

WINE Talk: October 2025

The newsletter of Living Wines: Edition 138

Welcome to newsletter 138 for October, the tenth WINE Talk Newsletter for 2025. We hope you continue to enjoy reading them. We certainly are continuing to enjoy writing them! It's the "October" newsletter even though we are late publishing it because we really want there to be a November one later this month. Because of that we couldn't call this one November. It's almost certain there won't be a December one, so we are nearly at the end of the year!

We have been able to put together **9 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:

- New Arrivals
- What's Coming
- Pack 1 – New Arrivals: Mixed Mosse Pack
- Pack 2: New Arrivals: Rare Mosse Pack
- Pack 3: Pink Mosse Pack
- Pack 4: Over-Chilled Bornard Wines and other Treats Pack
- Pack 5: From the Depths of the Cellar (Mainly) Pack
- Pack 6: Six Varieties Pack
- Pack 7: Cellared Octavin Estate Pack
- Pack 8: Festive Pack
- Pack 9: Unique Wines Pack
- Bits and Pieces
 - Natural wines – Revisited
 - Grower Champagnes
 - Winnifred's – Brisbane
 - L.P.O Neighbourhood Wine Store – Brisbane
 - Stonefruit – Tenterfield
- A Natural Wine Haven in France
- A story about Coteaux Bourguignons
- French wine terms
- Raffiat de Moncade 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

The Mosse Family

We have a beautiful late-spring /early summer release from the Mosse family, with wines like Bangarang and Bisou and all-time favourite pet-nat Moussamoussettes that are just made for warm weather drinking.

But there is much more including two true red wines, although the quantities of those are very limited. A couple of the new wines have already sold out but will still be available in packs in the current newsletter. Packs 1, 2 and 3 are all Mosse wines, although the Vermouth in Pack 3 (the pink pack) is from a previous shipment.

There has been quite a makeover of the labels as you can see in these images of some of the most dramatic changes!



Below is a list of all the new wines and whether there are still available to order (with some indication of availability for the ones which are very limited, although these numbers are fluid).

Mosse La Pirie 2023

This is a new cuvée, an estate wine called after the named place from where the grapes come where a plot of Cabernet Franc and Grolleau Noir grow side-by-side. The soil is clay on schist and are approximately 25 years old. It is 50% Cabernet Franc and 50% Grolleau Noir. The grapes were destemmed and then macerated for a week prior to pressing then aging on their lees for 10 months in a tronic oak tank. The Grolleau Noir was picked first and the Cabernet Franc added the next day. It was bottled in July 2024. In weight it sits somewhere between the Cabernet Franc cuvée and Bisou. The tannins are noticeable but fine and restrained and the wine is lively, fresh and juice with aromas of black fruits. ABV 12%. Total sulphites approximately 28 mg/litre. Certified organic. **\$57 (1 bottle left)**

Mosse Cabernet Franc 2023

An estate wine, the vines (approximately 35 years old) grow on a complex mix of schist, clay, gravel, and quartz on schist. The destemmed grapes were macerated for 10 days without any punch down to ensure a light extraction. The free run juice and pressed juice were aged in old barrels on their lees. It was assembled after 10 months and subsequently bottled. The Mosse

tasting notes describe an intense and fresh nose with cocoa, olives and blackcurrant, with fruity flavours of red currants. Structure comes from fine tannins. ABV 13%. Certified organic. **\$63 (6 bottles left)**

Mosse Nakatomi 2023

Named for a building featured "Piège de Cristal" (the French name for Die Hard) it's fair to say this wine probably exists because Adeline, Sylvestre Mosse's wife, wanted to have a white sparkling wine. Nakatomi is a négoce wine made from Colombard sourced from Charente. Certified organic, the soil is clay on schist and the vines are approximately 25 years old. The grapes were harvested and directly pressed by the grower and the juice transported to the Loire Valley in a refrigerated truck. It was aged briefly in stainless steel tanks then bottled when there was still 20g/l of sugar to create a pet-nat. It continued fermenting in the bottle and was aged on its lees for 15 months. It was disgorged prior to its final bottling so is quite clean and clear. The Mosse tasting notes describe "aromas of butter cake, quickly followed by rhubarb and mirabelle plum." It's a wonderful aperitif. 11.5% ABV. Total sulphites less than 20mg/l. Certified organic. This wine is sold out and only available in Pack 2.

