

WINE Talk: September 2024

The newsletter of Living Wines: Edition 126

Welcome to newsletter 126 for September, the eighth WINE Talk Newsletter for 2024. We hope you continue to enjoy reading them. We certainly are continuing to enjoy writing them!

We have been able to put together 6 packs to offer in this newsletter, but some of these packs have only one or two available, so we expect them to sell out quickly.

The newsletter also has:

- A story about La Petite Empreinte, Mosse and de Moor wines that have recently arrived;
- Some information about wines which are arriving soon;
- 6 Packs containing some exciting wines, including some of the new arrivals;
- Part 5 of our faults in wine story and what causes them - for this month is an exploration of oxidation and the effect it has on wines;
- A short story on the Burgundy Côte d'Auxerre appellation;
- Information about the Jura grape variety – Trousseau.

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

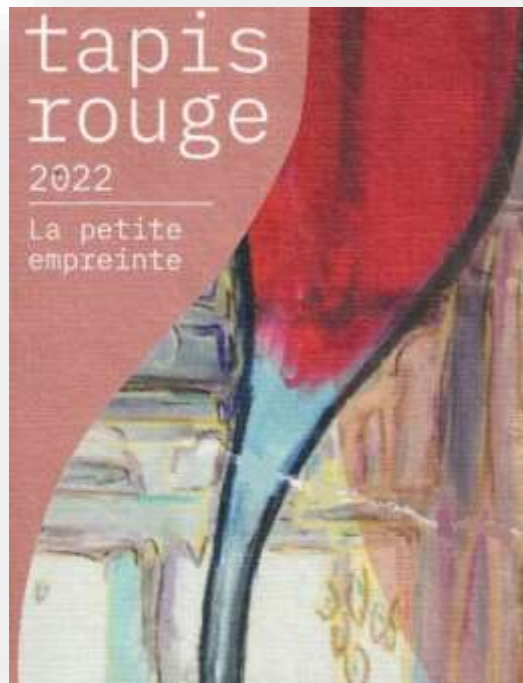
<https://livingwines.com.au/shop/>

There's an easy way to order our wines. Just send us an email listing the wines and/or packs you would like to order or even just a budget and your style and region preferences. 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

La Petite Empreinte



It is a while since we have started a relationship with a new estate. It's been a very deliberate decision at present not to grow our portfolio. But this is different. While completely unrelated as businesses La Petite Empreinte has a very close family connection with Alice and Olivier de Moor (one part of the enterprise is Alice and Olivier's son Romain and the other part is his partner MéliSSa Bazin).

In fact if it wasn't for that relationship we would not have been able to import this tiny allocation of wines because it would have been too small for us to be able to afford to send a truck to collect and too big for us to do what we sometimes have done - collect the allocation ourselves in a rental car and deliver it to our shipping company in Beaune. But because we were able to group these wines in the same recent shipment with Alice and Olivier's wines it was feasible.

La Petite Empreinte, which translates as 'The Small Footprint' is Romain and MéliSSa's very small and very new estate. When your parents are Alice and Olivier you have learned from two of the best – not just about winemaking but about viticulture as well. Olivier is one of the deepest thinkers we know about soil health and, most particularly, how to continue to work the way they do given the many impacts climate change is throwing at them.

In addition to having that deep family knowledge at their fingertips Romain and MéliSSa individually spent time with a wealth of iconic vigneronS before they came to Courgis for Romain to assist at the de Moors' family estate, and then for them to purchase their own vines close by.

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Mélissa had spent time in the Jura at Domaine Labet and, before that, internships in the Ardèche, where she comes from, with several vigneronns including Sylvain Bock, Gérald Oustric and Gilles Azzoni. She also worked with Domaine Bruno Clair. Romain also worked with several renowned estates including extended time with Jean-François Ganevat in the Jura and at Domaine Lapierre in the Beaujolais. What a wonderful selection of teachers they both have had!

They have also both had extensive formal training as part of their ‘apprenticeship’ prior to embarking on the La Petite Empreinte project from 2020. We are excited to be working with them and grateful to have made the connection via Romain’s parents.

Their micro-estate consisted originally of less than a hectare of vines in Saint-Bris-le-Vineux and Vincelottes, both communes in the Yonne department in the north of Burgundy. They have slowly added to it and planted new vines, but it is still tiny.

They currently have Pinot Noir, Gamay, and Sauvignon Blanc vines but the two wines we have for our first offering are both made from Pinot Noir. They work organically in their vines, which are growing in clay and limestone soils, and are part-way through the process of conversion to achieve organic certification.

In the cellar they ferment their wines naturally and neither of these wines have any additions. They also do not filter or fine. The wines are very pure and very good.

If you would like to learn more about their work, you can follow their Instagram account [here](#). They have two very young children which has slowed down the frequency of their Instagram posting but there is still lots to discover about their work in their vineyards and cellar for anyone with time to browse!

Below is a description of the two wines we have released. The quantities were very limited and they are only available in Pack 2.

Mosse Reddish Pink Wines



We recently received some new wines from the Mosse family including three new still 2023 wines, all which could be described as dark rosés or light reds, depending on your mood and the 2023 Moussamoussettes. Most importantly, lightly chilled they all fill a delicious role as the sun finally begins to shine with some strength again.

We released Bangarang Nouveau first. It's made in the spirit of Beaujolais Nouveau. It was bottled once it had finished fermenting in October 2023 and was released in France early this year. A blend of Pineau d'Aunis and Chenin Blanc, both directly pressed but slowly enough to extract some colour, it is a perfect barbeque-friendly 9.5%. Unfortunately, it unexpectedly sold out within a few days so only people who had specifically requested information had the details before it was too late to order. We did though reserve some for a newsletter pack and they are available in Pack 3. There are only two packs though.

The same pack also has the other two new still light red wines, Bangarang 2023 and Bisou 2023, and these two are still available for general ordering at the moment in addition to in the packs.

