

WINE Talk: December 2022

The newsletter of Living Wines: Edition 111

Like our last newsletter in October we have been able to put together 10 packs to offer in this December newsletter. We recognise that, although we are releasing it now, unless you live in Tasmania it is not going to be possible to deliver wines interstate now before Christmas so, in some ways, this is more like an early-January newsletter. There is more information about summer shipping in the newsletter.

As well as the packs, the newsletter also has:

- Some wonderful news from Valérie Belluard;
- Information about recent arrivals of which we still have stocks;
- Information about what wines we're expecting to sell next;
- A story about an interesting book about 8 places to stay and enjoy good food in country France;
- A story about a new wine from Wim Wagemans in the Languedoc;
- A story about the Côt/Malbec grape variety.

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.

News from Valérie Belluard - Domaine du Gringet



As many of you know Dominique Belluard died tragically and unexpectedly in June 2021. Dominique crafted the most compelling wines from Gringet, a grape variety he took from obscurity into a spotlight.

With only 22 hectares of Gringet remaining and 9.5 of them owned by Domaine Belluard, including some planted in 1860, it was a huge and lasting achievement to raise its status as he did. It was our great privilege to represent him in Australia and visiting France earlier this year it was still hard to come to terms with his absence.

His wife Valérie, in the midst of such a personal tragedy had to deal with the reality of hectares of vines not too far from being ready to harvest, wines from Dominique's final 2020 vintage still in tank, and bottles of his famed sparkling wines aging for future release.

For a long time we were not sure what decisions she had made. We saw, like many of you, that a wine called Éponyme, made with Gringet from Dominique's 2020 harvest, which was vinified by Dominique's friend Jean-François Ganevat, become available in France from late last year. We drank a bottle at Septime on August 31 this year, thinking it was perhaps the last of Dominique's wines we may ever buy. It was, of course, given it was nurtured by the hands of two of France's greatest vigneron, glorious.

We now know what decisions Valérie has made since that terrible day. The first one was not to vinify the 2021 vintage. The harvest was sold to a small number of winemaker friends including Ganevat, Jean-Claude Lapalu and Fabrice Dodane, so it's possible some of it is or will make its way to Australia via the people who took the harvest who are represented here. We hope so.

In the absence of a successor to take over the estate Valérie decided to sell it. We will be forever grateful that, having made that decision, she also decided that she would sell not to a brand but to someone who would respect the work Dominique and his team had done and continue to develop the estate in the same spirit.

To jump to the beginning of the new story, she has sold to a young man called Vincent Ruiz, who has been working for Franck Balthazar in the Rhone Valley and has also established a small négoce label. She met Vincent in December 2021 when he first visited the estate. Both were delighted by each other. As the meeting was described in news we received recently, Valérie

saw “in the sensitivity, determination of this young man the fundamental qualities to perpetuate the future of the estate.” With that realisation we can all breathe a sigh of relief.

The name of the new estate, recognising Dominique’s role in elevating his signature grape variety, is Domaine du Gringet. There will be changes – perhaps the most dramatic is the decision to abandon the sparkling wines and concentrate on the still cuvées. Vincent will also continue work Dominique had begun to have the estate certified by Ecocert. It will be good to have that certification on future releases, especially for customers who indicate a wine’s certifications on their wine lists. In the vineyards Vincent is making changes too. He has decided to stop working the soil with the objective of achieving greater soil self-fertility through the natural degradation of organic elements in the vineyard, and is planting grasses between the vines.

As many of the people we are working with are now doing, he has begun a process of restoring biodiversity on the edge of the vineyards by planting shrubs, trees and hedges. To avoid soil compaction he has also moved to doing his treatments using people with backpacks on the steeper slopes and lighter machines than the tractors used previously in the lower, flatter vineyards. It all points to exciting future consequences over coming vintages.

Vincent’s first vintage will be the 2022 wines, which are some way away. However, he is about to sell Dominique’s final vintages (still whites from 2020 and sparkling wines from 2019). We have an allocation of three different cuvées and will receive the wines in the autumn.

Ayze Brut Nature Les Perles du Mont-Blanc 2019



Perles du Mont Blanc was aged for 24 months sur latte, with no dosage or disgorgement. The wine comes from vines in several different plots located around the estate. Some (the lieu-dit Chez Reydet) is yellow marl and some is white marl (the lieu-dit Le Pré Milleret). The label will be the same beautiful new as used for the previous vintage. This will be our final release of this sparkling wine which was a mainstay of our business for many years. It is the wine we opened magnums of at Lucinda the Friday night before Bottletops 2021, when we had just received news of Dominique’s death, to share our own farewell to Dominique with many who had had the pleasure of drinking his wines.

Ayze Éponyme Mise Tardive 2020



This is a second, later release, of Éponyme, the wine which was first released late in 2021. It comes from the same vineyards as Perles de Mont Blanc as well as from the limestone scree of Vers Etraz. It was aged for 18 months prior to bottling, longer than the first release of this wine, and we're told the effect of the limestone is more pronounced. Bottled by Vincent, it will have the same enigmatic label as the first release but a back label identifying its difference and also is topped with white wax.

Ayze Monsieur Gringet 2020



The final wine from the 2020 vintage, the last harvested by Dominique, is Monsieur Gringet. It is made from the hillside vines, including the iron-spiked red marl and clay Le Feu, from which Dominique vinified his iconic Le Feu cuvée. In this wine, as well as le Feu there are also grapes from La Paille (white marl) and Chez Edouard (limestone scree). We have walked these hills with Dominique, only knowing the name of Le Feu, but we think the other two vineyards generally

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provided the grapes for Pur Jus. It was a cuvée made from the very best of the parcels that prior to its creation were part of Les Alpes. The label for this cuvée was designed by Michel Tolmer, whose cartoons and posters line the walls of many of the world's natural wine bars (Épaulé Jeté is perhaps the most famous).

We anticipate these precious wines will be sold by allocation only without being advertised so if you would like the chance to buy any of them, please tell us now.

New Arrivals

We were lucky during our recent French trip to try some of the wines which were on the way to Australia as well as to have an early look at the 2022 vintage. It was yet another reminder of just how much we had missed our visits with vigneronns during the 2 years of isolation from France.

It's a slightly different sequence of releases to what we suggested we would do in the last newsletter. Julien Peyras was expected but we decided to hold off releasing Ginglinger, Le Temps des Cerises and Le Bouc à Trois Pattes until January and release some new and partly repeated wines from the Montanet family instead.

Julien Peyras



Tasting with Julien Peyras in September 2022

This current release from Julien has six different wines (although Séraphin has already sold out except for being available in Pack 9). It's perhaps the biggest selection we have had from him, and Pack 9 is a celebration of that diversity with one of each of the new wines in the pack.

