i.e. the same concept as the more famous Blanc de Noir Champagnes traditionally made with Pinot Noir). However, this wine has a distinctly orange hue and, whether because of that or not, seems to taste more orange than white. In fact the concept – direct pressing red grapes – is exactly the opposite of an orange wine.

## WINE Talk – the newsletter of Living Wines

Then there are three unique reds. The Milan Elliott is named after Théo and Natalie Milan's now four year old son Elliot and is a one-off cuvée. It's a blend of 50 year old Syrah and Grenache from the Milan vineyards near the village of Eyragues just north of their home base of Saint-Rémy-de-Provence. It was aged for two years in an enormous old troconic foudre, belonging to a friend M. Guilbert. They couldn't move the foudre though because it was too big so the aging occurred in M. Guilbert's cellar. It is also worthy of cellaring.

Dominique Derain Las Nubes 2019 is unique in our portfolio – our only wine from Chile. Dominique Derain, now retired from his own domaine, has for a couple of years now (suspended in 2020 because of covid-19) made a Pinot Noir in Chile, which he brings back to France to sell. We buy it at the same time as our Domaine Derain and Sextant wines. It's fresh and made for early drinking.

The final wine is another cellar-worthy cuvée, Domaine Saint Nicolas Le Poiré 2011, although both Thierry Michon from Domaine Saint Nicolas and us have already done much of that for you. The vintage is 2011 and we bought it in 2016. Made from Negrette, a grape not regularly grown in in the Loire Valley, where Domaine Saint Nicolas is located, it's a powerful wine aged in barrel that will definitely have benefited from all those years in the bottle.

- Julien Fremont Silex Cidre 2019
- Henri Milan Elliott Rouge 2017
- Domaine Saint Nicolas Le Poiré 2011
- Hervé Villemade Cheverny Blanc La Bodice 2019
- L'Escarpolette (Ivo Ferreira) La Petite Pépée 2017
- Dominique Derain Las Nubes 2019

**The RRP for this selection of 6 wines is \$337 but the pack price is only \$286.45 including freight to most Australian cities.**

**Pack 6: From Our Allocation Pack (15% Discount)**

**Note: One pack only**



We're expecting a shipment from Alice Bouvot soon including some wines from vintages we have received before, so we decided to release a few bottles from our personal allocation of wines we received earlier this year. It's not an easy decision because we usually only have one or two bottles, one of which has to be opened early soon after the wines arrive. There is a temporary glut and then a dearth.

There are three L'Octavin wines in this pack. Elle Aime 2018, which is a classic Alice light red and a blend of Pinot Noir and Chardonnay, and Marceré 2019, which is macerated Chardonnay (and very rare because there were so few wines made in the Jura in 2019), are both from Alice's vines and Savagnin Hip Hip J ... 2018 is a négoce wine but, unlike most of Alice's négoce wines, is from a Jura vineyard just outside Arbois.

The other wines are a new cuvée from Michel Gahier (his 2018 Arbois Lou Blanc) made from Melon le Queue Rouge (we will also have some more of this early next year, hence the availability for this pack), a 2017 Fanny Sabre Savigny-les-Beaune Blanc and another of Dominique Derain's post-retirement wines, this one made in the south of France. We're sure the wine is just an excuse to spend some time with good friends in Banyuls-sur-Mer and at 9 Caves, but it's a delicious consequence.

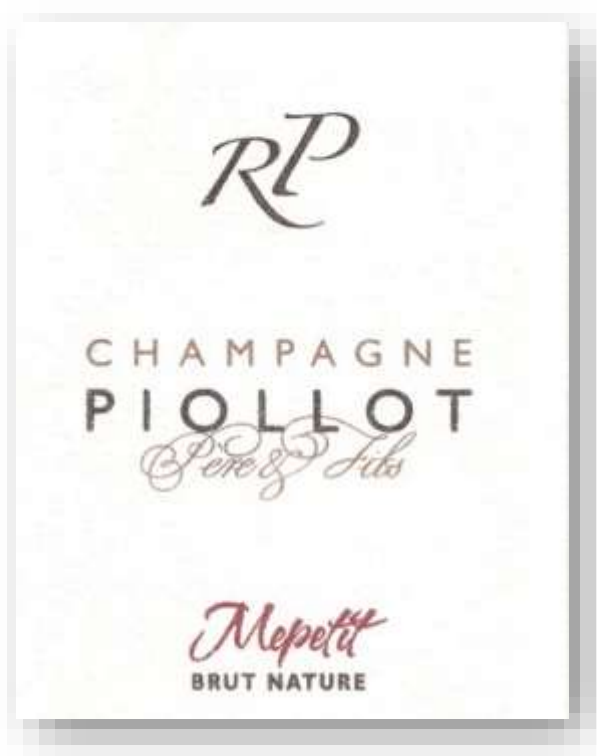
- l'Octavin Elle Aime 2018
- l'Octavin Savagnin Hip Hip J... 2018
- l'Octavin Marceré 2019
- Michel Gahier Arbois Lou Blanc 2018
- Fanny Sabre Savigny-les-Beaune Blanc 2017
- Tutti Frutti Ananas - Dominique Derain D'rain D'rain 2019

**The RRP for this selection of 6 wines is \$523 but the pack price is only \$444.55 including freight to most Australian cities.**



**Pack 7: Because it's That Time of Year Pack (15% Discount)**

**Note: Two packs only**



While not wanting to suggest that there is a right time of the year to drink Champagne because we know it's delicious right through the year and at any time of the day, the forthcoming festive season is definitely a time when, for many people it's more on their mind.

This is a chance to do a deep dive into Piollet Champagnes with five different cuvées, each from a single vintage ranging from 2014 to 2018. All but one is a single variety but Chevy, a cuvée we have for the first time, is a blend and, although it's from the 2014 vintage, it was disgorged at the start of 2021. It was one of our favourites from this mid-year arrival.

In summary the wines are:

Piollet Colas Robin 2014 is 100% Pinot Blanc, with Pinot Blanc being one of the allowed grape varieties in Champagne but is rarely as a single variety, making this a relatively rare Champagne.

