

WINE Talk: June 2025

The newsletter of Living Wines: Edition 134

Welcome to newsletter 134 for June, the sixth WINE Talk Newsletter for 2025. We hope you continue to enjoy reading them. We certainly are continuing to enjoy writing them! And apologies for its late arrival. We are still so close to June we decided not to change the name of our draft document and pretend we had not reached July.

We have been able to put together **8** 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:

- Details about the vinegars that have just arrived;
- Details of wines that have just arrived including Piollot and Marie Courtin Champagnes and the Robinot family;
- A description of the wines that are about to arrive soon;
- Snippets and visits - short stories including some research into the effect of climate change in France and stories about visits to restaurants and winemakers;
- More French wine terms explained;
- Part 1 of a 2-part story about the process of autolysis which adds structure and flavour to wines and is a compulsory process for making Champagne;
- The Sauvignon Gris grape variety with some comments about the Saint Bris appellation in Burgundy.

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

The Magic of la Guinelle



We're welcoming the return of La Guinelle's wine vinegars, which are one of the best ways we know to add a touch of vibrant freshness and balanced acidity to so many dishes. We speak from experience and the timing of this shipment is closely related to the diminishment of our own supplies.

We originally decided to import La Guinelle because they once made a vinegar with a barrel of Philippe Bornard's Savagnin. After enough people, recognising the distinctive orange fox, asked us, as Philippe's importer, about it we decided to act. But it was a fairly easy decision. For many years, even before we started importing wine, a bottle of La Guinelle vinegar was always a must in our suitcase when returning from any trip to France. The prospect of not having to seek a bottle out until our next trip to France and also having a whole range to choose from at any time was too tempting to resist. We now always have a ready supply on the kitchen table, usually ready to be that final addition to a dish which will lift and highlight each part of it.

We're also delighted that Chandra Brune, owner of La Guinelle, has been able to source tiny 25 ml bottles again. There was some doubt about this in the years after covid and we thought our last shipment was the last of the vinegars in the tiny bottles. They make beautiful gifts and are a practical way of having access to many different flavours – the right vinegar for the right job. We have three small vinegars in this release and one 500 ml bottle. However two of the small ones are now sold out except in the pack we have in this newsletter.

But, they don't just come in small bottles. For two of the vinegars (the classic Banyuls Rouge and a Muscat à Petits Grains) we also have catering sized packs which are perfect for restaurant kitchens and the kitchens of serious home cooks. (We find, for example, that the Banyuls Rouge

is a brilliant addition to fermented chilli based hot sauces and also acts as an excellent preservative without the need to compromise the integrity of the ingredients.

This is what they look like:



If you are a sommelier reading this list we would love you to share this email with your kitchen if you think they may be interested. And if you're the wine buyer in your household but not the chef we hope you share it too.

If you have a wine shop where you also sell some condiments then the smaller bottles can sit happily on the shelves beside your tins of fish. La Guinelle vinegars are ubiquitous in France's natural wine shops – it's how we first discovered them – so we always think they are compatible with selling wine.

La Guinelle was created by Nathalie Lefort around the turn of the century and our introduction to la Guinelle's magic little valley in the hills above Banyuls-sur-Mer was with her in 2019. We're so happy we had this chance to connect with Natou, such an inspiring woman who it turned out was close friends with many of the winemakers we were working with, including Philippe Bornard. But in 2022, after 23 years of La Guinelle, she retired and now spends much of her time in India. Fortunately there was a succession plan. The new owner Chandra Brune worked with Natou for 10 years before her retirement ensuring that all the skills and arts Natou had learned over those 23 years were seamlessly transferred. Chandra had a 10-year apprenticeship. No doubt all the regular buyers heaved a sigh of relief. We did too. Chandra is a

delight and attends many natural wine fairs, such is the symbiotic relationship between her product and wines.

All the vinegars are made outside, first in half-filled barrels, which sit beside a stream with just a carport-like roof to protect them from the elements. Each barrel has a decent-sized hole cut into it. It is then filled with natural wine (always organic and always without added sulphites), predominantly sourced from Banyuls but also from winemaker family friends like the Joussets in the Loire Valley, Dominique Derain in Burgundy, and the Plageoles in Gaillac, as well as Philippe Bornard, whose Savagnin first took us here. The holes are covered with colourful pieces of cloth and then it's a waiting game for it to form a protective veil of yeast and turn to vinegar.



After the vinegar in a barrel has reached 6% acetic acid, its contents are transferred to demijohns, also outside, for approximately 2 months. These glass jars are fully exposed to all the elements, including intense summer sun and cold wintry nights, with no protection.



This extra time softens the acid and eventually it's deemed ready to bottle. The timing of this last stage is very weather dependent. It happens much more quickly in summer than winter. There are no additions at any stage. If this technique all sounds very beautiful and rustic you're right. It truly feels like a magic world. Fortunately Chandra welcomes visitors and we'd strongly encourage anyone who's in the area to set aside some time for a tasting.



Below is the list of our new arrivals, however some are now only available in the packs.

This release consists mainly of vinegars from La Guinelle's Banyuls heartland but, in the packs, we also have a Riesling vinegar made with wine from renowned Alsace vigneron Jean-Pierre Frick using a Riesling from the 2015 vintage and two other extraordinary new cuvées – an old Rivesaltes white wine vinegar made with Macabeu and Muscat à Petits Grains, which was a special release to celebrate 25 years of la Guinelle and a beguiling Banyuls Rouge based vinegar called Taliouine which was bottled with 10 pistils of saffron. The saffron is distinctly identifiable but in no way overpowering. It's a brilliant addition to finish any fish-based dish. We enjoyed it with the last of the year's tomatoes. It's also only available in a pack.

These are the details:

Vinegar	Variety	RRP
La Guinelle Vinaigre de Banyuls Rouge 50cl	Grenache	\$34
La Guinelle Vinaigre de Banyuls Rouge BIB 5 litres*	Grenache	\$165
La Guinelle Vinaigre de Banyuls Rouge BIB 3 litres*	Grenache	\$107
La Guinelle Vinaigre de Muscat BIB 3 litres	Muscat à Petits Grains	\$126
La Guinelle Vinaigre de Vieux Rivesaltes 50cl	Macabeu, Muscat à Petits Grains	\$42
La Guinelle Vinaigre de Muscat 25cl	Muscat à Petits Grains	\$30

La Guinelle Vinaigre de Pierre Frick Riesling Rot-Murle 2015 25cl – SOLD OUT – in 1 pack only	Riesling	
La Guinelle Vinaigre Talioune 25 cl – SOLD OUT – in pack 1 only	Grenache, saffron pistils	

* BIB is a Bag in a Box. The cardboard boxes have a tap dispenser.

Bottles of vinegar can be included with wine orders and counted when accumulating a mixed order of 6 bottles. Even though the 25cl bottles are small we can really only fit one for one in place of a wine bottle in most cases though. But ask – we will do our best to find a good packing solution if you would like to order random numbers of bottles of vinegar.

Piollot and Marie Courtin Champagne

We recently released, to people who made requests for advance information, some Piollot and Marie Courtin Champagnes. Most of them sold out during that process but we kept a few bottles for packs. We also, at this time, still have a few bottles of most of the Piollot wines.

Rose Piollot, one of Roland Piollot and Dominique Moreau's daughters, has been working in Adelaide recently and we hoped to do an event with her featuring the family's wines. We ordered this small shipment mainly to support that. Unfortunately it did not arrive in the timeframe available for the event so a popup dinner, with Rose's family's wines and food cooked by her South Australian chef partner Nathan Fallowfield, didn't happen. It was reduced to a tasting of a small number of completely unavailable wines from our personal collection, which was lots of fun but not the plan.

