

WINE Talk: May 2022

The newsletter of Living Wines: Edition 108

We hope you enjoy this newsletter and remember that all past newsletters are available to read on our Living Wines Web site.

This month we again have five packs, and this time they contain some very exciting wines from a shipment that has just arrived. We have reserved some of them to ensure we have some to offer to our newsletter subscribers.

We also have information about forthcoming shipments and some articles for further reading:

- Information about new releases and a reminder about what will be arriving soon.
- Information about the five packs which we have available.
- A story about historic and current diversity of grape varieties in Alsace.
- A story about an article that appeared in the newsletter Petit Caves this month concerning issues relating to natural wines.
- A story about the Juliéna's appellation in Beaujolais.
- Some news from the wine world including a story about some research into the benefits of cover crops under vines
- A story about the Pinot Auxerrois grape variety that is found in Alsace.

For a full list of wines currently in stock and their prices see:

<https://livingwines.com.au/shop/>

There's an easy way to order our wines. Just send us an email listing the wines and/or packs you would like to order. 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 a plan by return email before processing your order.

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.

New Arrivals – The Montanet Family

As featured in Pack 1, we have some new wines from the Montanet family. There are five cuvées, all from the north of Burgundy except for the Juliéna, which is a cru Beaujolais.

These are the wines and prices:

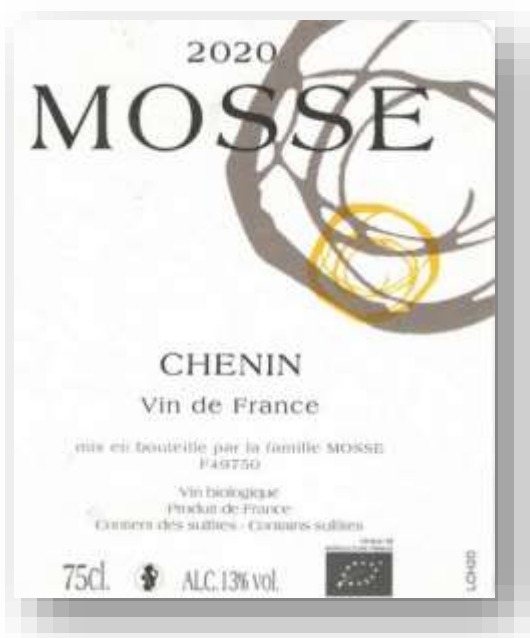
La Cadette Vézelay La Châtelaine 2020	\$55
La Cadette Vézelay Les Saulniers 2020	\$55
La Soeur Cadette Melon 2020 (this is 100% Melon de Bourgogne)	\$48
Montanet-Thoden Bourgogne Rouge Garance 2020	\$60
La Soeur Cadette Juliéna 2020	\$50

Some are very limited so, while they last, only single bottles of the Melon, Bourgogne Rouge Garance and Juliéna are available. Of the Vézelay wines (both 100% Chardonnay as required by this relatively new appellation), we still have a reasonable amount of La Châtelaine but Les Saulniers is quite limited.

If you are interested in drinking these wines, the safest way to secure a bottle of each wine would be to try to order one of the packs we have set aside for our newsletter customers.

What's coming next and what's beyond

Mosse family



Our next release will be from the Mosse family, including 2021 Bangarang and Magic of Juju, some more 2020 Chenin, plus Bonnes Blanchés 2020 and the 2020 vintage of the family's Savennières cuvée Arena. There's also a new Cabernet Franc cuvée from the 2018 vintage, which had extended barrel aging.

Jean-Marc Dreyer



We anticipate releasing some Jean-Marc Dreyer wines in June. They are predominantly from the 2020 vintage. In the Origin series we will have Sylvaner, Riesling, Auxerrois, Pinot Gris and Muscat. These are all single variety macerated wines. We'll also have two blended macerated wines, both repeats of vintages we have had before - the 2019 Stratos (a blend of Riesling, Auxerrois and Sylvaner) and 2019 Finisterra, a blend of Gewurztraminer, Pinot Gris, Muscat d'Alsace and Auxerrois. The new wine is Le Triaux, a white wine which is an assembly of three vintages of Auxerrois (2018, 2019 et 2020).

L'Octavin

We're also in the process of allocating a new shipment of l'Octavin wines. We'd hoped to do this in May but now it's more likely to be well into June before we start making offers.

What's beyond

There's an extensive description of what's coming soon in our previous newsletter so at the risk of an extended repeat we've just summarised most of our expected new arrivals here (not necessarily in the order of release), with a few extra notes about the shipments we only briefly mentioned and a couple of additions:

- A new shipment of Robinot wines, which we will be allocating, so contact us if you would like to be offered one or two bottles
- Some Piollot and Marie Courtin Champagne (some of these will also be allocated)
- The remainder of our 2020 Domaine Derain and Sextant allocations and the first from 2021
- New wines from Sylvain Bock. We haven't had any of Sylvain's wines for a while and this shipment will include his iconic Reviens Gamay, an easy drinking wine aged in tanks. But we have two other wines which are new. There is a fresh red which is a blend of Grenache and Syrah, also aged in tank, called Fruit Jazz, and a white which is a blend of Sauvignon Blanc and Chardonnay.
- 2021 Mataburro wines (probably allocation only so ask if you want some – again it will only be one or two bottles)