Mosse Vermouth Blanc 2023

A base of still-fermenting and so still slightly-sweet estate Chenin Blanc juice was fortified with an eau du vie made with grapes from the estate which had been macerated for two months with basil, sage, turmeric and bergamot. Once made the vermouth was aged for 18 months in tank. The Mosse notes describe its "thirst-quenching acidity and bitterness". The colour, impacted by turmeric, is spectacular. It is great neat with ice cubes and slice of orange or use it as a base for a cocktail. Residual sugar: 15 g/l, 18% ABV. Only 1,000 bottles were made. **\$89 (3 bottles left including a couple of discounted bottles available because the wax seal has split - ask for information)**

Mosse Chenin 2024

This cuvée is an estate wine sourced mainly from four plots of young vines planted between 2000 and 2002 in Lambert du Lattay and the Clos des Huerdes in Beaulieu sur Layon but this year also includes some younger vines planted to replace very old vines in the Marie Bernard parcel. (Occasionally a special wine was made with the old vines in Marie Bernard - the last one we had was in 2015. Otherwise, they were one of the Bs in Initial BB.) The soils are clay with gravel and schist. The grapes were slowly pressed in a pneumatic press then fermented and aged mainly in tronic wooden tanks but also an egg on their fine lees. It was bottled without filtration in April 2025. This wine is crisp with a fruity and herbaceous finish and is ideal to be drunk young. 12% ABV. Certified organic. **\$63 (less than 24 bottles left)**

Mosse La Joute 2023

The Chardonnay for this estate wine was planted in 1987 and the Chenin Blanc in 2015 but in the same place. The soil is clay and quartz on schist. The grapes were directly pressed then aged in oak barrels on lees for 8 months prior to assembly before bottling in June 2024. It is taut and

precise, and worthy of aging. No detectable levels of sulphites when analysed. 11.7% ABV. Certified organic. **\$71. (less than 24 bottles left)**

Mosse AOC Savennières Arena 2023

Planted by the Mosses these vines were 19 years old at the time of the vintage. Sometimes it is Vin de France but this year it is bottled as a Savennières. The soil is Aeolian sand on schist. The wine was directly pressed and fermented in young barrels and aged on its lees. The wine was not filtered. It is lively and precise, with the bitterness and complexity characteristic of Savennières. A wine that can age. 13% ABV. Total sulphites 26 mg/l. Certified organic. **\$111 (less than 24 bottles left)**

Mosse Overmars 2023

The first macerated Chenin Blanc made by Joseph and Sylvestre after they became responsible for the domaine, this cuvée was a great success from day 1. Even so they tend to try a slight variation in the vinification with each vintage. This year 70% of the cuvée was destemmed and macerated for 6 days with daily punching down by hand. The other 30% was a whole bunch semi-carbonic maceration. It was gently pressed after drawing the juice and then settled for 24 hours. The pressed and free-run juice were aged together in stainless steel vats. It was bottled in June 2024. The vines were planted in 2001 in Beaulieu-du-Layon in complex soils with clay, gravel and alterites of schist on schist. It's only just an orange wine. The Mosse notes are "refreshing like an iced tea". ABV 10.5%. Total sulphites less than 10 mg/l. **\$73 (7 bottles left)**

Mosse Bangarang 2024

A much-loved négoce wine we are so happy to have this just as the weather warms. The grapes, from Faye d'Anjou are about 30 years old, from a mix of soil but mostly influenced by schist. It is 70% Pineau d'Aunis, 20% Grolleau Noir, 10% Cabernet Franc. To keep it light and almost a rosé the Pineau d'Aunis and Grolleau Noir are directly-pressed. The destemmed Cabernet Franc was macerated for 8 days. Each variety was aged separately (in tanks for the directly-pressed varieties and barrels for the Cabernet Franc (for 5 months). A blend was made one month before bottling in February 2025. The Mosses recommend a perfect serving temperature is about 10 degrees but if it's a choice between room temperature and refrigerated choose refrigerated every time! Their tasting notes say "Light colour, aromas of red fruits and white pepper. Lively attack, fresh and fruity wine." and they also note "Grand Toboggan"! They may somehow relate to our view that as usual it disappears far too quickly. ABV 10.5%. Certified organic. **\$53.**

