

WINE Talk: August 2025

The newsletter of Living Wines: Edition 136

Welcome to newsletter 136 for August, the eighth WINE Talk Newsletter for 2025. We hope you continue to enjoy reading them. We certainly are continuing to enjoy writing them!

We have been able to put together **7 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 packs include one we have resurrected from our own archives and two more from our “over-chilled” wine supply.

The newsletter also has:

- New Arrivals – La Petite Empreinte;
- New Arrivals – Alice and Olivier de Moor;
- What’s Coming;
- Many short pieces in our Bits and Pieces pages;
- More French words translated in our “French Wine Terms” page, this time from some snippets of the Rules from the Rully appellation in Burgundy document;
- Part 3 of a 3-part story about the process of autolysis which adds structure and flavour to wines and is a compulsory process for making some Champagnes;
- The Jacquère grape variety.

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

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

There’s an easy way to order our wines. Just send us an email listing the wines and/or packs you would like to order 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

We are delighted to have our second release from La Petite Empreinte. La Petite Empreinte, which translates as 'The Small Footprint' is the estate of Romain de Moor (son of Alice and Olivier) and his wife Mélissa Bazin. 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 and vine health. Romain still works full time for his parents as well as in the La Petite Empreinte vines, while Mélissa works full time on their own estate.

But as well as having that deep family knowledge at their fingertips they spent time with a wealth of iconic vigneron before they came back to the de Moors' family estate in Courgis then purchased their own vines. Mélissa worked in the Jura at Domaine Labet and, before, that internships in the Ardèche, where she comes from, with several vigneron including Sylvain Bock, Gérald Oustric and Gilles Azzonni. She also worked with Domaine Bruno Clair. Romain worked in several estates including Jean-François Ganévat and Domaine Lapierre. It's an impressive set of mentors. They have also both had formal training as part of their 'apprenticeship' prior to embarking on the La Petite Empreinte project from 2020.

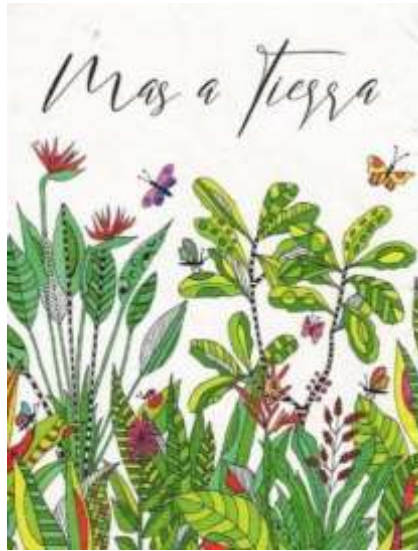
Their micro-estate originally consisted originally of less than a hectare of vines in Saint-Bris-le-Vineux and Vincelottes, both communes in the Yonne department in the north of Burgundy which abut each other (as do their plots). They have gradually planted new vines but it is still tiny. The first of the vines they planted, in 2022, will provide some grapes for this year's harvest. The work organically in their vines, which are in clay and limestone soils, and are part-way through the process of conversion to achieve organic certification.

With the additional plantings they now have 2 hectares under vine and next year will have 2.3 hectares. It is predominantly Pinot Noir but they have 0.1 hectares of Gamay, which makes a cuvée only available in magnums, and 0.7 hectares of Sauvignon Blanc. The story of the Sauvignon Blanc cuvée, originally called Persévérance but now called Persévérance et Patience, which is one of the most exciting Sauvignon Blancs we have ever tasted, will have to wait until next year when we receive the 2022 vintage. The wines we are writing about here are 100% Pinot Noir.

In the cellar they ferment their wines naturally and these wines have no additions. They also do no filtration or fining. Their view on adding sulphites though is that they would if they felt they need to but to date it has not been necessary for any of their red wines.

We have just released three new wines and have a three 3-bottle packs available which has one of each of them in it. The Tapis Rouge and the Arrosé rosé are both sold out to people who requested early notice about the release so are now only available via these packs. We do still have a good supply of Más a Tierra (Pinot Noir) 2023 though so as well as the pack it can be ordered individually.

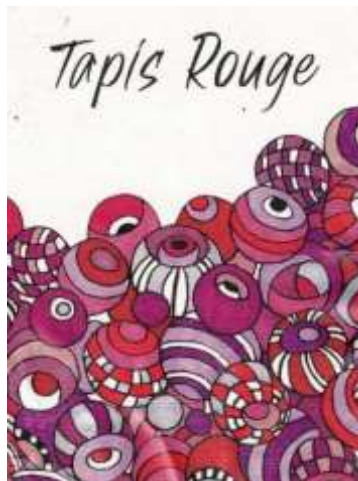
La Petite Empreinte Côteaux Bourguignons Más a Tierra (Pinot Noir) 2023



From a plot of Pinot Noir, planted in 1990, in the commune of Vincelottes in the Yonne department on a hill with a westerly exposure. The soil is Kimmeridgian limestone and clay. In conversion to organic. The name, Más a Tierra is inspired by the name of the island where the real Robinson Crusoe ran aground and is a recognition of the plot's isolation.

In 2023, Romain and Mélissa had a very good harvest which challenged the available tank space for macerating. As a result they made one direct press, the juice from which was added to the remaining macerating whole bunches. The maceration was for about 21 days with 1 or 2 punch downs. After pressing the wine was aged for a year in barrels of varying sizes between 228 and 700 litres, without racking. Thanks to the directly-pressed juice, this wine is the lighter of the two reds. No added sulphites. 12.5% ABV. **\$107 a bottle.**

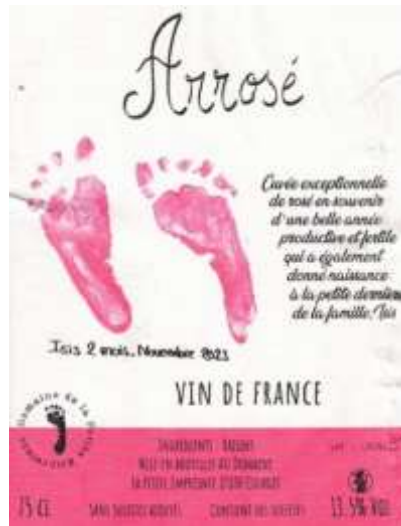
La Petite Empreinte Bourgogne Côte d'Auxerre Tapis Rouge 2023



Planted in 1978 these older vines are situated in Saint-Bris at the top of a south-facing Portlandian limestone plateau, which borders the commune of Vincelottes (despite being in separate appellations these vineyards are beside one another). The vines are in conversion to organics. Made using the vinification they favour for their red wines it had 30 days of maceration of whole bunches with some punch downs. After pressing it was aged for 11 months

in barrels of varying sizes (228-700 litres) without racking. On the surface it is pretty and lithe but underneath there is structure and complexity. No added sulphites. 13% ABV. **Now only available in Pack 3.**

La Petite Empreinte Arrosé 2023



From the vineyard which produces Tapis Rouge, this rosé was directly pressed from the end of the press after making the 2023 vintage of Tapis Rouge. It was fermented and aged in barrels for 3 months without racking. No added sulphites. We actually received this with the 2022 Tapis Rouge but it was not quite ready to sell. It's a pleasure now to be able to reunite it with the cuvée which gave it life. The footprints on the label are those of their daughter Isis, who was born during the 2023 harvest. 13.5% ABV. **Now only available in Pack 3.**

Alice and Olivier de Moor

We have just received this year's shipment from Alice and Olivier de Moor and nearly everyone who requested an offer should have it by now. We do have a few packs in the newsletter for at least a few people who may have not been in touch with us about an allocation but who would like some wine. We know many of you though buy from the wine shops we supply so we've included a list of everything that you might find if you are quick enough. As always the allocations were very limited and no venue received or will be receiving every wine so don't be surprised if you make a request and it is not available.

