

## WINE Talk: October 2022

The newsletter of Living Wines: Edition 110

It's been a while. Some of you may have even thought we'd given up on our newsletter. We apologise profusely. A combination of travel to France, a lot of wine to sell by allocation and offer only which is very time-consuming, and, unfortunately, sickness, has meant we just could not get things together to find enough time to produce a newsletter.

It's quite a big job, much of it done by Roger, and as some of you may know he's been battling cancer (relatively successfully fortunately) for a couple of years. It seems though that the combination of driving over 5,000 kms in a few weeks in France while being treated for cancer is not a great combination if you want to dedicate the time it takes to research and write the stories we like to produce.

So, for one reason or another each month since June has passed without a newsletter. We think in our 14 years of writing them (the first was in November 2008) this is the longest we have ever gone without one. We hope such a delay never happens again!

In order to break the newsletter drought we've had to compromise though and this one has fewer stories than those we typically write. We hope you still find something of interest though.

And, on the plus side, it has a bumper collection of packs. 10 is possibly the most we have ever offered. We have been, during our silence, squirrelling wines away for packs for when we finally managed to have a newsletter ready to send.

As well as the packs, the newsletter also has:

- Information about new arrivals since June, of which we still have stocks;
- Information about what wines we're expecting to sell next;
- A slide show from Alsace producer Jean-Marc Dreyer
- A story about new grape varieties approved in France to battle climate change;
- A story about Muscat à Petit Grains.

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. 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

With many months passing since the last newsletter there have been several releases, all of which are represented in the current packs. We've summarised here the wines which we still have available in addition to what is in the packs. Information about what wines are available is always on our website, where it's easy to generate an [Excel or PDF list](#) to review at your leisure. It's usually up to date unless we've literally just sold out of something and haven't had a chance to remove it.

### Domaine de la Garrelière

François and Pascaline Plouzeau's vineyards are near the fascinating village of Richelieu which lies south of Tours quite close to the Chinon region. We have been working with them for many years, almost as long as we have been in business, having been seduced early by Gamay Sans Tra La La.

Of the two Sauvignon Blancs, as the prices suggest, the Blanc de la Mariée is the less complex of the two. It's aged in concrete tanks. Cendrillon is from old vines and a part is aged in 500 litre barrels.

La Coulée Douce is semi-dry (9g of residual sugars) with a slight natural oxidation.

Les 2 Amis is, as the name (The Two Friends) suggests, a collaboration between François Plouzeau (the Gamay) and a friend, Geoffrey de Noël (the Cabernet Franc). The wine is a blend of 50% of each variety.

Wine	Price	Category	Variety
Domaine de la Garrelière Touraine Gamay Sans Tra La La	\$49	Red	Gamay
Domaine de la Garrelière Touraine Blanc de la Mariée 2021	\$41	White	Sauvignon Blanc
Domaine de la Garrelière Touraine Cendrillon 2020	\$48	White	Sauvignon Blanc
Domaine de la Garrelière Touraine La Coulée Douce 2015	\$77	Semi-sweet	Chenin Blanc
Domaine de la Garrelière Touraine Les 2 Amis 2020 (1 bottle left)	\$50	Red	Gamay, Cabernet Franc

## Julien Fremont

We still have a few ciders left from our mid-year shipment from Julien Fremont. In our experience they're quite different from most ciders on the market in Australia, more rustic and, importantly, much more about the flavour of apples.

They are less fizzy and have a distinctive orange colour. You can see Par Nature in the photo below, where Julien poured it during lunch after visiting him in September.

The ciders are made from a mixture of apple varieties, with each contributing different characteristics to the cider. They have beguiling names such as Bisquet and Égyptienne, which hint at their origins, René Martin (bred by a local orchardist), and Saint Martin. Julien tells us each cider has between 20 and 30 varieties. Some add bitterness, others sweetness and others acidity. Together they make for complex and refreshing drinking.



Julien at the lunch table

Wine	Price
Julien Fremont Argile 2020	\$36
Julien Fremont Brut Par Nature 2020	\$39
Julien Fremont Le Cidre Fermier 2020	\$37

## Vincent Carême - Springtime release

In honour of spring we've released two sparkling wines from Vincent Carême, our producer in Vouvray. They are his Vouvray Plaisir Ancestral 2019 and Fizzy Pink 2020. Both are pet-nats but they are a world apart.

The Vouvray Plaisir Ancestral 2019 is a second shipment of the same vintage of the Vouvray Ancestral we were selling at the beginning of this year. It is a very complex and clean wine which goes very well with food. Its appellation is Vouvray, so it is 100% Chenin Blanc, although it's unlikely this style of vinification (pet-nat) was ever envisaged by the rule makers when they regulated the appellation. It is 13.5% ABV and is certified organic.

The second wine, Fizzy Pink 2020, is a new vintage and, as its name suggests, is pure fun. It needs nothing to go with it but sunshine is definitely a bonus – hopefully there will be some of that in the coming months. It is a blend of Cabernet Franc, Côt, Gamay, and Grolleau Noir and is a Vin de France. It is 12.5% ABV and from vines which are organic in conversion. This 2020 vintage is slightly drier than the previous two.