Mosse Bangarang 2023

From mainly schist soils this is made from directly-pressed Pineau d'Aunis and Grolleau Noir, and a short maceration of Cabernet Franc. Each was aged separately (the Cabernet Franc in barrel and the others in stainless steel tanks). It was assembled one month before bottling in February 2024. 10% ABV. The Mosses' translated description is "aromas of red fruits and white pepper. Lively attack, fresh and fruity wine." They recommend drinking it at 12°C but on a really warm day we think you could start the bottle at an even lower temperature. Like Bangarang Nouveau, this is a négoce wine. **\$49**

Mosse Bisou 2023

Bisou is an estate wine, made with Grolleau Noir, Grolleau Gris, Cabernet Franc, and Côt (a variety that in most of the world, including other parts of France and Australia, is called Malbec). The estate soils are a mix of clay, gravel and altered schist on schist. Each variety is vinified separately. They are short carbonic macerations (between 4 and 7 days). The wine was aged in foudre and barrels for about 6 months. 11% ABV. The Mosses' translated description is "Raspberry colour. An expressive nose of cherry, strawberry and white pepper. A frank attack on the palate, light, fruity wine and a tangy finish. " They also recommend drinking this wine at 12°C. **\$54**

Mosse Moussamousettes 2023

A blend of Grolleau Gris, Cabernet Franc, and Pineau d'Aunis. The soil is clay on schist. The Grolleau Gris and Pineau d'Aunis were directly-pressed and fermented and aged in a stainless steel tank and an underground tank. The Cabernet Franc was macerated for 5 days before pressing. The wine was bottled in October 2023 with 10 grams of residual sugar which meant it continued to ferment naturally in bottle. 10.5%ABV. The Mosses' notes describe the wine as having note of citrus (blood orange and grapefruit) and sweet spices with "living and invigorating bubbles" (this maybe our favourite description of a sparkling wine ever!). They recommend a serving temperature of 8°. **\$58**

Some notes about our new De Moor wines

Our current release of de Moor wines includes most of the 2022 de Moor estate wines and the 2022 Le Vendangeur Masqué wines, their négoce.

While Le Vendangeur Masqué is Alice and Olivier de Moor's négoce company, like most things in life the situation between the two is more complicated than just saying the estate wines are from the de Moors' own vines and the négoce wines are purchased grapes. Le Vendangeur Masqué Bourgogne Blanc has always been made from purchased grapes (this year some from their regular grower in northern Burgundy and some from a young grower in Mâcon). And similarly, Caravan, which tends only to be made when their regular harvest is very small, is made from purchased grapes. However, the vineyard where the Le Vendangeur Masqué Chablis comes from is the de Moors' own and has been for several years. They choose to keep it in Le Vendangeur Masqué because they feel the terroir does not have quite the same complexity as their traditional Chablis cuvées. This is all easily managed because the négoce company can purchase grapes from the de Moors!

The de Moor wines are generally very familiar cuvées (albeit a more limited selection than usual this year) but we do have one new wine. Although these wines are all allocated we do sell a reasonable proportion to wine shops so they are potentially available. Because of that we wanted to share how and why it was made in case you are interested in looking for it.

Alice and Olivier made the decision in 2022 to no longer make their Saint Bris wine (a cuvée they sometimes called Sans Bruit, when they made it a Vin de France), Instead, they have made a new cuvée called Nuova Descriptio (or "new description"), which is also a Vin de France. Olivier, who designed the label, saw the words on a Vermeer painting and it seems very appropriate as

it's a new way of working with the grapes from an existing vineyard. The wine is a blend of all the Sauvignon Blanc from Saint-Bris (and also the small amount of Sauvignon Gris in the same vineyard which was also part of the Saint Bris), part of which was aged in amphora and part in tank, a tank of Aligoté macerated for 12 days, and 3 barrels of Chitry Chardonnay.

The reason for the change is related to climate change. The Saint-Bris / Sans Bruit cuvée has given them much grief in recent years because of difficult fermentations.

The de Moors believe that the extreme summer heatwaves of recent years are disrupting yeast populations and generally making fermentation more difficult and the heat also, particularly for the Sauvignon Blanc, increases the degrees of alcohol to such an extent that in some years it is impossible to ferment dry. They think that involving macerated juice will improve the chance of a successful fermentation and that the blending has made a wine that has nice tension and balance.

If you didn't ask for an allocation this year, there are a couple of packs which have de Moor wines in them available for purchase in this newsletter. Don't be concerned if you have asked for an allocation and haven't heard from us yet – we are still sending out offers. We thought they would be all out by the time we sent out the newsletters but it's a slow, very manual process. The offers are small though – typically two or three bottles and every allocation won't include all the wines we have as some are very limited.

For future years, if you're interested in an allocation, keep an eye on the 'What's Coming' section of the newsletter and contact us (even if you have had one before) when we say that the de Moor wines are coming. We will only usually mention them in one issue, as we did earlier this year.

What's Coming

We are currently finalising allocations for some Bruyère-Houillon and Bornard wines and offers will be out soon. Both will be small as the shipments are smaller than recent ones from the same estates. However, there is a second Bornard shipment on the way which will arrive late this year or early next year. Like most of the Jura wines it will be allocated.

We still have more **Mosse** wines to release soon –Overmars 2022 (macerated Chenin Blanc), some more classic Chenin Blancs, La Joute, which is a blend of Chenin Blanc and Chardonnay, and more of the red vermouth, as well as a few bottles of Aida, which is young Savagnin. We've made these wines available to people who have requested advance information so contact us if you would like to know more in advance of them being advertised widely.

Also, as promised last month we are about to release **Derain** 2023 Allez Goutons Blanc.

We've also foreshadowed a new release of **Cadette** wines from the **Montanet** family, including La Cadette Vézelay Châtelaine 2023, and under their La Soeur Cadette label, Juliéna 2023, Bourgogne Rouge 2023, and Bourgogne Blanc 2023. We will advertise these.