Most of the wines are from the 2023 vintage but we do have a small number of cuvées which were held back from 2022 for extra bottle aging.

2023 was a very good vintage. Winter was normal but a wet spring kept them on their toes fighting downy mildew. Despite that early pressure and then a bout of powdery mildew (oidium in French) in June eventually it became dry and hot, and they could relax a little. That's unlike 2024 where mildew plagued many people, including Alice and Olivier, right through the summer months and, along with frost early in the year, had a serious impact on yields. By contrast, the 2023 harvest, which began on 11 September, was one of their most generous (exceeded only by 2018), typified by many bunches of generous size.

This hasn't quite translated into a massive increase in our allocations unfortunately because of the need to balance their income to account for the massive losses in 2024. They only made 20% of their normal output in 2024. Because of that they are keeping a substantial portion of 2023's bountiful year to have to sell next year and also to keep their barrels full. It also means we will have to wait until next year for the Chablis Coteau de Rosette 2023 and the 2023 vintage of the two premier Cru Chablis cuvées. On the plus side, poor harvests do mean a certain amount of inventiveness on the négoce side of their business and there are some interesting surprises to come with next year's arrivals.

2025 is looking very promising and with quantities close to normal, which unless something goes wrong late in the season will help mitigate the losses in 2024. They hope to begin harvest very early on 1 September. But what we really need, to have any significant increase in our own allocation is two very good years in a row!

Below is a description of the wines. As a general observation though, to save us restating it in every description, all the wines in this offer are certified organic by Ecocert France. The certification code FR-BIO-01 is on some of the wines but not others. Some of the wines have beautiful new labels (all designed by Olivier de Moor) and for several of them they did not put the certification on the front label. Instead, they put it on their back label. It's something to do with an obligation imposed by regulations in the USA (life is getting increasingly complicated for winemakers trying to navigate each jurisdiction's requirements!).

In the process of creating back-labels specifically for us the certification was not included. We also don't have Alice and Olivier's beautiful words, like this back label of the new Aligoté which we photographed when we tried it with Alice in July, which has an observation from them plus one of our favourite Leonard Cohen quotes. You can also see below one of the new front labels featuring Olivier's drawings. The place, Alice says, is a place from Olivier's imagination.



This back label that we don't have also has the information that the wine is not filtered, which is true of the Aligoté. The de Moors use settling and gravity to enable them to usually bottle their wines unfiltered. When we began working with them, we think nothing was filtered. However, after issues with spoiled wines in the past, they have decided to lightly filter some wines, including some in this shipment and we have explained it in the descriptions of the individual wines. The decision to filter is based on analysis of the wine – whether there is anything left, like active yeast, which might cause the wine to spoil once bottled. They use diatomaceous earth,

which is very gentle, for this process. If further analysis shows there are still problematic particles they will filter again with a cartouche. Also, long, slow ferments can also create a situation where they feel it is safer to filter. The 2023 Le Vendangeur Masqué Bourgogne Blanc, which came in this release, only finished fermenting in January this year.

Finally, we also wanted to note that Alice and Olivier do use small amounts of sulphites when they make their wines so if you only drink wines without added sulphites these wines are not for you. Usually, they add a little when they rack the wine from its barrels into tank to make the final blend of the wine, and again at bottling. However, there is no specific rule. It's a decision for each cuvée each vintage.

Wine	ABV	Notes
Alice and Olivier de Moor Bourgogne Aligoté (note: 75% 2023 and 25% 2022)	12%	A blend of 2 vintages, this wine is 25% from the 2022 vintage and 75% from the 2023 vintage. Both wines were aged in stainless steel tank (for 2 years in the case of the 2022 component) prior to blending, a process which the de Moors did to create a more balanced wine. It is not filtered.
Alice and Olivier de Moor Bourgogne Chitry 2023	13.5%	From vines Alice and Olivier have owned for many years in the commune of Chitry, about five kilometres from Courgis, where they live and work. This wine was aged in 228 litre barrels and demi-muids (600 litres). It was lightly-filtered.
Alice and Olivier de Moor Nuova Descriptio 2023	13%	The blend is 60% Sauvignon Blanc, 20% Aligoté, and 20% Chardonnay. But then it gets complicated! 2/3 of the Sauvignon Blanc was directly pressed and aged in an amphora. For the rest, whole bunches covered in some juice, were macerated for 10 days in a stainless steel tank before pressing and aging in tank. The Aligoté was also macerated in tank for 10 days and also aged in tank. The Chardonnay was directly pressed and aged in barrels. It mainly comes from Chitry but there is also a barrel from Bel Air. (They used two new barrels for the Chablis Bel Air et Clardy in 2023 and felt that the Chablis could only take the juice from one of them.) The maceration is only really noticeable on the back of the palate where you get a little appealing bitterness and the structure from the tannin but without it feeling like an "orange wine". It was lightly filtered.
Alice and Olivier de Moor Chablis l'Humeur du Temps 2023	12.5%	This wine is a blend from four different parcels. 1 hectare, on brown clay, is north-west facing, 2 small parcels are on yellow clay facing south (.4 hectares) and the fourth is a small vineyard (.2 hectares) on flat land

Wine	ABV	Notes
		close to Courgis. Half of this wine was aged in a 2000 litre barrel which that bought second-hand in 2022. The rest was aged in smaller barrels. Its citrus characteristics are even further enhanced this year because of almost grapefruit-yellow hues.
Le Vendangeur Masqué Bourgogne Blanc 2023	13%	The grapes for this négoce cuvée are from two different sources. Half is from Vaux près Auxerre, a small commune on the edge of the city of Auxerre in the Yonne department and not too far from the de Moors. The other half is from a young grower in Mâcon from a vineyard that has just finished its conversion to organic. The previous vintage of this cuvée was the first time they sourced grapes from him. The components were aged in 2500 litre foudres, tank and demi-muids (600 litre barrels). The two quite different sources have allowed a nice balance between fruitiness and acidity. Fermentation was slow. It did not finish fermentation until January 2025! Partly because of that it was lightly filtered.
Le Vendangeur Masqué Chablis 2023	12.5%	Despite being a négoce cuvee, since 2015 the vineyard this wine comes from, which is close to Courgis, has been owned by de Moors. They believe the terroir is not quite suitable for it to be an estate wine and so chose to retain its Le Vendangeur Masqué name after it became theirs. The vineyard, though, benefits from the same car and thought as all the vines Olivier tends.