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- La Guinelle Vinegars, including several cuvées of Banyuls Rouge. As well as the domaine's classic Banyuls Rouge we will also have a Vieux Banyuls (old Banyuls); a vinegar made from Grand Cru Banyuls; and a 'spiced' vinegar. Made with Banyuls Rouge and based on an old recipe, Banyuls Épicé is infused with cloves and cinnamon for 8 months in glass demijohns.
- Ciders and Calvados from Julien Fremont. There will be four apple ciders, one pear cider, and Julien's extraordinary Clavados, which is in 50cl bottles.
- A big shipment from Domaine Milan with many different cuvées, including Haru Rosé 2021, Haru Rouge 2021, Reynard Rebels 2021, Luna & Gaïa 2020, and very limited quantities of Le Jardin 2015 and 2017, Clos Milan 2019, Le Carree 2019, Le Grand Blanc 2016, and Le Premier 2020. There will also be two new wines. There is a special rosé from the 2020 vintage called Noah, which celebrates the birth of Noah, Théophile and Natalie Milan's second son. And, for the first time, the Milans have made a pet-nat. Fully dry, it's a blend of white direct press, macerated white & red wines. Made with no added sulphites and, Natalie tells us, more funky than their classic sparklings this should arrive in time for spring drinking.
- New releases from Domaine de la Garrelière, including Cendrillon, chenin de Colline, Marquis de C, Milliard d'Etoiles pétillant, Gamay Sans Tra La La and, for the first time for some years some Le Rouge des Cornus, which is 100% Cabernet Franc. Some regular cuvées are missing – there is no Rosé de la Cabane or P'tit Chenin from the 2021 vintage because of the extent of the frost damage.
- 2021 Julien Peyras wines. Most of these cuvées are familiar – Rosé Bohême, Les Copains d'Abord, Séraphin, and Gourmandise, but we will also have a white pet-nat (Les Pétillante Blanc) and a small quantity of Syrah Nostra, which is from the 2020 vintage and a new cuvée for us.
- A top up of Vincent and Tania Carême's sparkling wines (some 2020 Fizzy Pink and more of the 2019 vintage of the Vouvray Plaisir Ancestral).

Pack 1: Cadette Family Pack (15% Discount)

Note: 6 packs available



It is very rare that we get to offer packs from this producer as the wines sell out so quickly, however this month the wines arrived just in time for us to set some bottles aside to allow us to provide six packs for our newsletter readers.

We have two bottles of the amazing La Châtelaine from the Vézelay appellation in northern Burgundy made from 100% Chardonnay which thrives on the limestone soils found in this region which is just below Chablis. The same applies to the Les Saulniers, a wine made in an identical way but from a different nearby vineyard.

We also have a bottle of the Montanet-Thoden Bourgogne Rouge Garance Pinot Noir which is also made by the talented Valentin Montanet, as are all the wines in this pack.

The final two are made from organic purchased grapes. The Melon is made from 100% Melon de Bourgogne which is very rare in Burgundy (actually some of this is the Montanet's own Melon but because of the proportion of purchased grapes it's labelled as La Soeur Cadette) and the final wine is a Gamay from the Juliéna's Cru region of Beaujolais (see story later in this newsletter).

This is a very varied and very interesting collection of top rate wines.

- La Cadette Vézelay La Châtelaine 2020 (2 bottles)
- La Cadette Vézelay Les Saulniers 2020
- Montanet-Thoden Bourgogne Rouge Garance 2020
- La Soeur Cadette Melon 2020
- La Soeur Cadette Juliéna's 2020

The RRP for this selection of 5 different wines is \$323 but the pack price is only \$274.55. It normally includes freight to most Australian cities but, depending on the destination we may have to add a small freight charge.

Pack 2: Languedoc Pack (15% Discount)

Note: 1 pack only



This pack is a compilation of wines that have arrived recently (and observant readers will recognise that it is the same as last month's Languedoc pack – we had one left so carried it over). Nearly all these wines are now otherwise sold out. It is very unusual as it contains one of the very rare wines from Wim Wageman whose wines only arrives in tiny, tiny quantities. This pack has his intriguing Slow Drip Black Shiraz which he has named after a hipster friend who is a coffee addict. Like many of our producers in this area, Wim likes to make red wines that are not overly aggressive. This one is a deep purple colour but is quite light on the palate and weighs in at only 11.5% alcohol.

We have added in an orange wine of some complexity from Ivo Ferreira made from macerated Grenache Blanc, Chardonnay and Muscat à Petit Grains. This is a great food wine. We have also included 2 bottles of the delightful La Peur du Rouge white wine from Axel Prüfer which is usually pure Chardonnay, however due to the yield in 2020 he has rounded it out with the lovely Clairette variety, which we have featured at the end of this newsletter.