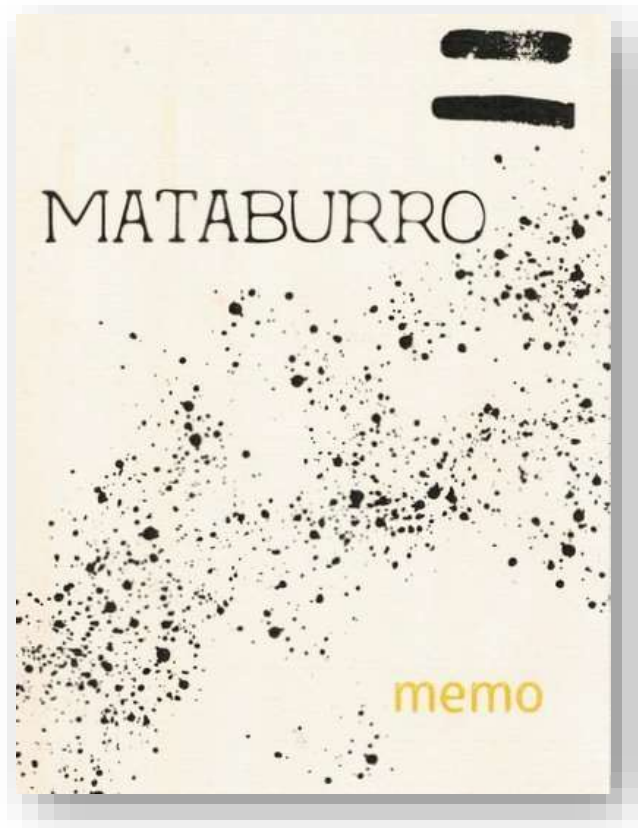
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Before the end of the year we should have some new wines from **Fanny Sabre**, notably the 2023 Bourgogne Aligoté, Bourgogne Blanc and Bourgogne Rouge as well as limited quantities of a small number of other white and red cuvées. These will also be advertised. We'd recommend requesting early notice for these and the Cadette wines if you are particularly interested in them.

We're also crossing our fingers that a shipment from **Vincent and Tania Câreme** will arrive with new Fizzy Pink for summer. It will also replenish our supplies of another of our favourite sparkling wines, their Ancestral, and have the 2022 vintages of Le Clos and Peu Morier.

Pack 1 – De Moor and More Pack (Nearly 12% Discount)

2 Packs Only



We try always to keep a few bottles of wines for newsletter packs for subscribers who didn't organise with us in advance for an offer of new wines we only sell by allocation. This pack has three bottles of de Moor wines (two from the estate and one from the négoce) as well as three other wines which we received earlier this year.

We have not quite sent out every offer for people who requested one at the time the newsletter went out. If you try to order this pack and are successful but we still have an offer for you we'll let you know and you can decide what to do – take the offer wines, which will probably be slightly different, or take the pack and free up the offer wines for us to offer to someone else. This pack is for people who don't have an offer not an addition to an existing allocation.

All the de Moor wines are from the 2022 vintage Alice has described it as “a beautiful harvest” with normal degrees of alcohol and no problems with fermentation. She describes the wines as “fruity, open and well-balanced”.

The two estate wines include a bottle of Bel-Air et Clardy Chablis, one of the classic de Moor cuvées with the grapes sourced from two different vineyards around Courgis – Bel Air and Clardy. They have been blended to make a single cuvée most of the years we have been working with them. The harvest from each was vinified separately and both were aged in a large 25 hectolitre barrel. They were blended in August the following year and spent 3 months in

stainless steel tanks prior to bottling in November. The other estate wine is a bottle of Chitry, from a vineyard in the commune of Chitry, which is close to their village of Courgis. Aged in old barrels, it was bottled in November 2023.

Both wines are, of course, Chardonnay as is the négoce wine. The grapes for the Vendangeur Masqué Bourgogne Blanc cuvée are from two different sources. Half is from Vaux près Auxerre, which is where it usually comes from, and the other half is from a young grower in Mâcon from a vineyard that it is its third year of conversion to organic. Because of that the wine was not certified organic this year.

With three white de Moor wines we looked at other options for the other three wines in the pack. There are two other wines from Burgundy. It's probably not the done thing to have favourite vineyards but Fanny Sabre has told us that Clos des Renardes is that for her. At the top of the Côte de Beaune, surrounded by forest and enclosed in 8 metre wide stone walls made from the rocks removed when the vineyard was planted, it is hard to find. Fanny did not even know it existed until she bought it several years ago. It's a magical 2.2 hectare plot planted predominantly with Pinot Noir (70%). One part is more limestone than clay which allows her to blend the results from the two slightly different terroirs. The Pinot Noir vines are at least 45 years old.

Julien Altaber's Sextant Coteaux Bourguignons is also from the 2022 vintage. We hesitate to call it an everyday wine because unfortunately none of our wines have everyday prices anymore. But in France this blend of Pinot Noir and Gamay would be considered just that – a wine that is all about drinkability in its youth.

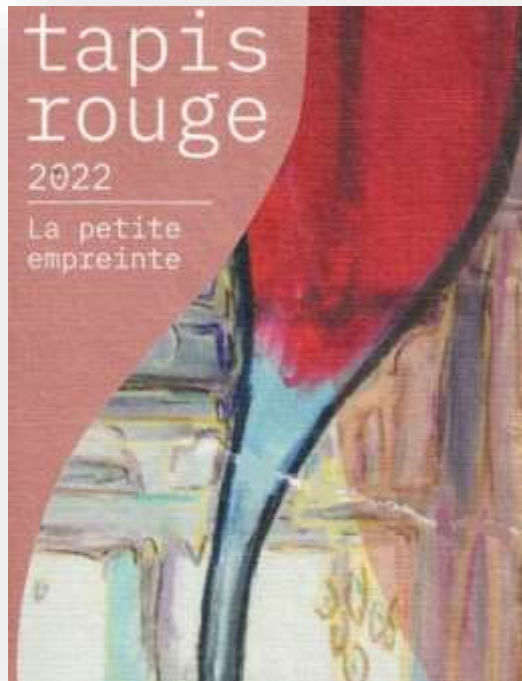
The final wine is from our recent shipment of 2023 Mataburro wines from Roussillon in the south of France. We allocated this wine but there were a few spare bottles of Memo, the macerated Macabeu. It's a maceration of whole bunches of Macabeu (5 days for one fibreglass tank and 7 for the other with no intervention during that time). After pressing, the wine was aged in fibreglass. The vines are approximately 70 years old, growing on clay and rolled pebbles in Espira-de-l'Agly. They were planted by Laurent Roger's grandfather but left the family. Laurent purchased them back a few years ago.