The wines eventually arrived and we released all of them for sale instead. It is a very small shipment. Mostly we allocate wines like these that are in high demand to make sure everyone has a chance to have some. But sometimes, although it seems counter-intuitive, when a shipment is very small we decide we can't allocate them. Basically we don't have enough to offer everyone we would like to offer some to an allocation. There isn't enough to go round.

So, the best we could do was put limits on the total size of orders and the maximum number of bottles of each cuvée and hope that would ensure that everyone who really wants some would be able to order something. It worked well for the people who requested early access. We were able to give everyone who requested some Marie Courtin a few bottles, but there is none left to advertise generally.

At the moment, for what is left, the limit is one bottle of any wine per person with a maximum order of 6 bottles. We will remove this limit if the wines do not sell out in the first few days so let us know if you would like more. We actually have more cuvées than we have ever had before but very small quantities of each one (in some cases only 6 bottles of a wine).

Roland Piollot's family has made Champagne in Polisot in the Côte des Bar for many generations. The estate is about 8.5 hectares, predominantly planted with Pinot Noir but also with Chardonnay, Pinot Blanc, Pinot Meunier and even Arbanne (only 1%). When we first met him in 2011 he was in the process of the massive job of converting the estate to organic viticulture and to working biodynamically. His wife Dominique Moreau, has her own small estate, called Marie Courtin (named for her grandmother) of 2.5 hectares. They had both learned to work biodynamically using Dominique's tiny, almost 100% Pinot Noir, estate. She was already certified biodynamic in 2011. Marie Courtin also was the family's torchbearer for making Champagnes without dosage and, for some cuvées, with no added sulphites. Those principles have been extended to Piollot too, with the estate now making many of its cuvées as single variety, single vintage Champagnes with no dosage. Roland also sometimes works without adding sulphites but in this shipment only two Marie Courtin wines have no added sulphites (Concordance and Présence).

Roland achieved organic certification for the larger Piollot estate some years ago and all the wines we have in this shipment are certified organic. It is a huge commitment, especially in emotional and physical energy, to keep this, especially faced with an extremely difficult vintage in 2024 where mildew decimated many French wine regions, including Champagne. We visited Roland and Dominique in July 2024 and they were exhausted and worried. So far this year all

the reports we have had from other vigneronns are positive so we are hoping when we see them soon we will find 2025 has not been such a hard fight. Conventional farmers have access to chemicals which can stop mildew in its tracks but of course such chemicals would also damage other parts of the diverse environment people like Dominique and Roland create by farming the way they do. Dominique has recently redesigned the labels for Marie-Courtin and all the new wines have this beautiful design which emphasises how the vineyards coexist and flourish in a biodiverse environment.



The shipment is mainly Champagne, but we also have two Coteaux Champenois – a still red wine from Piollot and a white (which is a Blanc de Noir made with Pinot Noir) from Marie Courtin.

The new wines are in the table below. The prices are of course less 10% as usual if an order is for 6 bottles (which can be any 6 bottles not just these). There are also 3 wines (two Piollot and 1 Marie Courtin) in pack 5 and 3 Piollot wines in pack 6.

We've described all the wines here, even the ones which are sold out, because some are in packs and you may find some of them in the wine shops we supply to.

Wine	Variety	Notes
Piollot Champagne Cuvée de Réserve	Pinot Noir, Chardonnay	Piollot's classic cuvée, it is an assembly of 70% Pinot Noir and 40% Chardonnay with the Pinot Noir directly pressed to make a white wine. It is completely dry but was finished with a small dosage. The soil is Kimmeridgian limestone. Predominantly from the 2022 vintage it was disgorged in June 2024. \$118.

Wine	Variety	Notes
Piollot Champagne Come des Tallants 2020	Pinot Noir	From a the tiny Come des Tallants parcel (less than one hectare of vines that are over 40 years old), this Blanc de Noir is 100% Pinot Noir. The plot has marne as well as Kimmeridgian limestone. It was disgorged in February 2023. No dosage. Aged in tank, Roland recommends it as an aperitif. He describes the aromas as "mirabelle plum, guava, mint and flowers (lily), with slightly musky notes". There is no dosage. The wine was disgorged in February 2024. SOLD OUT
Piollot Champagne Colas Robin 2018	Pinot Blanc	From an individual parcel of Pinot Blanc planted by Roland's father, the vines are now approximately 66 years old. The soil is marne and Kimmeridgian limestone. 20% was aged in barrel and the rest in tank. The wine was disgorged in February 2024. There is no dosage. The age of the vines and extended aging give this cuvée a complexity that means it's well-suited to matching with Champagne-friendly food during a meal. \$151.
Piollot Champagne Champs Rayés 2018	Chardonnay	From Chardonnay grown on clay and limestone. It was aged for 3 years "sur lattes" prior to disgorgement in March 2023. There is no dosage with this release. The Piollots recommend it either as an aperitif or as a match with a seafood entrée. \$162
Piollot Champagne Mepetit 2019	Pinot Meunier	From nearly 50 year old Pinot Meunier vines grown on marne and Kimmeridgian limestone, this wine was aged in oak barrels prior to bottling. A Blanc de Noir, it has an intense minerality with notes of lemon, hazelnut and brioche. It was disgorged in June 2023, with no dosage. \$172
Piollot Champagne Les Protelles 2019	Pinot Noir	A rosé made from a 3 day maceration of Pinot Noir (approximately 46 years old) following the traditions of the Côte des Bar. The vines are grown on marne and Kimmeridgian limestone. The wine, which is a dark rosé, was aged in tank. It is ideal as an aperitif or with dessert (including chocolate!). The classification is Brut Nature which means no more than 3g/l of sugar in the finished wine (i.e. to all intents and purposes dry). Disgorged in June 2023. \$156

Wine	Variety	Notes
Piollot Coteaux Champenois Rouge Les Petites Mains 2020	Pinot Noir	This is the first still red wine we have had from Piollot. It is Pinot Noir from the Come des Tallants parcel grown on marne and Kimmeridgian limestone. It is a homage to generations of the Piollot family and to others who have worked with them in this place, crossing paths, rubbing shoulders, sharing ideas and supporting each other. The hands of them all are in the wine. \$131
Marie-Courtin Champagne Résonance 2021	Pinot Noir	A Blanc de Noir, Résonance is aged entirely in tank. It was disgorged in September 2024. No dosage. SOLD OUT
Marie-Courtin Champagne Efflorescence 2018	Pinot Noir	A Blanc de Noir, Efflorescence is aged entirely in oak barrel. It was disgorged in June 2024. No dosage. SOLD OUT
Marie-Courtin Champagne Eloquence 2019	Chardonnay	From 100% Chardonnay, this rare wine is aged 50% in oak barrels and 50% in tank. It was disgorged in February 2024. No dosage. SOLD OUT
Marie-Courtin Champagne Concordance 2018	Pinot Noir	A Blanc de Noir, this wine was vinified in tank, and made with no added sulphites at any stage of the process. It was disgorged in December 2023. No dosage. SOLD OUT
Marie-Courtin Champagne Présence 2020	Chardonnay, Pinot Blanc	This wine is a blend of 80% Chardonnay and 20% Pinot Blanc. It was vinified in tank, and made with no added sulphites at any stage of the process. It was disgorged in December 2023. No dosage. SOLD OUT
Marie-Courtin Champagne Manigance 2020	Chardonnay, Pinot Blanc	This wine is a blend of 80% Chardonnay and 20% Pinot Blanc. It was vinified in amphora. It was disgorged in February 2024. No dosage. SOLD OUT
Marie-Courtin Champagne Prestance 2020	Pinot Noir	A Blanc de Noir, this wine was vinified in amphora. It was disgorged in February 2024. No dosage. SOLD OUT

Wine	Variety	Notes
Marie-Courtin Coteaux Champenois Le Blanc du Tremble 2017	Pinot Noir	This wine is a still Blanc de Noir, vinified and aged in two amphoras and then extended aging in bottle. The wine has not been filtered. SOLD OUT

The Robinot Family

We continue to be amazed by Jean-Pierre Robinot's energy. "Micro naps" are apparently the explanation, according to his wife Noëlla, who is also an integral part of their business. When we visited them last year in the heat of summer their plans for the next couple of days including planting over 1000 new vines and finalising the plans for building a new bottling and storage facility. It is now built and in operation. You can see it here dwarfing Jean-Pierre – quite a statement about their future.