These are the details:

Wine	Price	Category	Variety
Vincent Carême Fizzy Pink 2020	\$37	Sparkling	Cabernet Franc, Côt, Gamay, Grolleau Noir
Vincent Carême Plaisir Ancestral 2019	\$53	Sparkling	Chenin Blanc

In an unusual situation, given current price increases, thanks to a combination of circumstances including a temporarily much improved Australian currency at the time we bought them, both wines are less expensive than the same wines we were selling in January (the exact same wine in the case of the Ancestral and the previous vintage of Fizzy Pink). It's a rare moment!

## Sextant

The wines we received recently from Julien Altaber and Carole Schwab – wines from Domaine Derain and Sextant – disappeared in a heart beat, apart from the wines we kept aside for packs.

We do though still have small quantities of the two pet-nats.

Ecume is a blend of Aligoté and Pinot Noir and Fougouette is a homage to Fou'Foune, a beer made by Cantillon, the famous Belgian brewer of lambic beers. It's a beer Julien loves. It's made by infusing in a large "tea bag" apricots (picked earlier in the summer and frozen until the grapes are harvested) in the fermenting wine so it develops undertones of the apricots without dominating the resultant sparkling wine.

It is definitely unique!

These are the two wines:

Wine	Price	Variety
Sextant - Julien Altaber Ecume 2021	\$54	Aligoté, Pinot Noir
Sextant - Julien Altaber Foufounette 2021 (2 bottles available)	\$54	Aligoté, infusion of apricot

## Milan

This, with the La Guinelle vinegars that came at the same time, is our most recent release. Most of the cuvées are very familiar to customers who have been following the Milan family for many years but the Pet'Nat Rosé and Noah are new.

You can read about our enthusiasm for the new Milan pet-nat rosé in other parts of the newsletter. We hope it becomes a staple from the domaine. Noah, however, is definitely a one-off. It's a wine created to celebrate the birth of their second son Noah.

We do have some Milan packs available, which have a 15% discount, but all these wines are also available to purchase individually at the moment.

Wine	Price	Category	Variety
Milan Luna & Gaia 2020	\$63	Orange	Roussanne, Rolle, Grenache Blanc
Milan Clos Milan 2019	\$80	Red	Grenache Noir, Syrah, Mondeuse (a tiny %)
Milan Haru Rouge 2021	\$49	Red	Grenache, Syrah, Carignan
Milan Le Jardin 2017	\$107	Red	Merlot
Milan Reynard Rebels 2021	\$41	Red	Merlot, Carignan
Milan Haru Rosé 2021	\$41	Rosé	Grenache, Syrah, Merlot
Milan Noah Rosé 2020	\$63	Rosé	Grenache, Syrah
Milan Pet'Nat Rosé 2021	\$54	Sparkling	Grenache Noir, Muscat and Alicante

Wine	Price	Category	Variety
Milan Le Carree 2019	\$107	White	Roussanne
Milan Le Grand Blanc 2016	\$67	White	Grenache Blanc, Chardonnay, Muscat à Petits Grains, Vermentino, Roussanne

### La Guinelle Vinegars

We love the vinegars from La Guinelle. And, more pragmatically, they are quite perfect for the food lovers in your life. Because we import such a tiny quantity (about 500 bottles this year, which is the biggest order we've had) there's a good chance any recipient won't be familiar with it unless they also frequent the natural wines shops of France, where it is ubiquitous.

This is hardly surprising. La Guinelle is always at La Dive Bouteille, the iconic Loire wine fair held at the beginning of February this year and the vinegars are symbiotic with the wines. Every vinegar is made with a wine which has had nothing added to it and no preservatives are added as part of the process of making the vinegar, which occurs entirely in the open, in barrels and then in demijohns.



After 23 years Nathalie Lefort, who created La Guinelle in a tiny corner of paradise in the hills behind Banyuls-sur-Mer, has retired. We are very lucky that in February this year she sold La Guinelle to Chandra Brune, a young woman who had worked with her for many years. We

tasted Chandra's first vinegars in September and they were wonderful so we're confident that La Guinelle has a long and exciting future.

In the meantime we have quite a few cuvées from to choose from Nathalie's final work to choose from. There are also several packs available.

Wine	Price	Category	Variety
La Guinelle Vinaigre Banyuls Grand Cru 25 cl	\$40	Vinegar	Mainly Grenache
La Guinelle Vinaigre de Banyuls 50 cl	\$32	Vinegar	Mainly Grenache
La Guinelle Vinaigre de Chenin 50 cl	\$35	Vinegar	Chenin Blanc
La Guinelle Vinaigre de Muscat 25 cl	\$31	Vinegar	Muscat à Petits Grains
La Guinelle Vinaigre de Vieux Banyuls 50cl	\$41	Vinegar	Mainly Grenache
La Guinelle Vinaigre Malidea de Iuli 50 cl	\$34	Vinegar	Nebbiolo
La Guinelle Vinaigre Vermeil 50 cl	\$33	Vinegar	Mainly Grenache, infused with cinnamon and cloves

### Next releases

The next wines we will be advertising are from Julien Peyras followed by Alsace producer Jean-François Ginglinger, our first shipment since early 2020. Following that will be Le Temps des Cerises and Le Bouc à Trois Pattes, made by friends Axel Prufer and Wim Wagemans respectively, who live close to each other in the Languedoc.

We're also expecting wines from Jura vigneron Michel Gahier soon which we will be selling by allocation / offer. If you've already emailed about early access to these wines or a Gahier offer there's no need to contact us again. We should already have your request. If you would like early notice about the wines we will be advertising or an allocation of Gahier please send us an email.