- Alice and Olivier de Moor Bourgogne Chitry 2022
- Alice and Olivier de Moor Chablis "Bel-Air et Clardy" 2022
- Le Vendangeur Masqué Bourgogne Blanc 2022
- Mataburro Memo 2023
- Fanny Sabre Beaune Rouge Clos des Renardes 2022
- Sextant - Julien Altaber Coteaux Bourguignons 2022

The RRP for this selection of 6 bottles is \$569.00 but the pack price is only \$501.65. Check with us for the subsidised freight charge to your location.

Pack 2: Burgundy Pack (nearly 12% discount)

2 Packs Only



This pack has one bottle of newly-arrived Le Vendangeur Masqué Bourgogne Blanc 2022, which is described in the description of the previous pack.

It also has two newly-arrived bottles from our new estate La Petite Empreinte, which is owned by Romain de Moor (Alice and Olivier's son) and his partner Mélissa Bazin, both of whom are deeply involved in the viticulture and the cellar. There's a story about them including their prior experience in the New Arrivals section. Both wines are red, and 100% Pinot Noir. These are the only available bottles remaining.

We picked three other wines from our older stock, all made by Julien Altaber and Carole Schwab. The bottle of Domaine Derain Bourgogne Aligoté 2022 is from a "stranded asset" moment. These were, we thought, sold out but as a result of some people's changed plans after we had removed the wines from our website we found there were a few spare. The Aligoté for this cuvée is from the oldest Aligoté vines on the Derain estate, which are in the lower part of Puligny-Montrachet, on silty clay soil.

Next is a Domaine Derain Bourgogne Landré 2022, which is also a white wine, made from 40 year old Chardonnay vines. These estate vines are in the commune of Corpeau on a slight slope to the north of the village. The soil is white clay which Carole and Julien explain adds liveliness to the wine.

The final wine is one of the rarest of the Sextant wines It is also made by Carole and Julien from Domaine Derain. It is a négoce wine but Julien has always had impeccable sources of grapes. He purchases the Pinot Noir for the Sextant - Julien Altaber Monthelie 1er Cru Sur La Velle Rouge 2022 from Dominique and Eric de Suremain from Château de Monthelie.

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- Le Vendangeur Masqué Bourgogne Blanc 2022
- La Petite Empreinte Bourgogne Côte d'Auxerre Tapis Rouge 2022
- La Petite Empreinte Côteaux Bourguignons Mas a Tierra 2022
- Domaine Derain Bourgogne Aligoté 2022
- Domaine Derain Bourgogne Landré 2022
- Sextant - Julien Altaber Monthelie 1er Cru Sur La Velle Rouge 2022

The RRP for this selection of 6 bottles is \$534.00 but the pack price is only \$458.25. Check with us for the subsidised freight charge to your location.

Pack 3: New Pink Mosse Wines Pack (15% Discount)

2 Packs Only



This pack has 2 bottles each of three different new Mosse cuvées from the 2023 vintage. They are all slightly different and different shades of pink ranging up to Bisou which can be described as either a ‘dark rosé’ or ‘light red’ depending on your mood. But all are definitely best drunk chilled and are perfect for the warming weather.

Bangarang Nouveau, which is unexpectedly otherwise sold out, so only available in this pack, is a blend of Pineau d'Aunis and Chenin Blanc. The grapes were directly-pressed, fermented in tank and bottled in October 2023 ready for early drinking. It is only 9.5% ABV.

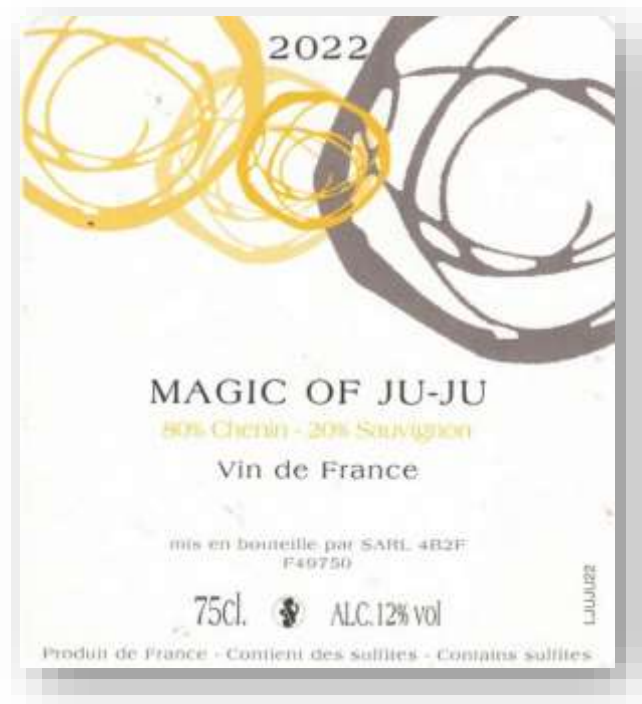
Bangarang is made from Pineau d'Aunis, Grolleau Noir, and Cabernet Franc. The Pineau d'Aunis and Grolleau Noir are directly-pressed and the Cabernet Franc was briefly macerated so provides most of the colour. This is a hefty 10% ABV. The Cabernet Franc was aged (briefly) in barrel and the other two in tanks before they were all blended for about a month before bottling. Both Bangarang cuvées are négoce wines, all sourced from regular Loire Valley suppliers to the Mosse family.

Bisou, however, is made from a blend of estate grapes. The varieties are Grolleau Noir, Grolleau Gris, Cabernet Franc, and Côt (Malbec). Each variety had a short carbonic maceration (between 4 and 7 days). The wine was aged in foudre and barrels for about 6 months. It is the darkest of the three but also lovely with a slight chill.

- Mosse Bangarang Nouveau 2023 (2 bottles)
- Mosse Bangarang 2023 (2 bottles)
- Mosse Bisou 2023 (2 bottles)

The RRP for this selection of 6 bottles is \$300.00 but the pack price is only \$255.00. Check with us for the subsidised freight charge to your location.

Pack 4: September Loire Sale Pack (15% discount)



This pack is a pack of similarities. Each of the three producers chosen are each people we have been happily buying wines from for many, many years. Secondly, each of them is based in the middle section of the Loire Valley. Thirdly, each of the cuvees we have chosen are ones that have been popular year in and year out.