Piollet Les Protelles 2018 is a rosé made with 100% Pinot Noir. This is a delightful pink wine with an attractive sparkle.

Piollet Champs Rayés 2014 is 100% Chardonnay making it a classic white Champagne style.

Piollet Chevy 2014 is a blend of Chardonnay, Pinot Noir, and Pinot Meunier (Blanc de Noir). In this case the Pinot Noir and Pinot Meunier have been directly pressed to ensure that then white juice is extracted before any contact occurs with the skin.

Piollet Mepetit 2016 is 100% Pinot Meunier (Blanc de Noir). It is interesting that Pinot Meunier has always been relegated to blends in Champagne but, more recently, it is being realised that they make beautiful Champagnes in their own right and this one is no exception.

## WINE Talk – the newsletter of Living Wines

- Piillot Colas Robin 2014
- Piillot Les Protelles 2018
- Piillot Champs Rayés 2014
- Piillot Chevy 2014
- Piillot Mepetit 2016 (2 bottles)

**The RRP for this selection of 6 Champagnes is \$638 but the pack price is only \$542 including freight to most Australian cities.**

**Pack 8: Things We Didn't Know We Had Pack (15% discount)**

**Note: One pack only**



These are wines which came out of the woodwork after a bit of a clean up.

We definitely didn't think we still had them, so much so that we're sure we've sold at least one of them in a last bottle pack some time ago. Clearly, while we thought it at the time, that wasn't true. Some of these are very old so may have passed their prime so there is an element of luck about this pack. But, for example, the retail price (the original) of the Domaine des Grands Devers was \$26 before our 15% discount so that reduces the level of disappointment if it has passed its best.

Domaine du Pech is in the Buzet region in south-west France, where the red grape varieties mirror nearby Bordeaux. This Buzet La Badinerie du Pech Rouge 2006 is a blend of Cabernet Franc, Merlot, and Cabernet Sauvignon.

Causse Marines is also in south-west France in the Gaillac region. Zacm'Orange is a macerated Mauzac.

Le Petit Gimios is in the Languedoc and Rouge de Causse is a field blend from probably every grape variety planted in southern France.

The Domaine des Grands Devers Cotes du Rhone Villages Rouge Visan 2005 is a blend of Syrah and Grenache aged in old barrels. (It was a test of our archiving to find that information because we bought it in 2008.)

## WINE Talk – the newsletter of Living Wines

Fanny Sabre's Pernand Vergelesses is a village appellation white Burgundy and Jean-Michel Stephan's Cote Rotie is mainly Syrah with some rare Sérine and a little Viognier. We wrote about Sérine in our [November 2014 newsletter](#).

- Domaine du Pech Buzet La Badinerie du Pech Rouge 2006
- Causse Marines Zacm'Orange 2016
- Le Petit Gimios Rouge de Causse 2013
- Domaine des Grands Devers Cotes du Rhone Villages Rouge Visan 2005
- Jean-Michel Stephan Cote Rotie Nature 2012
- Fanny Sabre Pernand Vergelesses Blanc 2014

**The RRP for this selection of 6 wines is \$378 but the pack price is only \$321.30 including freight to most Australian cities.**

## An Update on What's Coming and Newly Arrived wines

### New arrivals

Delay, delays ...

We've survived all the complications of shipping delays and container shortages directly as a result of covid and its consequences quite well up until now but it's finally caught up with us. It's not a major disaster but does mean that the new Bornard and Geschickt wines we'd hope to release in this newsletter haven't arrived yet. As a result there is not a lot of new news in this section of the newsletter. We have shared a few more details about our imminently arriving wines though.



We're hoping most of the Geschickt wines will actually make it to our website. The volumes are good for some wines, including a Riesling, which is from the 2018 and 2019 vintage, Pino 2017, Phenix 2020 and two sparkling wines (some 2018 Crémant and the 2020 pet-nat).

We have some new (for us) cuvées, including Le Schlouk 2018 (mainly Gewürztraminer but with a splash (schlouk) of Riesling to freshen it up) and 6 Pieds sur Terre, a white made with Gewürztraminer, Riesling, Muscat d'Alsace, Pinot Gris, Pinot Noir and Pinot Blanc. From the 2016 vintage, it spent two years in foudre prior to bottling.

A new cuvée from the wonderful terroir of the Kaefferkopf is Khépri, which is a blend of Gewürztraminer, Riesling, Pinot Gris, Pinot Noir and Chardonnay. It was macerated in an amphora for 200 days, pressed in May 2020 then bottled one month later. Khépri is the beetle-faced Egyptian God, symbol of rebirth, of resurgence, which seems appropriate for the times.

We also have one cuvée from the Wineck-Schlossberg Grand Cru vineyard, from which most recently we had a pet-nat (that was the 2017 vintage). If you were lucky enough to try it, you will be aware of how the vineyard's granitic soil contributed to the complexity of the wine. The grapes from this vineyard are Riesling the new release, from 2018, is a very different wine. It is a still wine which had a 30 day maceration.

And there is Edelzwicker, a picnic 1 litre bottle cuvée, which is a blend of the juices of all the white grapes, a project along the same lines as Hervé Villemade's Bovin Blanc.

There is also a repeat shipment of the wonderful 2016 Grand Cru Kaefferkopf wine, which is a blend of Gewurztraminer, Riesling, and Pinot Gris.

And in an exercise in metaphoric self-flagellation we also ordered a few magnums. Magnums are tricky to pack at the best of times and Alsace magnums are even harder because they are so



## WINE Talk – the newsletter of Living Wines

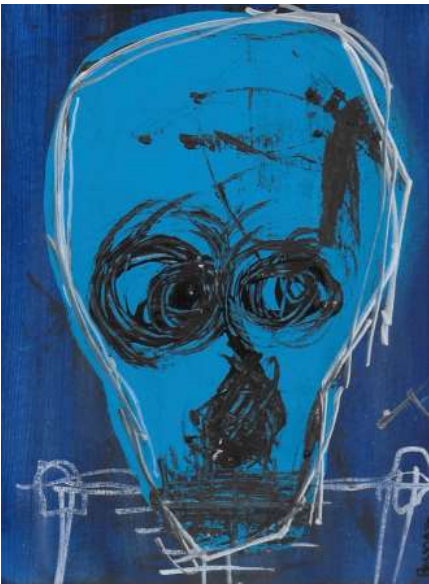
long. We'll have to see, once they arrive, whether we can sell these to anyone outside Tasmania! It may be hand deliveries only.