Mosse Moussamoussettes 2024

This year Moussamoussettes, the Mosses' much-loved négoce rosé pet-nat, which comes from the same Loire grower each year, is a blend of 70% Grolleau Noir, 20% Cabernet Franc and 10% Pineau d'Aunis. The Cabernet Franc was macerated for 5 days and the other varieties were directly pressed. It was bottled with 10g of residual sugar remaining. It is lively with invigorating bubbles and one of our favourite vintages ever. The Mosse tasting notes are "note of red fruits,

citrus (blood orange and grapefruit), and sweet spices. Serve from the fridge. ABV 10%. Total sulphites less than 20 mg/l. Certified organic. **\$63 (3 bottles left)**

Mosse Magic of Juju 2024

Magic of Juju is a négoce wine which changes its composition a little each year. This year it is all sourced from the same Loire grower. The 2024 vintage is a blend of 60% Chenin Blanc 20% Chardonnay and 20% Sauvignon Blanc, all from vines that are on average of 30 years old. After a slow press, it was fermented and aged for 8 months in barrels on fine lees for 50% of the Chenin Blanc and all of the other varieties. The rest of the Chenin Blanc was fermented and aged in stainless steel vats. The wine was blended a few weeks before bottling in May 2025. The Mosse tasting notes are "A dry and extremely fresh white, with notes of white fruits and herbs, a long and savory finish. A wine that makes you thirsty." We're not arguing. 10.5% ABV. Total sulphites < 15 mg/l. Certified organic. **\$52 (less than 24 bottles left)**

Mosse Bisou 2024

So many varieties - all from the Mosse estate! It is 30% Grolleau Noir, 30% Grolleau Gris, 15% Cabernet Franc, 15% Côt and 15% Chenin Blanc. Each variety was vinified separately with short whole-bunch macerations between 7 and 10 days. After pressing it was aged in a mix of foudres and barrels before assembling prior to bottling in April 2025. The wine is light, fruity and tangy. The Mosse tasting notes are "Raspberry colour. An expressive nose of cherry and cranberry, and white pepper." The Mosses recommend a perfect serving temperature is about 12 degrees but if it's a choice between room temperature and refrigerated choose refrigerated every time! This wine is not filtered. ABV 10.5%. Total sulphites 16 mg/l. Certified organic. **\$58**

What's Coming

We include this section so you know what is arriving over the coming months so you can let us know if you would like advance notice of any of the releases or, when applicable, an offer for any allocation wines. However, unusually nothing we plan to release in the next few months will be allocated. It will all be advertised so let us know if you want early notice. We don't reserve wines we advertise so there is no guarantee of availability. The safest thing if you don't want to miss out is to ask for an advance of release email.

We don't think we will have any new arrivals in November but in early December we should have some wines from **Le Temps des Cerises** (Axel Prufer) and **Le Bouc à Trois Pattes** (Wim Wagemans). Because of all the shipping delays at this time of year it may be only our Tasmanian customers that get to see these before the new year, but we may release them and allow people to order them for January shipping.

Following that, quite a lot is happening. We're expecting a new shipment from **La Soeur Cadette**, which hopefully will be ready to release early in January. It includes our third arrival of the 2023 La Soeur Cadette Bourgogne Rouge, our second of the 2023 Melon and the first of the 2024 wines. The estate bottled no wine in 2024, (all that was left after frosts was eventually

destroyed by mildew) so all the 2024 wines will be négoce. The wine in this shipment is the 2024 La Soeur Cadette Bourgogne Blanc.

In other good Cadette news, a couple of months after that we will have some more 2023 Vézelay cuvées. Due to a misunderstanding we were under the impression they were sold out when we placed our current order or we would have included some. It was too late to change things once we realised so we've scheduled what will surely be a last shipment of 2023 La Cadette Vézelay La Châtelaine 2023 and Montanet-Thoden Galerne 2023 for around March. There will also be some 2024 Soeur Cadette Juliéna.

We'll start to have some new Jura wines early in the new year – first **Michel Gahier's** annual shipment, with typical quantities of all cuvées (except a little more Montibulles than usual) and later some **l'Octavin**. The l'Octavin shipment will have small quantities of many wines. There are 20 wines, with the quantities ranging between 6 and 36 bottles. We will be advertising both the Gahier and Octavin but can give you early notice if you let us know. We're hopeful that we will have news of a couple of other important Jura shipments in our next newsletter, but the shipping dates are not finalised yet.