Julien is based in Paulhan, north-west of Sète and due west of Montpellier, where he has almost 10 hectares of vines. His work in the vineyards is exemplary. He has worked without pesticides or herbicides for many years, well before we met him, and we got the feeling talking to him this year that he now feels all that hard work is paying off. He thinks his soils are reaching a point he is really happy with and he is very comfortable with his regime in the vines. Vigneronns generally see problems all the time – unsurprisingly given the vagaries of the new climate – so it is always a good moment when someone is happy!

He uses biodynamic techniques including tisanes made from nettle and fenugreek and adds animal compost to the soils. He has been working with cover crops for some time, including broad beans, and various types of rye and wheat but has now extended the plants to include garden crops like radishes, chickpeas and turnips, which as well as being able to harvest for eating, he says help retain what little precious rainwater he receives. In the last year he planted 10 different crop varieties.

Everything is harvested and processed by hand and the aging of all wines in is stainless steel. When bottling he does not filter the wines and there are never any additions.

Julien recommends carafing his still wines but we're in two minds. There is that unmistakable prickle of a wine that's still alive when you taste the first mouthful and carafing does diminish that beautiful moment. Then again, we know not everyone loves the natural wine prickle and a little reduction so for some of you it may be a good idea!

Wine	Style	Variety	Price
Julien Peyras Gourmandise 2021	Red	Cinsault	\$46
Julien Peyras Les Copains d'abord 2021	Macerated	Clairette, Roussanne, Grenache Blanc	\$50
Julien Peyras Séraphin 2021	Red	Grenache	\$51
Julien Peyras Syrah Nostra 2020	Red	Syrah	\$47
Julien Peyras Rose Bohême 2021	Rosé	Grenache, Syrah	\$45
Julien Peyras Les Pétillantes Blanc 2021	Sparkling	Chardonnay, Clairette	\$54

Gourmandise 2021 is 100% cinsault, from 40ish year old vines planted in clay and limestone. There is a tiny amount of reduction with a little very appealing bitterness countered by ripe strawberries. It is only 11.5% alcohol.

Les Copains d'abord 2021 is a blend in roughly equal quantities of Roussanne, Grenache Blanc and Clairette (despite what it says on the label!). The 20 year old Roussanne vines are on clay and 20 year old Grenache Blanc and 40 year old Clairette vines on clay and limestone Villafranchian terraces. The Roussanne and Grenache Blanc were macerated for 3 days and the Clairette was directly pressed. The result is a lightly macerated wine, something hovering almost in white wine territory, because of the freshness added by the Clairette. It begins as soft but the finish is quite mineral, making it very effective with food. The wine was aged in stainless steel tanks. 11.4% ABV. There are less than 12 bottles of this wine left in addition to what is in Pack 9.

Séraphin 2021 (now only available in pack 9) is made with Grenache grown on clay/limestone and quartz Villafranchian terraces. The vines are about 45 years old. At 11.7% ABV this is the lightest and freshest expression of this wine we have ever received and definitely our favourite vintage of this cuvée to date. It's a perfect example of what Julien explained about why he is so happy with the 2021 vintage from which somehow, despite the lack of rain, he managed to coax both freshness and acidity into the wines. It may also be because, to ensure freshness, he added a little Clairette (so little it need not be recognised as a proportion of the wine).

Syrah Nostra 2020 Made with 100% Syrah from 45 year old vines also grown on Villafranchian terraces this is the reddest of Julien's red wines. It's quite dark, almost brooding, to look at but still fresh to drink. It's only 13.1%ABV. It's savoury without being rustic and definitely is a food wine. It would work really well with rare beef grilled over wood, preferably with still just a dribble of blood to complement the label! It was macerated until all the sugars had fermented and then pressed and aged in stainless steel. It was bottled in June 2021 but, unlike his other 2020 cuvées, was only released this year. And the name, with its mafia overtones, is perhaps best explained by the fact the Laurie, Julien's partner (and chief disgorging of sparkling wines), is from Sicily but it was actually coined by the young graphic artist who also designed the label. There are less than 6 bottles of this wine left in addition to what is in Pack 9.

Rose Bohême 2021 is a blend of Grenache (70%) grown on basalt and Syrah (30%) grown on clay this has always been a perfect summer wine. It's released for the French summer and is long sold out in France but, for once, our shipment aligns with our summer. This is probably more good luck than good timing but it makes us happy. The grenache is macerated for 24 hours and the syrah is direct pressed. At 11.6% alcohol it's good for picnics too. The thing though that really moved us this year was the comment Julien penned about this wine. Translated (thanks Google) he said "I have been working the vines for about ten years. My dream was to do a product that looks like me, that follows my convictions, i.e. respecting the nature, its ecosystem, working with natural products...this product is therefore the fruit of work, pleasure and reward because it is above my expectations." Given he is generally a pessimistic person this is quite a statement! Unsurprisingly when we tasted his 2021 wines with him late in September this is the only wine that wasn't available to try because he had sold out during the French summer.

Les Pétilantes Blanc 2021 is the first sparkling wine we have had from Julien. It will also be the last of this particular cuvée because he has "retired" the parcel of Chardonnay from which a portion of it came. It is a blend of 70% Clairette from Villafranchian terraces and 30% Chardonnay grown on basalt. The vines are between 35 and 40 years old. Both varieties were directly pressed, held in stainless steel tanks then bottled during the month after harvest still with about 20gm of sugar per litre. This wine is delicious! It has a fine bead, is thirst quenching with a final spike of minerality, coming from the Clairette. It's only 10.5% so also a perfect picnic wine.

It is capped with a crown seal and is quite lively. It needs to be very cold and stored upright before drinking. It's likely, when opening it, there will be a small amount of wastage so we are selling it with an additional discount to recognise that. To open the wine you need to be prepared. It's a crown seal so edge it off slowly to let a little of the CO2 dissipate before you remove it entirely. Have a jug or carafe ready to collect the contents, which you can then pour into a glass once it settles. We have decided to sell individual bottles of this wine with a 5%

discount on the price would otherwise have sold it and 15% if it is part of a 6 pack that would normally have a 10% discount.

[Pack 9](#) has one of each of these wines in it.

The Montanet family (La Cadette, Montanet-Thoden and La Soeur Cadette)



Visit with Valentin Montanet in October this year

We have been working with the Montanet family for many years, after first tasting their Melon de Bourgogne at Le Châteaubriand in Paris not long after we started our business. It means these wines will be familiar to many of you.

The family makes wines under three different labels. As a general rule, the wines with a La Cadette label are the wines made from vines owned by Valentin's parents, Jean and Catherine, who created Domaine de la Cadette (just over 11 hectares) 18 years ago. Montanet-Thoden is for wines made from vines owned by Catherine Montanet and a family friend Tom Thoden (8.5 hectares). The La Soeur Cadette label is used for wine which is made from purchased grapes.

Over the years Valentin has expanded the La Soeur Cadette range to include wines from Mâcon and Beaujolais, largely because of the need to have some insurance because so many vintages in northern Burgundy are substantially reduced by late frosts and summer storms. He estimates he purchases grapes from the equivalent of an extra 15 hectares worth of vines.