The estate is about 7 hectares split across 10 different parcels, all within 15 minutes drive of the Robinots' extraordinary old cellars chiselled in the limestone under the hills just outside Chahaignes, the village of Jean-Pierre's birth, which he returned to after operating one of Paris's first natural wine bars (L' L'Ange Vin) and, at the same time helping to found the influential wine magazine *Le Rouge et Le Blanc*. The vines would be in Jasnières and the Coteaux-du-Loir if they chose to work within the appellation, something they did for the earliest vintages. It's possible,

especially in Paris and even occasionally from us, to still find some of the older appellated wines from the early 2000s. The soils are a mix of clay limestone and silex and the vines range in age from too young to pick to well over 80 years.) They only plant Chenin Blanc and Pineau d'aunis.

They also have a négoce, which represents about 50% of their production. They get Chenin Blanc, Cabernet Franc, and Pineau d'Aunis from Anjou and Côt from Touraine. Daughter Juliette is also increasingly involved (and we think the explanation for the slight expansion in négoce cuvées in recent years). It was a pleasure to taste with her as well for the first time last year and to recently catch up with her in Paris, where she is working until harvest at the Butcher of Paris. She also has plans to make her first wines this year, a project delayed because of the difficult, small 2024 harvest.



Most of the wines in this release are from the 2022 vintage which Jean-Pierre thinks is a “grand millésime”. It’s also one with more quantity than some previous years and we have a little more of some wines.

As usual all the wines are made using organic fruit and with no additions. Jean-Pierre has, in recent years, introduced a percentage of new barrels (about 10% more per year since 2017), a recognition that the oldest ones were almost becoming porous. We could never understand how the wine stayed in some of them. Now most of the barrels are no older than 2017, including several made from trees from forest on their own land which they are very proud of.

The Robinot still wines and, particularly this year, both vintages of l’Iris, tend to keep a little residual Carbon Dioxide in the bottle. It can almost seem as if they are meant to be fizzy. We seek to drink the wine with this pent up energy but we understand not everyone loves it. The tiny bubbles subside quickly, a process that can be helped with decanting, should you wish to drink it without that extra burst of energy. For us it is a symbol of Jean-Pierre.

We have this year added some information so you can see which wines are estate and which are from the grapes they purchase but it’s also easy to work out from the label. If it is L’Angevin it is

estate fruit and if it is l'Opera des Vins it is négoce. This year's dramatic new labels are all photos taken at night by Jean-Pierre and, as he has occasionally done in the past, the label identifies the city where he took the photo. He is truly multi-talented.



These are all the new wines we have. We don't plan to advertise them on our website but if we have not already offered you an allocation, you are welcome, as a newsletter customer, to make a request if you would like an offer. If you have already received an allocation but would like to request other cuvées we may be able to supply them. At the moment we still have spare bottles of most, but not all, of the cuvées. It is quite satisfying to finally have ordered what seems like just the right amount.

There is also some 2023 Années Folles, which is 100% directly-pressed Pineau d'Aunis, which is not quite ready to release. If you would like to be notified when it is available please let us know. Because it is only one wine we may just advertise it, not allocate it.

These are the wines we have just started selling, together with some information about them. Quite a few are in newsletter packs plus enquire if you are interested in any of them.

Sparkling

Wine	Variety	Price	Source	ABV	Notes
Jean-Pierre Robinot Fêtebulles 2023	Chenin Blanc, Pineau d'Aunis	\$77	Négoce	10%	There is a little direct press Pineau d'Aunis in this just to give it a rosy hue but it is predominantly Chenin Blanc from

					vines planted on schist in Anjou. It's dry with a very fine bead and very refreshing lemony aroma. A great way to start a meal.
Jean-Pierre Robinot L'As des Années Folles 2021	Pineau d'Aunis, Chenin Blanc	\$99	Négoce	10%	This rarely-made rosé cuvée from older vines is a pet-nat but not just for fun. It's a complex, beautiful, serious sparkling wine with length and purpose. It is 80% Pineau d'Aunis and 20% Chenin Blanc from Touraine

Whites (everything is Chenin Blanc)

Wine	Price	Source	ABV	Notes
Jean-Pierre Robinot Lumière de Silex 2022	\$97	Négoce	12%	The grapes for this wine are from Chenin Blanc vines planted on schist in Anjou. Pressed directly then aged in barrel for just over a year prior to bottling it has purity and beautiful acidity which means it should age well.
Jean-Pierre Robinot Bistrologie 2022	\$87	Estate	13%	Chenin Blanc from the Robinots' youngest vines, it is directly pressed, aged in barrel and racked to tank prior to subsequent bottling. There is just a touch of residual sugar but not enough to classify it as anything other than a dry white wine. It does mean it's going to pair beautifully with things like rich duck liver parfait and would also be a good wine with desserts for people who don't as a rule drink a dessert wine.
Jean-Pierre Robinot Charme 2022	\$97	Estate	13%	From 40 year old estate vines, the wine is directly pressed and aged in barrels before racking to tank prior to the next vintage. It is pristine, and less oxidative than recent previous vintages. There is a little dissolved CO2 and It feels like it has many years aging ahead of it.

Jean-Pierre Robinot l'Iris 2022	\$124	Estate	13%	It's young, it's beautiful and in the glass it feels excited to be free. If the dissolved CO2 disturbs you it's fine to decant it but for us it just feels like the wine has captured a little of JPR's personal energy. Just a pure expression of a mineral, beguiling Chenin Blanc. Sorry - that description may not be helpful!
Jean-Pierre Robinot l'Iris 2020	\$129	Estate	13.5%	This is a new bottling of this wine after spending 3 years in barrel. It is quite rich at 13.5% ABV but, despite the extended aging, still a touch of gas which provides a freshness that beautifully balances the gas.

Reds

Wine	Variety	Price	Source	ABV	Notes
Jean-Pierre Robinot Concerto 2022	Cabernet Franc	\$97	Négoce	12.5%	We think this is the first time this cuvée has been made with 100% Cabernet Franc. It is fresh, perfumed, fruit-forward, spicy, and energetic.
Jean-Pierre Robinot Le Regard 2022	Pineau d'Aunis	\$97	Estate	12.5%	The vines Le Regard are now between 20-30 years. Whole bunches were macerated for a month, with occasional punch-downs of the cap, prior to pressing and aging in barrels.
Jean-Pierre Robinot Lumière des Sens 2022	Pineau d'Aunis	\$97	Estate	12.5%	The vines are now between 15-20 years old. Whole bunches were macerated for 3 weeks, with occasional punch-downs of the cap, prior to pressing and aging in barrels. It has a silky mouthfeel and the fruit is very expressive.
Jean-Pierre Robinot Nocturne 2022	Pineau d'Aunis	\$124	Estate	13%	Nocturne is from older vines (not the oldest - they are reserved for Camille, which we don't have this year). Whole bunches are macerated for more than 4 weeks prior to pressing and bottling after almost a year. Jean-Pierre feels confident this is a wine to keep.