And, in keeping with the theme of light reds we have included a bottle the 2020 Fou du Roi which features three common Languedoc grapes, namely Carignan, Grenache Noir and Cinsault in equal percentages, as well as Les Canons from Opi d'Aqui which is made from Syrah and Cinsault. The complete pack is:

- Les Cigales Dans La Fourmilière Escarpolette Le Blanc 2020
- Le Temps des Cerises Fou du Roi 2020
- Le Temps des Cerises La Peur du Rouge 2020 (2 bottles)
- Le Bouc à Trois Pattes Slow Drip Black Shiraz 2020
- Opi d'Aqui Les Canons 2019

The RRP for this selection of 5 different wines is \$303 but the pack price is only \$257.55. It normally includes freight to most Australian cities but, depending on the destination we may have to add a small freight charge.

Pack 3: From the Cellar Pack (15% Discount)

Note: 1 pack only



This is a very eclectic pack with three amazing wines from Alsace, one of the great Vouvray Chenin Blancs from Carême, a beautiful Provençal rosé from the Milan family and a Chilean wine from the ever-exuberant Dominique Derain.

The Las Nubes is a very interesting wine where Dominique used two different techniques with the grapes. First, he bled off (the saignée method) some of the juice created by destemming 60% of the grapes with the remainder left as whole bunches. The juices were then joined together to create a lighter red wine.

The Dreyer Stratos is a very fresh macerated wine made from Riesling, Auxerrois and Sylvaner and the Origin wine in this pack is also macerated and made from Gewürztraminer. Both are truly delicious as are all wines from this prodigy.

The Vouvray from Carême is 100% Chenin Blanc as required by the appellation rules and was matured in his cavernous tuffeau cellars.

The Haru Rosé is made from Grenache, Syrah and Merlot to produce a light and delicious, drink anytime, rosé.

And the second Gewürztraminer is from one of Geschickt's grand cru vineyards, Kaefferkopf.

- Dominique Derain Las Nubes 2019
- Jean-Marc Dreyer Vin d'Alsace Stratos 2019
- Jean-Marc Dreyer Vin d'Alsace Gewurztraminer Origin 2019
- Vincent Carême AOC Vouvray Sec 2020
- Milan Haru Rosé 2020
- Geschickt AOC Alsace Grand Cru Kaefferkopf Gewurztraminer 2017

The RRP for this selection of 6 wines is \$332 but the pack price is only \$282.20. It normally includes freight to most Australian cities but, depending on the destination we may have to add a small freight charge.

Pack 4: No Theme Pack (15% Discount)

Note: 2 packs only



This pack has no theme except that it is a selection of wines that we like very much, but each for a different reason. We will tell you why.

The Luna & Gaia is made from a mix of Grenache Blanc, Roussanne and Rolle, the first two of which are also major grapes for white Châteauneuf-du-Pape wines which are only 35 kilometres from the Milan vineyards. The Rolle (vermentino) adds extra vibrancy and freshness to this wine. The Poupoule from the Languedoc is made from 100% Picpoule, a grape variety that we like very much especially when eating oysters.

We also have two bottles of the very popular Châtelaine (100% Chardonnay) which has just arrived in the warehouse from the talented Valentin at La Cadette.

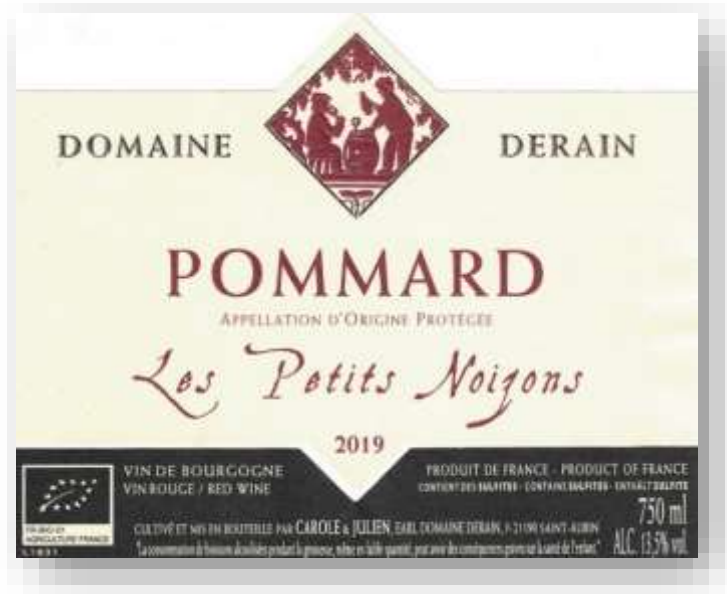
We then have two lightish reds. The first, Les Cliquets, is a Grenache which has had some Vermentino added. The final wine is the iconic Point Barre from the Bornards in the Jura. It is made from Ploussard which is the favoured red grape in the Poligny commune where they live. Point barre translates as “full stop” because in the bottle there is Ploussard full stop. In other words, absolutely nothing else! It’s an unexpected availability which had been in the warehouse for some time and somehow didn’t get allocated. There aren’t any more unfortunately!