But, just to complicate things, the La Soeur Cadette Melon also includes the estate's own Melon de Bourgogne grapes, as well as the Melon de Bourgogne they have purchased from the same grower for many years. (That's an aside – we don't have any in this shipment!).

All the wines from these three labels are now made by Valentin, Jean and Catherine's son.

In this shipment we have two Vézelay from estate vines, one from La Cadette and one from Montanet-Thoden and a Beaujolais. These are the wines we have just received.

Wine	Style	Variety	Price
La Cadette Vézelay La Châtelaine 2020	White	Chardonnay	\$58
Montanet-Thoden Vézelay Galerne 2020	White	Chardonnay	\$58
La Soeur Cadette Juliéнас 2021	Red	Gamay	\$56

Created in 2017, Vézelay is one of France's newest AOCs. It is only for white wines made with Chardonnay within designated communes in the Yonne department in northern Burgundy, one of which is the village of Vézelay. Another is Saint-Père, where the Montanets live.

The two Vézelay (**La Cadette Vézelay La Châtelaine 2020** and **Montanet-Thoden Vézelay Galerne 2020**) are direct pressed, fermented and aged in stainless steel tanks and lightly filtered in Kimmeridgian earth before bottling. This is the method that the family has used for most of their white wines for many years, with only La Piècette aged in wood (although the 100% stainless steel approach is changing for the 2022 vintage but more of that some time in the future). This is the second shipment of the 2020 vintage of La Châtelaine – we had some earlier in the year. We're expecting very little wine from the Montanets own vines from the 2021 vintage so it was good to get a second release of this 2020 vintage.

The third wine, **La Soeur Cadette Juliéнас 2021**, is a cru Beaujolais and so is 100% Gamay. For 2021 the Juliéнас was destemmed and macerated for 12 days. There was some pumping over but no punching down. It was aged in a 42 hectolitre foudre. The wine is fresh and easy to drink, a vintage less suited to aging.

There are 10 packs of [Pack 10 comprising 2 bottles of each Cadette wine that we received \(15% Discount\)](#).

Next Releases

In the coming weeks we will be releasing wines from Alsace vigneron Jean-François Ginglinger, our first shipment since early 2020, Le Temps des Cerises and Le Bouc à Trois Pattes, made by friends Axel Prüfer and Wim Wagemans respectively, who live close to each other in the Languedoc. We also have some new Fanny Sabre wines almost ready to go.

We've just begun trickling out offers from a small shipment of Bornard wines and will be doing the same with Michel Gahier soon. For this tiny Bornard shipment it's probably too late to request an offer but we can probably still find the odd bottle of Michel Gahier's wine if you are interested and haven't already told us. There will be some Octavin wines in the offer mix soon too.

We have a lot of exciting arrivals planned towards the autumn of 2023 including a small Robinot shipment (some pet-nats and two new négoce cuvées) and wines from Domaine du Gringet

(formerly Domaine Belluard). We've written about this unexpected development earlier in the newsletter.

Shipping during summer

If you're in Melbourne, Sydney, Adelaide, Brisbane, the Gold Coast, northern NSW around Byron Bay, and most regional Victorian towns we would strongly encourage you to use our shipping service with Anonymous Wines over the coming hot summer months. There is a small freight charge (subsidised by what Aramex would have charged us) but we think it is worth it to know that the wines are not competing with the mass increase in volume and delays Aramex has at this time of year.

We send a pallet of wine to Anonymous Wines in Melbourne and then they unpack it and distribute the wines through their normal network. It does mean our order shipping is less frequent because we have to accumulate and pack pallets. We are planning to send another pallet at the end of December and a further one later in January. It will depend on the weather but this year we shipped with Anonymous Wines almost until easter.

If you are in other states then please talk to us about potential shipping times.

And if you are lucky enough to live in Tasmania then of course none of these problems apply. In the south, we can deliver to you direct from our warehouse and in any requested volume. And we can ship overnight to other parts of the state. Given our current summer looks like most people's winter it's easy to find a suitable shipping window.

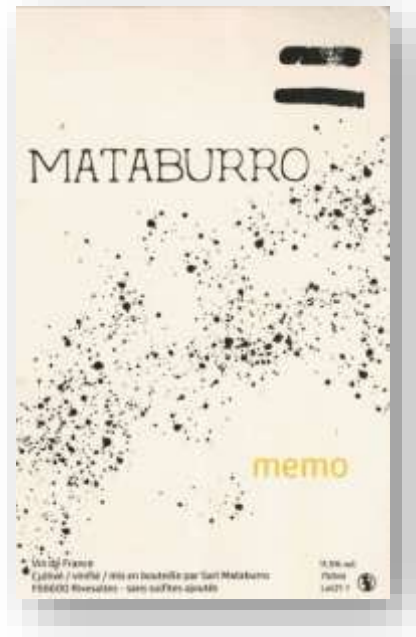
We will be taking orders in Tasmania right up to Christmas and through the holiday period.

Gift Vouchers

Although we rarely remember to mention it we can provide gift vouchers for people buying gifts for wine lovers who might have left it too late to order. Talk to us about options if you are interested.

Pack 1: Partly Mataburro Pack (Approx 12.5% discount)

Note: 2 packs available



This month we have many packs available, but only a few of each. This pack features three bottles of the wonderful and exciting Mataburro wines from deep in southern France in the Roussillon department.

These are stunning wines, mainly red, with a lightness of touch from Laurent and Melissa that is truly inspiring. Memo is macerated Macabeu, Otium is a light red (mainly Grenache) and Mura Mura is a rosé made from Merlot, Grenache and Muscat à Petits Grains. We have also included a fresh red wine called Reynard Rebels (Merlot and a touch of Carignan) from the Milan family in Provence, a white Sauvignon Blanc from Garrelière in the Loire and a red/white mix (Grenache Noir, Vermentino, Grenache Blanc, Syrah) from Philippe Formentin in the Languedoc which is also perfect for summer drinking.

- Mataburro Memo 2021
- Mataburro Otium 2021
- Mataburro Mura Mura 2021
- Milan Reynard Rebels 2021
- Domaine de la Garrelière Touraine Blanc de la Mariée 2021
- Opi d'Aqui L'Abricotier 2019

The RRP for this selection of 6 bottles is \$294 but the pack price is only \$258. 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.

We encourage use of our Anonymous Wines shipping service to Melbourne, Sydney, Adelaide, Brisbane, Gold Coast, and Byron Bay area during summer months.

Pack 2: Only Two of This Pack (nearly 15% Discount)

Note: 2 packs only



This pack is somewhat similar in construction to Pack 1 in that there are some lovely light reds accompanied by one special white wine (La Peur du Rouge – Chardonnay and Clairette) from Axel Prüfer along with his most famous red wine (Fou du Roi – Carignan and Grenache Noir). These are not from our new shipment but some left-over bottles from the previous one which somehow got stranded. We also found a couple of bottles of Mauvais Temps (made mainly from 50 year old Fer Servadou grapes by Nicolas Carmarans), ditto for the ethereal Mosse Bisou (Grolleau Noir, Grolleau Gris, Gamay, Chenin Blanc) and the 2020 Montanet-Thoden Garance which is 100% Pinot Noir.