What's Coming

During July we will advertise a new shipment of wines from the Montanet family. These are either La Cadette or La Soeur Cadette wines. From La Soeur Cadette we have the 2023 Melon de Bourgogne and top ups of the 2023 la Soeur Cadette Bourgogne Blancs and Bourgogne Rouges that we had in 2024. From La Cadette we have more Vézelay La Châtelaine 2023 and the 2023 vintage of Bourgogne Champs Cadet 2023, an estate Pinot Noir.

We are about to start allocating de Moor and have decided to advertise La Petite Empreinte so let us know if you want early warning.

That's also the case with Mito Inoue's wines which have just left France. We will be advertising those not allocating them so encourage you to request an advance copy of the list if you are interested (and still keep saving!).

They are travelling with our 2024 wines from Mataburro, all of which we looked at last week in Rivesaltes and they are tasting delicious. They would be perfect wines to cellar just briefly and keep for the coming summer months. The cuvées are mainly as usual (Memo, Idoine, Otium, and Mura Mura) but there is a one-off Quartet Blanc, a négoce wine, made to supplement a harvest which, thanks to continuing drought was 35% less than usual (if there is a usual any more). If you would like an offer of Mataburro wines please let us know (and your preferences). We will of course include some in newsletter packs.

We think Mataburro and Mito Inoue are likely to be available in September.

Pack 1 – New Vinegars (15% Discount)

(2 Packs Only)



While we still have a good supply of the classic La Guinelle Banyuls and Muscat vinegars most of the specialty ones sold very quickly to the La Guinelle fans who requested advance notice. We did save a few though for this pack. It is now the only way, unless you find them in one of the very few shops which stock them, to but the Pierre Frick Riesling vinegar, made from 2015 Alsace Riesling, or Talioune, which is a red Banyuls vinegar, infused with a few strands of saffron.

There is more information about the vinegars in the description of the La Guinelle new arrivals. Your kitchen will not be the same should you choose to buy the pack.

These are the vinegars:

- **La Guinelle Vinaigre de Banyuls Rouge 50cl (2 bottles)**
- **La Guinelle Vinaigre de Vieux Rivesaltes 50cl**
- **La Guinelle Vinaigre de Muscat 25cl**
- **La Guinelle Vinaigre de Pierre Frick Riesling Rot-Murle 2015 25cl**
- **La Guinelle Vinaigre Talioune 25 cl**

The RRP for this selection of **6** bottles is \$209 but the pack price is only **\$177.65**. Check with us for the subsidised freight charge to your location.

Pack 2: Robinot Family Mixed 6 Pack (10% Discount)
(2 Packs Only)



This pack is a wonderful representative sample of Jean-Pierre Robinot's wines. It has a mix of red, white and sparkling wines, both from the estate and négoce.

To avoid repetition, we haven't described them here. Refer to the earlier story in this newsletter about the Robinot new arrivals for information about individual cuvées.

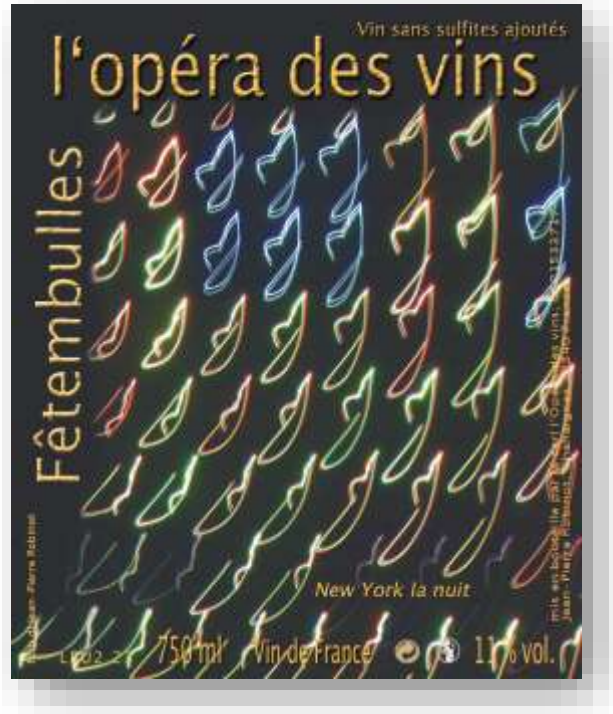
The wines are:

- Jean-Pierre Robinot Fêtebulles 2023
- Jean-Pierre Robinot Lumière de Silex 2022
- Jean-Pierre Robinot Concerto 2022
- Jean-Pierre Robinot Charme 2022
- Jean-Pierre Robinot l'Iris 2022
- Jean-Pierre Robinot Lumière des Sens 2022

The price for this selection of 6 bottles is \$589 but with the 10% discount it becomes **\$530.10**. Check with us for the subsidised freight charge to your location.

Pack 3: – Robinot Chenin Blanc Deep Dive (10% Discount)

(2 Packs Only)



We created a Robinot pack just for the Chenin Blanc lovers (with just a wisp of Pineau d'Aunis in the predominantly Chenin Blanc pet-nat Fêtebulles).

There will be lots of interesting comparisons here including two different vintages of l'Iris and three estate wines from the same vintage (2022).

Refer to the story about the Robinot new arrivals earlier in this newsletter for information about individual cuvées.

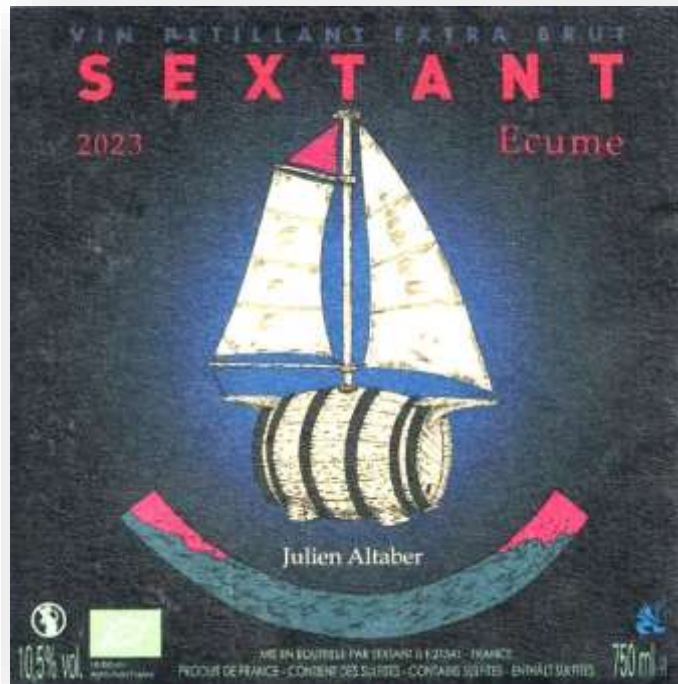
These are the wines:

- **Jean-Pierre Robinot Fêtebulles 2023**
- **Jean-Pierre Robinot Lumière de Silex 2022**
- **Jean-Pierre Robinot Bistrologie 2022**
- **Jean-Pierre Robinot Charme 2022**
- **Jean-Pierre Robinot l'Iris 2022**
- **Jean-Pierre Robinot l'Iris 2020**

The price for this selection of **6** bottles is \$611 but the pack price is only **\$549.90**. Check with us for the subsidised freight charge to your location.