We are also expecting some **Marie-Courtin** Champagnes in January. The shipment has only a small number of cuvées but slightly more of each than usual so better availability. **Fanny Sabre** hopefully will arrive in February and include a unique "Black Label" 2024 Bourgogne Rouge which, because of all the tiny harvests in each vineyard, will include what would normally also make her Pommard, Volnay and red Clos des Renardes cuvées. As Fanny describes it, each vineyard has brought something different to the wine – structure from Pommard, prettiness from Volnay and sweetness from Clos des Renardes. It is something beautiful to come from what was her most difficult vintage ever. We will also have 2024 Bourgogne Blanc and Bourgogne Aligoté in this shipment as well as small quantities of several village wines.

Pack 1 – New Arrivals: Mixed Mosse Pack

(15% Discount - 2 Packs Only)



This pack contains 6 bottles of the Mosses' most beloved wines. There is one bottle of Moussamoussettes, not the first but definitely one of the earliest pet-nats to grace Paris wine bars in the early 2000s. There are two white wines. The 2024 Chenin cuvée is from the vines that used to make René and Agnès' Anjou Blanc when they worked predominantly in the appellation. Magic of Juju, like Moussamoussettes and Bangarang, is a négoce wine, and is made this year with Chenin Blanc, Chardonnay, and Sauvignon Blanc, all sourced from the same grower. Finally there are 3 light red wines, the stamp of the era of René and Agnès' sons Sylvestre and Joseph (2 Bangarang and 1 Bisou).

There are detailed descriptions of each wine in the New Arrivals section.

These are the wines:

- **Mosse Chenin 2024**
- **Mosse Bangarang 2024 (2 bottles)**
- **Mosse Moussamoussettes 2024**
- **Mosse Magic of Juju 2024**
- **Mosse Bisou 2024**

The RRP for this selection of 6 bottles is \$343 but the pack price is only **\$291.55**. Check with us for the subsidised freight charge to your location.

Pack 2: New Arrivals: Rare Mosse Pack

(15% Discount - 1 Pack Only)



We received many cuvées from the Mosses this year which meant we could only take small quantities of some wines. The wines in this pack, all estate wines except Nakatomi, are all very limited. There are no light reds because the other packs have plenty of those (and relatively speaking we have plenty) but otherwise it's a great representation of the estate.

Nakatomi is a sparkling white wine made with Colombard from the Charente. The others include two reds (Cabernet Franc 2023 and La Pirie (which is blend of Cabernet Franc and Grolleau Noir from side-by-side plots), two whites (the glorious Savennières Arena 2023 and La Joute, a blend of Chenin Blanc and Chardonnay) and one macerated Chenin Blanc (Overmars). As an orange wine, lovers of football played with a round ball will understand the inspiration for the name.

There are detailed descriptions of each wine in the New Arrivals section.

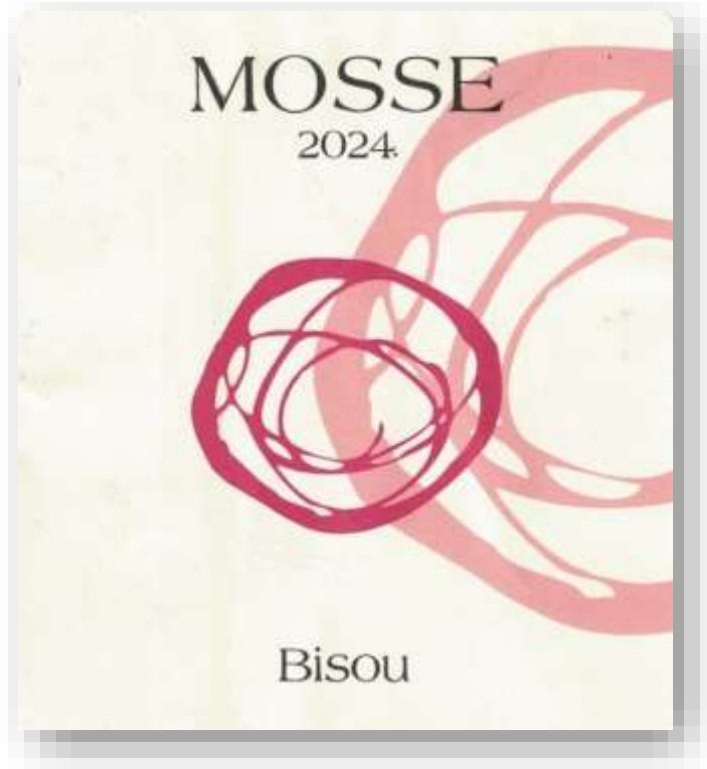
These are the wines:

- **Mosse La Pirie 2023**
- **Mosse Cabernet Franc 2023**
- **Mosse Nakatomi 2023**
- **Mosse AOC Savennieres Arena 2023**
- **Mosse Overmars 2023**
- **Mosse La Joute 2023**

The RRP for this selection of **6** bottles is \$443 but the pack price is only **\$376.55**. Check with us for the subsidised freight charge to your location.