Pack 5 in this month's newsletter has three of these wines.

What's Coming (in brief)

We are about to start allocating and offering our 2024 Mataburro wines, which have just arrived, so we can get them out into people's cellars where perhaps they will be able to then rest a while before letting them loose on summer. Of all our producers, maybe because they come from the sunny south, Mataburro wines scream summer the most. Now is the last chance to request an offer.

We are waiting for some equally summer friendly 2024 Mosse arrivals in a shipment which also includes several new cuvées. We should be advertising those in October and sending out requested early advices either late September or early October.

We will be advising anyone who's requested information about our tiny collection of Mito Inoue's wines about what we have in September. None of these will be allocated so it will be first in best dressed. If we don't sell them all from that initial mail out (highly possible given what will be quite prohibitive pricing) we will advertise them more widely. There is still time to add your name to the mail out but if your wine budget is tight at the moment we wouldn't recommend doing so. They are going to be the most expensive wines we have ever sold.

Further down the track we've just finalised an order with Axel Prufer for Les Temps des Cerises' 2024 wines supplemented by a small order with Le Bouc à Trois Pattes. We will be advertising all of these so if you would like early notice let us know.

Pack 1 – Overly-Chilled Wines

(20% Discount - 1 Pack Only)



We're continuing to release with a 20% discount the wine which were overly-chilled and have two packs in this newsletter. The story of what happened, how we verified the wines before we offered them for sale and why we are only selling them directly via the newsletter is explained in some detail in our [June](#) newsletter, which like all our newsletters is available on our website. If you want to read more about it then look for the description of pack 7 in that issue.

All the wines in this pack are otherwise sold out except for the Belluard Mont Blanc (a serious sparkling wine that would be perfect for a celebration). It includes three single variety white wines – a Geschickt Riesling, Mosse Chenin Blanc and Sextant Chardonnay. The only red is a Beaujolais from La Soeur Cadette, so 100% Gamay, and the last bottle is Mosse Moussamoussettes 2023, a favourite, fun pet-nat made from Grolleau Gris, Cabernet Franc, and Pineau d'Aunis. It would be a good pack for anyone who thinks far enough ahead about wines for their end of year festivities.

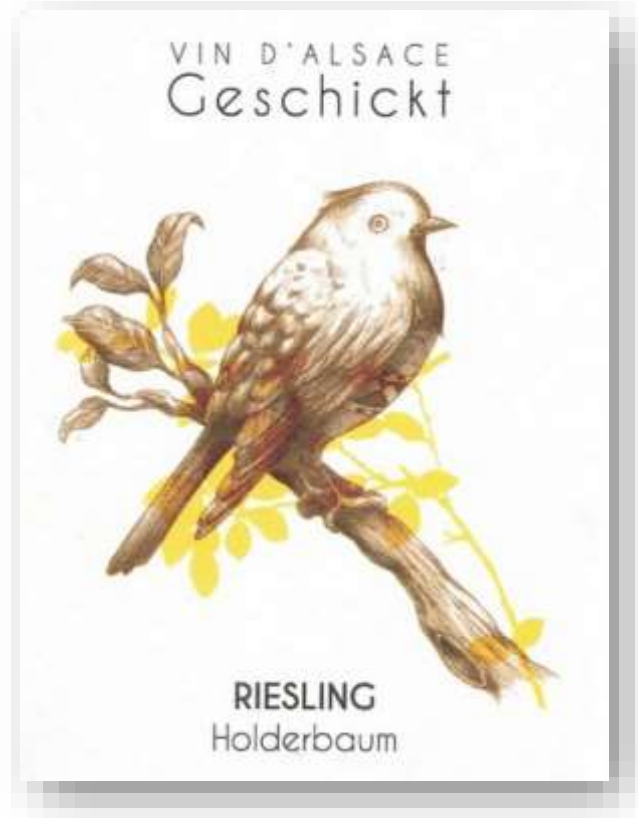
These are the wines:

- **Geschickt Vin d'Alsace Riesling Holderbaum 2022**
- **Mosse Moussamoussettes 2023**
- **Mosse Chenin 2022**
- **Sextant - Julien Altaber Bourgogne Blanc 2022**
- **La Soeur Cadette Juliéna 2023**
- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**

The RRP for this selection of **6** bottles is \$452 but the pack price is only **\$361.60**. Check with us for the subsidised freight charge to your location.

Pack 2: Overly-Chilled Wines

(20% Discount - 1 Pack Only)



Pack 2 is the second pack of overly-chilled wines in this issue. There's some overlap with Pack 1. Four wines are the same - the Geschickt Riesling, Mosse Moussamoussettes and Chenin and the Belluard Mont Blanc. The last two are a Pinot Noir from Alsace – the Geschickt 2022 Pinot Noir – and a rare bottle of Le Vendangeur Masqué Bourgogne Blanc 2022, a 100% Chardonnay from Alice and Olivier de Moor's négoce label from last year's shipment. The grapes are sourced from the same vineyards as for the new 2023 vintage so you can read a little about it in the New Arrivals section of the newsletter.

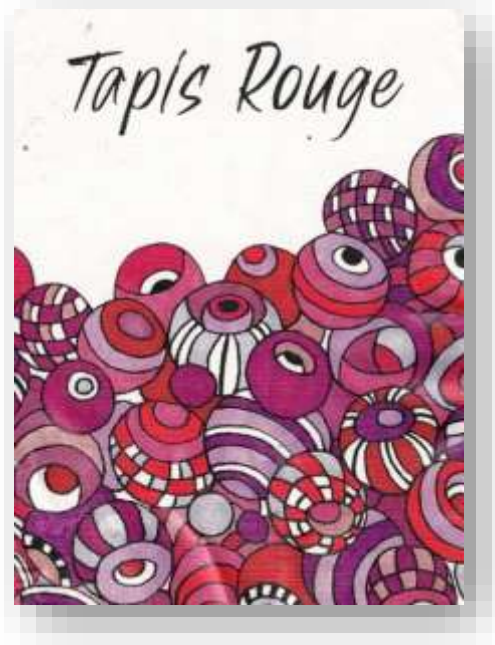
These are the wines:

- **Geschickt Vin d'Alsace Riesling Holderbaum 2022**
- **Mosse Moussamoussettes 2023**
- **Mosse Chenin 2022**
- **Geschickt Vin d'Alsace Pinot Noir 2022**
- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**
- **Le Vendangeur Masqué Bourgogne Blanc 2022**

The RRP for this selection of **6** bottles is \$465 but the pack price is only **\$372.00**. Check with us for the subsidised freight charge to your location.