- Henri Milan Luna & Gaia 2018
- Opi d'Aqui Poupoule 2020
- La Cadette Vézelay La Châtelaine 2020 (2 bottles)
- Opi d'Aqui Les Cliquets 2020
- Philippe Bornard Ploussard Point Barre 2015

The RRP for this selection of 6 wines is \$371 but the pack price is only \$315.35. It normally includes freight to most Australian cities but, depending on the destination we may have to add a small freight charge.

Pack 5: Red Sale Pack (Almost 20% Discount)

Note: 2 Packs only



This pack is really a semi-sale pack. We've discounted the three expensive wines, two of which we have cellared for many years, by 20% and the three recent arrivals (the last three) by our normal pack 15% discount.

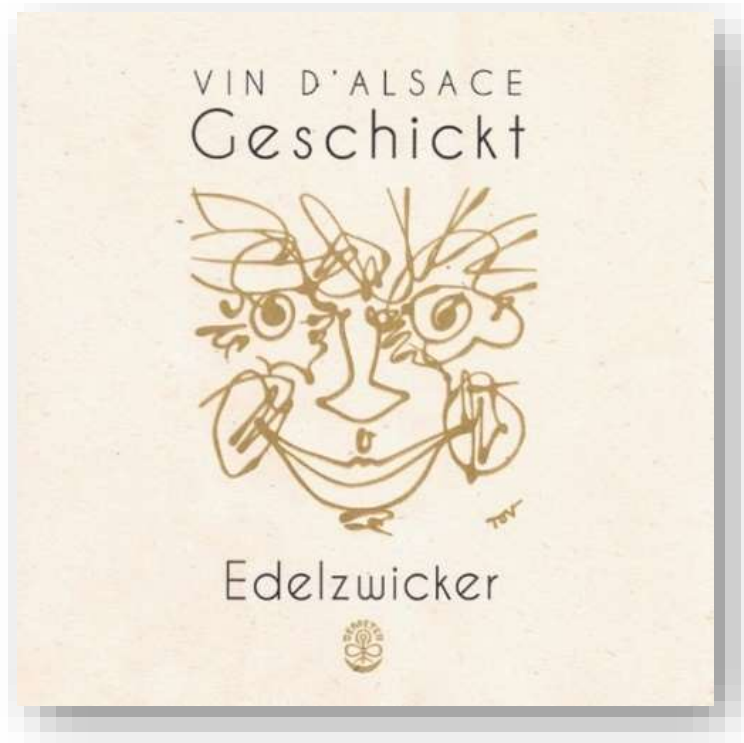
However, because the expensive wines have the biggest discount it's made it a very special deal. The two old wines, from Domaine Saint Nicolas, were both made for aging, with a proportion of La Grande Pièce aged in new barrels. They should both still be great drinking, and Le Poire is, unusually in the Loire, made from Negrette. The Domaine Derain Pommard Les Petits Noizons 2019 is a wine you could keep for many more years. The other three wines are from recent shipments and delicious drinking now.

We've called it a red pack and most of the wines definitely fit what you might expect to find in a red pack but the Opi d'Aqui Les Cliquets, made from Grenache, with a splash of Vermentino, is really more of a light red than red, a wine that is slightly heavier than a rosé.

- Domaine Derain Pommard Les Petits Noizons 2019
- Domaine Saint Nicolas La Grande Pièce 2013
- Domaine Saint Nicolas Le Poire 2011
- Le Bouc à Trois Pattes Slow Drip Black Shiraz 2020
- Opi d'Aqui L'Abricotier 2019
- Opi d'Aqui Les Cliquets 2020

The RRP for this selection of 6 wines is \$449 but the pack price is only \$366.40 It normally includes freight to most Australian cities but, depending on the destination we may have to add a small freight charge.

Grape diversity in Alsace



With the arrival of wines from Alsace producer Jean-Marc Dreyer and the later arrival of another shipment from Geschickt, we thought it might be a good idea to discuss one of the interesting things about the area that we read recently.

We will start by explaining the term “complantation”. This term is common in Alsace and refers to the planting of a variety of different vine types in the same vineyard. It is derived from the Latin word “complantare” meaning “to plant together”.

We have found mentions of this technique as far back as 1651 in a book by Olivier de Serres¹. In fact there is a whole chapter devoted to the discussion (Chapter II, page 130) which starts with the statement:

L’Air, le terre, & le complant, sont le fondement du vignoble.

The air, the land & the complant, are the foundation of the vineyard.

It appears that there was a strong recognition of the need for diversity in the vineyards long before our modern understanding of its importance. It even predates Charles Darwin’s 19th Century observations that forests thrive better if there is a diversity of tree types.

Up until recently it was the rule rather than the exception that there was a diversity of vine types in every vineyard in Alsace. It was not until the 1950s and 1960s when the INAO in France

¹ *Le Theatre d’Agriculture et Mesnage des Champs, 1651 (M. DC. LI)*

began to authorise single grape types to be allowed on the wine labels that vigneron started to plant single grape vineyards.

Up until then labels bore titles such as Gentil, Klevner or Edelzwicker. The term Gentil meant that the contents were a blend usually of Riesling, Muscat, Pinot Gris and/or Gewurztraminer (which they call the “noble” grape varieties) which had to comprise at least 50% of the juice and then the rest could be made up of Sylvaner, Chasselas and/or Pinot Blanc. Often there would be some juice from local varieties such as Abondance as well.