After that there will be releases from Fanny Sabre and the Cadette family and a new round of allocations / offers of Octavin wines.

## A Bumper Collection of Packs

We may have been tardy making newsletters but as wines have arrived in the last few months we have set aside reservations for newsletter packs. Many of the wines in these packs are long sold out but we kept the reservations always knowing that one day there would be a newsletter.

So here they are – a story of the wines we have received in the last few months while we have been silent.

Most of the wines in these packs are sold out (we've indicated if that's the case in the pack descriptions). If we don't sell any of the packs by mid November we will make the wines available to purchase individually so if you're interested in any of them it's fine to let us know now and we will put you on a waiting list.



**Pack 1: Sylvain Bock Pack (15% Discount)**

**Note: 3 packs available**



Our shipment of three wines from Ardèche vigneron Sylvain Bock sold out in record time. The wines in this shipment were all “glou glou” wines from the 2021 vintage, ones you can drink easily now. The cuvée names of the two wines we have never had before “à la Fraîche” for the white (a blend of Sauvignon Blanc and Chardonnay) and “Fruit Jazz” (a blend of Grenache and Syrah), give a hint of that.

The other wine, Reviens Gamay, is one we have received many times. As always it is fresh and juicy.

There are two bottles of each wine in the pack.

- Sylvain Bock à la Fraîche 2021
- Sylvain Bock Fruit Jazz 2021
- Sylvain Bock Reviens Gamay 2021

These wines are only available as part of the pack unless the packs have not sold out by mid November, in which case they can be purchased individually.

**The RRP for this selection of 6 bottles is \$278 but the pack price is only \$236.30. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.**

## Pack 2: Champagne Pack (15% Discount)

**Note: 3 packs only**



This pack was scheduled for the July newsletter that never came. In the meantime the wines have sold out. Our Piollet and Marie Courtin Champagnes are made by the same couple – Roland Piollet and his wife Dominique Moreau. Dominique’s micro estate Marie Courtin, which is named after her grandmother, has been certified biodynamic for many years. Roland began the conversion of the family’s Piollet estate in 2009, and was fully certified organic in 2014. He has now converted the Piollet estate to biodynamic agriculture as well.

The wines in the pack include Piollet’s classic Cuveé de Réserve, which is a blend of Pinot Noir and Chardonnay, as well as five individual variety single vintage cuvées, most with no dosage. Five are white and the Piollet Les Protelles is a rosé.

- Piollet Père et Fils Champagne Cuveé de Réserve (predominantly 2019 vintage, disgorged in January 2022, no dosage)
- Piollet Père et Fils Champagne Colas Robin 2015 (Pinot Blanc, disgorged in January 2022, no dosage)
- Piollet Père et Fils Champagne Les Protelles 2019 (Pinot Noir rosé – dosage 3 gr/l sugar (extra-brut))
- Piollet Père et Fils Champagne Champs Rayés 2017 (Chardonnay, disgorged November 2021)
- Marie Courtin Champagne Résonance 2019 (Pinot Noir, disgorged December 2021)
- Marie Courtin Champagne Concordance 2016 (Pinot Noir, disgorged November 2021, no added sulphites)

## WINE Talk – the newsletter of Living Wines

These wines are only available as part of the pack unless the packs have not sold out by mid November, in which case they can be purchased individually.

**The RRP for this selection of 6 bottles is \$675 but the pack price is only \$573.75. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.**

**Pack 3: Octavin Pack (10% Discount)**

**Note: 3 packs only**



For the last few years we have sold our Octavin wines, a mix of Jura wines from Alive Bouvot's estate and négoce wines made from grapes she sources from many parts of France on an allocation and offer basis. We have a reasonable allocation each year so if you are interested and tell us in advance we can always find some wines for you but they are rarely advertised. We do occasionally if we have a few wines left from the offer process but for the last few shipments we have also set aside some wines for a pack too. These are some wines which arrived late in May.

We have a new shipment arriving before the end of the year so contact us if you are interested in an allocation.

The table below contains a description of the wines in this pack, including the grape variety, the style of wine and the region they are from. The first two wines are estate wines from the Jura. The third wine is a négoce wine from the Jura and the other three are négoce wines from other parts of France.

Wine	Variety	Region	Type
l'Octavin Commendatore 2019	Trousseau	Jura	Red
l'Octavin P'tit Poussot 2018	Chardonnay	Jura	White
l'Octavin Hip Hip J Savagnin 2020	Savagnin	Jura	White
l'Octavin Sylvaner 2020	Sylvaner	Alsace	Orange
l'Octavin La Cigogne Green 2020	Gewurztraminer, Pinot Gris	Alsace	Orange
l'Octavin Mus'cat 2020	Muscat d'Alexandria, Muscat à Petit Grains	Roussillon	Orange