Pack 3: – New Releases from La Petite Empreinte

(15% Discount - 3 Packs Only)



Pack 3 contains our new releases from La Petite Empreinte. They are explained in detail in the new arrivals section which also has more information about the estate. But, in summary, these three are all made from Pinot Noir and from the 2023 vintage.

There is a rosé (Arrosé 2023) and two reds. Más a Tierra is the lighter of the reds because of its unusual method of vinification. Tapis Rouge is darker but still relatively light. This pack is the only way to buy Arrosé and Tapis Rouge because they are otherwise sold out.

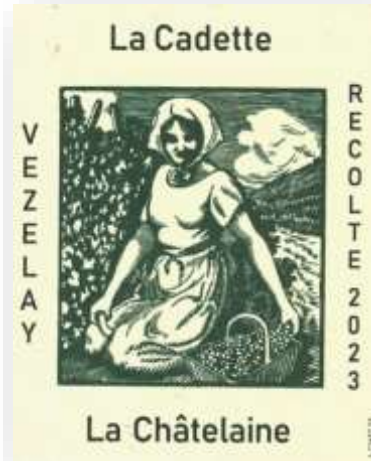
The pack has one bottle of each of these wines:

- **La Petite Empreinte Bourgogne Côte d'Auxerre Tapis Rouge 2023**
- **La Petite Empreinte Côteaux Bourguignons Más a Tierra 2023**
- **La Petite Empreinte Arrosé 2023**

The RRP for this selection of **3** bottles is \$295 but the pack price is only **\$250.75**. Check with us for the subsidised freight charge to your location.

Pack 4: Things We Found Pack

(15% Discount – 1 Pack Only)



Pack 4 is actually pack 8 from the last newsletter so if you read about all the packs last month's issue you will find some repetition here! For some reason we didn't sell it so we will try one more time because it has some very special wines which are now only available in this pack.

A trawl through all our allocation spreadsheets found a few bottles that had somehow become stranded or, in the case of the vinegar, is the last bottle of a previous shipment and we're keen to move on to the new one. The end result is a pack with some very special wines.

There's a Fanny Sabre 1er Cru Pinot Noir Fanny Sabre (2019 vintage so with some age), a bottle of her 2023 Bourgogne Blanc, and, also from Burgundy, a bottle of La Cadette Vézelay La Châtelaine 2023. We received it three times and this bottle is somehow stranded from the second shipment. There are two other very special wines – the 2022 vintage of Vincent Carême's single vineyard Vouvray Peu Morier, which arrived early this year and, almost from the archives, Jean Ginglinger's Vin d'Alsace Gewurztraminer Maceration Steiner 2019. This is a very powerful wine, which now it has some age, and should be a joy to drink. The grapes are from a vineyard in the limestone-rich Steinert Grand Cru, which lies above Pfaffenheim.

These are the wines:

- **Vincent Carême Vouvray Peu Morier 2022**
- **La Cadette Vézelay La Châtelaine 2023**
- **Fanny Sabre Bourgogne Blanc 2023**
- **La Guinelle Vinaigre de Banyuls 50 cl**
- **Jean Ginglinger Vin d'Alsace Gewurztraminer Maceration Steiner 2019**
- **Fanny Sabre Beaune 1er Cru Les Chouacheux Rouge 2021**

The RRP for this selection of **6** bottles is \$561 but the pack price is only **\$476.85**. Check with us for the subsidised freight charge to your location.

Pack 5: de Moor New Arrivals 3 Pack

(10% Discount - 3 Packs Only)



Alice and Oliver de Moors' wines are among our most sought-after wines which apart from a couple of packs each year we only sell by allocation. There is a story about all the wines we have recently received from them in the New Arrivals section of the newsletter including information about the three wines in this pack. In summary though, the pack includes one Aligoté (mainly from the 2023 vintage but with some juice from 2022 as well) and two Chardonnays. All three are estate wines.

These packs are currently only available to anyone who did not receive an allocation. (To complicate things we may not have sent all the offers out by the time you read this so you may think you don't have one but we are doing our best to get them out in advance of releasing the newsletter. In case we don't though, if you try to order a pack we will check to see if we have a reservation for you.)

If you have already accepted an offer but you would also like to order one of these packs you're welcome to put in a request. If we don't sell them after a couple of days then we will make them available to everyone, based on the order in which we receive the requests.

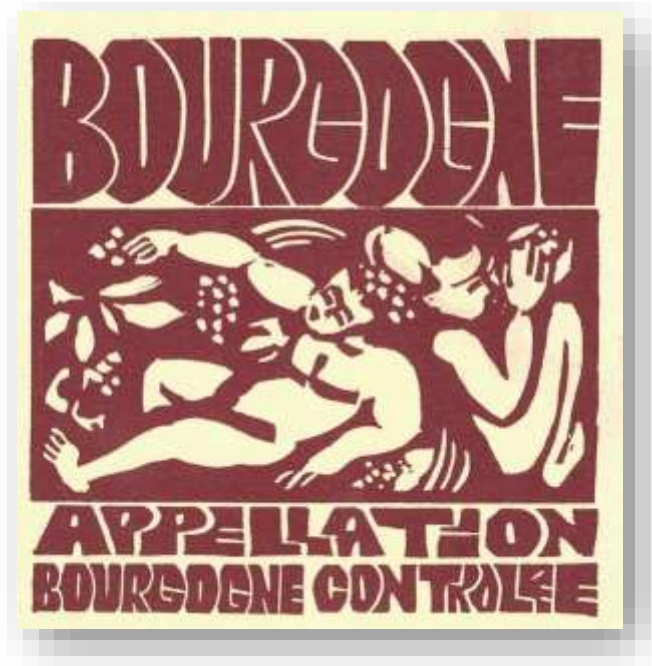
These are the 3 wines:

- **Alice and Olivier de Moor Bourgogne Aligoté (note: 75% 2023 and 25% 2022)"**
- **Alice and Olivier de Moor Bourgogne Chitry 2023**
- **Alice and Olivier de Moor Chablis Bel-Air et Clardy 2023**

The RRP for this selection of **3** bottles is \$298 but the pack price is only **\$268.20**. Check with us for the subsidised freight charge to your location.

Pack 6: Winter's Last Hurrah Red Burgundy Pack

(15% Discount - 3 Packs Only)



This pack has six Pinot Noirs from four of our producers. The La Cadette Champs Cadet is an estate wine from Saint-Père, which is near Vézelay in the north of Burgundy. La Soeur Cadette Bourgogne rouge is a négoce wine made by the same family with grapes from the renowned Côte de Beaune village of Volnay and Vézelay in the north. We wrote about it in detail last month and have just these few bottles left. La Petite Empreinte Côteaux Bourguignons Más a Tierra 2023, from Vincelottes, which is also in the north, is described in detail in the New Arrivals section.

The final three are Fanny Sabre's Cuvée Anatole, which is now a Vin de France which comes from the wrong side of the tracks (it's on the other side of the A6 auto-route close to where it travels alongside the Côte de Beaune). The terroir is not as complex but neither are the prices. It's a wine which it's fine to open young without committing a crime.