As with Pack 1 we have included a bottle of one of the amazing wines from Mataburro (Idoine) made mainly from Merlot with a touch of Grenache Noir.

- Montanet-Thoden Bourgogne Rouge Garance 2020
- Mosse Bisou 2020
- Nicolas Carmarans IGP Aveyron Mauvais Temps 2019
- Le Temps des Cerises Fou du Roi 2020
- Le Temps des Cerises La Peur du Rouge 2020
- Mataburro Idoine 2021

The RRP for this selection of 6 bottles is \$322 but the pack price is only \$276.30. 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.

We encourage use of our Anonymous Wines shipping service to Melbourne, Sydney, Adelaide, Brisbane, Gold Coast, and Byron Bay area during summer months.

Pack 3: Pink Pack (15% discount)

Note: 3 packs only



With summer coming on (except for here in Tasmania and maybe a couple of other places as well where it is cold and raining continuously) we thought that a pack made entirely of pink wines would set the proper mood.

Two of the bottles are fizzy pet nats and the rest are rosé style. They are all perfect for sitting in the sun and enjoying the excellent winemaking that is behind each of these wines.

Haru Rosé is made from Grenache, Syrah and Merlot, whereas the pet nat comprises Grenache Noir, Muscat and Alicante. The Carême pet nat is pink in colour and made entirely from the red grapes Cabernet Franc, Côt, Gamay and Grolleau Noir.

- Milan Haru Rosé 2021 **(2 bottles)**
- Milan Pet'Nat Rosé 2021
- Vincent Carême Fizzy Pink 2020
- Julien Peyras Rose Bohême 2021 **(2 bottles)**

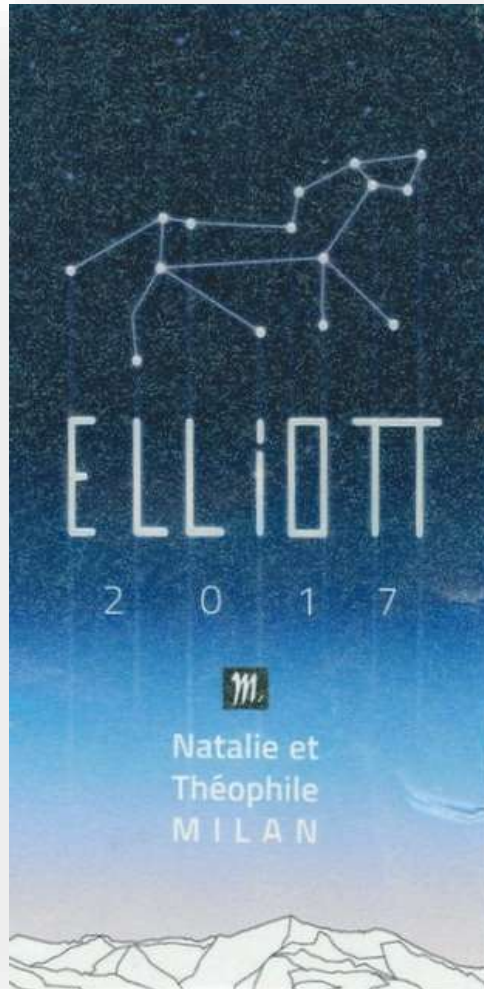
Most of these wines are still available generally but these are the last bottles of Fizzy Pink.

The RRP for this selection of 6 bottles is \$263 but the pack price is only \$223.55. 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.

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Pack 4: Last Bottle Discovery Pack (20% Discount)

Note: 1 Pack Only



This pack comprises 6 bottles that are the last of each in the warehouse. When we looked for last bottles we were delighted with the fact that it includes a very interesting spread of styles, regions and winemaking techniques. There is only one of this pack, so get in fast!

In the order of this list there are three reds, one white, one light red and one macerated white. The Elliot is made from Syrah and Grenache and the Grand Pièce is another stunning red made from Pinot Noir and the Un Pas de Côté is a red made entirely from Grenache Noir. The Fanny Sabre is a white made from 100% Chardonnay whereas the Cliquet is a light red made from a combination of Grenache Noir and Vermentino. Finally, the Cigales wine made by Ivo and Julie is a macerated wine made from Grenache Blanc, Chardonnay and Muscat.

- Henri Milan Elliot Rouge 2017
- Domaine Saint Nicolas La Grande Pièce 2013
- Le Temps des Cerises Un Pas de Côté 2020
- Fanny Sabre Savigny-les-Beaune Blanc 2017

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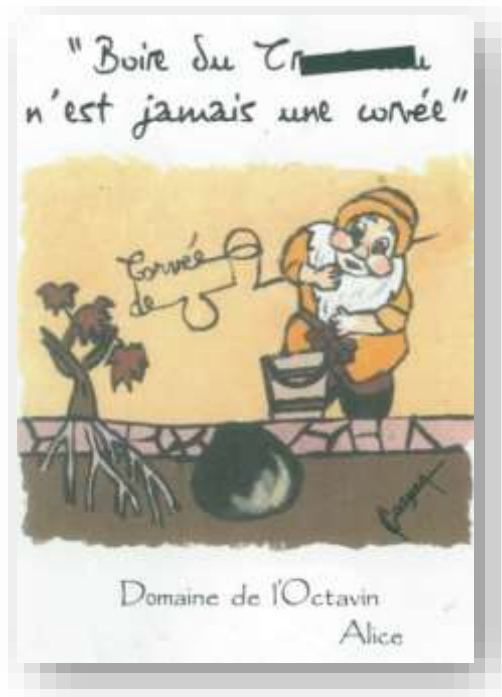
- Opi d'Aqui Les Cliquets 2020
- Les Cigales Dans La Fourmilière Escarpolette Le Blanc 2020

The RRP for this selection of 6 bottles is \$418 but the pack price is only \$334.40. 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.

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Pack 5: One de Moor plus More Pack (Approx 13% Discount)

Note: 1 pack only



With nearly all of our arrivals we try to reserve at least something to put in a pack, and that's included our de Moor wines. This year our de Moor allocation was the smallest it has been for a while which made it one of the hardest allocations in recent times. But we allocated one bottle to a pack and found some other wines, some sold out and some still available to go with it. Of course, it means it's a one-off pack. It's also not available to anyone who contacted us in advance and already has an allocation. You may not know if you have one yet because we're still slowly sending the offers out but we'll tell you if you try to order this pack!