Pack 4: New Robinot Plus Others Sparkling Pack (nearly 14% Discount)

(1 Pack Only)



This unusual pack is entirely sparkling wines (or at least we hope so!). We have not drunk the 2018 vintage of Julien Altaber's unique Foufounette cuvée (it's sparkling Aligoté with an infusion of apricots) for many years. It was only the second time he made it and maybe it's not so bubbly now. We've made its discount 20% just in case the fizz has gone. It also includes Altaber's Ecume from our current shipment which we've drunk a couple of times recently and is on song.

A mix of Aligoté and Gamay, with just a pink hue it will be interesting to compare Ecume with Robinot's Fêtembulles, which is also a blend of two different varieties, one white and one red. We really created the pack for L'As des Années Folles 2021 though. Only made occasionally, this light rosé sparkling is very rare. We haven't offered it to many people because we only had 36 boxes. This pack is a chance to give any newsletter reader an opportunity to have a bottle. It would have been disgorged not long before it was shipped – possibly late last year – so it has had extended time sur lattes prior to release. (That also makes it a nice fit with the article on autolysis which is further on in this newsletter.)

The Belluard and Geschickt wines are slightly more classic wines, both using the méthode traditionnelle technique to make their bubbles. The Belluard is made from Gringet and the Geschickt Crémant from Pinot Blanc and Pinot Auxerrois. Both have been aged for some time by us.

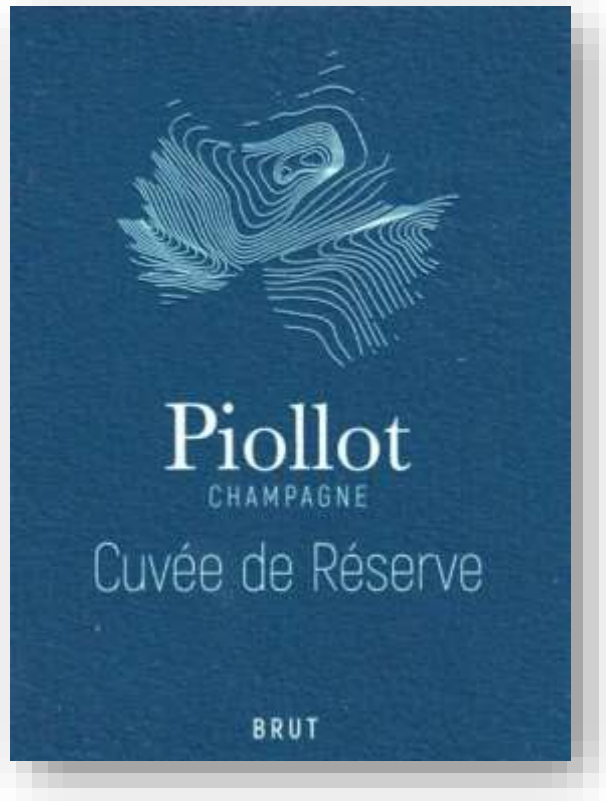
These are the wines:

- **Jean-Pierre Robinot Fêtebulles 2023**
- **Jean-Pierre Robinot L'As des Années Folles 2021**
- **Geschickt Crémant d'Alsace 2020**
- **Sextant - Julien Altaber Foufounette 2018**
- **Sextant - Julien Altaber Ecume 2023**
- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**

The price for this selection of **6** bottles is \$489 but the pack price is only **\$421.60**. Check with us for the subsidised freight charge to your location.

Pack 5: Champagne Pack

(Approximately 13% Discount - 3 Bottle Pack – 2 Packs Only)



We've created this pack for those who didn't request advance notice about the Marie Courtin release but would really like a bottle. This is the only chance. The pack has one of Dominique Moreau's Marie Courtin wines (Résonance) and two Piollot wines – the classic Réserve cuvée and Mepetit, which is a Blanc de Noir made with Pinot Noir.

Refer to the story about the Champagne new arrivals earlier in this newsletter for information about individual cuvées.

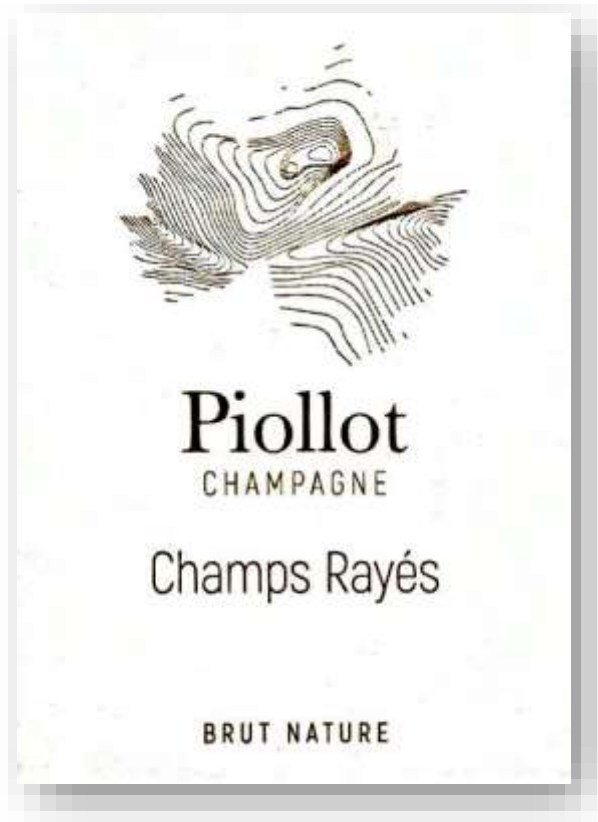
The 3 wines are:

- **Piollot Champagne Cuvée de Réserve**
- **Piollot Champagne Mepetit 2019**
- **Marie-Courtin Champagne Résonance 2021**

The RRP for this selection of **3** bottles is \$437 but the pack price is only **\$378.80**. Check with us for the subsidised freight charge to your location.

Pack 6: 3 Piollot Champagnes, 3 Varieties Pack

(15% Discount - 3 Bottle Pack – 2 Packs Only)



There are 3 Champagnes in this pack and each is made from a different grape variety. The Come des Tallants is made from 100% Pinot Noir, the Colas Robin from Pinot Blanc and the Champs Rayés from Chardonnay.

There is more detail about these Champagnes in the section near the start of the Newsletter entitled Piollot and Marie Courtin Champagnes.

The wines are:

- **Piollot Champagne Come des Tallants 2020**
- **Piollot Champagne Colas Robin 2018**
- **Piollot Champagne Champs Rayés 2018**

The RRP for this selection of **3** bottles is \$453 but the pack price is only **\$385.05**. Check with us for the subsidised freight charge to your location.

Pack 7: Overly-chilled Pack

(20% Discount – 1 Pack Only)



If you follow us on Instagram you may have seen that during Hobart's Dark Mofo we collaborated with Scholé, Luke Burgess's new jewel box of a space, to have an afternoon wine party where we shared with those who came a chance to discover whether some wine which had been overly-chilled was damaged or not. We deeply discounted the wines, some of which were very rare, and opened them, together with Luke and Milly from Scholé, with some trepidation, not sure if they would be drunk or poured down the sink.

As it turned out, every bottle except one of de Moor Chitry, which was corked, was in great shape and everyone, including a relieved us, had a good time.

That was an experiment aimed to get a lot of feedback at once about a substantial sample from some wines which were from orders shipped to Perth last year that, as a result of a malfunction, became too cold for comfort. We know that they must have been close to freezing because a few corks were pushed almost out of the bottle. Interestingly, in two situations, where there was more than one bottle of the same wine in the same box, one bottle had a protruding cork and the other did not. Life is mysterious. At our experimental tasting we opened two of those wines – one with the cork in great shape and one with the cork half out. Both wines were fine.