The last two wines are both made by Julien Altaber and Carole Schwab, who own Domaine Derain and Sextant. These are complex wines which, while they don't need to be kept for years to reach their full potential, can easily age for another couple of years without effort. Julien and Carole are based in Saint-Aubin and the Domaine Derain Les Riaux comes from a tiny (.5 hectare) vineyard close to Saint-Aubin on the Puligny-Montrachet plains in the Côte de Beaune. It's the estate's entry level red wine. The Sextant Bourgogne Rouge is a négoce wine made with grapes they source from the Côte Chalonnaise, which is further south. The grapes come from the same couple, Fanny et Damien Gressard, each year.

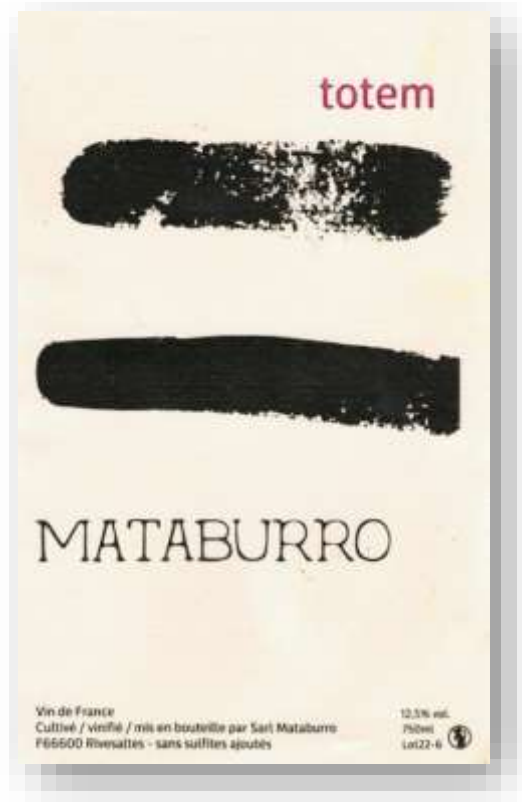
It means the pack is something of a geographical adventure spanning from one end of Burgundy to the other. Despite the price it does represent great value for 6 red Burgundy wines in the current climate.

These are the wines:

- **La Cadette Bourgogne Rouge Champs Cadet 2023**
- **La Soeur Cadette Bourgogne Rouge 2023**
- **La Petite Empreinte Côteaux Bourguignons Más a Tierra 2023**
- **Fanny Sabre Anatole Rouge 2023**
- **Domaine Derain Bourgogne Les Riaux 2022**
- **Sextant - Julien Altaber Bourgogne Rouge 2022**

The RRP for this selection of **6** bottles is \$481 but the pack price is only **\$408.85**. Check with us for the subsidised freight charge to your location.

Pack 7: A Very Beautiful Mixed Collection Pack
(Approximately 14% Discount – 1 Pack Only)



This pack includes quite a few unearthed treasures – a Bornard Ploussard, an Octavin Troussseau, two fabulous white Burgundies (En Remilly – a premier cru Saint-Aubin and Fanny Sabre’s Mercurey Blanc), and two thoroughly enjoyable unusual wines that, unless you take care when you are drinking them, tend to disappear very quickly. MaMaMia is macerated Pinot Gris from the Côte Chalonnaise and Totem, from Mataburro, whose new wines will be available in September, is mainly Mourvèdre with a little Grenache from a vineyard of startlingly-black shist with limestone and quartz in Roussillon in France’s Catalan country. Despite its southern origins the wine is fresh and low in alcohol (12.5% ABV).

These are the wines:

- **Domaine Bornard Ploussard La Chamade 2020**
- **l'Octavin Corvée de T 2020**
- **Fanny Sabre Mercurey Blanc 2022**
- **Domaine Derain Saint-Aubin 1er Cru En Remilly 2022**
- **Sextant - Julien Altaber MaMaMia 2022**
- **Mataburro Totem 2022**

The RRP for this selection of **6** bottles is \$654 but the pack price is only **\$563.60**. Check with us for the subsidised freight charge to your location.

Bits and Pieces

Another newsletter that is not ours

We always enjoy reading the newsletter called the La Cabane Gazette published punctually (unlike ours!) by our friends at La Cabane in Hong Kong. It is worth reading and it doesn't take anywhere near as long as ours does!

What caught our eye recently was a nice summary of appellation rules in France called "The Unofficial Guide to Official Wine Classifications". It is in Newsletter 96 from the 12th April which can be accessed through the link below.

[La Cabane Gazette Number 96](#)

You can also subscribe on their Web site to the newsletter. If you are ever in Hong Kong it is also THE place to drop by for a drink or a meal at their wine bar or their wine shop if you would like to buy from their excellent selection of natural wines.

Wine Bar / Bistro – La Cabane - 62 Hollywood Road, Central

Wine Shop / Cellar - 97 Hollywood Road, Central

We thought you might also be interested to find out where they drink when they are travelling around Asia.

This is the link to the Newsletter that has the answers for you.

[Other Natural Wine Joints Around Asia](#)

In it they list the following:

- Otheroof in Shenzen
- Bombvinos Bodega in Manila
- Charmkrung in Bangkok
- NOB Natural Wine Corner in Ho Chi Minh
- Spice Hanteng & Bistro Chinois Yasmin in Tokyo
- Wine RVLt in Singapore

That should be a good start to your planning if you are heading to Asia!

2025 Grape Harvest in France

Having just returned from France, we have been concerned about the weather reports of very high temperatures throughout many of the wine regions there. And this is a pity, because most of our producers were generally very happy. In fact, most looked a year younger than when we saw them last year.

Reports are starting to appear in the French press saying that the high temperatures are ripening the grapes at a rapid rate, meaning that harvest must start in August rather than the usual September in most areas.

This is a major problem in France as most people take their holidays for most of the month of August and therefore are not available to work in the vines picking the grapes.

One producer in Pessac-Léognan just south of Bordeaux on the west coast of France usually starts the harvest on the 15th September but this year they started on 19th August – a massive change when you consider that most years the start of harvest has varied by two or three days!

The 2025 harvest in Muscadet on the west coast of France will be one of the three earliest harvest of the last 40 years according to François Robin of the Nantes Wine Federation.

There is some optimism, however, due to the relatively sunny spring and the fact that mildew is not as big a problem as in the last few years due to warmer and dryer conditions.

The Mosse family, for example, has started harvest early this year with the Chenin ripening in August rather than being ready midway through September. We borrowed a photo from their Instagram account where they are documenting progress day-by-day.