The term Klevner was restricted to a blend of the four “Pinot” varieties namely Pinot Gris (which used to be called Tokay in Alsace), Pinot Blanc, Pinot Noir and Pinot Auxerrois. This means that the stunning wine from Geschickt which they call Pino would probably qualify as a Klevner.

Edelzwicker is a term used for any blend of the authorised grapes of the region. We have sometimes been lucky to import the 1 litre Edelzwicker from Geschickt (see label above).

Now, in some areas of Alsace, there is wall-to-wall Riesling planted rather than a diverse selection of vines. It is also the case that while grape varieties are generally not allowed on labels (you never see Pinot Noir or Chardonnay on a Burgundy label sold in France) in most appellations they are often displayed legally in Alsace. You can see this in the label below which belongs to the Vin d’Alsace appellation and also displays the grape variety.



Some thoughts about natural wines



A recent edition of the Petit Caves newsletter which we have subscribed to for a long time included a discussion about some of the vital issues relating to natural wines such as their definition, the reason why so many display the “Vin de France” designation, the introduction of the Vin Nature label and some issues surrounding organic and biodynamic certification.

As the newsletter is in French only, we thought we would summarise some of the ideas presented by the authors.

Perlance

The first issue they comment on is that of “perlance”. This is the French word for “bead” or “bubble” that is often found in a glass of natural wine when you first pour from the bottle. This is often found in natural wines because winemakers want a small amount of carbon dioxide present to act as a preservative. Carbon dioxide is actually a very good preservative and is very effective at killing bacteria in the wine.

They do this by bottling the wine while it still has a tiny bit of sugar remaining allowing the yeast to convert it to carbon dioxide. This will leave a small amount of dead yeast in the wine thus making it slightly cloudy (also because the wine isn’t fined or filtered). Judges in wine shows regard this as a fault, however it is hardly a fault when it is done so deliberately and with such precision.

Appellation rules

The article then went on to discuss appellations and the rules associated with those appellations.

The National Institute for Origin and Quality (INAO) was created in 1935. They, in turn created the Appellations d'Origine Contrôlée (A.O.C) and later the European Appellations d'Origine Protégée (A.O.P) in order to control what the wines should look and taste like in each area designated. Thus, wines from the Bourgueill appellation in the Loire Valley can only be made from Cabernet Franc and are generally long-lasting. No white wines are permitted. All the

winegrowers of the same appellation had to have the same constraints (varieties, methods, yield, geographical area, taste).

Vin de France

However, they go on to say that many natural winemakers find the appellation rules too restrictive so have “left” the appellation process to release their wines under the less restrictive Vin de France designation.

In fact, many of the iconic winemakers in the natural wine firmament have embraced Vin de France. Leading vigneronns such as Jean-Pierre Robinot, the Mosse family, Fred Cossard, Tony Bornard, Alice Bouvot, and Eric Pfifferling release some or all of their wines under the Vin de France label, thus avoiding the restrictions on grape varieties, locations and winemaking rules. This will become even more widespread as vigneronns try planting different grape varieties to cope with the increasingly inclement weather being experienced in Europe.

Organic and/or Biodynamic Accreditation

This is a very important topic and one that receives some discussion in the article. They point out that many winemakers do not display their accreditation for one of two reasons. The first is that many do not apply for accreditation through a formal body but choose instead to join an organisation such as Vin Naturels that work through peer review rather than formal accreditation.

Others don't do it because it is expensive and takes a long time (three years) to achieve formal approval.

It is even a more rigorous and expensive process to achieve formal biodynamic accreditation through an organisation such as Demeter.



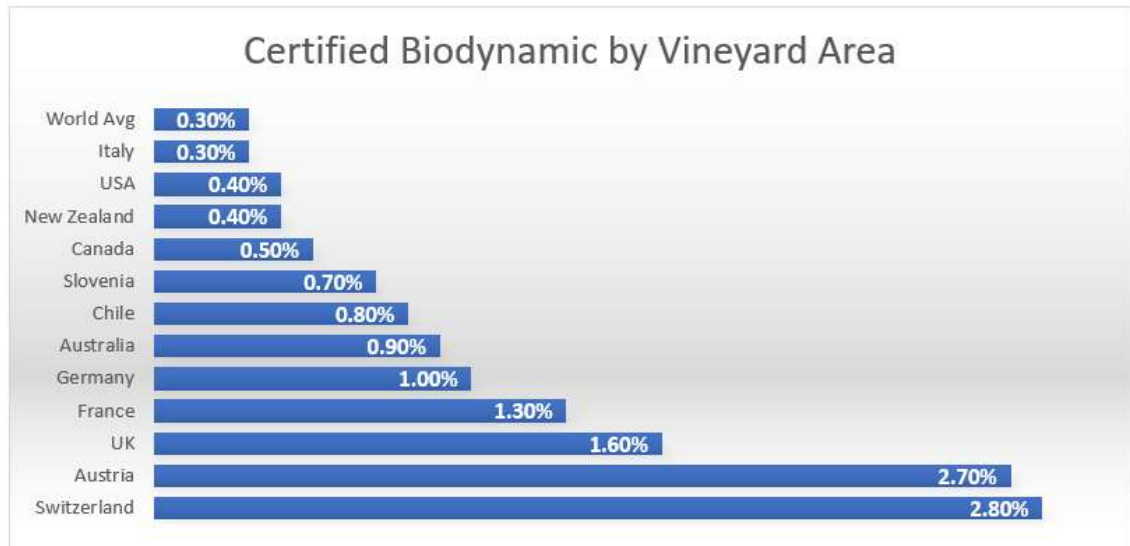
The fact that the INAO (mentioned above) has now recognised the Vin Méthode Nature label as an approved way of showing that all of the processes for a wine being natural have been followed is also discussed. Vigneronns can only display that label if they have only use grapes that have been tended organically or biodynamically, have hand-harvested the grapes, have only used yeasts from the vineyard to ferment the wine, have not fined or filtered the wine and have only added minimal or no sulphites to the wine at any stage.