So, based on the experiment, we feel it is likely the rest of the wines are still fine to drink. We cannot sell them to a restaurant or wine shop because there is too much of a risk that the person who eventually drinks them may not know their story.

We think they should. It is particularly important to know if someone buys them with a view to cellaring them because it is likely that these wines will not age like they would if they had been

kept a good temperature for storage for all of their lives. That dramatic jolt may fast track their optimum life span.

So, we are going to sell them, with 20% discounts, in our newsletter, directly to whoever is likely to drink them. It's the best way we can think of to limit the number of people in the chain of communication.

This pack 7 is the first pack from our 'overly-chilled' wine collection. Pack 8 is also from this collection. We'll have some more next month – we were getting a bit too far into July and had to stop writing!

There are three white wines (Aligoté from the de Moors and two Jura Chardonnays – Tony Bornard's Au Fil des Générations from the miniscule 2019 vintage and Les Crêts 2020 from Michel Gahier).

There are two négoce reds from the Montanet family (La Soeur Cadette Bourgogne Rouge 2023 (Pinot Noir) and La Soeur Cadette Juliéna 2023 (Gamay)).

The sixth wine is macerated Chenin Blanc – the Mosse Overmars 2022.

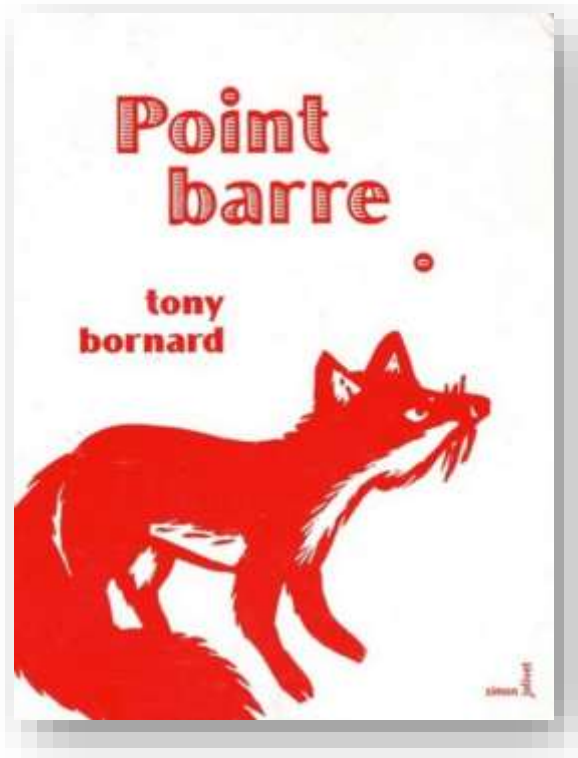
The wines are:

- **Alice and Olivier de Moor Bourgogne Aligoté 2022**
- **Domaine Bornard Chardonnay Au Fil des Générations 2019**
- **Michel Gahier Arbois Chardonnay Les Crêts 2020**
- **La Soeur Cadette Bourgogne Rouge 2023**
- **La Soeur Cadette Juliéna 2023**
- **Mosse Overmars 2022**

The RRP for this selection of **6** bottles is \$441 but the pack price is only **\$352.80**. Check with us for the subsidised freight charge to your location.

Pack 8: A Mainly Bornard Overly-chilled Pack

(20% Discount – 1 Pack Only)



This pack is also from our remaining collection of overly-chilled wines so if you are interested in it it's important you read the description introducing pack 7 to find out why these wines are being offered at a 20% discount.

We'd recommend you only buy it if you intend to drink the wines relatively soon and not if you want to cellar them. Having said that it is an opportunity to buy some very rare wines at a substantial discount.

This pack has two very different sparkling wines. The Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019 is a serious wine, made in the same way as Champagne, and well suited to enjoying with food. Tony Bornard's Chardonnay pet-nat En Goguette is exactly the opposite – made for joyful drinking, not necessarily a meal. One is to contemplate and one is to drink with gusto. We only received 24 bottles of En Goguette so it is also very rare!

There are two more Bornard bottles. Point Barre 2022 is a Ploussard but with a little more intensity (and alcohol) than is usual for this cuvée. Often Point Barre feels like a light red wine. This vintage feels like a red wine. Ironically it is a vintage we think would cellar well (normally we suggest Point Barre is good to drink young) but would suggest, with this particular bottle, it is drunk not kept.

The other Bornard is from the 2016 vintage – one of Philippe Bornard's first experiments with alternative vessels for macerating Savagnin. This was macerated for an extended period in an Italian amphora. It is another very rare wine.

The final two wines are white. They include the de Moors' Chablis cuvée Bel-Air et Clardy and Mosse 2022 Magic of Juju, which is a blend of Chenin Blanc and Sauvignon Blanc.

The wines are:

- **Domaine Bornard Chardonnay En Goguette 2022**
- **Domaine Bornard Ploussard Point Barre 2022**
- **Domaine Bornard Savagnin Amphore Mammouth Italien 2016**
- **Mosse Magic of Juju 2022**
- **Alice and Olivier de Moor Chablis Bel-Air et Clardy 2022**
- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**

The RRP for this selection of **6** bottles is \$623 but the pack price is only **\$498.40**. Check with us for the subsidised freight charge to your location.

Snippets and Visits

Grape Harvest Dates and Climate Change

We recently came across an article in the *Le Monde* newspaper entitled “How Burgundy's grape harvest helps us understand climate change”.

It was an interesting article that was the result of a serious analysis of the grape harvest commencement dates in Burgundy over time and the effect of climate change on these dates. The research that was embodied in the paper was clever and covered the period 1354 – 2018.

What was interesting about this research¹ was that the authors of the paper didn't use secondary sources but for each year in this period they accessed the original documents phenological data² which recorded when the harvest started – the date is known as the GHD or grape harvest date.

One of the outcomes of their detailed study was that most recent papers on this topic have relied on two published papers from the 19th Century which were totally unreliable. In addition, the authors of the current paper had sourced “manuscript material discovered in the archives of the town of Beaune ... for the period 1371–2010” showing the GHD for each of the 664 years for the vineyards around the central Burgundy city of Beaune.

This is a very detailed paper with much of the discussion related to the validity of the data that the authors had collected and validating that data against other sources which even includes tree ring data from the Middle Ages.

The final conclusion is that they point to an average of a recent change to the GHD which is roughly two weeks earlier than previously and that this change correlates to climate change factors.

We have provided the reference to this paper in the footnote as it requires careful reading (it is a long paper) to understand all the factors that the authors have taken into account.

Domaine Milan and Saint-Remy-de-Provence

Quite recently we called in to see the Milan team in Saint-Rémy-de-Provence. This old Roman town is quite beautiful and has lots of interesting shops, a good place for coffee and a couple of decent restaurants.

The coffee place we enjoyed was called Colette and it is situated right in the centre of town in the pedestrian area. The owner roasts his own beans and makes excellent V60 coffees and a very good espresso. We also dropped into a relatively new restaurant called Mesiba which made good use of some of the best organic vegetables from the area.

¹ Thomas Labbé et al (2019) *The longest homogeneous series of grape harvest dates, Beaune 1354–2018, and its significance for the understanding of past and present climate*. *Clim. Past*, 15, 1485–1501, <https://doi.org/10.5194/cp-15-1485-2019>.

² Phenological data is the result of the study of recurring data such as the start of animal migrations each year or in this case the date when the grapes are considered by the authorities to be ready to harvest.