The de Moor Chitry is, of course, made from 100% Chardonnay. Alice's Trou Trou is 100% Trousseau and the Garrelière wine is obvious from the name. The Milan Noah Rosé comprises Grenache Noir and Syrah then finally the two sparkling wines are made from Chenin Blanc for the Ancestral and Grolleau Noir, Cabernet Franc and Pineau d'Aunis for the lovely Moussamoussettes.

- Alice and Olivier de Moor Bourgogne Chitry 2020
- l'Octavin Corvée de Trou Trou 2019
- Domaine de la Garrelière Touraine Gamay Sans TraLaLa 2021
- Milan Noah Rosé 2020
- Vincent Carême AOC Vouvray Plaisir Ancestral 2019
- Mosse Moussamoussettes 2020

The RRP for this selection of **6** bottles is \$367 but the pack price is only **\$319.75**. 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.

We encourage use of our Anonymous Wines shipping service to Melbourne, Sydney, Adelaide, Brisbane, Gold Coast, and Byron Bay area during summer months.

Pack 6: Sextant / Derain Damaged Label Pack (25% Discount)

Note: 1 pack only



Pack 6 and Pack 7 both contain wines that were in boxes which had a bottle broken by a courier and, because of that, have some label staining and have been “in the wild” for longer than we would like. They were shipped to a customer, broken in transit, and then eventually returned to us. We don’t think the minimal label staining is a big problem. Most of the damage is only visible if you look closely. However, because they were out of our custodianship for some time we would not recommend the time investment involved in cellaring these wines. We can’t sell them with our normal confidence. Because of that we have discounted both packs by 25%. There is a good chance all the wines will be fine but we can’t be certain. If you are willing to take a lucky dip, these rare wines, which sold out within a day of their release, could give you your bargain of 2022.

If you decide to order either of these packs please be sure to specify which one you want by pack number as well as its description to make it very clear which one it is. We also want to sell both packs to separate customers so don’t try to order two. But if you’re interested in a second one if your first preference has already been sold it’s fine to tell us your preferred order.

The first two are reds made from Pinot Noir, the third is white made from Chardonnay and the last is made from the Aligoté grape.

- Sextant - Julien Altaber Coteaux Bourguignons 2020 **(2 bottles)**
- Sextant - Julien Altaber Bourgogne Rouge 2020 **(2 bottles)**
- Sextant - Julien Altaber Bourgogne Blanc 2020
- Domaine Derain Bourgogne Aligoté 2020

The RRP for this selection of 6 bottles is \$375 but the pack price is only **\$281.25**. 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.

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Pack 7: Sextant / Derain / Mosse Damaged Label Pack (25% discount)

Note: 1 pack only



Pack 6 and Pack 7 both contain wines that were in boxes which had a bottle broken by a courier and, because of that, have some label staining and have been “in the wild” for longer than we would like. They were shipped to a customer, broken in transit, and then eventually returned to us. We don’t think the minimal label staining is a big problem. Most of the damage is only visible if you look closely. However, because they were out of our custodianship for some time we would not recommend the time investment involved in cellaring these wines. We can’t sell them with our normal confidence. Because of that we have discounted both packs by 25%. There is a good chance all the wines will be fine but we can’t be certain. If you are willing to take a lucky dip, these rare wines, which sold out within a day of their release, could give you your bargain of 2022.

If you decide to order either of these packs, please be sure to specify which one you want by pack number as well as its description to make it very clear which one it is. We also want to sell both packs to separate customers so don’t try to order two. But if you’re interested in a second one if your first preference has already been sold it’s fine to tell us your preferred order.

The first two are reds made from Pinot Noir, the third is white made from Chardonnay and the fourth is made from the Aligoté grape. The Mosse Bangarang is a light red made from 70% Grolleau Noir and 30% Gamay.

WINE Talk – the newsletter of Living Wines

- Sextant - Julien Altaber Coteaux Bourguignons 2020
- Sextant - Julien Altaber Bourgogne Rouge 2020
- Sextant - Julien Altaber Bourgogne Blanc 2020
- Domaine Derain Bourgogne Aligoté 2020 **(2 bottles)**
- Mosse Bangarang 2021

The RRP for this selection of **6 bottles** is \$350 but the pack price is only **\$262.50**. 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.

We encourage use of our Anonymous Wines shipping service to Melbourne, Sydney, Adelaide, Brisbane, Gold Coast, and Byron Bay area during summer months.

Pack 8: Sparkling Pack (15% discount)

Note: 4 packs available



For the Christmas break we have put together a pack of sparkling wines/ciders that will help ease you through the holiday period.

Les Pétillantes Blanc from Peyras is made from Chardonnay and Clairette and the Milan pet nat comprises Grenache Noir, Muscat and Alicante. The Carême Ancestral is made entirely from Chenin Blanc and their Fizzy Pink is made from Cabernet Franc, Côt, Gamay and Grolleau Noir. The cider from Fremont is made from a large number of apple varieties.

- Julien Peyras Les Pétillantes Blanc 2021
- Milan Pet'Nat Rosé 2021
- Vincent Carême AOC Vouvray Plaisir Ancestral 2019 **(2 bottles)**
- Vincent Carême Fizzy Pink 2020
- Julien Fremont Le Cidre Fermier 2020

The RRP for this selection of **6 bottles** is \$288 but the pack price is only **\$244.80**. 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.

We encourage use of our Anonymous Wines shipping service to Melbourne, Sydney, Adelaide, Brisbane, Gold Coast, and Byron Bay area during summer months.

Pack 9: Peyras New Arrivals Pack (15% Discount)

Note: 3 packs available



This pack is comprised entirely of wines from the clever and single-minded Julien Peyras who makes these amazing wines in the Languedoc inland from the city of Montpellier. He never uses any additions in the winemaking process including absolutely sticking to a no-sulphur regime.

The pack consists of 3 red wines, one white wine, a rosé and a pet nat. The Gourmandise is a lovely, light red made entirely from Cinsault, the Copains is a maceration of Clairette, Roussanne and Grenache Blanc. The Séraphin is Grenache and the Syrah Nostra is 100% Syrah. And as we have mentioned above the Bohême is made from Grenache and Syrah and the sparkling is made from Chardonnay and Clairette.

- Julien Peyras Gourmandise 2021
- Julien Peyras Les Copains d'abord 2021
- Julien Peyras Séraphin 2021
- Julien Peyras Syrah Nostra 2020
- Julien Peyras Rose Bohême 2021
- Julien Peyras Les Pétillantes Blanc 2021

The RRP for this selection of 6 bottles is \$293 but the pack price is only \$249.05. 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.

We encourage use of our Anonymous Wines shipping service to Melbourne, Sydney, Adelaide, Brisbane, Gold Coast, and Byron Bay area during summer months.

Pack 10: 2 of each Cadette Pack (15% Discount)

Note: 10 packs available



This pack is comprised of the three wines that we received from the Cadette family recently. There are two wines from Vézelay AOC, both from the same vintage, both made from Chardonnay and made the same way, so an opportunity to look at the impact of vineyard variation. There is also a Juliéna made from Gamay grapes from Beaujolais.