All we can say is we're very excited that it's finally going to arrive. Depending on what we discover when we taste them, most, if not all of these wines will be released before the next newsletter so if you want to know once we have put them on the website let us know.

### And nearly here ...

Because the Geschickt and Bornard wines were very delayed but the next shipment is, currently at least, only minimally delayed, we are going to have some more wines available soon after we release Bornard and Geschickt. It might also be before the next newsletter but, more likely, will coincide with it.

There are some new l'Octavin wines (including repeats of some wines from a shipment earlier this year). We will probably allocate all of these but if you're interested in Alice's wines this would be a good time to ask because we should have enough for anyone who would like a few bottles.



We also have a small selection of wines from Karnage, which is also based in the Jura.

Karnage is a joint project between Stéphane Planche, of the renowned Les Jardins de St-Vincent wineshop and occasional unofficial bar in the middle of Arbois and Charles Dagand, former husband of Alice Bouvot from l'Octavin and once her business partner.

Charles also makes wines under the Carlito label which we also import. When you drink one of Alice's wines, if it is made with grapes from her own vineyards, the back label has the business name 'Les Vins d'ABCD'. Charles is the CD in that name. (Her négoce wines have the business name l'Octavin.)

The Karnage wines we are receiving are négoce grapes purchased from outside the Jura.

The picture above is the striking label from the Karnage Kasette B wine which is one of the wines that is on the way. It is made from grapes picked near the beautiful city of Carcassonne - 50% Alicante Bouschet and 50% Merlot.

The other two arrivals at this time are a big shipment from the Mosse family and, for the first time since the 2016 vintage, some wines from Nicolas Carmarans.

The Mosse cuvées include some more 2020 Moussamoussettes, 2020 Bisou, 2020 La Joute (a very small allocation) and some Chenin Blanc vintages, including 2020 Chenin, 2019 Le Rouchefer and some more 2018 Bonnes Blanches). There is also some 2019 Cabernet Franc.

From Nicolas Carmarans we are receiving the classic cuvées we have had in the past - Mauvais Temps, Selves, Maximus, and Fer de Sang, as well as a small number of magnums of Maximus

## WINE Talk – the newsletter of Living Wines

de la Pascole, which is a collaboration with Bruno Duchêne (Carmaran's Fer Servadou and Duchêne's Grenache). There is also a new wine, Entre les Eaux, which is a blend of Chenin Blanc and Aligoté.

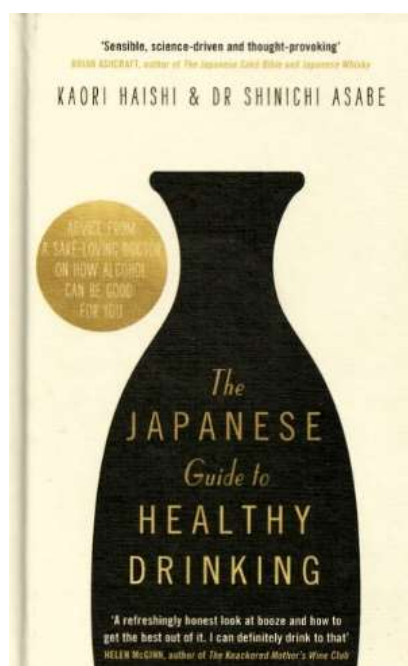
So, lots to come before Christmas.

## Into the future

Without wishing to look too far ahead we can confirm we will have some Champagne from Roland Piollot and Dominique Moreau, possibly available just before the end of the year.

In the immediate pipeline for 2022 arrivals are a shipment of 2019 and 2020 wines from Opi d'Aqui, new vintages from La Cadette, including Châtelaine 2019 and Melon 2020, some Domaine Milan wines, including some Milan Nouveau, which will be our first 2021 wine, and a Jura shipment with wines from Michel Gahier, Domaine des Cavarodes, a tiny allocation from Renaud Bruyère and Adeline Houillon and an even tinier one from Arnaud Greiner. It's likely all of the Jura wines will be allocated.

## Book Review: The Japanese Guide to Healthy Drinking



No! This isn't an aberration. We agree that it isn't a book only about wine, but it is a fascinating, easy to read book that clearly, and with some humour, addresses many of the issues related to the effect of drinking alcohol of all types on the human body.

We love the underlying structure of the book. Rather than the authors presenting their own opinions about what alcohol does to you, they have instead devoted each chapter to a specific topic related to the effect alcohol has on your body.

Thus, there are chapters on alcohol's effect on the brain, the effect on the liver, the effect on the colon, the effect on the pancreas, the issue of drinking while flying, alcohol and dementia. Alcohol and depression and so on across 28 chapters.

But the other clever thing that they do is, for each chapter, they interview an acknowledged expert from the medical field on that topic and report their findings. So, the book is not promulgating urban myths but setting out solid medical research on each topic in very accessible prose.

And it is not all bad news for moderate drinkers. The chapter on red wine, for example, has some good news about the beneficial effects of the polyphenols that you ingest and where those polyphenols come from. These beneficial effects include those against ischemic heart disease and arteriosclerosis!

In this chapter they explain that the key polyphenols in red wines are anthocyanins, resveratrol and tannins and the beneficial effects of these, especially resveratrol. They even point out that all plants have polyphenols but some, for example fruits and vegetables, have polyphenols that are insoluble and therefore difficult for us to absorb. They even discuss the role of resveratrol in facilitating brain functions!