If you are passing through this area and would like to buy a bottle or two (or more) of the delicious wines of Domaine Milan, they are one of our few vigneronns who have a sales outlet on site. You can call in here and buy wine, however if you want to combine that with a tasting then you must book ahead via their website.

The Website for making the booking is <https://domaine-milan.com/> and the cost for the tasting is 30 euros per person. Everyone in the team speaks fluent English.

Marseille

We had a delicious meal at a small restaurant in Marseille called Livingston while we were in Provence. The food is delicious, and they have a good range of natural wines. It is essential to book as this restaurant is very popular.

While we were in Marseille, we had morning coffee and a light breakfast at Café Pollux (15 Rue d'Isoard). The specialty coffee was excellent, and their popular dish of boiled eggs was perfect. Here is the breakfast dish:



Perpignan

After Saint-Remy-de-Provence we headed for Perpignan as we have two producers in the vicinity, namely Mataburro with their delicious wines and La Guinelle which we have talked about at length in this newsletter.

We spent a day in nearby Rivesaltes with Laurent and Melissa from Mataburro tasting through their lineup and we can assure those of you who love their wines that the 2024 vintage is very, very good across their lineup. There were some very interesting discussions about changes in weather patterns in the area which is causing them to rethink basic issues such as how they do their pruning, for example.

Perpignan is an excellent city to find good places to eat and drink and we will soon have a brief commentary on our foodtourist site outlining which places we visit when we are there.

French wine terms

Here are some more French wine terms we accumulated this month. These terms are all related to the story we have written about autolysis which occurs through the agency of dead yeast forming lees at the bottom of a tank/barrel of ageing wine.

Autolyse

This is the French term for autolysis which refers to the accumulation of dead yeast cells (called lees) at the bottom of a bottle, barrel or tank of wine and the subsequent enrichment of that wine with chemicals released from the dead yeast as enzymes from the lees break down the yeast cell walls. This process in French is “destruction des tissus par leurs enzymes”.

Enzyme

This is a simple one because the English is the same as the French. In autolysis, it is enzymes in the dead yeasts that carry out the job of breaking down the cell walls of the yeasts and allowing some chemicals to be released which enhance the wine over time. Enzymes are the quiet achievers of many processes so we might write an article in a future newsletter specifically about enzymes and the work that they carry out.

Protéine

This is the French word for the proteins which are slowly released into the wine from the dead yeast cells at the bottom of the tank or barrel.

Mannoprotéines

These are polysaccharides containing mannose which are released from the yeast cell wall by the action of the enzymes mentioned above. They are one of the most important chemicals created during autolysis.

If the wine is left in contact with the lees, enzymes start to break the yeast cells down producing mannoproteins and polysaccharides that are released into the wine. The mannoproteins improve the overall stability of the proteins in the wine by reducing the amount of tartrates that are precipitated out.

They may also bind with the tannins in the wine to reduce the perception of bitterness or astringency.

Élevage sur lies

This means aging with the with the dead yeasts (lies) accumulating at the bottom of the storage container. During this time the enzymes in the dead yeasts break down the cell walls of those dead yeasts to allow chemicals from within the yeasts to be released into the wine.

The Magic of Autolysis – Part 1

This month we want to talk about the magic of yeasts, including one of the areas that is not discussed in much detail even though it is a process that makes Champagnes so desirable and many of the red wines from Burgundy and Bordeaux so expensive.

We've written a lot about the process of making a natural wine particularly the importance of the yeasts which are harvested with the grapes and which ferment the juice. What we haven't written much about are some of the deeper happenings when the wine is going through the stages from the grapes being pressed or undergo carbonic maceration through to being rested in bottles, barrels or tanks to mature.

So, in this story we are going to dive (carefully) into how wine matures, what the precursors to wine maturing are and in Part 2 what chemicals are essential for creating wines with aroma and flavour.

Sooner or later after the grapes are brought into the winery they will be crushed, and fermentation will begin because of the yeasts carried in on the grape skins.

After the yeasts have done their work of converting sugars in the juice into alcohol, they "die" and sink to the bottom of the container. You might think that this is the end of the process, however in many cases it is the start of a whole new and very complex process that effects the flavour, aroma and texture of the wine.

This is when autolysis begins to weave its magic.

What is autolysis?

Autolysis occurs when the yeasts that convert the grape juice into wine die and sink to the bottom of the container to form lees. Enzymes from these dead yeasts help extract a variety of interesting chemicals from these yeast cells which then enhance components of the wine such as the texture, aroma and flavour.

A definition from one paper we read is:

Autolysis is the enzymatic breakdown of dead yeast cells (lees) after fermentation, releasing substances into the wine that affect its aromas, flavours and texture.

This can be broken down in the following way:

- Autolysis begins after the fermentation is over;
- When yeast cells have done their main job of fermenting the sugars in grape juice, transforming it into alcohol and carbon dioxide they sink to the bottom of the container forming a layer of "lees";
- Enzymes in the dead yeasts break down the dead yeast cells that were responsible for the fermentation;
- As the dead cells break down, new substances (chemicals) are released into the wine;
- These new substances affect the aromas, flavours and texture of the wine.

Notice that the definition is quite specific, but we haven't said what the "new substances" are.

Some of these substances we have mentioned briefly in previous stories and here we will take it a bit further and describe the “substances” and also talk about how they affect the flavours, aromas and texture.

We should also add here that the term “autolysis” or “autolyse” has been around for quite a long time. The first use of the term we could find was by Salkowski in 1875.

A diversion in Champagne

In order to understand part of the complexity of the autolysis process we should point out that one of the main areas, where it is required by law to use the process, is Champagne.

When Champagne is bottled, yeasts are added to the still wine which subsequently ferment and produce the CO₂ (the bubbles). This is the second fermentation. As these yeasts die, they form a deposit in the bottle and the autolysis process, which the law demands, takes place.

The autolysis in Champagne must extend for at least 15 months for non-vintage Champagne and at least 3 years for vintage bottles (4 years for magnums). The longer that the wine is “sur lies” the more complex it becomes. Some Champagne houses leave their bottles on lees for up to ten years!

The process in more detail

The following diagram shows the four steps that take place.



During fermentation, which may be in a barrel or other vessel or could, like the Champagne example, be a secondary fermentation in a bottle, yeasts die and the dead yeast cells accumulate at the bottom of the container.

As the wine ages, following the accumulation of the dead cells, enzymes in those cells start work on breaking down the cell walls in the yeasts. As this happens various types of chemicals are released into the wine. This is the third phase of the process (lees breakdown).

The enzymes that most commonly carry out this function are β -glucanase enzymes found in the cell walls of the dead yeasts. In France, only enzymes from the yeast that carried out the fermentation are allowed – it is not permitted to add other enzymes.

After the cell walls of the yeasts break down through enzymatic actions, many chemicals are released including amino acids, oligopeptides, polypeptides, polysaccharides (including mannoproteins), nucleic acids and lipids to name just some. We will discuss some of these in Part 2 in the next newsletter.

In analysing the effect of chemicals in wines, it must be remembered that there are literally hundreds of different chemicals which have an effect on sensory qualities such as aroma, taste, mouthfeel and so on.

For example, the role of amino acids (produced as part of the Wine Enrichment phase) in contributing to the sensory properties of wine during the period when the wine is still in contact with the dead yeasts was studied in some detail by Russian authors Khalafyan et al³ in 2023.

They found that the sensory properties of the wines studied were generally positively affected by the concentration of amino acids in the wine.