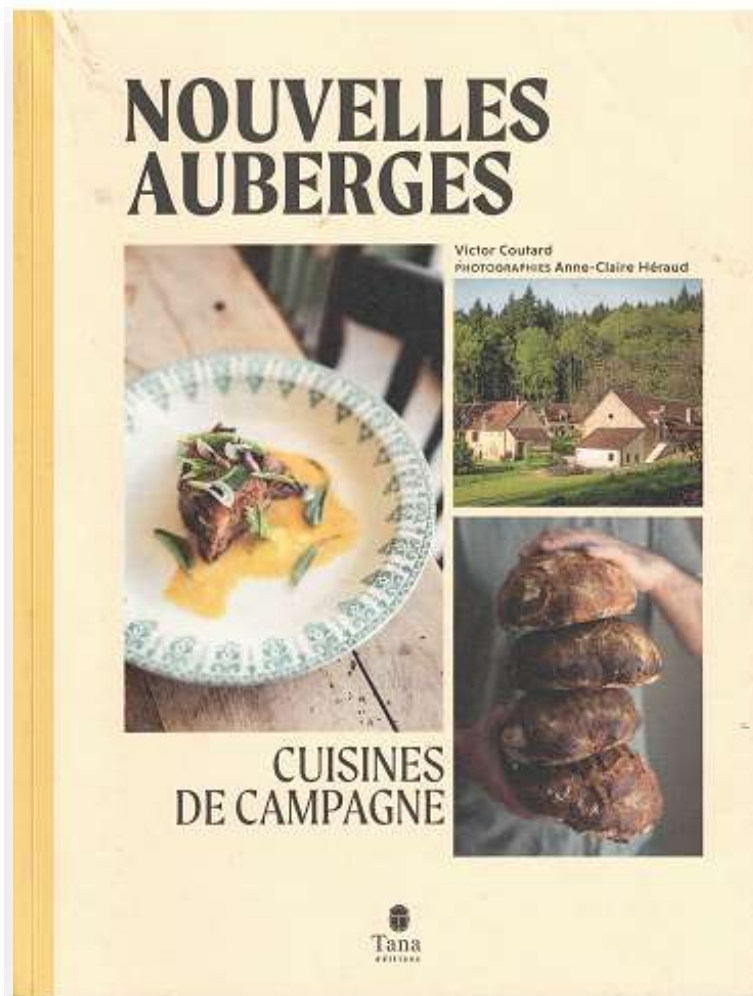
- La Cadette Vézelay La Châtelaine 2020 **(2 bottles)**
- Montanet-Thoden Vézelay Galerne 2020 **(2 bottles)**
- La Soeur Cadette Juliéna 2021 **(2 bottles)**

The RRP for this selection of **6 bottles** is \$344 but the pack price is only **\$292.40**. 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.

We encourage use of our Anonymous Wines shipping service to Melbourne, Sydney, Adelaide, Brisbane, Gold Coast, and Byron Bay area during summer months.

A Book About Interesting Places to Stay in Country France

This short review of a book that we found recently may be of interest for those of you who are planning a visit to France in the near future. The book is in French, so we have added a short piece at the end of this story explaining how, if you have an iPhone, you can easily translate the text if any of the eight venues described within are of interest to you. This trick may work with other phones as well but we haven't investigated that.



We were delighted to find a book that has provided us with information about 8 places in country France where you can stay and where the food is worth seeking out. Some of them we already know and three we had already visited. In fact, one of them we have returned to time and time again, despite its remote location. It's the fact that it has recommended places we love which made us think we should explore its other recommendations.

- La Cabane à Matelot in the village of Bréhémont in the Loire Valley
- L'Auberge de Chassignolles in the village of the same name in the Auvergne
- D'une île in the village of Rémalard in the Sarth region, west of Paris

- Le Garde Champêtre in the Côtes des Bar in southern Champagne (the owners have a nearby auberge, The River House, hence its inclusion in the book)
- Le Petit Hôtel du Grand Large in Brittany on the Quiberon peninsula west of Nantes
- L'Auberge de la Roche in eastern Provence north of Nice
- L'Auberge Sauvage in the Mont-Saint-Michel area in western France
- L'Auberge du Vert Mont in the commune of Boeschepe in Flanders, on the Belgian border.

The book is entitled *Nouvelles Auberges* and provides a structured description of the eight well-chosen places throughout the length and breadth of France where you can eat very well and stay overnight.

We have been lucky enough to enjoy the delights of three of the venues and nearly a fourth except we paid the price of lack of preparation by turning up to La Cabane à Matelot on a day when they were shut. This was our fault entirely as we hadn't done our normal task of looking up their web site to determine if they were open and then booking a table to ensure we could enjoy the lunch we were looking forward to!

The main reason for this stop-over was the enticement of local river fish for lunch – which is what this place specialises in. The fish are literally caught just outside the restaurant which sits on the high levée beside the river in the village of Bréhémont.

When travelling in country France, something we have been doing consistently for almost twenty years, it pays to plan in great detail where to stay and where to eat because the venues change their opening days depending on the season and also as a result of other factors such as changes in staff.

Had we looked at their web site carefully we would have known that they close in the months of January to March and year-round they are always closed on Monday and Tuesday. In peak season (June to August) they serve lunch and dinner from Wednesday to Saturday. For the other six months (April, May, September to December) they serve lunch and dinner on Friday and Saturday and lunch on Sunday. We turned up on a Thursday in September so you can see that they were closed, as advertised. It can take a while to work through the complications though!

From this short description you can probably see that if you are going to spend a few weeks driving around country France you need to do a lot of work planning your eating, drinking and sleeping if you want to maximise the experience.



The place that is featured and that we have visited most often is the wonderful L'Auberge de Chassignolles which is in the Auvergne south-east of Clermont-Ferrand.

The accommodation here is simple yet comfortable and the food is cooked by a chef who signs up for a season. We have had amazing meals here cooked by chefs who have enjoyed the access to the fine local produce and to the treasure trove of natural wines

including many of the hard-to-find local Auvergne treasures that line the cellars.

We have also enjoyed a night at the Septime outpost of D'une Île in the village of Rémalard which lies to the east of Paris. While you are in this area it is also a good idea to book a lunch at the new restaurant in the Perche region run by Sven Chartier formerly of the highly awarded Saturne in Paris. The food at Oiseau Oiseau is local, fresh and fabulous and there is a good selection of wines as you might expect.

From reading this book, L'Auberge de la Roche, in the hills above Nice near the Italian border, is one place we discovered that we really want to try. Its description is compelling. It was on our "draft" itinerary for this year but we just couldn't make it work. It's a team of three people including two chefs. We were going to visit on our trip this year, however we ended up admitting to ourselves that it was just not possible! We will try again soon.