It is the clarity of the explanations and even the humour they inject into the discussions that we appreciated the most. Even complex medical topics are presented with a simplicity and wit that still manages to convey the essence of the complexity.



## WINE Talk – the newsletter of Living Wines

A good example is their explanation of the process of alcohol metabolism, something that we all undergo often! Their explanation, enhanced by diagrams of how ethanol is broken down into acetaldehyde and then to acetic acid, is remarkably clear.

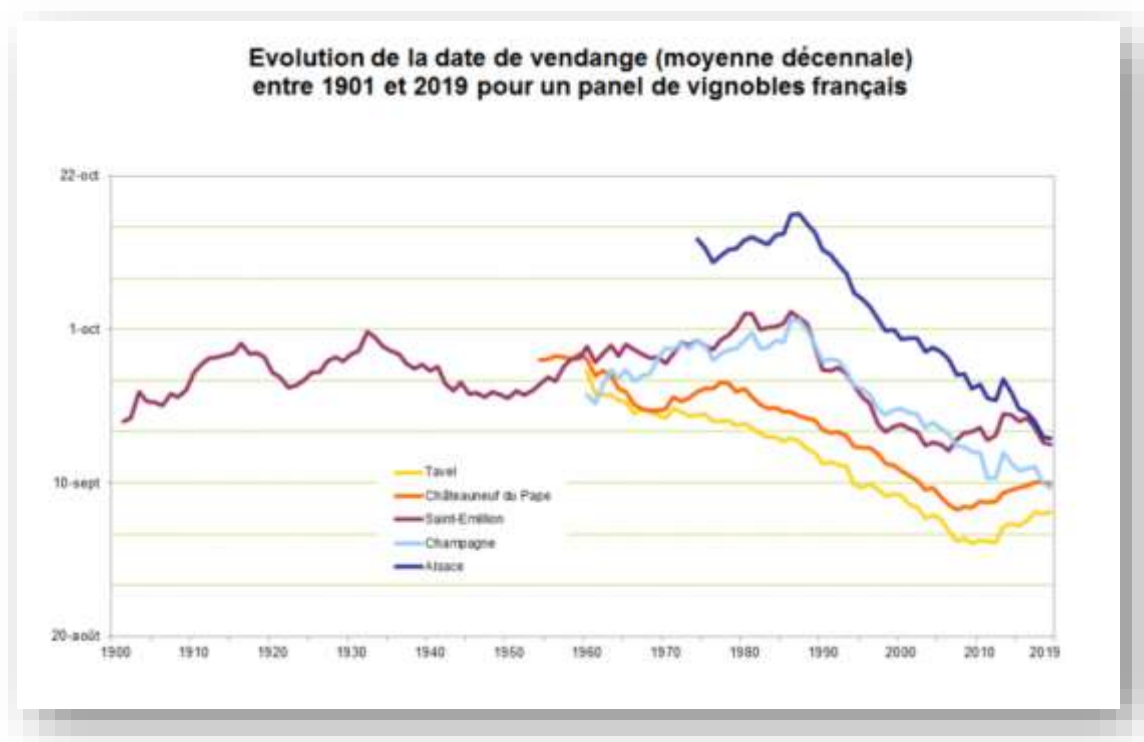
We can unreservedly recommend this book to those who want to know more about how we deal with the aftermath of drinking!

## The slow but inevitable effect of climate change

The graph below has been compiled from data accumulated from a number of sources in France concerning the commencement of the grape harvest in that country.

It should be emphasised that the data is very accurate as harvesting is strictly controlled by the appellation authorities and large fines are handed out to vigneronns who do not follow the harvesting rules.

The graph below shows the commencement of harvest from 1900 to 2019 for five important wine growing regions of France.



The regions are Tavel and Chateauneuf du Pape both of which are in the southern Rhone on opposite sides of that river, Saint Emillion in Bordeaux, then two regions from further north namely Champagne and Alsace.

It is quite clear from the graph that the most dramatic impact has occurred in Alsace where in a period of thirty years (1990 to 2019) the harvest is now commencing over 4 weeks earlier! Champagne has moved from commencing around the start of October back to 10<sup>th</sup> September with a similar result for Chateauneuf-du-Pape over a slightly longer time. However, in the longer term, the disruptions caused to the Atlantic Meridional Overturning Circulation (AMOC) which takes excess heat from the equatorial regions and delivers it to the polar regions to keep them stable may have a dramatic effect on countries that border the Atlantic.

We will try to find similar figures for areas further south, because we know that some of our producers in the Languedoc and Roussillon are now harvesting as early as the first week in August!

## New Places in France to visit

For the past two years we have, like most people in Australia, been confined to Tasmania except for a couple of quick dashes to other states when they are open to travellers.

We are now seeing that there might be a possibility of travelling to Europe again which we are very much looking forward to so that we can again visit our producers to get a better idea of how they are going and just how bad the changes in both weather and climate really are.

But we thought we would mention a few restaurants that have opened since we were last in France that may be interesting to visit. These are on our current wish list.

### L'Auberge de la Roche

Set in the hills behind Nice just below the village of Valdeblore, after an hour and a half along the windy M71/M2565, the l'Auberge de la Roche looks like the perfect place for a few days of peace and tranquillity or for a long languorous lunch.

The auberge has been created from a building that had been abandoned for thirty five years and had no electricity or water connected. Now there are five rooms for overnight guests and three gardens where they practice permaculture that provide the vegetables for the restaurant where chefs Louis Philippe Riel and Alexis Bijaoui are at the helm.

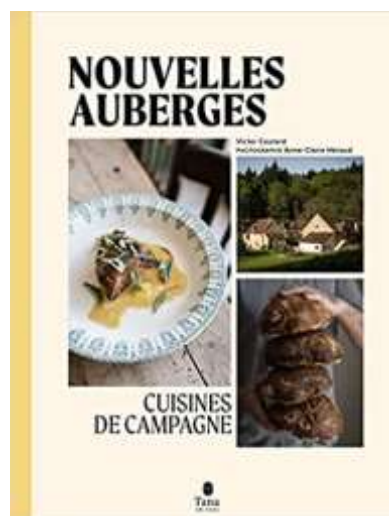
We are interested in the fact that Louis Philippe has previously cooked at 6 Paul Bert and Cave Paul Bert in Paris which are places that we used to frequent regularly for the spot-on bistro food served there.