They also mention that the INAO has implemented a random checking process to ensure that vigneronns are not using the label illegally.

News from the wine world

A graph relating to the impact of biodynamic agricultural practices on vineyards was released recently by the American Association of Wine Economists. The data was released for the leading countries and gave the percentage of vineyard area given over to biodynamics.

We have used their figures to produce the graph below showing the top countries in order compared with the world average.



From these figures, it can be seen that Switzerland has the highest % of vines given over to biodynamic followed closely by Austria, the UK and then France. Australia comes in 6th place with 0.9% of the area under biodynamic practices. The world average taken over all countries where vines are grown is only 0.3%.

Cover crops research

We see more and more vineyards planting and encouraging cover crops in the vineyard. In recent newsletters we have discussed the need to plant a variety of trees in vineyards to provide shade and to promote diversity and fungi, insects and beneficial bacteria.

Cover crops also add to diversity provided the crops are not monocultures but rather constitute a mix of flowers, herbs and even grains and other crops that, in turn, attract insects and birds to the vineyard.

Recent Australian research has shown that there is another benefit of cover crops between and under the vines and this is in the sequestration of carbon in the soil and an improvement in the quality of the soil.

Research by Joseph Marks² (a Ph D student) and his colleagues showed that vineyards with cover crops had soil with over 20% higher levels of carbon when compared with soils that had been sprayed with herbicides to remove the “weeds” from beneath the vines.

They also found that increased carbon led to better soil structure, better aeration of the soil and better water retention. They also found that microbial activity more than doubled with the growth of cover crops.

Another benefit which will become more pronounced in future as vineyards are planted in higher and steeper areas to take advantage of the lower temperatures is that cover crops are ideal for reducing erosion.

The South Australian research is a beginning but an important step in highlighting the need to eradicate systemic sprays from vineyards and to promote cover crops of beneficial plants.



Geschickt vineyard near Ammerschwih

The photo above shows grass cover in one of Geschickt’s vineyards not long after the very long grass had been “rolled” using a special machine they designed to “break” the grass (you can see where it is turning yellow) to turn it into compost.

² J.N.J.Marks, T.E.P.Lines, C.Penfold, T.R.Cavagnaro Cover crops and carbon stocks: How under-vine management influences SOC inputs and turnover in two vineyards. *Science of The Total Environment* Volume 831, 20 July 2022.



Winter shot of a Dreyer vineyard near Rosheim

As you can see in the Dreyer photo which was taken in winter, there is complete grass cover here as well.

Appellation: Juliéнас

Juliéнас is a “cru” appellation in the Beaujolais region of France. The map below shows the location which is just north-west of the city of Lyon.



Gamay is by far the most popular grape here and has been planted in Beaujolais for a very long time. When reading through many very old books about grape varieties it is sometimes difficult to find the references because the grape has had many spellings in the days when phonetic spellings were often used. We have seen Gamay spelled as gamet³, gamais⁴ and gaamez⁵, for example.

In his decree of 1395 Philip the Bold who ruled the Burgundy area among others described a:

“tres mauvais et tres desloyaus plant nomme gaamez”

very evil and very disloyal/dishonest⁶ plant called gamay.

³ *Journal de l’Agriculture, du Commerce, des Arts et des Finances. 1770, page 133.*

⁴ *Histoire Abrégée du Duche de Bourgogne, 1777, page 188.*

⁵ *Philip the Bold Decree of 1395 quoted in “Lavalle, Jean: Histoire et statistique de la vigne et des Grands vins de la Cote-d’Or. 1854, page 38.”*

⁶ *The term desloyaus had a slightly different meaning in the 14th Century and is probably better translated as “contrary to law or custom”.*

He then decreed that every Gamay plant in Burgundy be pulled out to allow only the Pinot Noir variety to be used to make red wine for which Burgundy was becoming famous.

This is how the Beaujolais wine region came into being because it was just to the south of the Burgundy region controlled by Philip and hence when it was removed from Burgundy locals planted Gamay to keep the profitable supply of wine made from this grape variety to the city of Lyon going.

Interestingly, in the same decree, he also banned the overuse of fertiliser which was used to increase yields but had the effect of decreasing the flavour of the wine.