First, we turn to the ever-popular Magic of Juju which was named after a jazz album by Archie Shepp. The wine from the Mosse family whose winery and many of their vineyards are about 30 kilometres south of Angers is a delightful blending of Chenin Blanc and Sauvignon Blanc.

Next comes a wine from the Garrelière family whose winery is about forty kilometres south of the city of Tours on south and east facing slopes. This is a wine that has been released under the Touraine appellation which is known for reds made from Gamay, Cabernet Franc and Malbec (called Côt here). This one is Cabernet Franc of some refinement!

And finally, one of the jewels of the Vouvray appellation that extends from the suburbs of the town of Tours eastwards through Vouvray. The stunning limestone soils are ideal for the magical Chenin Blancs that are sold under the famous Vouvray appellation.

- Mosse Magic of Juju 2022 **(2 bottles)**
- Domaine de la Garrelière Touraine Le Rouge des Cornus 2021 **(2 bottles)**
- Vincent Carême Vouvray Sec 2022 **(2 bottles)**

The RRP for this selection of 6 bottles is \$334.00 but the pack price is only \$267.20. Check with us for the subsidised freight charge to your location.

Pack 5: Tidying-up Pack (15% Discount)

1 Pack Only



This pack has a remarkably varied selection of wines with a few recently-discovered treasures from our warehouse.

In the order they are listed below, there are bottles from the Languedoc, Alsace, the Jura, Burgundy, Provence, and Beaujolais.

They range from compelling wines, already with age, that you could continue to cellar, such as the l'Octavin Commendatore and Michel Guignier's Au Bon Grès to a fun sparkling wine – a pet-nat made with Aligoté infused with apricots!

The grapes (also in order listed) include Carignan, Muscat d'Alsace, Trousseau, the Aligoté with apricot infusion, Grenache, and Gamay.

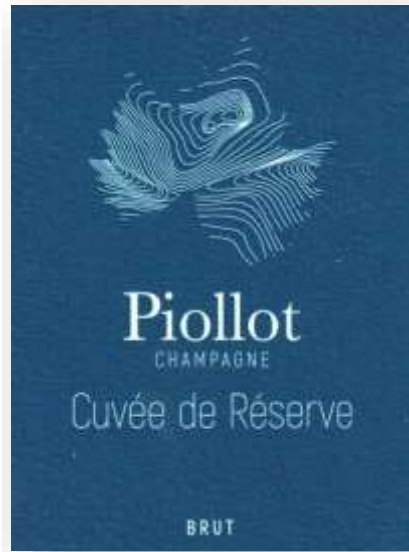
There are four reds, one macerated wine (the Alsace Muscat) and the one pet-nat.

These are the wines:

- Le Bouc à Trois Pattes Quel Âne de Course 2021
- Jean-Marc Dreyer Vin d'Alsace Muscat Origin 2020
- l'Octavin Commendatore 2019
- Sextant - Julien Altaber Foufou'nette 2022
- l'Octavin Ganache 2021
- Michel Guignier Au Bon Grès 2015

The RRP for this selection of 6 bottles is \$406.00 but the pack price is only \$345.10. Check with us for the subsidised freight charge to your location.

Pack 6: Sparkling Pack (More than 15% Discount)



This pack is an opportunity to stock up on sparkling wines before the time of year where lots of sparkling wines are generally drunk. We aren't really across the reason why people associate it with special occasions or maybe see it only as an aperitif, rather than something that can liven an entire meal but whether you're a regular or occasional drinker of bubbles we hope this sounds appealing!

There are two bottles of Piollot Cuvée de Reserve Champagne, made from a blend of Pinot Noir and Chardonnay.

There's one bottle of Dominique Belluard's final sparkling Gringet, an extraordinary wine and a legacy that proves his point that this rare Savoie grape is highly suited to making sparkling wine. It's guaranteed to be a hit with curious friends who may not have drunk it.

There are two bottles of a complex Crémant d'Alsace made by Arnaud and Aurelie from Domaine Geschickt. It's a blend of Pinot Blanc and Pinot Auxerrois and we think is a good example of a sparkling wine that goes very well with food.

Finally, there is a bottle of bottled Provence sunshine in pink form – the Milan Pet'Nat Rosé 2021. Made from Grenache Noir, Muscat and Alicante, it is very spring-friendly but a bit fizzy so we always discount it a little further to allow for the odd lost drop. We don't recommend opening it with your best clothes on. It is, however, the reason why the discount on the pack is a little higher than 15%.

- Piollot Père et Fils Champagne Cuvée de Réserve **(2 bottles)**
- Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019
- Geschickt Crémant d'Alsace Brut Nature 2019 **(2 bottles)**
- Milan Pet'Nat Rosé 2021

The RRP for this selection of 6 bottles is \$533.00 but the pack price is only \$450.35. Check with us for the subsidised freight charge to your location.

Wine faults 5: Oxidation

So far in this series we have covered the following faults:

- Acetic acid
- Other acids including fumaric acid and tartaric acid among others;
- Cork taint;
- Brettanomyces

In this brief story we are going to discuss a characteristic that is often regarded as a fault, namely oxidation. Oxidation occurs when air (which contains oxygen) interacts with the juice and/or must of the grapes to create chemical compounds that may or may not add to the attractiveness of the wine.

Generally, traditional wine drinkers see oxidation as a fault even though they are happy to drink sherry! But the judicious use of oxygen during the winemaking process can lead to compelling oxidative wines such as the Savagnin-based wines produced in the Jura. We are only looking at oxidisation as a fault in this story not winemaking that uses oxidisation as a deliberate technique to create those special wines.

Oxygen can create problems such as causing wine to lose the primary fruit characters and also cause white juice to turn brown. The first of these is unable to be easily rectified whereas the second (brown juice) can be overcome.

Scientists often refer to the **organoleptic properties** of wine when they are discussing the taste, aroma, texture and colour of wine and how these properties can be altered. These are very important properties as the look and taste of wine (in fact any food or drink) is so important in presenting a good impression to the drinker.