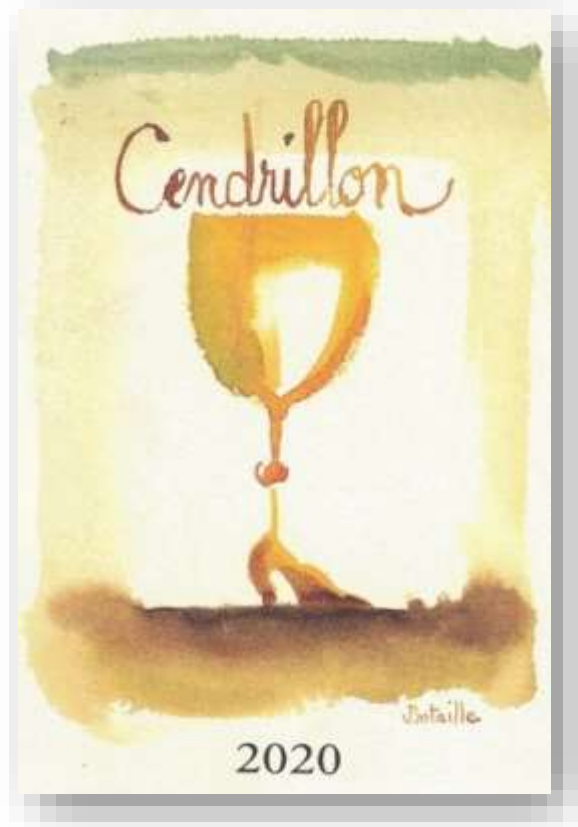
## WINE Talk – the newsletter of Living Wines

These wines are only available as part of the pack unless the packs have not sold out by mid November, in which case they can be purchased individually.

**The RRP for this selection of 6 bottles is \$449 but the pack price is only \$404.10. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.**

**Pack 4: Domaine de la Garrelière and Julien Fremont Mixed Pack (15% Discount)**

**Note: 3 packs only**



This seems like a strange combination as a pack but was reserved as a new arrivals pack for our July newsletter because these two producers (the Plouzeau family in the Loire and Julien Fremont in Normandy) arrived together.

There are three ciders, all from the same orchard and a mix of many varieties of apple. **Silex** is a dry cider and the most savoury. It's also a beguiling orange colour. **Argile** is slightly sweeter and lower in alcohol, a good match for an apple-based dessert. **Fermier** is also dry but with is not as fizzy as Silex. We find it a very good match with cheese. But all of these ciders, with their low alcohol percentages, seem to be a quite perfect pick me up at any time – from early in the day until late at night.

The three wines in the pack from Domaine de la Garrelière are:

- Domaine de la Garrelière Touraine Cendrillon 2020 (a complex Sauvignon Blanc from the estate's oldest Sauvignon Blanc vines (40-50 years). 1/3 is aged in 500 litre barrels and the rest in concrete tanks)
- Domaine de la Garrelière Touraine Gamay Sans TraLaLa 2021 (Made with Carbonic Maceration in cement tanks, you can literally translate this as "Gamay without fuss" which is a perfect description)

## WINE Talk – the newsletter of Living Wines

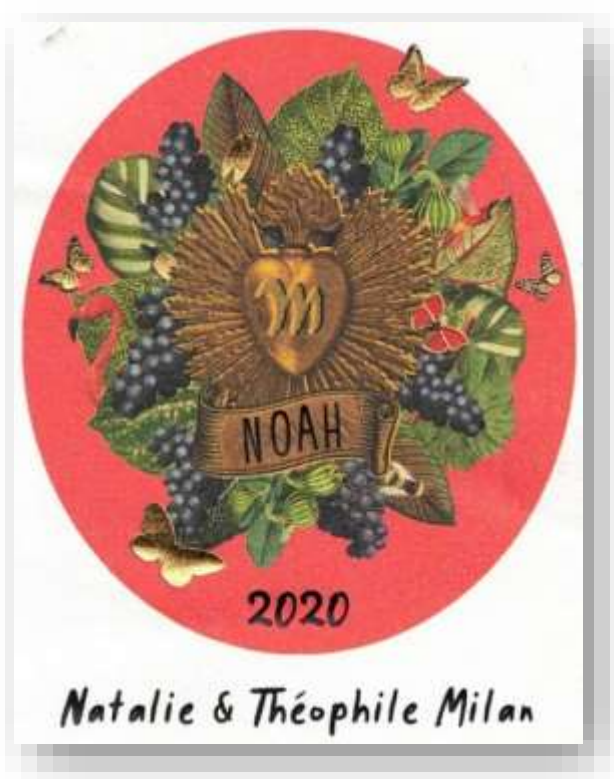
- Domaine de la Garrelière Touraine Cinabre 2018 (Cabernet Franc from 30-40 year old vines, aged in 500 litre barrels. One third are new and the others are 2 and 3 years old.

The Domaine de la Garrelière Cinabre and Julien Fremont's Silex are sold out and only available as part of the pack unless the packs have not sold out by mid November, in which case they can be purchased individually. The others are still available to order.

**The RRP for this selection of 6 bottles is \$267 but the pack price is only \$226.95. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.**

**Pack 5: New Milan Arrivals Pack (15% Discount)**

**Note: 3 packs available**



This pack has a lovely mix of rosés, easy drinking reds (designed to be served chilled, an orange wine and an absolutely delicious pet-nat rosé, which we drank with Théophile and Natalie Milan at lunchtime recently and was a fun highlight of our trip.

The wines in the pack are.