So, although Beaujolais and Burgundy were separate regions at the end of the 14th Century when Philip issued his decree, they are now considered together as part of Burgundy. In fact, some Burgundy appellations allow the Burgundy designation on the label even when the vineyards are in the Beaujolais region, such as “Coteaux Bourguignons”.

Similarly, Beaujolais producers who have planted Chardonnay can issue the wine under the Bourgogne Blanc appellation or producers of sparkling wine from Beaujolais can use the Crémant de Bourgogne designation.

In Beaujolais there are a number of appellations covering approximately 14, 500 hectares of vines. These include Beaujolais (covering red, white and rosé wines) and Beaujolais Villages for wines produced from vines grown around certain villages where the terroir is considered better than normal.

Now we get to the “cru” appellations of Beaujolais and our appellation of the month, namely Juliéenas, the name of which is derived from Julius Caesar who was active here over 2000 years ago.

There are ten regions in Beaujolais where the Gamay-based wines are considered superior to all others, and these carry the designation of “cru” appellations.

Wines produced in the areas designated for each of these “crus” can carry the name of the cru on the label.



La Cadette Juliéenas label

Each of the ten cru appellations are for red wine only although some white grapes can be used in making the wine. The rules for Julié纳斯 are shown below in the extract from the rules issued by the INAO, the French body that sets out and monitors compliance to the rules for each appellation.

V. - Encépagement
<i>1°- Encépagement</i>
Les vins sont issus des cépages suivants :
- cépage principal : gamay N ;
- cépages accessoires : aligoté B, chardonnay B et melon B.
<i>2°- Règles de proportion à l'exploitation</i>
Les cépages accessoires sont autorisés uniquement en mélange de plants dans les vignes. Leur proportion totale est limitée à 15 % au sein de chaque parcelle.

You can see that Gamay is the main grape (cépage principal), but that Aligoté, Chardonnay and Melon de Bourgogne can also be used as accessory grapes if these are also grown in the same vineyard. In the second part of the rules above it says that the accessory varieties cannot exceed 15% of the total vines in each plot.

Therefore, it is possible that when you buy a cru Beaujolais it could have up to approximately 15% of white juice in it.

The ten appellations, starting in the north and heading south towards the city of Lyon are:

- Saint Amour
- Julié纳斯
- Chenas
- Moulin-à-Vent
- Fleurie
- Chiroubles
- Morgon
- Régnié
- Brouilly and
- Côte de Brouilly.

The most recent editions of the rules for each of these cru appellations have an identical requirement to those shown for Julié纳斯 above for the grape varieties.

The location of each of these cru appellations is shown in the map below.



The ten cru appellations of Beaujolais

The slopes of the Julié纳斯 appellation primarily face south and south-east, thus giving them good exposure to the sun. About six square kilometres is given over to vines across 4 communes.

The soils are primarily composed of decayed granite – a rock type that the Gamay grape variety loves as it helps provide the deep ruby colour of the wines that are typical of this area. There is also some old schist soil and lots of alluvial clay.

Some of the other rules that must be adhered to in order to qualify to call a wine a Julié纳斯 include:

- The vineyards must be planted to a minimum density of 6000 vines per hectare.
- The rows of vines must be less than 3 metres apart.
- Pruning must be complete by the 15th May.
- Pruning must be according to the gobelet, éventail or cordon methods (and there are lots of rules about how many canes and shoots are allowed).
- The number of dead or missing vines is limited to a maximum of 20%.

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- Before planting vines in a new plot, a soil analysis must be completed and submitted to the authorities for approval.
- Irrigation of the mature vines is completely prohibited.
- The minimum allowable alcohol percentage is 10.5%.
- The maximum yield is set at 61 hectolitres per hectare (this is to ensure that fertilisers are not used to “force” the growth of the grapes which reduces the quality of the juice).
- If “accessory” grapes (the white grapes we mentioned above) are used, they must be crushed along with the Gamay.
- The wines cannot exceed a malic acid content of more than 0.4 grams per litre.
- The finished wines must not exceed a value of 3 grams per litres of sugar (glucose and fructose).

These are just a few of the rules we have extracted from the official document. There are many more!

And all this leads to wines that are a deep, red colour with aromas of spice (cinnamon) and fruit (strawberries and redcurrants) and flowers (violets).

We should note here that the wines we import from this appellation from La Cadette sell very, very quickly so we have to severely limit allocations of the wine.

Grape variety: Pinot Auxerrois

Pinot Auxerrois (also called Auxerrois Blanc or just Auxerrois) is a white grape variety found mainly in the Alsace region of France along with minor plantings in nearby Lorraine as well as Canada and Germany. In Alsace it is normally used to make blended white wines as well as the local Crémant d'Alsace sparkling wine. In Alsace it is also referred to as Pinot Auxerrois due to its parentage (see below).

We need to add here that there is a town called Auxerre near Chablis that does not have any relationship to this grape variety as it almost certainly is native to either north-east France (possibly Lorraine) or over the border in Germany. Further confusion is added in the fact that in south-west France around the town of Cahors, the red grape variety that we know of as Malbec and which parts of France also call Côt is actually called Auxerrois locally!