Pack 3: Pink Mosse Pack

(15% Discount - 3 Packs Only)



Apart from Moussamoussettes René and Agnès rarely made light red or pink wines, although occasionally we would receive a one-off rosé cuvée. However, Joseph and Sylvestre have embraced lighter red wines that sit comfortably between red and rosé and which insist on being drunk chilled.

This pack celebrates those types of wines (Bangarang and Bisou) plus we've included a bottle of Moussamoussettes and a bottle of their Apertivo Rosé vermouth, which arrived earlier this year. Its base is Cabernet Franc from the 2022 vintage fortified with eau de vie macerated with Sichuan pepper, cocoa nibs, star anise, buckwheat, cinchona bark, citrus fruits, and wormwood leaves. The pack is a celebration of all things pink at the right time of the year.

There are detailed descriptions of the new wines in the New Arrivals section.

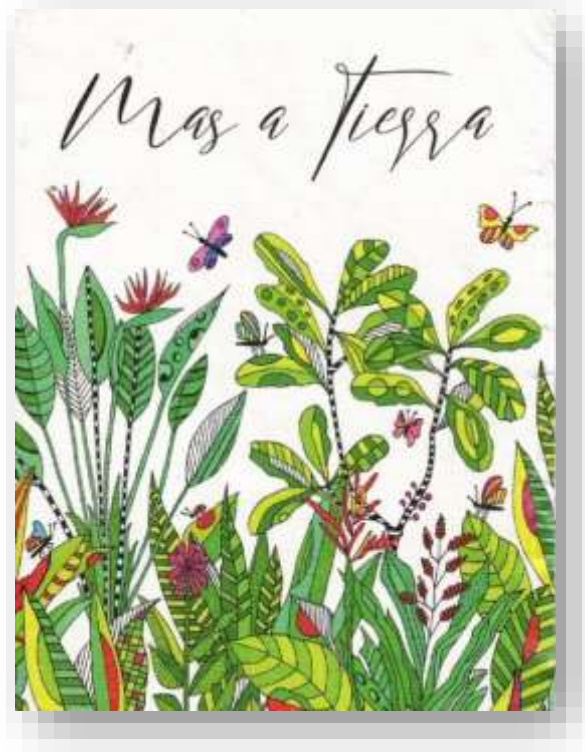
The pack has the following wines:

- **Mosse Moussamoussettes 2024**
- **Mosse Bangarang 2024 (2 bottles)**
- **Mosse Bisou 2024 (2 bottles)**
- **Mosse Apertivo Rose Vermouth 2022**

The RRP for this selection of **6 bottles** is \$352 but the pack price is only **\$299.20**. Check with us for the subsidised freight charge to your location.

Pack 4: Over-Chilled Bornard Wines and other Treats Pack

(17% Discount – 1 Pack Only)



We had a miscount when, a couple of months ago, we were creating newsletter packs from some wines which had been over-chilled in transit and as a result, when we actually looked at the stock as opposed to a spreadsheet, these 3 Bornard wines were still there. We sold the rest of these wines in June and July with a 20% discount because we could not be sure if they received any damage. As far as we know no-one who bought the packs has had any issues with the wines and these three have definitely had plenty of time to recover. (If you want to read more about what went amiss there is more detail in the June issue of the newsletter where we sold the first few.)

As a result, this pack has 3 bottles of Bornard wines reduced by 20% - a red (Ploussard Point Barre), an orange wine (Savagnin Amphore Mammouth Italien from the 2016 vintage!) and a compelling white (Chardonnay Les Gaudrettes 2020).