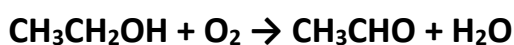
The problem with writing about oxidation as a fault is that it is often a matter of degree as to whether oxygen interacting with the wine causes problems or helps with the complexity of the wine.

For example, controlled oxidation of most red wines and some white wines can cause the formation of ketones and aldehydes in the wine which help improve the flavour and the aroma of the wine, provided that only small quantities are allowed to interact with the wine.

Similarly, oxygen can alter tannins and anthocyanins producing softer tannins and making the wine taste less astringent and can alter the anthocyanins making the colours in the wine more vibrant.

However, if too much oxygen enters the wine it will cause the conversion of ethanol into acetaldehyde in higher quantities, creating sherry-like flavours which can be off-putting in white wines.

The chemical reaction is:



The equation above shows alcohol taking on oxygen to create acetaldehyde and water.

White grape juice contains phenolics such as polyphenol oxidase which is an enzyme that causes browning. It is the same enzyme that turns cut apples brown. If you add sulphites to the juice during crushing and/or pressing you can inactivate this enzyme and stop the browning. We should also add that this enzyme can also be produced by microbes called laccase.

However, if the wine is being made naturally, without sulphite additions then the enzymes will eventually be deactivated and fall to the bottom of the tank or barrel and the wine will end up being clear.

Oxygen is always present when wine is being made. It is therefore how the oxygen is handled that determines whether unwanted substances are created in the wine.

Depending on when interventions occur different outcomes will be achieved.

When the grapes are crushed a number of “phenolic compounds” are released from all parts of the grape (skin, pulp, seed and even the stems in the bunches) and these compounds are subject to oxidation if they are in contact with the air.

The main phenolic compounds extracted at this stage are known as proanthocyanidins (also known as condensed tannins) along with anthocyanins (from the skins), flavonols (mainly from the seeds), resveratrols and phenolic acids.

Now, although these may sound scary, they are actually very good for human consumption – and you don’t have to wait for the wine to be made, you can just eat the grapes!

The faults are often divided by scientists into two types, namely enzymatic oxidation and non-enzymatic oxidation. Now enzymes are not living creatures but rather chemicals that can help catalyse (make happen or speed up) biochemical reactions.

Enzymatic oxidation occurs mainly in the musts before fermentation when the grape cells are disrupted. The enzymes react with the grape cells to release polyphenols and polyphenol oxidases that will start oxidation. The reactions can occur very rapidly and hence can be more difficult to control.

At this stage alcohol in contact with the air (and hence in contact with oxygen) can be oxidised to acetaldehyde and then to acetic acid which means that at this stage you are dealing with vinegar not wine. This is clearly a fault.

Enzymatic reactions also can occur in the grape must due to the presence of hydroxycinnimates. Here oxygen does not react directly with phenolic compounds but does allow other chemical reactions to occur which create, as one example, the very familiar hydrogen peroxide (H_2O_2) as a by-product after some very complicated transformations. One of the other by-products created is an hydroxyl radical (HO) which is capable of oxidising many chemicals found in wine.

Non-enzymatic oxidation does not involve enzymes and mainly occurs in fermented wine and occurs with the oxidation of a sub-class of polyphenols that contains a specific chemical group such as catechol or galloyl. Non-enzymatic oxidation can contribute positively to create further complexity in the wine but too much and off-flavours will start to develop.

These phenolic reactions, both enzymatic and non-enzymatic, result in by-products named quinones. Quinones are formed in abundance during wine oxidation and have a significant impact on wine character, altering the colour and flavour of the wine.

One way to reduce the impact of oxidative compounds such as the quinones and hydrogen peroxide is to add sulphur dioxide (although we prefer to drink wines without added sulphites). Sulphur dioxide reacts with these two compounds rendering them inert as far as the wine is concerned.

There is another positive concerning oxygen, and this is during the fermentation process. If oxygen is present during the time the wine is fermenting, then the oxygen provides assistance to the yeasts to carry out some of their required tasks as alcohol levels increase by helping create complex compounds such as tannin-anthocyanin molecules. That is the good news.

The bad news is that excess oxygen can also cause the creation of acetaldehyde (by the oxidation of the alcohol) and volatile acidity which are regarded as faults – these are also difficult to overcome.

And finally, some oxidation can occur in the bottle as oxygen enters via the stoppers. This is generally only an issue if a wine is cellared for an extended period. Once it happens the primary fruit flavours are lost and red wines go rusty due to tannins being precipitated out of the wine.

Conclusion

We are now half-way through this series and there are five more stories to go covering reduction, yeast spoilage, mousiness, mercaptan and effervescence in still wines. So it will be reduction in the next newsletter.

Burgundy Côte d’Auxerre Appellation

This month we have addressed the requirements for releasing a wine under the Burgundy Côte d’Auxerre appellation due to the arrival of the red wine from that appellation from Mélissa Bazin and Romain de Moor.



We thought that exploring a few of the requirements that vigneron must go through to have their wine accepted for the appellation may give you an idea of some of the hurdles that they have to jump in order to qualify.

For each appellation in France, there is a document called the Cahier des Charges (in English “Specifications”) which lists all the rules that must be adhered to. In this case the appellation is called Bourgogne and it covers the entire area of Burgundy and Beaujolais with some special areas such as the area around the northern villages of Auxerre and Tonnerre as examples.

Each of the villages that benefit from this appellation are mentioned in Section II.2 of the rules as shown below.