The book has recipes from each of the restaurants. It's a great way to help you decide if it's worth making the journey because even if you are already planning a trip to France, unlike a restaurant in Paris, it's often quite a travel commitment to reach some of these destinations. If you're thinking about visiting any of them you can use the book to read the recipes, see photos of the dishes, the dining room and rooms and then make your decision.

And, of course, you can't really mention the idea of "Nouvelle Auberges" without mentioning the glorious Le Doyenné, about 40 kilometres outside Paris. It wasn't open when the book was written. The restaurant opened in July and the rooms have just opened.

How can I translate the text easily?

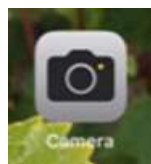
If you own an iPhone there is a simple method you can use to translate the text section by section. It's possible other phones have similar functionality.

First of all, turn to a page that has the text you would like to translate.

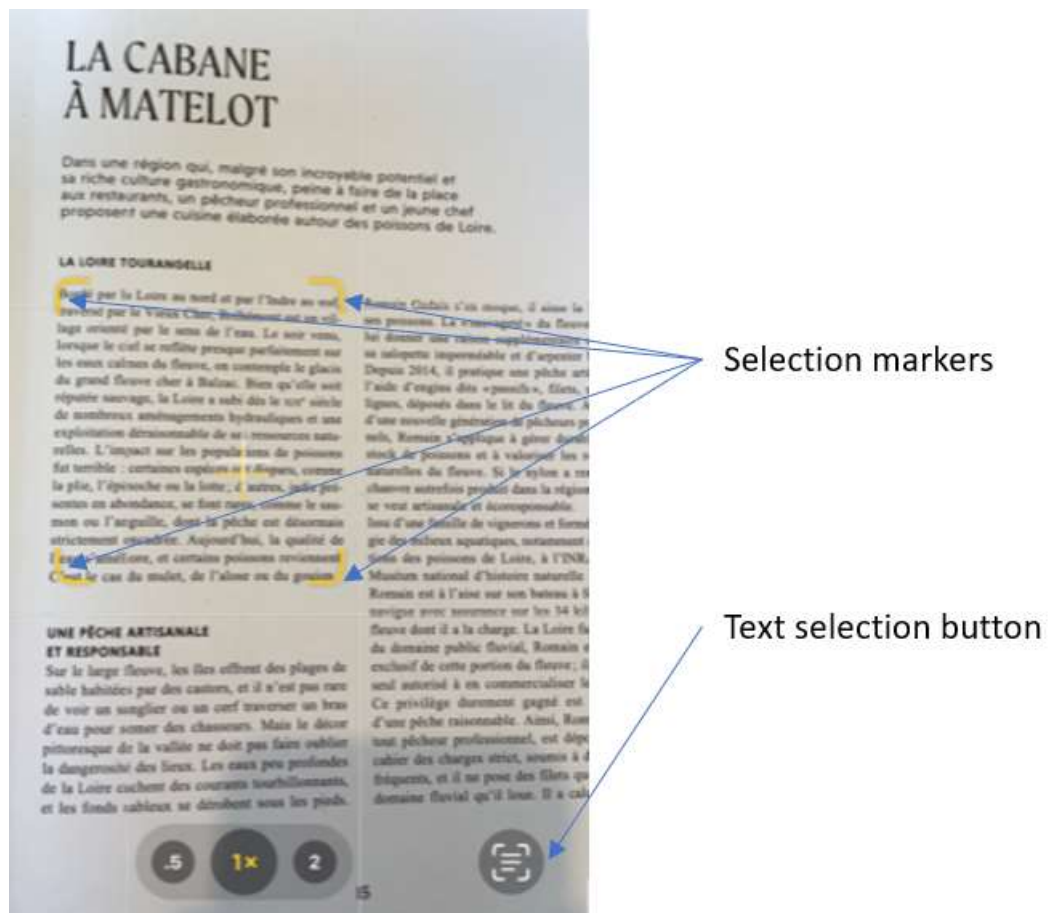
LA LOIRE TOURANGELLE

Bordé par la Loire au nord et par l'Indre au sud, traversé par le Vieux Cher, Bréhémont est un village orienté par le sens de l'eau. Le soir venu, lorsque le ciel se reflète presque parfaitement sur les eaux calmes du fleuve, on contemple le glacis du grand fleuve cher à Balzac. Bien qu'elle soit réputée sauvage, la Loire a subi dès le XIX^e siècle de nombreux aménagements hydrauliques et une exploitation déraisonnable de ses ressources naturelles. L'impact sur les populations de poissons fut terrible : certaines espèces ont disparu, comme la plie, l'épinoche ou la lotte ; d'autres, jadis présentes en abondance, se font rares, comme le saumon ou l'anguille, dont la pêche est désormais strictement encadrée. Aujourd'hui, la qualité de l'eau s'améliore, et certains poissons reviennent. C'est le cas du mulot, de l'alose ou du goujon.

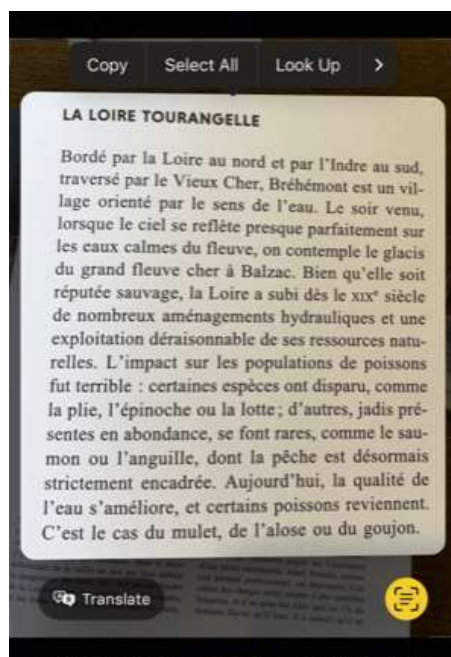
Activate the Camera app:



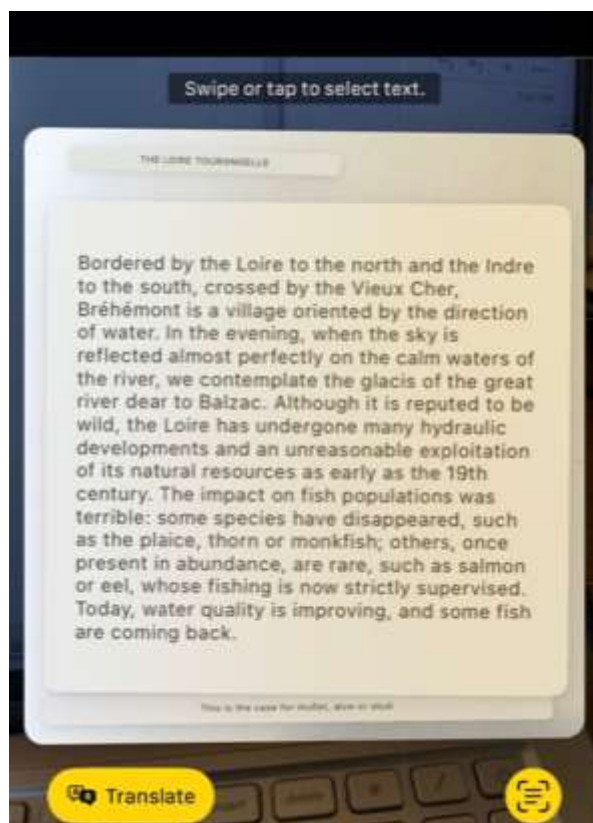
Point the activated camera app at the text you would like to translate. You will see that the app has selected the text you want to translate and has displayed an icon just to the bottom right of the selected text.