Alexis has worked at both the venerable Arpège, where they feature fresh vegetables brought in from their farms each morning, as well as a stint with Dan Barber in New York state.

You can check for more details on their beautiful Web site:

<https://www.laubergedelaroche.com/>

The Auberge also features in a beautiful, new and expensive book by Victor Coutard and Anne-Claire Héraud called Nouvelles Auberges. Even if you do not read French the book is still well-worth buying if you intend to do any touring in country France.



## Le Soleil



You can see they are serious about wine!

This restaurant and bar has been in operation for about a year and in the kitchen are the very talented Laila Aouba who we first met in Marseille a couple of years ago and her partner Svante Forstorp, who we have followed almost groupie-like to Aux Deux Amis, Yard and Vivant Cave in Paris, and even an underground project in Tokyo a few years ago.

[www.lesoleil-savigny.fr](http://www.lesoleil-savigny.fr)

1 All. des Tilleuls, Savigny-les-Beaune, 21420

And if you get to Savigny-les-Beaune don't miss the opportunity to visit the other amazing restaurants in the area we recommend, Caves Madeleine and La Dilettante in Beaune and La Ferme de Ruchotte in Bligny sur Ouche. These are three of our favourite places in France.

## Livingston

Livingston is yet another fruit of the labours of the team behind La Mercerie in Marseille. Livingston sees two former chefs from La Mercerie installed in a site not too far from the mother ship. Valentin Raffali and Paul-Émile Merlin are cooking some exciting sounding food to accompany the extensive array of orange wines that are available.

Reservations are possible for the first service and the second service accepts walk-ins.

[www.livingstonmarseille.com](http://www.livingstonmarseille.com)

5 Rue Crudère, 13006 Marseille, France

### Le Doyenné, Saint-Vrain



The vegetable garden!

The place we are really hanging out for its opening is Le Doyenné directly south of Paris. This major undertaking by Australian expats James Henry and Shaun Kelly, two extremely talented chefs (and now gardeners) will be a must-visit destination for anyone who values expertly cooked food featuring grown-on-the-premises vegetables.

Many will remember with a great deal of fondness James' former restaurant Bones in the 11<sup>th</sup> in Paris. It became our first stop on every visit to Paris for the excellence of the food and the amazing choice of wines available.

As an added bonus, there will be accommodation available on site.

Le Doyenné is expected to open in the summer of 2022. We will keep you posted.

## And some new places in Australia

### Bar Merenda



And there is soon to be a new “little wine bar” in country Victoria with the opening of Bar Merenda in Daylesford which will be featuring interesting local wines as well as selected wines from France and Italy along with food featuring local produce including produce from their own garden at Stone Hills Farm. We’re proud to be supplying them some extraordinary wines and know that Andy Ainsworth (a familiar face for anyone who is a regular at Sydney institution 10 William Street) has been hoarding wines he’s bought from us for many years just waiting for this occasion. Expect to see wines on the list that have long disappeared from other venues.

Shop 3 22-24 Howe St, Daylesford VIC 3460

### Paski Vineria Popolare and Paski Sopra



A very exciting venture in Sydney featuring three talented veterans of the hospitality scene, Giorgio de Maria, Enrico Tomelleri and Mattia Dicati (the latter two both veterans of 10 William Street from the same era as Andy). Downstairs will be a bar and shop and upstairs Paski Sopra will be a restaurant serving Enrico’s Italian accented food.

Our prediction is that this will be a total blast from the minute that the doors open.

The name is an homage to Giorgio’s beautiful dog, which in turn, was named after the Cantina Giardino Paski, one of our favourite Italian wines!

239 Oxford Street, Darlinghurst



## Ante



Black Market Sake's Matt Young and chef Gemma Whiteman are about to open a restaurant and sake venue opposite Café Parsi in Newtown.

There will be lots of the extraordinary sake offerings available here, to be delivered with Matt's encyclopaedic knowledge of his own imports and understanding of the sake-making process, as well as wines to accompany the ever-popular food that Gemma always creates! She's probably cooked for you if you ate at Lankan Filling Station in its early years or any of the ephemeral Pinbone projects.

146 King Street, Newtown, NSW 2042

## Casa

We are really looking forward to visiting Casa when we make our next foray into Perth. On our last visit it was literally days away from opening and there was already a wonderful "feel" to the venue.

This is a collaboration between Cale Mason and chef Paul Bentley of Si Paradiso where we recently joined Cale for a delightful meal expertly cooked by Paul. The third partner is Alex Cuccovia who made us an excellent cup of coffee and who explained the wine offering with their careful storage of their low or no-sulphur wines in special wine fridges that are capable of being set at different temperatures.

399 Oxford Street, Mount Hawthorn

PS: If you are in Perth and reading this newsletter, there will be a special event at Casa on Tuesday 2 November with Rough Rice (Adam James) from Hobart highlighting his amazing fermented foods accompanied by some of our wines and those of Mesa Wines. It should be an amazing evening.

## Kid Curry



Recently we had the chance to visit Brisbane where we spent a lot of time at Cameron and Jordie Votan's Snack Man and also managed to squeeze in some food from their next door Happy Boy. Both venues serve excellent food and have an impressive list of natural wines.

Well, they have now expanded even further with a third restaurant in the same East St strip, Kid Curry. Here they feature curry dishes from throughout South-East Asia with a similarly-impressive selection of wines.

East St, Fortitude Valley.

## Answers to readers' questions

Here we answer questions we have been asked recently.

### What exactly is carbonic maceration and does every winemaker do it the same way?

Carbonic maceration was first popularised in Beaujolais by a small coterie of winemakers who were intent on producing wine with lower alcohol, which was highly drinkable and without any additives. People such as Marcel Lapierre, Jean Foillard, Charly Thevenet, and Guy Breton started producing natural wines and were attracted to the concept of carbonic maceration to produce lighter, more accessible wines. They were influenced by pioneering work of French scientist Michel Flanzy and, of course, Jules Chauvet who was both a winemaker and scientist.