2°- Le nom de l'appellation d'origine contrôlée peut être suivi des dénominations géographiques complémentaires suivantes, pour les vins répondant aux conditions de production fixées pour ces dénominations géographiques complémentaires dans le présent cahier des charges :

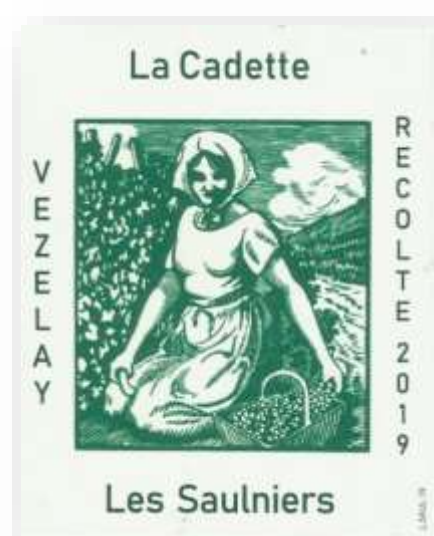
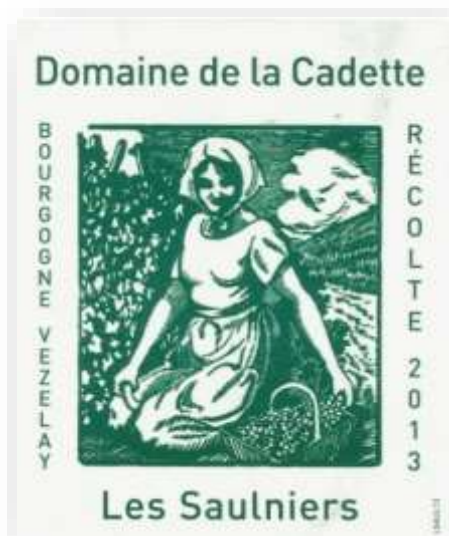
- « Chitry » ;
- « Côte Chalonnaise » ;
- « Côtes d'Auxerre » ;
- « Côte d'Or » ;
- « Côtes du Couchois » ;
- « Côte Saint-Jacques » ;
- « Coulanges-la-Vineuse » ;
- « Epineuil » ;
- « Hautes Côtes de Beaune » ;
- « Hautes Côtes de Nuits » ;
- « La Chapelle Notre-Dame » ;
- « Le Chapitre » ;
- « Montrecul » ou « Montre-Cul » ou « En Montre-Cul » ;
- « Tonnerre » ;

Note that each of the villages that can use the appellation is listed and the format of the name that can be attached to the designation Bourgogne is also provided. Thus, if all the other rules are satisfied, wine produced in the area around the village of Tonnerre can display the appellation Bourgogne Tonnerre whereas for Auxerre it is Bourgogne Côtes d'Auxerre.

Just to make it slightly clearer (we hope!) we will use another variation demonstrated by two Domaine de la Cadette labels. Below there is a label from 2013 for one of their delicious white wines (Les Saulniers) from the Bourgogne Vézelay appellation (it used to be in the above list).

Beside it, there is a more recent label (2019) showing just the Vézelay name. This is because in between those two vintages the Vézelay region was upgraded to its own appellation for white wines and hence was removed from the above list.

Now Vézelay has the same status as villages such as Pommard or Volnay or Chambolle-Musigny or Pernand-Vergelesses. Hence, it no longer has to display the word Bourgogne first.



We should also add, for completeness, that there are other appellations that have to display the word Bourgogne first. These are the appellations that cover a particular grape variety or wine style such as Bourgogne Aligoté (for wines made anywhere in Burgundy from the Aligoté grape variety) and Bourgogne Rosé (for rosé wines).

So that takes care of the name. Now we turn to the types of wine which can be made in this appellation. The rules are simple:

Dénomination géographique complémentaire «Côtes d'Auxerre »	Vins tranquilles blancs, rouges ou rosés.
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Still white, reds and rosés can be sold under the appellation.

Next the areas where the grapes can be grown.

« Côtes d'Auxerre »	Dans le département de l'Yonne : Augy, Auxerre, Quenne, Saint-Bris-le-Vineux et Vincelottes
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To use the appellation the grapes must be grown in the Yonne department in any of the communes nominated. Note that one of the vineyards of Mélissa and Romain (mentioned in New arrivals) is in Vincelottes and the other in Saint-Bris-le-Vineux so both are covered by the Auxerre appellation.

Section V of the appellation rules always covers the grapes that are permissible in the appellation.

V. - Encépagement

1°- Encépagement

a) - Les vins blancs sont issus des cépages suivants :

- cépages principaux : chardonnay B, pinot blanc B ;
- cépage accessoire : pinot gris G.

b) - Les vins rouges sont issus des cépages suivants :

- cépage principal : pinot noir N ;
- cépages accessoires : chardonnay B, pinot blanc B, pinot gris G et, le cépage césar N, pour le seul département de l'Yonne, le cépage gamay N, pour les seuls vins issus des aires parcelaires délimitées des appellations d'origine contrôlées « Brouilly », « Chénas », « Chiroubles », « Côtes de Brouilly », « Fleurie », « Juliéas », « Morgon », « Moulin-à-Vent », « Régnié », « Saint-Amour ».

c) - Les vins rosés sont issus des cépages suivants :

- cépages principaux : pinot noir N, pinot gris G ;
- cépages accessoires : pinot blanc B, chardonnay B et pour le seul département de l'Yonne, le cépage césar N.

Section 1 above lists the grapes and the conditions under which they can be used. So for white wines the main grapes are Chardonnay and the Pinot Blanc and a supporting grape (where there is usually strict condition about the percentage that can be used) is Pinot Gris.

For red wines the principal grape is Pinot Noir and then there is a long list of supporting grapes that can be used including Chardonnay, Pinot Blanc, Pinot Gris, César (in the Yonne département only), Gamay (for use in the Cru regions of Beaujolais).

For rosé wines the main grapes are Pinot Noir and Pinot Gris with support from Chardonnay, Pinot Blanc, Pinot Gris and César (in the Yonne département only).

That should give you enough of an idea about the rigour of the rules. They also cover:

- The percentage of each supporting grape variety that can be used;
- The density of the vines;
- The type of pruning that can be used;
- The maximum number of kilos of grapes per hectare (known as the yield (rendement));
- The permissible number of dead vines per hectare;
- Rules for harvesting and when.

These are just a few more example to provide an understanding of the depth to which the document goes. We should also add that the shortest instruction in the Cahier des Charges that must be followed states simply:

L'irrigation est interdite.

Irrigation is prohibited. There are very few areas of France where watering the vines is permitted by the appellation authorities.

Grape variety – Trousseau

As we mentioned last month when we wrote about Ploussard, there are three red grape varieties in the Jura – Trousseau, Ploussard and Pinot Noir.

This month we have decided to write about Trousseau which is widely produced in the Jura, with the wines varying from very light red to concentrated, red wines with great length that grow in the soils around the village of Montigny-lès Arsures where Michel Gahier has plots of this variety.