Above you can see that the text selection markers are showing you the area of text that will be selected. Now tap the Text Selection in the bottom right of the screen in the Photo app. You will see the block of text that is selected and on the left bottom side you will see a Translate button appear as shown below.



Now tap the Translate button and you will see the text translated into the default translation language on your iPhone.



This text can then be copied and pasted into some other app if you want to save the information.

An exciting new wine from Wim Wagemans



We love the fact that so many of our producers in France are constantly experimenting with new techniques and new combinations of grapes to produce wines that break free of the common perceptions about the offerings from a particular region or a particular grape variety or grape varieties.

This is particularly true of Wim Wagemans a native of Belgium who has settled in the hills of the Languedoc not too far from the village of Bedarieux.

Wim is particularly interested in producing light, lively red wines from the traditional red grape varieties of the area such as Grenache, Syrah, Mourvèdre, Carignan and Cinsault.

Perhaps the most interesting wine (among many!) that we have received from him recently is the 2021 vintage of his Miss Piggy Blues which we will be releasing soon. For this wine he has combined Muscat à Petits Grains Rose (70%) with grapes of Cinsault picked from very, very old vines (just over 100 years old). This has resulted in an aromatic wine from the inclusion of the pink-flecked Muscat while retaining a strong red hue and depth of flavour from the inclusion of the old Cinsault.



Wim and the ancient Cinsault vines

Grape variety: Côt / Malbec

Côt is a widely spread grape variety in France with plantings in the Loire Valley, south-west France, the Rhone Valley, Languedoc and Provence. This variety is believed to be descended from two slightly more obscure grapes namely Magdeleine Noir des Charentes and Prunelard.

Possibly the area of France where this grape is most prized is the appellation of Cahors in South-West France, where it must comprise at least 70% of red wines. It is also popular as a blending wine throughout Bordeaux where it helps to provide a deep inky colour and a plum-like flavour.

It is also becoming popular in the Languedoc region of Southern France where some of our producers are keen to demonstrate the potential of this grape for producing light, fresh red wines suitable for drinking chilled in summer.

In the Loire Valley some Côt is grown in the Touraine where it is often blended with the milder Gamay to soften the wine. An example Hervé Villemade's Pivoine, a Vin de Pays du Loir et Cher from mainly Côt blended with some Gamay. The reason for the Vin de Pays appellation is that the Cheverny appellation where the wine is produced limits Côt to a maximum of 15%.

Another example is the incredibly popular sparkling wine from Vincent Carême in Vouvray near Tours called Fizzy Pink which we get each year, and which disappears at a very rapid rate!

Malbec has been known for a long time in France, especially in Bordeaux. The extract below has been taken from a book published in 1816 by Jullien called Topographie de Tous les Vignobles Connus (Topography of All Known Vineyards).

Les vins rouges des cantons dits les Graves, sont produits par le carmenet, le verdot, le tarnex, le malbek et le balouzat. Ils ont une couleur plus foncée, plus de fermeté et moins de bouquet que ceux du Médoc; mais ils sont plus fins, plus délicats et plus spiritueux.

Notice here that the spelling of the variety is Malbek which is an older version. It is interesting to see what the legal varieties currently are in Graves. According to the current Cahier des Charges (published set of rules) the following red grape varieties are valid.

V. — Encépagement

1° - Encépagement :

a) - Vins rouges.

Les vins sont issus des cépages suivants : cabernet franc N, cabernet-sauvignon N, carmenère N, cot N (ou malbec), merlot N et petit verdot N.

The main change is the addition of the two Cabernet varieties and also Merlot. We are uncertain about the inclusion of “le tarnex” in the Juillien book – we can’t find any information about that variety.

There are a number of mentions of this variety in the Ampelographie Francaise by Victor Rendu published in 1857, for example. The following is a mention of Malbec as one of the 6 approved varieties for wines from the Médoc.

Les cépages les plus répandus dans le Médoc sont :
le *Cabernet-Sauvignon*, le *franc Cabernet* ou *Cabernet gris*, le *Merlot*, le **Malbec** et le *Verdot*.

The leaves of this grape variety can be seen in the photo below.



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

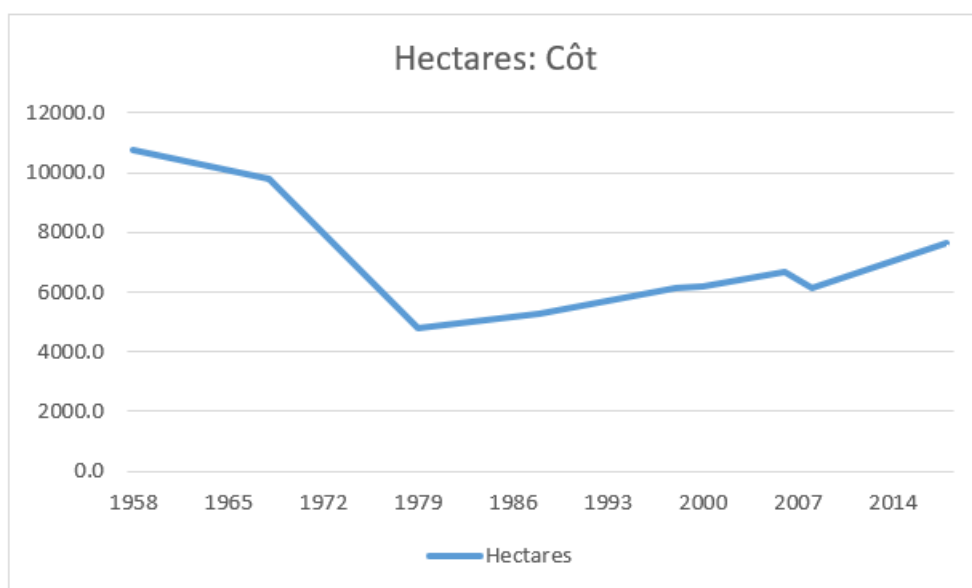
Notice the very distinctive three lobes on the leaf (especially the example on the right above), with the Apicus lobe (the one in the middle) that is quite distinctive.

The grapes form clusters which turn a deep purple 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 colour on the thick 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 Cot in France fell steadily between the early 1950s and 1980, suffered a small decline and then has been increasing slowly but steadily since.



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.