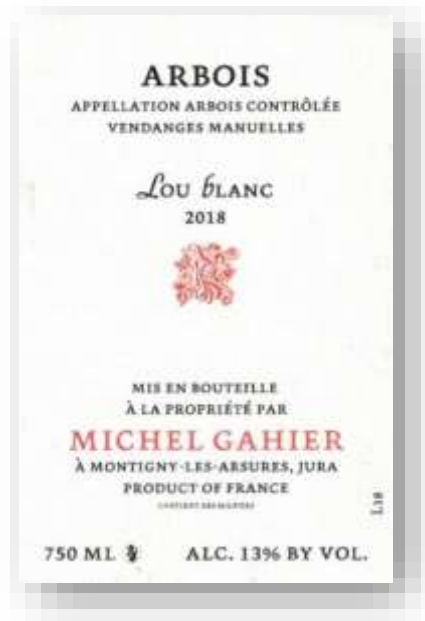
The other three wines include a bottle of Robinot Charme Chenin Blanc (vintage 2020) we have decided to part with and two Pinot Noirs. La Petite Empreinte Côteaux Bourguignons Más a Tierra is from the far north of Burgundy, made by Alice and Olivier de Moor's son Romain and his wife Mélissa Bazin. It is from our current stock. The La Soeur Cadette Bourgogne Rouge, from the same vintage, is a négoce wine sourced partly from the north (Vézelay) and partly from Volnay. Más a Tierra is quite light because the macerating juices were infused in directly-pressed juice but still has a complex structure. It has no added sulphites. The La Soeur Cadette Bourgogne Rouge is a more classic Burgundy Pinot Noir and great value.

These are the wines:

- **Domaine Bornard Chardonnay Les Gaudrettes 2020**
- **Domaine Bornard Ploussard Point Barre 2022**
- **Domaine Bornard Savagnin Amphore Mammouth Italien 2016**
- **La Soeur Cadette Bourgogne Rouge 2023**
- **La Petite Empreinte Côteaux Bourguignons Más a Tierra 2023**
- **Jean-Pierre Robinot Charme 2020**

The RRP for this selection of **6** bottles is \$590 but the pack price is only **\$488.80**. Check with us for the subsidised freight charge to your location.

Pack 5: From the Depths of the Cellar (Mainly) Pack
(Nearly 13% Discount - 1 Pack Only)



We've been digging in the cellar again. This pack includes one of our oldest wines, the Causse Marines 7002 Sept Souris, which is from the 2007 vintage. It's Shiraz from very old vines, a wine made rarely because the vines are only sufficiently productive in the best years and is a wine made to age. It should have rewarded our years of cellaring.

There are other special older bottles in this pack too including two special red wines from 2014 - Fanny Sabre's Beaune 1er Cru Rouge 2014, 100% Pinot Noir, and Jean-Pierre Robinot Les Vignes de l'Ange Vin Lumière des Sens 2014, 100% Pineau d'Aunis.

There's also a bottle of 2018 Gahier Chardonnay and two bottles which would grace the Christmas table beautifully. The Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019, made using the same method as Champagne but with Gringet grapes would start the meal perfectly and the Domaine Bornard Le Jo-Liqueur 2016 would be a brilliant and special match with plum pudding or any rich chocolate-based dessert.

These are the 6 wines:

- **Domaine Bornard Le Jo-Liqueur 2016 700ml**
- **Causse Marines Vin de Table Rouge 7002 Sept Souris**
- **Michel Gahier Arbois Lou Blanc 2018**
- **Fanny Sabre Beaune 1er Cru Rouge 2014**
- **Jean-Pierre Robinot Les Vignes de l'Ange Vin Lumière des Sens 2014**
- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**

The RRP for this selection of **6** bottles is \$555 but the pack price is only **\$483.40**. Check with us for the subsidised freight charge to your location.

Pack 6: Six Varieties Pack

(14% Discount - 1 Pack Only)



This pack has six single variety wines, all of which are different, and quite an emphasis on the 2017 vintage. Two are from Alice and Olivier de Moor - a 2017 Aligoté and Sauvignon Blanc from their Saint-Bris vines (although this 2017 vintage was not made in the appellation – it is a Vin de France). There is a more recent vintage of Causse Marines Sept Souris 2015 Shiraz (the most recent one we have and the first to be made since 2008). There's an aged (2017) macerated Riesling from l'Octavin (the grapes are from Alsace and were grown by Philippe Brand), a classic Pinot Noir from Fanny Sabre from the 2018 vintage and finally, a bottle of Dominique Belluard's sparkling Gringet, a wine which can fill the same place in a meal as Champagne.