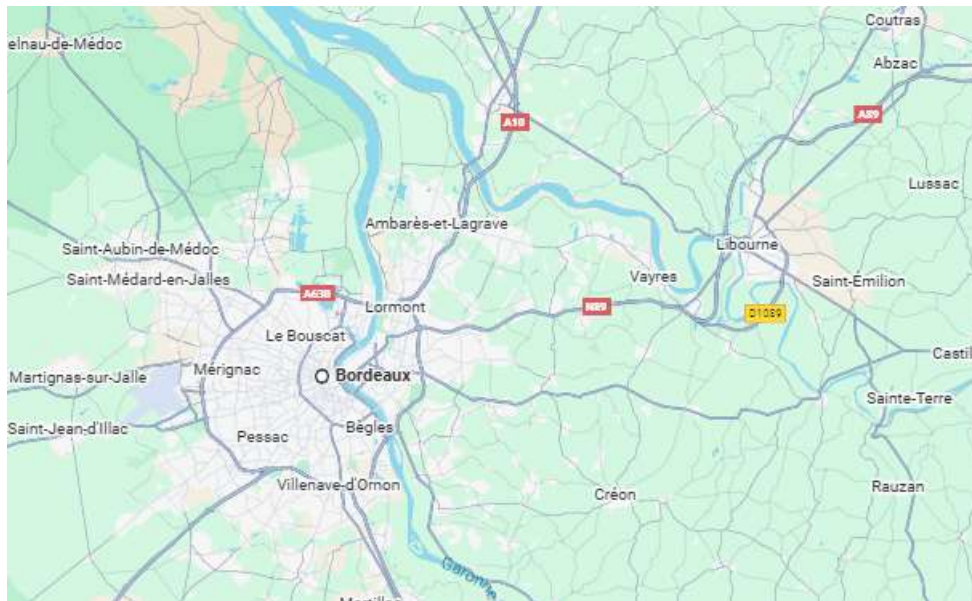
The grapes are looking beautiful which augurs well for the vintage. We'll just have to wait to see the impact of the earlier ripening which is going could mean less phenolic ripeness, a subject we touched on in the October 2024 issue of the newsletter.

Declaration of the harvest in Saint Emilion

We picked this news item that we came across, since it gives you some idea of the ceremony that also surrounds the harvest in some areas, particularly the established premium wine areas such as the Bordeaux region.

The Grape Harvest Proclamation, also known as Ban des Vendanges, is a fascinating tradition, which marks the beginning of grape harvest in the Bordeaux region. The Saint-Emilion's brotherhood, The Jurade, goes up on the King's tower and announces the harvest start. The custom dates back to the days when the Romans ruled this area.

In that time the vineyard owners were prohibited from grape picking until allowed. This was done to ensure the quality of the harvest. Now, the proclamation is more of a formality and tradition, with farmers choosing to start grape picking when they see fit.



You can see Saint Émilion approximately 40 kilometres to the east of Bordeaux on the eastern side of the Dordogne River.

French wine terms

Here are some more French wine terms we accumulated this month. We like to take French words from the documents published by the French wine authorities setting out the rules for each of the 350 or so appellations that control how the grapes must be grown and the wine made to qualify to use the appellation of the wine bottles.

For this month we plucked some words from section 6 of the appellation document (cahier des charges) for the Rully appellation in Burgundy.

You can easily display this set of rules yourself by typing:

Cahier des Charges Rully

into Google or similar. A list of documents that refer to this appellation will be displayed. Simply click on the bold type and the pdf will be displayed. Section 6 (VI) is on page 5.

Section VI – Conduite de Vignoble

Conduite is the verb for manage

In this phrase it will be used as management

Vignoble is the word for vineyard

So, Section 6 contains the rules for vineyard management or management of the vineyard.

We then chose sub-section e) as it isn't too long.

e) Seuil de manquants

Seuil is the French word for threshold and manquants is the word for missing. So, section e) is where you find the rules for dead/missing vines.

Now to the rules in this section:

Le pourcentage de pieds de vigne morts ou manquants visé à l'article D. 644-22 du code rural est fixé à 20 %.

Let's look at these in smaller chunks.

Le pourcentage de pieds de vigne

The percentage of vines

morts ou manquants

dead or missing

visé à l'article D. 644-22 du code rural est fixé à 20 %

referred to in the article D.644-22 du code rural

Est fixé à 20%

is set at 20%

So, if the vineyard has more than 20% dead or missing vines, the appellation cannot be used for the wine made from that vineyard.

The Magic of Autolysis – Part 3

In the July edition of the newsletter which you can find on our Living Wines Web site [here](#), we included Part 2 of the Autolysis story including an explanation of such tricky terms as proteolytic activity which occurs over time when wine is maturing in the presence of yeast lees.

This month we will finish our story by talking about some of the chemicals that are produced and the chemicals that are changed to enhance the aromas, the textures, the flavours and the colour of the wine.

We will start by looking at the acids in wine because they influence most of the aspects we mentioned in the previous paragraph.

Tartaric acid

Tartaric acid is present in most wines particularly those that undergo autolysis. It provides balance in the wine and also helps to preserve and stabilise the wine. Tartaric acid also helps to provide freshness and also kills bacteria in the wine. It is also important for combining with potassium.

Tartaric acid changes the pH of the wine which, in turn can create a brighter colour by moving anthocyanin molecules in the wine to their coloured state, therefore providing red wines with brighter colour. Natural winemakers ensure that the natural autolysis processes provide this colour.

The chemical formula for tartaric acid is $C_4H_6O_6$.

Malic acid

Malic acid provides a “sour” taste in wine. It was first discovered in apple juice in 1785. It is the acid that is present in higher quantities than all other acids in grapes. This is the acid that is converted to lactic acid during “malolactic fermentation” (see below).

The chemical formula for malic acid is $C_4H_6O_5$.

Amino acids

Autolysis involves the breakdown of larger proteins into smaller peptides and then individual amino acids. This breakdown leads to an increase in the concentration of free amino acids in the surrounding medium or tissue.

The hydrophobicity of amino acids plays a role in their release, with some studies indicating hydrophobic amino acids are released more readily.

Amino acids are produced through enzymatic action and this leads to the development of interesting aromas similar to those found in Champagne such as biscuits or bread dough. They also enrich the flavour, texture and aroma of the wine.

There are hundreds of different types of amino acids involved in these reactions but a common formula is $CH_3CH(NH_2)COOH$.

We checked each of the main amino acids released and have summarised them below although we only chose 6 out of many more:

Glutamic acid (C₅H₉NO₄)

Enhances umami and savory characteristics and can contribute to mouthfeel and roundness. The quantity of glutamic acid released can increase during the autolysis period. It also provides an umami taste to the wine¹.

Aspartic acid (C₄H₇NO₄)

Slightly acidic and contributes to wine's taste balance. It also plays a role in preventing deterioration of the wine enhancing the longevity. It also assists with the development of a creamy mouthfeel. In a study by Sciancapelore² et al (1983) they found that aspartic acid was the second most common amino acid present in the wine after autolysis.

Alanine (C₃H₇NO₂)

Is responsible for providing a slight sweetness to the wine during autolysis. It also acts as a building block for proteins created during the autolysis process. It also helps to break down the walls in the yeast cells that have carried out the fermentation thus contributing to the nitrogen content in the wine. In a study by Sartor, S³ et al (2021) they mention role of Alanine in the autolysis process of sparkling wine.