An early mention⁷ states the following:

At Cahors, in the department of the Lot, they make white, rose -coloured, red, and black wines. The red and white are produced in the usual way.... The black wines are obtained from the fine auxerrois or pied de perdrix grape, so called because its stalk is red.

There is an even earlier mention in the book entitled “Topographie de Tous Les Vignobles Connus⁸” written by A. Jullien in 1816 and published in Paris. In the section on the “Département de la MOSELLE” he describes the vineyards as occupying some 4,500 hectares and producing 177,000 hectolitres of wine. One of the white grapes he mentions for this area is “l'auxerrois”.

Like some of its close relatives (eg Chardonnay), Auxerrois tends to grow best on limestone soils which are common in the Alsace region.

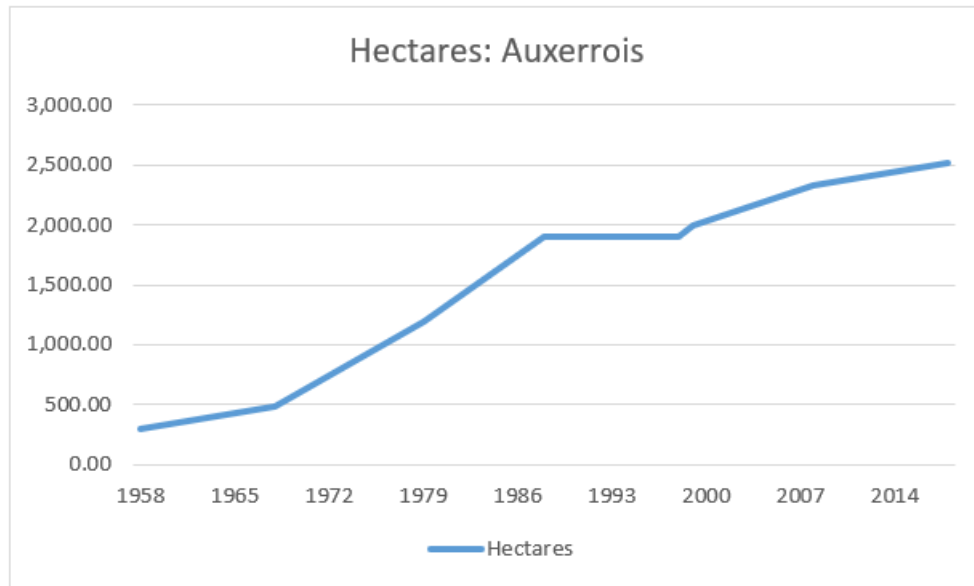
DNA testing has shown that the parentage of Auxerrois is Heunisch Weiss (also known as Gouais Blanc – an almost extinct grape variety⁹) and Pinot Noir.

The success of the sparkling wines in the Alsace region has seen increased plantings of this flexible grape variety. In 1958 the area given over to this grape was only 299 hectares, however by 2008 it had increased significantly to 2,330 hectares. Between 2008 and 2018 this figure had increased to 2,514 hectares.

⁷ In the book entitled “A brief Discourse on Wine, Embracing an Historical and Descriptive Account of the Vine, Its Culture and Produce in all Countries Ancient and Modern”. 1861, London.

⁸ Topography of All Known Vineyards

⁹ While Gouais Blanc is almost extinct it is the parent of many existing grape varieties (81 according to Jancis Robinson) including Chardonnay and Gamay, for example as well as Petit Meslier, Colombard and even Riesling.



It is a low acid variety which makes it a good blending variety with the more high acid varieties of the Alsace such as Riesling and Pinot Blanc. It also has the advantage of early ripening.

A curiosity of the Alsace labelling laws is that Auxerrois Blanc can be used in wines labelled as Pinot Blanc. In fact, there are some white wines in Alsace that are made from 100% Auxerrois Blanc that are labelled as Pinot Blanc quite legally.

Auxerrois Blanc is known for providing a slightly musky aroma that is quite appealing. As the wine ages, honey notes start to develop giving the wine an attractive aroma providing the wine is made with skill.

The vines have pointed leaves with a central lobe and two side lobes as shown in the photo below. This three lobe structure is different to many other grape varieties which tend to have five lobes.



Photo courtesy of Vitis International Variety Catalogue

The white grapes are loosely clustered into small bunches allowing air circulation within the bunches, thus reducing disease pressure.



Photo courtesy of Vitis International Variety Catalogue

One of our Alsace producers, Jean-Francois Ginglinger, sometimes makes a beautiful Crémant d’Alsace from Pinot Blanc and Auxerrois. Domaine Geschickt also makes a beautiful Crémant d’Alsace called Double Zero which uses four different grape varieties namely Chardonnay, Pinot Blanc, Auxerrois and Riesling. Geschickt also has a stunning wine called Pino which is made from 4 Pinot varieties namely Pinot Gris, Pinot Noir, Pinot Blanc and Pinot Auxerrois.

Auxerrois is also used by Jean-Marc Dreyer in his intriguing Origin Auxerrois cuvée which is made from 100% Auxerrois and is macerated for up to 20 days.



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.