These are the wines:

- **De Moor AOC Bourgogne Aligoté 2017**
- **Causse Marines Sept Souris 2015**
- **l'Octavin Le Roi des Cépées 2017**
- **De Moor Sans Bruit 2017**
- **Fanny Sabre Pommard 2018**
- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**

The RRP for this selection of **6** bottles is \$499 but the pack price is only **\$429.35**. Check with us for the subsidised freight charge to your location.

Pack 7: Cellared Octavin Estate Pack
(3 Bottles - No Discount – 1 Pack Only)



This very special pack has 3 bottles of estate l'Octavin wines, all of which have been carefully cellared by us since they arrived in August 2020. They are all from the 2018 vintage. Two are made from Trousseau.

Commendatore 2018 is a wine which was made with the hope it would be cellared. It has structure and finesse, and of course the energy that characterises all of Alice's wines. It is from her oldest vines in the Les Corvées vineyard, one of the most renowned lieu dits in Arbois. The other Trousseau, Corvées de T, is also from Les Corvées, but is lighter and fresher and made more in a style that lends itself to early drinking. Having said that a year or two ago we drank a much older vintage of this wine which had been treated far less respectfully than this bottle and it was still a delight.

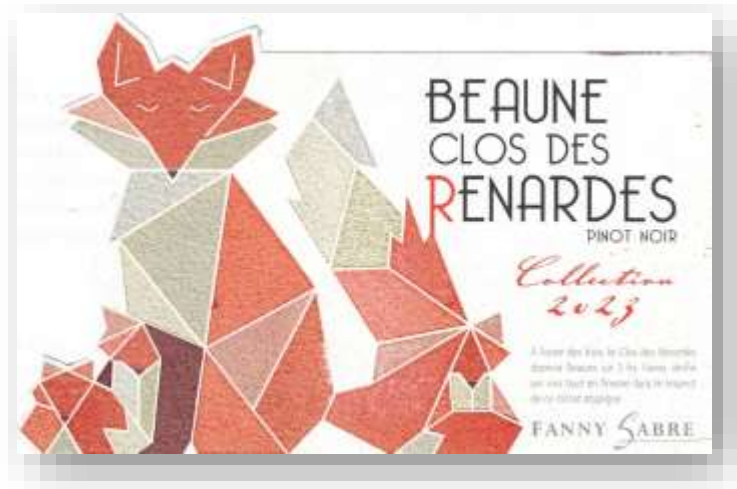
The final wine is one of our absolute favourites and a rare blend. Alice often blends her négoce wines but only ever makes a blend with an estate wine if the grapes are all from the same vineyard. Potion Magique is a blend of Poulsard, Chardonnay, and Savagnin from La Mailloche, another renowned Arbois vineyard where she has vines. This compelling very light red wine tastes of pomegranates. It is hard to drink responsibly but worth it so you get to savour its subtleties not gulp it.

These are the wines:

- **l'Octavin Commendatore 2018**
- **l'Octavin Corvées de T 2018**
- **l'Octavin Potion Magique 2018**

The RRP for this selection of **3** bottles is **\$276**. Check with us for the subsidised freight charge to your location.

Pack 8: Festive Pack
(23% Discount – 8 Packs Available)



Allow us to simplify your Christmas drinks planning (with plenty of time to get the wines to you and so no last minute panics). This pack has been purpose-designed for your drinking needs for Christmas or a similar multi-course celebratory meal with the addition of a beautiful bottle of red wine vinegar to enhance whatever is happening in the kitchen. La Guinelle's Banyuls rouge vinegar is the simplest way we know to lift a salad dressing into special territory and is especially good with tomatoes, which will begin to reappear soon.

For the wines there is one of Dominique Belluard's rare Gringet sparkling wines, which rivals Champagne and should prove an interesting talking point for any relatives who think they have drunk everything. More classically, there are two beautiful Burgundies – a Chardonnay (with a touch of Pinot Blanc – also good for the Burgundy know it alls) and Pinot Noir from the same Beaune vineyard and a glorious, sweet Chenin Blanc for dessert.

We've included a Mosse Bangarang because a wedge wine (that refreshing, chilled glou-glou wine you squeeze between the planned, serious food-orientated wines between courses) is an essential part of every well-planned drinker's tool box. To ease the pain of the pricing we've substantially discounted the three most expensive wines which is why we have ended up with a 23% discount.