Leucine (C₆H₁₃NO₂)

Leucine is one of the acids that actually increases over time spent during autolysis. This is one of the acids which is found within the yeast cell walls and therefore one of the acids that enters the wine as the yeast cell walls break down during autolysis. Leucine's role in autolysis is further discussed in a paper by Dzialo et al (2017).

Proline (C₅H₉NO₂)

Released proline contributes to the total free amino acid pool, impacting the wine's flavour profile and foam characteristics.

Valine C₅H₁₁NO₂

During wine autolysis, valine (a hydrophobic amino acid) increases in concentration in the wine as yeast cells break down, releasing their intracellular components and enriched compounds

¹ Francheschi, D et al (2023) *Umami in Wine: Impact of Glutamate Concentration and Contact with Lees on the Sensory Profile of Italian White Wines*. *Beverages* 9(2), 52

² Sciancapelore V et al, (1983). *Détermination de quelques composants des lies de vin*. *Ind. Aliment. Agric.*, 6, 365-367.

³ Sartor, S et al (2021) *Profiling of free amino acids in sparkling wines during over-lees aging and evaluation of sensory properties*. *LWT*. Volume 140.

into the surrounding liquid. This process, especially prominent in sparkling wine ageing on lees, contributes positively to the wine's complexity, providing desirable aromas and flavours of richness and creaminess.

Phenylalanine $C_9H_{11}NO_2$

During yeast autolysis in wine, intracellular components are released from dead yeast cells, including the essential amino acid phenylalanine. Phenylalanine acts as a precursor in the Ehrlich pathway, converting into [2-phenyl-1-ethanol](#), which contributes to floral, rose, and honey-like aroma notes in the aging wine. It also increases the concentration of free amino acids in the wine, which enhances body, taste, and complexity, particularly in sparkling wines aged on lees.

Polysaccharides and mannoproteins

During autolysis, the breakdown of [yeast cells](#) releases polysaccharides like mannans and β -glucans from the cell wall into the surrounding medium. These released polysaccharides, often combined to form [mannoproteins](#) (polysaccharide-protein complexes), which are important components of the yeast cell wall.

They contribute to desirable qualities such as enhanced mouthfeel, stability, and flavour profiles. During the autolysis phase they also bind with tannins to reduce the bitterness of the wine.

And we should address an issue here about additives (or lack of them in the case of natural winemakers). Tartrates form relatively easily in maturing wines. When mannoproteins are released from the dead yeast walls during autolysis they can combine with tartrates and improve the stability and mouthfeel of the wine. Non-natural winemakers often use a commercial product called Claristar to achieve a similar result.

Peptides

Peptides are short chains of amino acids, which are the building blocks of proteins. These influence the wine's mouthfeel, contributing to qualities like richness and creaminess, and may also affect its stability and potential health effects. Peptides are very clever and zip around our bodies sending signals to key parts telling them to perform specific functions.

They are proteins but not quite - the main difference is size (they are much smaller). Both are made of amino acids linked by peptide bonds, but peptides are shorter chains.

Polyols

Polyols (such as glycerol) are sugar alcohols created by yeasts during alcoholic fermentation. In fact, they are carbohydrates. There are many quite different formulae for polyols such as glycerol which is $C_3H_8O_3$.

Polyphenols

Polyphenols have been shown to be related to quality levels in wines. The higher the proportion of polyphenols, usually the higher the quality of the wine, and, interestingly, the higher the health benefits in drinking the wine.

Polyphenols can be divided into

- **flavonoids** (including anthocyanidins), flavonols, flavanols, tannins (both hydrolysable and condensed), flavanones, flavones and chalcones;
- **non-flavonoids** which include hydroxycinnamic acids, hydroxybenzoic acids, stilbenes, tyrosol and hydroxytyrosol.

Volatile compounds

These are also released, adding to the wine's aromatic complexity and contributing to the distinctive "yeasty" notes often found in sparkling wines.

Maillard Reactions

And we shouldn't finish this story without mentioning the Maillard Reaction. While it is not the primary chemical reaction that occurs during autolysis there are maillard reactions occurring during the extended lees contact period of autolysis that generate other chemicals in the wine⁴.

In reading the Charnock paper above we were alerted to chemical reactions not covered by traditional autolysis reactions. For example, the following quote was important:

Maillard chemistry is now understood to also occur in low-temperature conditions or during prolonged storage. In food science, the Maillard reaction is an established contributor to sensory, color, textural, and nutritional properties of foods, and also impacts protein functionality and digestibility.

Well autolysis certainly involves prolonged storage as mentioned in depth in these stories over the past three editions. And in each of those stories we have stressed the changes that occur to sensory properties such as colour, aroma, taste and texture. So we need to be mindful of the effect of Maillard Reactions as well.

The article also mentions the following chemicals:

Maillard reaction-associated products including furans, acryl amides, and nitrogen, sulfur, and oxygen heterocycles, have been identified in aged sparkling wines. These

⁴ Charnock, Hannah M et al (2022) The Maillard reaction in traditional method sparkling wine. *Front. Microbiol., Sec. Food Microbiology*. Vol 13.

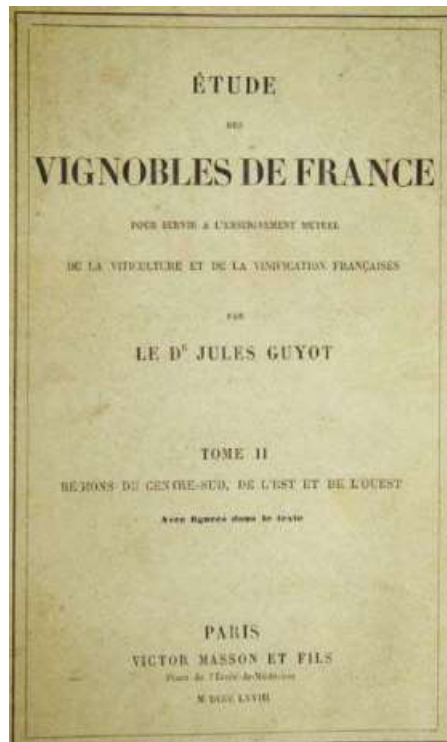
compounds are reported to contribute roasted, bready, nutty and caramel aromas to the overall wine flavor.

We will leave the discussion of Maillard Reactions here, but the quotes above make it clear that these reactions add extra flavours, textures and aromas as well.

Grape variety: Jacquère

Our grape variety this month, Jacquère, is one that we don't have in our portfolio at the moment, however over the past few years we have tried some excellent white wines made from this variety in the Savoie region of France.

It is a relatively ancient variety having been introduced to France possibly in the 13th Century, although vines had been grown here since the Romans invaded in 50BC. However, the introduction of Jacquère in the 13th Century may have been short-lived due to a massive landslide on Mount Granier which wiped out most of the vineyards and villages causing the area to be abandoned for many decades.