<b>Wine</b>	<b>Type</b>	<b>Variety</b>
Milan Haru Rosé 2021	Rosé	Grenache, Syrah, Merlot
Milan Haru Rouge 2021	Red	Grenache, Syrah, Carignan
Milan Reynard Rebels 2021	Red	Merlot, Carignan
Milan Luna & Gaia 2020	Orange	Roussanne, Rolle, Grenache Blanc
Milan Pet'Nat Rosé 2021	Sparkling	Grenache Noir, Muscat and Alicante
Milan Noah Rosé 2020	Rosé	Grenache, Syrah



## WINE Talk – the newsletter of Living Wines

The pet'nat comes with some advice to make sure the bottle is very cold prior to opening and to open it at a 90 degree angle. The bottle we drank with Théo and Natalie opened completely without incident but with any pet-nat it pays to be prepared so perhaps open it over the sink or have a jug ready if it does bubble over.

The Noah Rosé is a one-off cuvée made to celebrate the birth of their son. The label is so beautiful we're disappointed it won't be made again!

**The RRP for this selection of 6 bottles is \$311 but the pack price is only \$264.35. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.**

**Pack 6: la Guinelle Pack (15% Discount)**

**Note: 6 packs available**



It's salad season and this pack comes with a vinegar for every salad occasion and much more. While we would recommend only using the rare Banyuls Grand Cru without cooking it, in such a way that its fragrance remains elevated, the others have many other purposes, especially in sauces, or as a layer of flavour in the early stages of a braised dish.

If you have enough room in the kitchen it's great to have all of these open and switch between them – maybe share a vinegar tasting with some friends because the differences are quite extraordinary. But if you don't think you can use them all then we can guarantee any of these would be special bottles to use as Christmas or other presents for your friends who like to cook.

The vinegars in the pack are.

- **La Guinelle Vinaigre de Banyuls 50 cl** (the workhorse of the La Guinelle range, made mainly from Grenache, this is perfect as a dressing for green leaf based salads, and holds up well against bitter leaves such as radicchio.)

- **La Guinelle Vinaigre de Muscat 25 cl** (this vinegar is from a wine made with Muscat à Petits Grains. It's very smooth and also very aromatic. A great match with seafood).
- **La Guinelle Vinaigre Banyuls Grand Cru 25 cl** (very rare – make sure you try to drink it alone or perhaps spike some sparkling water).
- **La Guinelle Vinaigre Vermeil 50 cl** (classic Banyuls vinegar infused (sort of) with cinnamon and cloves. The infusion occurs through evaporation. The spices, wrapped in a bag, are suspended above the vinegar which sits outside in a glass demijohn. As the day warms the vinegar evaporates and rises to the top of the bottle. As it cools at night, it returns to a liquid form and falls through the bag of spices back to where it came from. (You can see the suspended bags in the photo, looking a little like Christmas puddings.)
- **La Guinelle Vinaigre de Chenin 50 cl** (made with Chenin Blanc from Loire vigneron Lise & Bertrand Jousset)
- **La Guinelle Vinaigre Malidea de Iuli 50 cl** (Nebbiolo from Piedmontese vigneron Fabrizio Iuli. This last one is a great all-purpose vinegar, not too strong).

Sadly, the times mean that it's impossible for La Guinelle to now get the beautiful small 25cl bottles so the two 25cl bottles here may be the last ones we get.

**The RRP for this selection of 6 bottles is \$205 but the pack price is only \$174.25. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.**

**Pack 7: Seen Better Days Pack (20% Discount)**

**Note: 1 pack available**



We had a few traumatic experiences with couriers earlier in the year resulting in some broken bottles and the return of several boxes of wine minus the broken bottles. Some found homes with restaurants who were happy to pour the wines at a discount but we did set aside 6 bottles to make up a bargain retail pack. All of the wines in this pack either have stained front labels and/or their back labels have been damaged, except the Melon which escaped damage but, like the others has now already had three crossings of Bass Strait. However, all the drama happened in the dead of winter so we're sure the damage is only on the outside of the bottles.

Wine	Region	Type	Variety	No of bottles
Sylvain Bock à la Fraîche 2021	Languedoc	White	Sauvignon Blanc, Chardonnay	1
Mosse Cabernet Franc Vintage 2018	Loire	Red	Cabernet Franc	2
Mosse Bangarang 2021	Loire	Light Red	Grolleau Noir, Gamay	2
La Soeur Cadette Melon 2020	Burgundy	White	Melon de Bourgogne	1

These wines are only available as part of the pack unless the packs have not sold out by mid November, in which case they can be purchased individually.

The RRP for this selection of **6** bottles is \$299 but the pack price is only **\$239.20**. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.

## Pack 8: Party Preparations Pet-Nat Pack (15% Discount)

**Note: 3 packs available**



It's that time of year and we are quite well prepared for it this year, with a good range of sparkling wines (except we have no Champagne apart from the pack above).

This pack has quite a variety of pet-nats, all very different, from three different regions of France.

The Vincent Carême Ancestral is a serious wine. It and Fizzy Pink, which is ideal for picnics, are disgorged and very clean. The others are a little more funky, but for true believers they are sure to be satisfying.

There's a more detailed description of the Milan Pet'Nat in the description of pack 3, including serving suggestions. The photo for this pack shows its beguiling colour.