Well, what is carbonic maceration and why is it now being implemented beyond the confines of wine making especially in the production of high quality coffee and chocolate beans.



The theory is that if you place whole bunches of grapes in a tank, close the lid and then pump in carbon dioxide it will put any yeast to “sleep” and the only alcohol that will be produced is by enzymatic reactions within the grape – the enzymes do the work while the yeasts have a rest!

It is widely believed that this enzymatic process will only produce about 2% of the alcohol that would be produced by the yeasts.

We are sceptical about this claim as we have been lucky enough to have visited producers who use carbonic maceration and have eaten grapes that are still intact after 6 or 7 months and they tasted very, very alcoholic!

We think that there is also some alcoholic fermentation occurring during this process, perhaps from yeasts that are inside the grapes – a factor that seems to be widely ignored even though there is good scientific evidence to show that yeasts can travel through vines and the grapes as we have discussed before.

Many winemakers use a modified version of carbonic maceration which happens naturally when they use a large tank to ferment their grapes. If the tank is large, then the grapes at the bottom of the tank will be crushed naturally and the juice will undergo yeast fermentation thus giving off carbon dioxide as a by-product of the creation of the alcohol. The tank will therefore naturally fill with carbon dioxide thus leading to carbonic maceration occurring with the rest of the grapes.

However, as time has passed some winemakers started to question whether the addition of carbon dioxide to the grapes fell within the “no additives” philosophy of natural wines. This led some to look for alternatives.

A leading light in this area has been the reclusive Ardèche producer Daniel Sage. His solution has been to place the whole bunches of grapes in a tank and then add pressed juice to cover the bunches. This provides the anerobic environment required for a type of carbonic maceration to occur within the tank. The results from this process are pretty amazing as anyone who has drunk any of his recent wines will confirm.

This same concept has been taken up by coffee growers who are now producing natural coffee beans using similar techniques. Some of the more innovative producers have been using a technique very similar to the one adopted by Sage. They depulp the coffee beans and then press the pulp to produce a liquid which they then add to the beans which have been placed in a small tank. The fermentation of the beans thus occurs in an anaerobic environment, similar to the grapes.

### **I was reading an article about Burgundy producer Ponsot recently and it referred to one of the vineyards as being under “métayage”. What does this mean?**

This is a term that is relatively common in France and could become even more common with the effects of climate change causing so many problems there, forcing vigneronns to “borrow” additional vineyards to produce the same amount of wine.

To put the term in perspective, it is useful to remember that, unlike Australia, there are fairly strict rules about issues relating to rental of property in Europe. If you rent an apartment, for example, there are strict rules that apply to landlords about eviction of tenants.

Now to vineyards. There are a number of ways in which vineyards can be owned by one person and managed by someone else.

One older method is referred to as “fermage”. In this case the person who is given fermage by the owner has to pay the owner in banknotes each year for the use of the vineyard!

In the case of métayage the rules are completely different. Under this approach the crop is shared between the person who does the work in the vineyard and the owner of the vineyard. It may be that the owner gets 40% of the crop and the person who has maintained the vineyard gets 60%, for example. This is the situation with the de Moors Mont de Milieu Premier Cru Chablis.

### I read recently that the European Union is about to require cover crops in organic agriculture, and this will also apply to vineyards. Why?

This is a complex issue especially as the European Commission is striving to increase the total area of Europe which is devoted to organic food production.

In their own words<sup>1</sup>:

*“the [European] Commission presented an Action Plan for the development of organic production. Its overall aim is to boost the production and consumption of organic products, to reach 25% of agricultural land under organic farming by 2030, as well as to increase organic aquaculture significantly.”*

In the document quoted above they explain why:

*Organic production comes with a number of important benefits: organic fields have around 30% more biodiversity, organically farmed animals enjoy a higher degree of animal welfare and take less antibiotics, organic farmers have higher incomes and are more resilient, and consumers know exactly what they are getting thanks to the EU organic logo.*

They are even going to set up a European Commission sponsored network of climate positive farms to share best practices in the field.

Importantly they are also going to ensure that small organic producers are also going to receive help in distributing their products because they do not have the resources to participate in the broader supply chain logistics.

---

<sup>1</sup> European Green Deal: Commission presents actions to boost organic production. Brussels, 25 March 2021

## WINE Talk – the newsletter of Living Wines

It is a pity that state and the Federal Governments in Australia are not this forward thinking in the areas of organic agriculture and viticulture!

Due to our IT background we are also interested to note that the European Commission is adopting Blockchain technology (the same technology that is used to manage cryptocurrencies such as Bitcoin, Ethereum and MIOTA) to improve the traceability of food goods as they pass through the supply chain.

We were also interested in a recent statement from Tom Lubbe who is an organic producer in Roussillon:

*Preparing a young plantation of Grenache Gris and olives for cover crop. It looks like organic farmers in Europe will soon be obliged to put in place cover crop or permanent natural cover. ie bare soil will no longer be allowed in organic agriculture. Likely to be a controversial move albeit a good one for the environment. There are still many “biodynamic” growers keeping a “clean” soil in the interests of easier management and higher production.*

But back to the issue of cover crops. Many of our producers ensure that the soil is rich in herbs, flowers and other plants that help sequester carbon and also provide other beneficial effects in the vineyard such as attracting the right types of life such as birds, insects and spiders to the area.

One of our producers even encourages the growth of blackberry bushes (generally hated by Australian farmers) because he says that the insects they attract have a beneficial effect in the vineyard.

Also, by growing flowers and herbs this helps keeps more damaging weeds at bay!

## Appellation: Vézelay

Vézelay is a white wine appellation in northern Burgundy just south of the Chablis appellation which, in 2017, was “promoted” to an appellation in its own right rather than being a subset of the Bourgogne appellations (previously called Bourgogne Vézelay).