This grape is mainly found in the Jura (there were 165 hectares under cultivation in 2006). It is thought to be the same grape as Bastardo which is found in Portugal (and used to make Port) and Bastardo or Cabernet Gros in Australia.

The Trousseau grape has been known for a long time in Europe with mentions of it in the literature for centuries in Portugal, Spain and France.

It is likely that the grape first arose in eastern France and then was transported to Portugal and Spain. The reason for suggesting this origin (rather than it coming from Portugal) is that DNA profiling has shown that Trousseau/Bastardo is descended from Savagnin which is widely grown in eastern France but not in Portugal.

The longevity of this variety is confirmed in a text written by a Portuguese writer Rui Fernandes between 1531 and 1532. In this text about the Lamego region which lies directly inland from the city of Porto he mentions Bastardo on a number of occasions (10 to be exact, but some of these refer to the illegitimate son of the King).

The main thing here is that it had become available in Spain and Portugal by the sixteenth century therefore must have been known in eastern France before that time due to its parent being Savagnin which could only have come from eastern France.

We will digress here for a moment to point out how this might have happened.

For history students the answer is complex but understandable. Maximilian I ruled as Holy Roman Emperor from 1493 to 1519 and extended the area of the Habsburg empire through Austria, Belgium and the Netherlands as well as Spain and Portugal. They also took over the Duchy of Burgundy, which at that time was centred on what is now the Jura with the main towns for the Duchy being Besançon and Dole.

A key treaty during this period was the Treaty of Senlis (1493) which ended the conflict against the Netherlands and France and left the Duchy of Burgundy and the Low Countries securely in the possession of the house of Habsburg under Maximilian.

Given all this happened well before Rui Fernandes wrote about Bastardo (above) it is fully conceivable that the vines from the Duchy had been taken to Spain/Portugal which were an important part of the empire.

Some people describe the structure and flavour of Trousseau as a cross between traditional Pinot Noir (not the over-extracted Pinot wines that are now common) and Gamay.

It is likely that the name comes from the French word *troussé* which means bound or bunched in French – implying that the grapes grow in tight bunches.

Trousseau is a late ripening variety that gives rise to differing styles of wine depending on the terroir.

We should also mention a variation of Trousseau which some Jura producers still treasure. It is called Trousseau à la Dame which many producers consider to be a superior variety producing more interesting wine than the regular Trousseau.

The image below is from the Vitis International Variety Catalogue and clearly shows five distinct lobes.



Photo courtesy of Vitis International Variety Catalogue

One of the features that does not show up clearly in the above photos is the famous “bubbles” on the leaves. Luckily we had a chance to take a close-up of a Trousseau grape leaf which shows the dozens of “bumps” on the leaf quite clearly as you can see below.



The following photo shows the Trousseau rouge grapes.



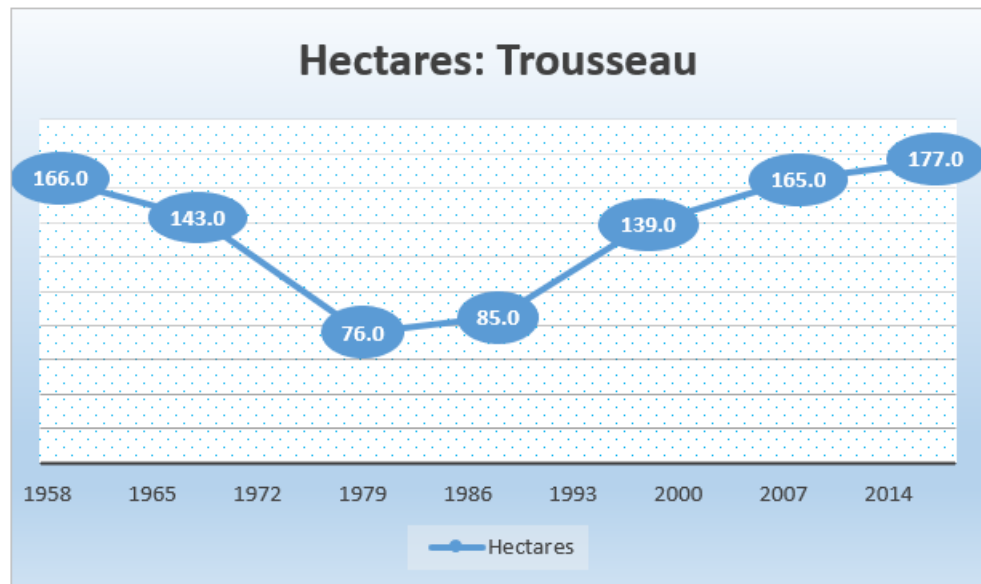
Bunch of Trousseau grapes

The grapes are quite dark in colour as can be seen from the photo above. Trousseau also has a thick skin. Notice also that the bunches are quite tight which means that, because the wind can't blow through the bunches, it increases the risk of disease developing.

It is important to note that Trousseau has been successfully exported to other parts of the world such as Spain and Australia where it is known as Bastardo. However, we know of no plantings of Ploussard outside the Jura with the exception of nearby Bugey in the Savoie where it is permitted as a component of the production of rosé and sparkling wines.

Area devoted to Trousseau

Unlike the graph we posted last month for Ploussard which shows a slow drop in the area planted to that grape over the past 20 years or so, this month there is a slightly different picture for Trousseau which shows a slow and steady increase.



As you can see, there has been a steady increase in the area planted to this grape from 1979 onwards with a slight flattening out over the past few years.

It is worth pointing out that there are three main areas where Trousseau is planted in the Jura. The first is in the commune of Pupillin where the marl soils provide for a lighter expression of the grape which can be experienced in wines such as the Tony Bornard's Le Ginglet 2020 which is a light, bright, energetic wine.

Another wine which is an interesting contrast is Michel Gahier's beautiful Arbois Trousseau Grands Vergers which is grown in the propitious soils around the village of Montigny-lès-Arsures which produces more robust wines from the Trousseau grape variety.

Adeline Houillon and Renaud Bruyere have also produced a Trousseau in the area near Michel's plot – it is in between the village of Montigny and the main road which is a few hundred metres away. They have now relinquished this plot.

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.