Wine	Region	Variety	No of bottles
Sextant - Julien Altaber Ecume 2021	Burgundy	Aligoté, Pinot Noir	1
Sextant - Julien Altaber Founouette 2021	Burgundy	Aligoté, infusion of apricot	1

WINE Talk – the newsletter of Living Wines

Vincent Carême AOC Vouvray Plaisir Ancestral 2019	Loire	Chenin Blanc	1
Vincent Carême Fizzy Pink 2020	Loire	Cabernet Franc, Côt, Gamay, Grolleau Noir	2
Milan Pet'Nat Rosé 2021	Provence	Grenache Noir, Muscat and Alicante	1

The RRP for this selection of **6** bottles is \$289 but the pack price is only **\$260.10**. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.

**Pack 9: Sextant and Derain Pack (15% Discount)**

**Note: 2 packs available**



Our allocation of Sextant and Derain wines this year was very limited and most wines were sold to people who requested advance information about their arrival. But we reserved two packs of some of the wines for the newsletter.

The packs include some Sextant wines, a Domaine Derain wine, and also a wine made by Dominique Derain in the south of France. It's a personal project but we receive his wines at the same time as Domaine Derain and Sextant.

Domaine Derain is the name of the estate which Julien Altaber and Carole Schwab purchased from Dominique Derain several years ago when he retired. Dominique is one of the icons of natural wine making in Burgundy and he was a mentor to Julien and Carole, who both worked for him. Julien established Sextant while working for Dominique.

The Domaine Derain cuvées are now made with grapes from Dominique's estate and the parcels of vines Julien owned as part of Sextant. The Sextant label is now used for the Sextant négoce wines, something Julien has always done, for the most part buying from the same people each year (although in 2022 there is an extra source of Gamay from the Beaujolais, but we will have to wait a while for that).

Dominique, although retired, still packs all the orders, including of course, ours. We like the fact his hands still touch all the bottles. And he has some retirement wine making projects. This pack has a new cuvée from his Roussillon collaboration with Tutti Frutti Ananas. Entre Peaux 2021 is



macerated Muscat à Petits Grains. It's a glorious wine, highly aromatic with stone fruits on the nose but balanced by tannin which helps it finish quite dry, and is best drunk with food.

The wines in the pack are.

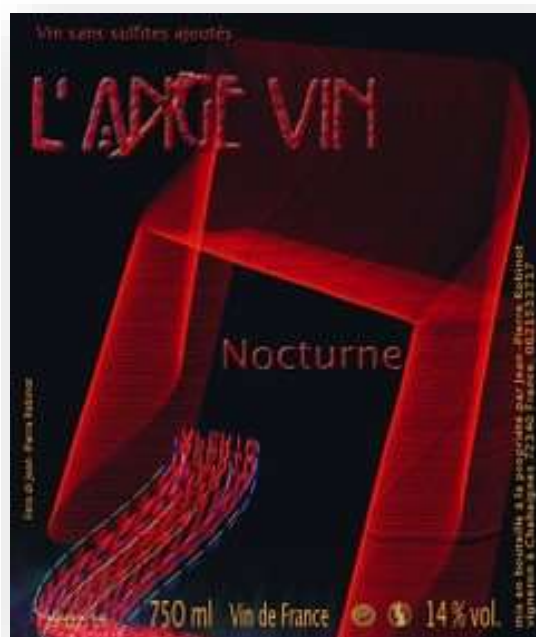
- **Domaine Derain Bourgogne Aligoté 2020**
- **Sextant - Julien Altaber Coteaux Bourguignons 2020 (a blend of Gamay and Pinot Noir)**
- **Sextant - Julien Altaber Bourgogne Rouge 2020**
- **Sextant - Julien Altaber Bourgogne Blanc 2020**
- **Sextant - Julien Altaber Ecume 2021 (a pet-nat made with Aligoté and Pinot Noir)**
- **Tutti Frutti Ananas - Dominique Derain Entre Peaux 2021**

Most of these wines are only available as part of the pack unless the packs have not sold out by mid November, in which case they can be purchased individually.

**The RRP for this selection of 6 bottles is \$387 but the pack price is only \$328.95. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.**

**Pack 10: Mainly Red With Some Rarities (10-15% Discount)**

**Note: 1 pack available**



Sometimes allocations don't work out as planned. We went back through the Octavin This pack has 2 bottles of Jean-Pierre Robinot wines (a pet-nat and Nocturne, one of his most complex Pineau d'aunis cuvées) and two bottles of Alice Bouvot's l'Octavin wines (both from her estate and a chance to look at two very different vintages from the same vines).

We added our last free bottle of Julien Altaber's juicy Coteaux Bourguignons and one of Vincent Carême 's beautiful Vouvray pet-nats, a complex sparkling wine that makes a beautiful aperitif.

Details of the wines in this pack are:

Wine	Variety	Type
Jean-Pierre Robinot Les Années Folles 2020	Chenin Blanc, Pineau d'Aunis	Sparkling
Jean-Pierre Robinot Nocturne 2019	Pineau d'Aunis	Red
l'Octavin Commendatore 2017	Trousseau	Red
l'Octavin Commendatore 2019	Trousseau	Red
Sextant - Julien Altaber Coteaux Bourguignons 2020	Pinot Noir, Gamay	Red
Vincent Carême AOC Vouvray Plaisir Ancestral 2019	Chenin Blanc	Sparkling

## WINE Talk – the newsletter of Living Wines

Most of these wines are only available as part of the pack unless the packs have not sold out by mid November, in which case they can be purchased individually.