Another paper we read by Charpentier and Feuillat⁴ while researching this story outlined the role of amino acids as:

After the excretion of amino acids by yeasts at the end of the bottle fermentation the concentration of amino acids remains stable for several months. Then it begins to rise again slowly but continuously. This second phase of enrichment with amino acids corresponds to the autolysis of the yeast cells.

Amino acids being nitrogen-based also contribute to the nitrogen content of the wine, which we will deal with in Part 2.

³ Khalafyan, A et al (2023) Multidimensional analysis of the interaction of volatile compounds and amino acids in the formation of sensory properties of natural wine. *Heliyon*, January 2023

⁴ M. Feuillat, C. Charpentier (1982) Autolysis of Yeasts in Champagne. *American Journal of Enology and Viticulture*. 33:6-13.

Grape variety: Sauvignon Gris

Just about everyone who has drunk a white wine will know about the Sauvignon grape variety – it is a variety with a number of colours with each colour producing wines of different types.

Sauvignon Gris is a natural clone of Sauvignon Blanc, which probably mutated in the Loire Valley or Bordeaux region of France. Its existence was known in the 19th century, but its use at that time was somewhat limited.

Sauvignon Blanc is very well known as a wine of importance to the Sancerre region of France and as one of the most important wine exports from New Zealand.

However, there is another region in the north of Burgundy that is also very interesting in the Sauvignon grapes that are permitted.

Our wine producers Alice and Olivier de Moor and La Petite Empreinte have some plots in a commune called Saint-Bris-le-Vineux where some stunning white wines are produced using Sauvignon grapes.

Interestingly, this commune is very close to Chablis where excellent wines are made from Chardonnay grapes, but the microclimate and geological differences of the Saint Bris commune calls for different grapes. This also applies to the communes of Chitry, Irancy, Vincelottes and Quenne.

Now, there is also a twist in this appellation. While most appellations divide the permissible varieties into primary varieties and secondary varieties with rules applying to the percentage of each type it is permissible to use, in Saint Bris the two permissible varieties can be used in any percentage the winemaker prefers.

The relevant piece of the rules for the Saint Bris appellation are shown in section 5 of the appellation rules

V.-Encépagement

1°- Encépagement

Les vins sont issus des cépages sauvignon blanc B et sauvignon gris G.

2°- Règles de proportion à l'exploitation

Pas de dispositions particulières.

This is a rare occasion where no rules are provided among the nominated grape varieties as to which ones are the primary varieties and which are secondary varieties.

So, the winemaker can use 100% Sauvignon Blanc in their wine or they can use 100% Sauvignon Gris (grey) in their wine or any combination of both.

Notice the second section of the rules in the extract from Section 5 (V). Here Règles translates as “rules” and these rules apply to the proportion of the grape varieties.

The text in part 2 states:

Pas de dispositions particulières.

This simply means “No special provisions”. Very unusual in France!

In some appellations in the Burgundy area there are times when only one variety is permitted. For example, in the Chablis and Vézelay appellations, Chardonnay is the only variety permitted so there is no need to talk about permitted percentages.

So, let’s examine Sauvignon Gris in more detail. Gris means “grey” because the grapes of this variety have the skin dotted with grey areas. The colour is also sometimes referred to as light purple.

However, once the grapes are pressed little colour remains unless the skins have been left in contact with the juice for some time.

Sauvignon Gris is used by some of the best producers in Pessac Leognan which is a long established Bordeaux appellation where Bordeaux Blanc blends are favoured.

The only rule about which “white” grapes can be used and in what proportions for Pessac Leognan is shown in the extract below which come directly from the appellation rules:

V. - Encépagement

a) - Les vins blancs sont issus des cépages suivants : muscadelle B, sauvignon B, sauvignon gris G, sémillon B.

You can see in the list of permitted grape varieties that three are blanc (white) and one is “grey”, namely Sauvignon Gris. The juice from these grapes can be used in any proportions the winemaker prefers.

As another indication of the esteem the grape variety is held in, Chateau Haut-Brion in Bordeaux, one of the most prestigious of all of the producers in that region, uses Sauvignon Gris to add lift and freshness to their white wines.

So, how long has this grape variety been in use.

On page 69 of the 1905 Ampélographie Tome VI by Viala and Vermorel, a Dr Barth quoted Sauvignon Gris in a table of Alsace varieties including Riesling and Pinot Gris.

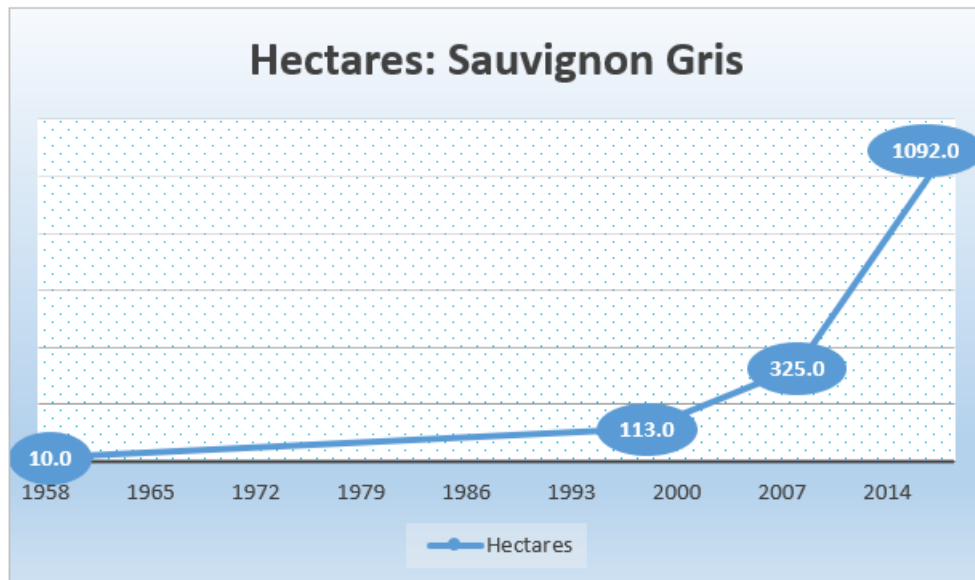
Sauvignon Gris also has the honour of being the first grape picked in Bordeaux due to the fact that it ripens early in that climate.

The appellation document for the Bordeaux appellation, which was updated in 2023. still has Sauvignon Gris as a principal grape variety for that appellation for white wines, along with Sémillon, Sauvignon Blanc and Muscadelle Blanc.

In fact, well-known producer Chateau de Bellevue in Lussac, St. Emilion regularly produces a 100% Sauvignon Gris which they sell as an appellated Bordeaux Blanc.

It would be difficult to say that Sauvignon Gris is a popular grape in France even though we have pointed to two main areas where it is used. However, it is an oddity in one way and that is that the area given over to this variety has increased, not decreased since the early 1950s.

The increase in the area given over to Sauvignon Gris between 1958 and 2018 is shown immediately below.



As can be seen, in 2018 there is now 100 times the area that there was in 1958. This increase can be partly explained by the fact, as mentioned above, that it was nominated as a principal grape variety for the Saint Bris appellation in Burgundy where it maintains equal footing with Sauvignon Blanc.

Now to the plant itself. The leaves are quite striking as can be seen in the photo below.



The large frontal lobe can be seen easily. In the photo above there is a side lobe on the left side but not on the right side.

In the photo below the grey “splotches” can be easily seen on the grapes. If the grapes are directly pressed the colour of the juice will be white. If the skins are kept in contact with the juice there will be colouring and it will often be classified as an orange wine.



You can see that the bunches are somewhat “loose” which allows the wind to get in among the grapes thus making it harder for diseases to settle in the bunches.

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.