**CAHIER DES CHARGES DE L'APPELLATION D'ORIGINE CONTRÔLÉE  
« VEZELAY »**

homologué par [l'arrêté du 30 octobre 2017](#) publié au JORF du 9 novembre 2017

However, this “promotion” only applies to white wines made entirely from Chardonnay as you can see in the snippet taken from the appellation rules below:

**V. - Encépagement**

Les vins sont issus exclusivement du cépage chardonnay B.

This means that popular, but relatively rare local grape varieties such as Melon de Bourgogne cannot be blended with Chardonnay and be called a Vézelay wine. The other restriction that is obvious from the above rule is that red wines don't qualify for the appellation designation.

There is also a limit to the extent concerning where the grapes can be grown as can be seen from the following extract from the rules.

*1°- Aire géographique*

La récolte des raisins, la vinification, l'élaboration et l'élevage des vins sont assurés sur le territoire des communes d'Asquins, Saint-Père, Tharouiseau et Vézelay dans le département de l'Yonne.

The area covered only applies to the communes of Asquins, Saint-Père, Tharouiseau and Vézelay. The three communes mentioned first cluster on the eastern side and northern side around the distinctive commune of Vézelay which is perched high on a hill that dominates the area.

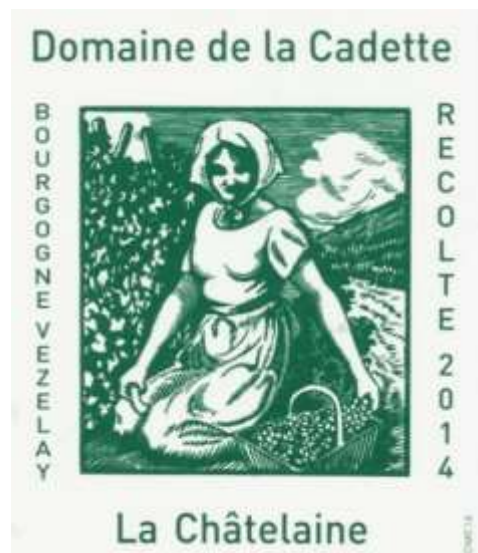


The harvesting of the grapes, the vinification process, the making and maturing of the wines all must occur within the four nominated communes. Incidentally Saint Père is the village where the Montanet family make their splendid wines (under the labels La Cadette, La Soeur Cadette and Montanet-Thoden).

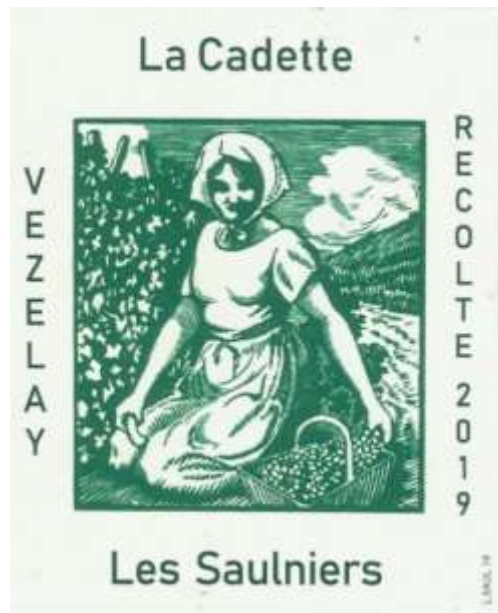
Red wines produced in the area and which satisfy all the other requirements need to be labelled as just Bourgogne or Bourgogne Rouge.

The area around Vézelay displays many of the same geological characteristics as Chablis which is further north, because it shares the ridges of Kimmeridgean limestone. Walking through the Montanet vineyards we see thousands of sea fossils lying everywhere.

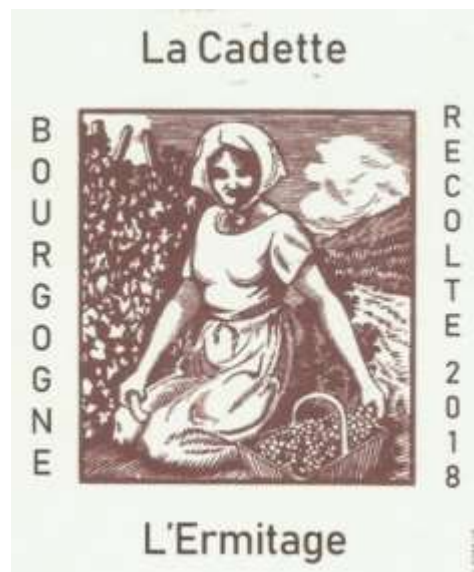
And so, what has happened as a result can best be seen from past and present labels:



La Châtelaine is a white wine made entirely from Chardonnay and the vineyard is in the commune of Saint Père, therefore the wine used to fit into the Bourgogne Vézelay appellation (this image is from 2014).



Les Saulniers, which is also a white wine made entirely from Chardonnay and the vineyard is in the commune of Saint Père, therefore, because this is the 2019 vintage, the wine now need only display the name Vézelay for the appellation.



Notice that the l'Ermitage (which incidentally is allowed to contain up to 20% of the local grape César) is a red wine therefore can only display Bourgogne on the label. In the case of this wine it has just Bourgogne on the front label and Bourgogne Rouge on the back label – both are fine.



The explanation for the change from Domaine de la Cadette to La Cadette on the white wine labels above is unrelated to the appellation changes. If you're interested in that story there's an extensive explanation in our [September 2019 newsletter](#).

## Grape variety: Arbane

Arbane can well claim to be a forgotten grape! It is almost never mentioned when the authorised grapes of Champagne are listed – however it is one of them. It is similar to the treatment of Sacy in Burgundy which is rarely mentioned as a grape variety of that region even though it is often found in Crémant de Bourgogne.

Jancis Robinson in her Wine grapes opus describes Arbane as an “Old, aromatic but virtually extinct variety from southern Champagne”.