**The RRP for this selection of 6 bottles is \$453 but the pack price is only \$402.35. It normally includes freight to most Australian cities but, depending on the destination and freight method we may have to add a small freight charge.**

## Dreyer Slide Show

Unfortunately, as we mention in the short story about our recent trip to France we didn't get to see many of our producers as we simply ran out of time and Roger was not in the best of health towards the end, making any more visits impossible.

However, we have been lucky to receive a "slide show" of the harvest from our amazing Alsace producers Jean-Marc and Claudine Dreyer.

We have attached the link below. It only goes for one minute and 56 seconds so it doesn't take very much time, but it is well worth it to see some aspects of the vineyards and the harvesting, including:

- How they are now leaving the undergrowth uncut, including under the vines as well as between the vines;
- How the grapes are picked by hand into small crates;
- How close some of the vineyards are to the village of Rosheim;
- How some of the vineyards have fruit and other trees in them allowing the vines to grow up the trees and providing diversity for the soil;
- The delicious looking lunches they put on for the pickers;
- Lots of photos of the dog;
- A bird nest in one of the vines;
- A goat in one of the vineyards;
- Some random photos from throughout the year such as the bottling machine.

You can see the video by clicking on the following link:

<https://legacy.kizoa.com/Movie-Maker/d388735846k1104483o1/diapo-2022>

## News about wine: New grape varieties approved in France

Over the many years that we have been importing natural wines from France we have noticed a clear change in the proportion of wine types we have been selling. When we first started importing our customers exhibited a clear preference for reds. Now it has now changed to a mix of whites and orange wines.

With red wines we have also noticed that lighter reds are now being favoured over heavier styles. Maybe lighter reds suit the Australian lifestyle – sitting outdoors in the sunshine isn't conducive to drinking big reds.

Alongside these changes there has also been a huge increase in seeking out pet nats, although there is confusion in the marketplace in that there are many consumers who believe that all pet nats are natural wines.

However, there are many producers who are creating pet nats with grapes that are not organic hence can never be classified as a natural wine. There are also producers who start the fermentation of the grapes in tanks with added yeasts – once again a practice that nullifies the claim to natural!

And the trend must be broader than just in Australia as our producers are also planting more white vines. Sometimes it is because of the increasing fascination with interesting white varieties such as Savagnin, Gringet, Romorantin, Vermentino, Clairette, Petit Manseng, Melon a Queue Rouge, Melon de Bourgogne and many more. Consumers are realising that there are many beautiful grape varieties in addition to Chardonnay and Sauvignon Blanc!

The first official change that caught our eye was an announcement relating to a new sub-appellation in the southern Roussillon area (Cotes du Roussillon AoC) that allows a white wine that can be a mix of Grenache Blanc and/or Macabeu Blanc and/or Tourbat Blanc with a few other varieties that can be present in low amounts. This decision shows that even the bureaucrats are reacting both to consumer taste and to the ravages of climate change.

In the Rhone Valley, the village of Laudun, a big producer of white wines, has been recognised for the quality of these wines and is now in the final stage of approval for promotion from Côtes du Rhône Villages Laudun to Laudun. The white grapes that are likely to be authorised include Grenache Blanc and Clairette (although Viognier, Bourboulenc, Marsanne and Roussanne might also be permitted).

It is even happening in red-heavy Bordeaux where white wine currently comprises only 10% of the output of the region. Recently, there have been two white grape varieties added to those permitted, namely the Spanish grape Alvarinho and a new French variety created at the Montpellier University called Lilorila which was created by crossing Baroque and Chardonnay.



Lilorila leaves



Lilorila grape cluster

The main reason for the addition of these to is due to their resilience to higher temperatures. These will join the currently permitted white varieties of Semillon, Sauvignon Blanc, Sauvignon Gris, Muscadelle, Colombard, Ugni Blanc, Merlot Blanc and Mauzac.

There was talk about Petit Manseng being approved for Bordeaux as well, however it was determined that since it is an iconic grape of the Pyrenees it may cause confusion if it became a Bordeaux grape as well. One can only imagine the politics of the INAO.

Expect more varieties to appear over the coming years as more and more difficult seasons are experienced, with difficult frosts at the start of winter, too much or too little rain and scorching hot days during the picking season which literally cooks the grapes on the vines.

## Grape variety: Muscat à Petit Grains

Muscat à Petit Grains is a grape variety that is widely distributed around the shores of the Mediterranean. It is probably not a French indigenous grape variety (most likely introduced to Italy from Greece, from the island of Samos and then brought to the Languedoc by invading Romans) but it is very popular in the Languedoc and Roussillon and elsewhere in France.

Muscat à Petit Grains is also the main grape variety used for the amazing sweet wines from the Vaucluse village of Beaufort-de-Venise in the southern Rhone north of Avignon which crouches under the stunning jagged mountains called Dentilles de Montmirail. The appellation for these wines is Muscat de Beaufort de Venise. It is a sweet wine that is quite approachable.



**Photo taken in the hills behind the village of Beaufort-de-Venise with the toothlike Montmirail mountains in the background.**

We first came across this grape a long time ago when we were sitting in a restaurant in the Luberon town of Apt at lunch time. We ordered an entrée of the amazing local melons from nearby Cavaillon. The melon, split in two was brought to the table on two plates. The seeds had been taken out of both halves to create a crater in each.

The owner then approached with a chilled bottle of the sweet Beaufort de Venise and proceeded to fill the centre of the melon with this rich wine. The interplay between the sweet fruit and the cold sweet wine was intriguing. It was a perfect start to our lunch.