We recently found a reference to this landslide in a book called Study of Vineyards of France by Guyot⁵ published in 1868 which is in our digital library.

In part it said:

“The common white wines of Savoy are harvested almost exclusively in the commune of Les Marches, in the disturbed terrain where the immense blocks of limestone detached in 1249 from the Grenier mountain came to rest and then crumble. A single plant, the Jacquère, a very productive grape variety, populates this vineyard. This very interesting and very precise information was provided to us by Mr. Pierre Tochon.”

Centuries later, families descended from people in this area returned to Mount Grenier and started planting vines again and among those grape varieties was Jacquère once again.

The Savoie maintained its independence from France until the 19th Century (1860 to be precise) when it was absorbed into the formal French political structures.

As an aside it is thought that Jacquère is descended from the Gouais Blanc variety, like so many other grape varieties.

So now to the present where there is a thriving wine industry in the Savoie region.

Look for the wines of Domaine Quenard, for example, as they make some excellent wines from this grape variety such as Vieilles Vignes 1930, Domaine Adrien Berlioz and Domaine Dupasquier.

⁵ Guyot J., (1868), *Étude des vignobles de France, Tome II*, Masson, Paris.

The main sub-regions of the Savoie where Jacquère is readily found are Aymes, Apremont and Chignin. In these regions the vignerons have staunchly resisted the commercial pressures to plant the consumer favourite (Chardonnay) that is sweeping through other regions.

One of the reasons that Jacquère is retaining its popularity in the Savoie is that it is quite resistant to all types of mildew at a time when mildew is causing problems in many parts of France.

Now let's look at some of the main appellations in the Savoie and see how the Jacquère grape variety fits in.

The broadest appellation in this region which covers the area from the Swiss and Italian borders almost to the area around the city of Grenoble is the **Vin de Savoie** appellation. In this appellation Jacquère is an important grape variety for still white wines. If you see a photo of someone in their ski gear sipping a glass of white wine, it is probably made from Jacquère.

Crémant de Savoie of which Jacquère must comprise at least 40% of the blend. This sparkling appellation was established in 2014.

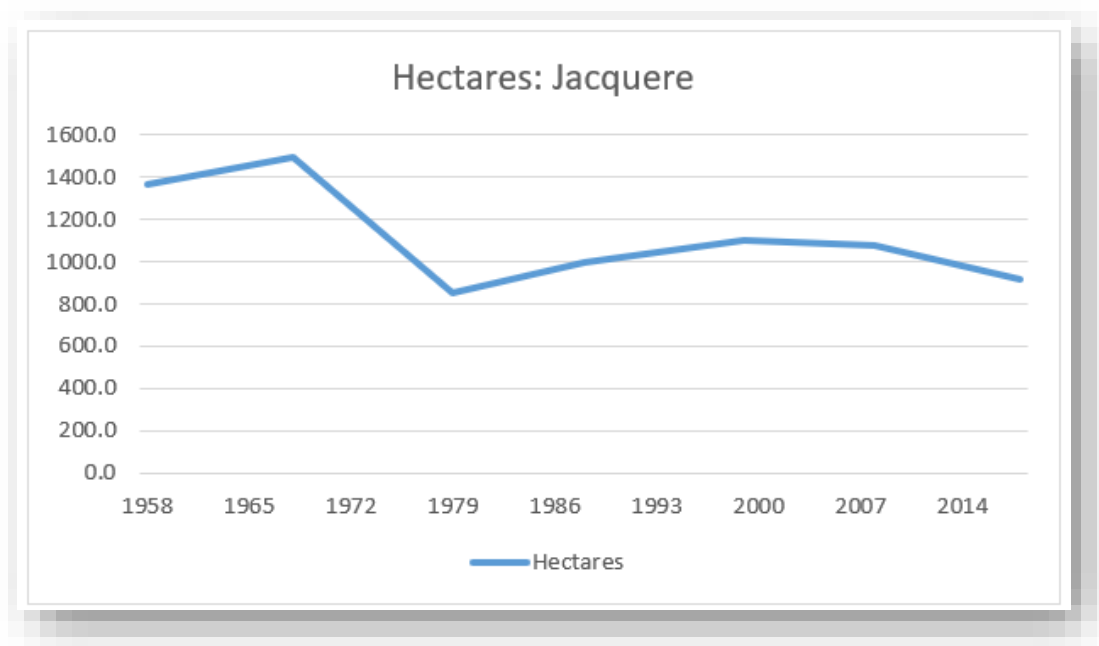
In the **Vin de Bugey** appellation, Jacquère is a principal grape variety for their sparkling wines.

There are other appellations (such as **Roussette de Savoie**, and **Seyssel**) but these do not permit the Jacquère grape variety.

Jacquère tends to produce wines with four main characteristics:

- relatively high acidity;
- quite low alcohol and;
- if grown in the right soils, significant minerality and high yields.

The number of hectares covered by Jacquère between 1958 and 2018 is shown in the graph below.



As you can see it has declined somewhat over the decades but still is a significant variety in the Savoie.



The photo below shows a bunch of Jacquère grapes which are noticeably round, and they cluster in bunches that are relatively open.

This helps the grapes avoid some of the diseases particularly oidium and mildew which the Savoie wind will help control by blowing through the grape bunches if any mildew settles in the bunches.

Now the leaf below is relatively easy to recognise because of the shape of the leaves and the pronounced shape of the sinuses in the leaves.

The Jacquère grape leaf shows a five-lobed leaf with an open, U-shaped petiole sinus (the space where the leaf attaches to the stem).

Experts use two terms to describe the other main sections of the leaf – they divide the leaf into lobes and sinuses. The lobes are the five main sections of the leaf which lead to pointed ends and the sinuses are the spaces in between.

The teeth on the leaf margins (on the edge of each lobe) are pronounced, but there are no teeth on the edges of each sinus.

If you look carefully at the veins in the upper side of the leaf, you will see that as you move towards the petiole sinus the veins become somewhat coloured in a reddish hue (caused by the presence of anthocyanins) and the closer you get to where the petiole connects to the leaf the veins are quite red.

Note that this is not always the case with grape leaves.



However, there is one variety that has pronounced red veins and petiole, and this is the Melon found in the Jura. This colouring is used to distinguish it from Chardonnay.

Even though they can't be seen, the lower surface has a low density of prostrate hairs.

In summary, the main features of the Jacquère grape leaf are:

- **Lobes:** The adult leaves are usually three or five-lobed.
- **Petiole Sinus:** The petiole sinus (the indentation where the leaf stalk meets the blade) is open and is somewhat between a U and V shape.
- **Teeth:** The teeth on the margin of the leaf are short.
- **Vein Coloration:** The veins on the leaves show a moderate reddish colour due to the presence of anthocyanins.
- **Hairs:** There are prostrate (lying flat) hairs on the tips of the young shoots and a low density of these hairs on the underside of the adult leaves.
- **Young Leaves:** In their youth, the leaves are green with noticeable bronze spots.

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.