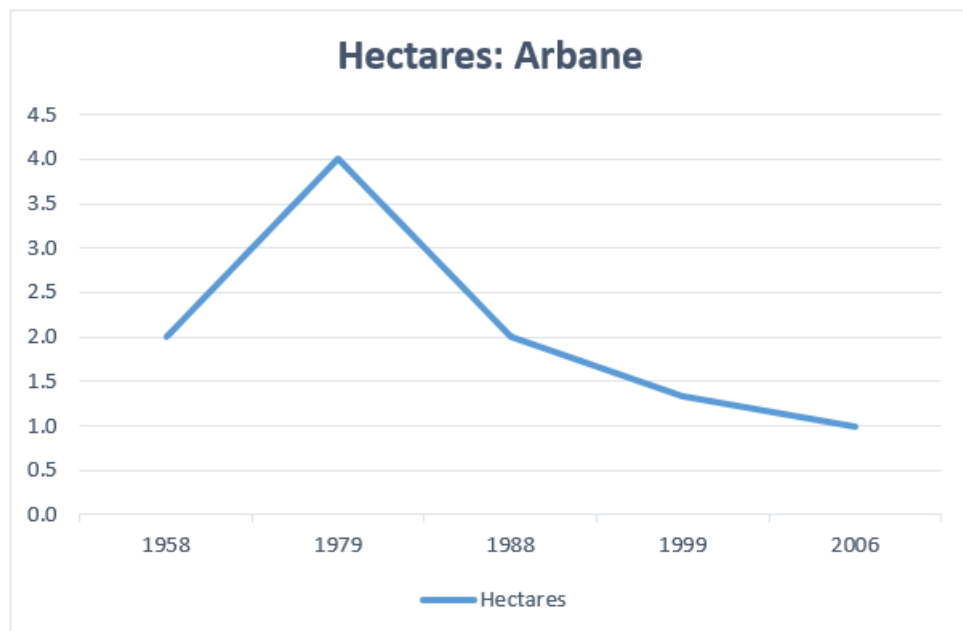
She also says that the first reliable reference to this grape is in an 1801 document by Chaptal (Napoleon’s Minister of Agriculture) where there is a sentence placing Arbane (Albane) near the town of Baroville which lies south-east of the city of Troyes and not too far from Polisot where Roland Piollot maintains his small plot of Arbane on the slopes overlooking the headwaters of the Seine River.

She also claims that Arbane is related to another obscure grape variety, Tressot. However, the normally reliable Vitis International Variety Catalogue does not make this leap and is silent on any relationships of Arbane to other grape varieties.

One problem that is emerging with Arbane is that the buds form early hence making them more susceptible to the frosts that are devastating early budding vines throughout France due to climate change.

Efforts have been made to conserve Arbane with some twenty four clones of the grape being added to a conservatory in Champagne in the early 2000s.

As can be seen from the graph below, Arbane is almost extinct apart from a few growers in the south of Champagne who have tiny plantings of this grape, such as Roland Piollot.



Hectares in France, courtesy of Vitis International Variety Catalogue

The graph shows that in 1979 Arbane reached the dizzy heights of four hectares of plantings but this was reduced to 1 hectare by 2006.



**WINE Talk – the newsletter of Living Wines**

The leaves of the Arbane grape vine are quite distinctive as shown below. You can quite clearly see the dominant central lobe and the overall 5 lobe structure although the photo on the right demonstrates this more clearly than the one on the left.

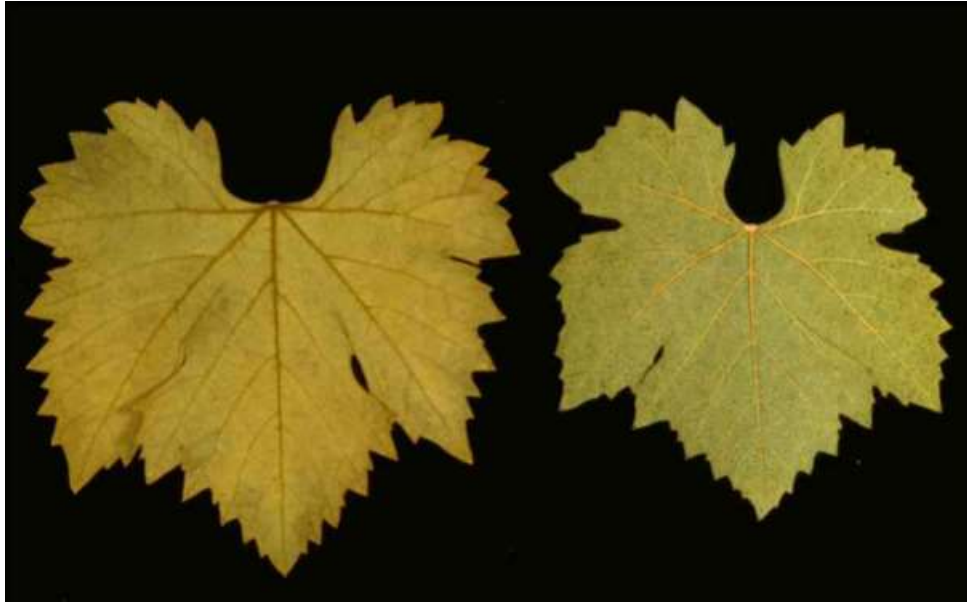


Photo courtesy of Vitis International Variety Catalogue

The bunches of Arbane have small white grapes that are loosely packed as is shown clearly in the photo below:



Photo courtesy of Vitis International Variety Catalogue

## WINE Talk – the newsletter of Living Wines

The loosely packed, small grape bunches are interesting as this means that they are less likely to suffer from diseases such as mildew as the breezes in the vineyard can keep the grapes relatively dry as the bunches are not tightly packed.

Our Champagne producer Roland Piillot has a very small planting of Arbane which he deliberately maintains and he uses it mainly in his Cuvée de Reserve Champagne.

## **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 required by the Tasmanian Government to collect your date of birth from you when ordering via the Internet. We apologise for this imposition. In the past we have been able to accept a declaration that you are over 18.