We lately realised that it was the same grape that we used to enjoy in the wines that we bought from Rutherglen in the sixties and seventies. Australian wine buffs who used to drink fortified

wines would be familiar with this grape under names such as Frontignac and Brown Muscat. This is because the grape displays different characteristics in different terroirs. In Australia the berry can become quite dark in the heat of northern Victoria. Nevertheless, the grape is responsible for some of the insanely delicious ultra-sweet wines produced in this area.

The name reflects the fact that the grapes and seeds (grains) are quite small (petit). We love wines made from this grape because they are so difficult to pin down. We have a producer in the Languedoc (Petit Domain de Gimios) who produces wines of amazing complexity and mystery.

Their Le Petit Gimios Vin de Table Muscat Sec des Roumanis is made with only this grape variety and it is a roller-coaster ride. When you first smell it you know it is going to be sweet. Then you sip it and your tongue confirms your initial guess. Then you swirl it around your mouth and it tastes amazing and you forget about sweet or dry because there is so much going on reflecting the components of the fruit. Finally, you swallow and the finish is totally and completely dry!

This grape variety is also used to make the famous Muscat de Rivesaltes in the Roussillon area of France nearest to the Spanish border. These wines have their fermentation stopped by the addition of neutral spirits so that there is residual sugar present. The result is a delicious, dark brown liquid that is sweet yet dry at the same time.

There is even a special appellation for a rancio style that is made in this region. Rancio wines are fermented in vats and then the wine is transferred to glass demijohns and they are left outside in the sunshine for six months. This process develops a strong nutty aroma that is a cross between hazelnuts and walnuts extending to the flavour which is true to the rancio style in which it was made. There is even a slight bitter almond flavour on the finish.

After the demi-johns have completed their outdoor exile the wine is placed in barrels which contain some of the previous year's vintage to add even more complexity. Our friends at Jolly Ferriol used to make an amazing Rancio wine called Jolly Ferriol Vin de France Au Fil du Temps. And the wine lasts for ages after you open it so it is a perfect wine for an individual who would like to savour it over a few weeks or for a restaurant that would like to pour it over an extended period.

Muscat is also grown extensively in Alsace. It is not always Muscat à Petit Grains. It can also be Muscat de Hambourg, Muscat de Alexandrie or the Rose variety of Muscat à Petit Grains (where instead of the grapes being white-ish they are flecked with pink).



The leaves of the Muscat à Petit Grains grape variety can be seen in the photo below.



Photo courtesy: [Vitis International Variety Catalogue](#)

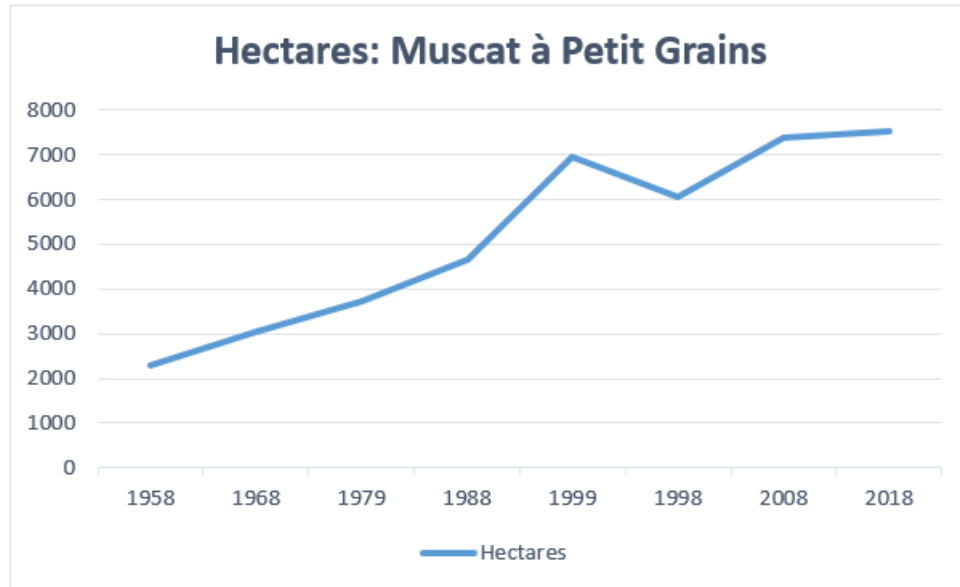
Notice the very distinctive five lobes on the leaf, with the distinctive Apicus lobe (the one in the middle) that is quite long.

The grapes form tight clusters of the small grapes which turn a rusty colour as they ripen (as can be seen in the photo below). If the grapes are left on the vine long enough the added sugar helps create a sweeter wine and the rusty colour on the skins turns the wine into a darker colour.



Photo courtesy: Vitis International Variety Catalogue

As can be seen in the graph below, the area planted to Muscat à Petit Grains in France rose steadily between the early 1950s and 1999, suffered a small decline and then has been increasing steadily since.



And of course at the moment we have some extraordinary La Guinelle vinegar made from Muscat à Petits Grains, available as part of pack 6 or as single bottles. It typifies the flavour profile of this grape, with a highly aromatic nose promising sweetness but a savoury finish. It is brilliant as the base of any sauce you might make to accompany white fish.

## **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.