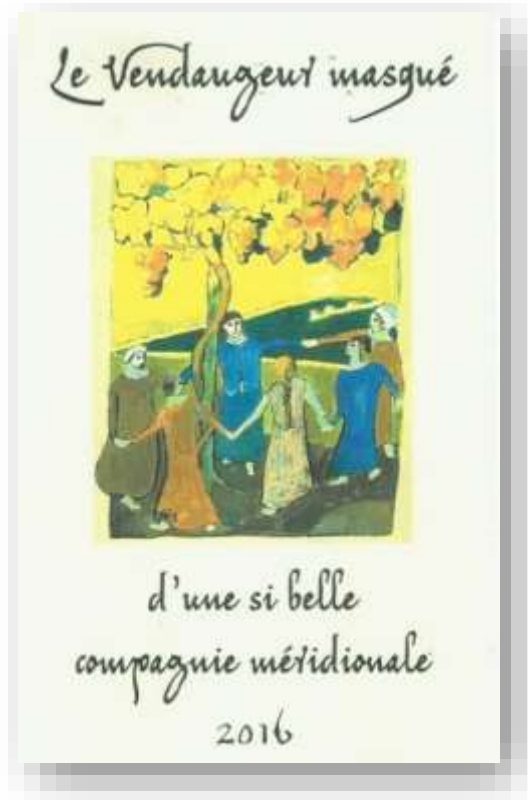
The wines for this pack are:

- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**
- **Domaine de la Garrelière AOC Touraine Couleur du Temps 2018**
- **La Guinelle Vinaigre de Banyuls Rouge 50cl**
- **Domaine Mosse Bangarang 2024**
- **Fanny Sabre Beaune Blanc Clos des Renardes 2023**
- **Fanny Sabre Beaune Rouge Clos des Renardes 2023**

The RRP for this selection of **6** bottles is \$600 but the pack price is only **\$461.70**. Check with us for the subsidised freight charge to your location.

Pack 9: Unique Wines Pack

(3 bottles - No Discount – 1 Pack Only)



These are unique wines, each only made once. Le Vendangeur Masqué En si Belle Compagnie Méridionale is a wine made in 2016 when the de Moors had a very small harvest and acquired grapes from many friends in order to be able to make some wine. All the grapes are from the south of France. The wine is a blend of Julie Brosselin's Grenache Blanc, Gérald Oustric's Viognier and Chardonnay, Eric Pfifferling's Grenache Blanc, Clairette from Pierre Pradel and from Emile Hérédia, Viognier from Domaine Gramenon and Roussanne from Eric Texier.

The last two wines are both Brutals, which by the very nature of the Brutal project makes them experimental. We're not quite sure what is in Axel Prufer's Temps des Cerises Brutal but think it is 2019 Grenache. It is definitely red though. The l'Octavin Brutal is a very light red, a blend of two grapes and two vintages - 2017 Pinot Noir and 2018 Muscat. It's a négoce wine because the Muscat would definitely have been purchased. There is no freight discount on this pack. We will provide the freight cost when we know where we are sending it.

The wines for this pack are:

- **Le Vendangeur Masqué En si Belle compagnie Méridionale 2016**
- **Le Temps des Cerises Brutal**
- **l'Octavin Brutal NV (2017/18)**

The RRP for this selection of **3** bottles is **\$160**. Check with us for the freight charge to your location.

Bits and Pieces

Natural wines – revisited

There have been a number of articles in the wine press recently pointing to the “demise” of natural wines or painting a picture of natural wines that is far from the accepted definition of natural wines.

We have written about this before but we hasten to add that the natural wine “movement” is still strong and vibrant with so many new, young winemakers becoming involved in the movement, especially in Europe, but also in Australia, the United States, New Zealand and South Africa.

So, lets revisit what natural wines are. There are formal definitions that have been accepted in France, Switzerland and the European Union and we use these to extract our simple definition of what constitutes a natural wine.

A natural wine must conform to, at least, the following practices:

- No systemic¹ sprays such as Roundup, Paraquat, Diquat and Brodal and many of the others that are now available to farmers and vigneron. These sprays cannot be used at all as they break the first rule of natural wines in that the viticulture must be at the very least, organic.
- The wine must be fermented using only naturally-present yeasts² not commercially-produced yeasts. If commercial yeasts are added to the grape juice, it overrides the yeasts that are part of the terroir of the vineyard.
- The wines must not include any of the many additives (almost 100 are available to winemakers these days including commercial yeasts, yeast nutrients, enzymes, acids (tartaric, citric, malic) for adjusting ph, clarifying agents such as bentonite clay, egg whites, or gelatine; stabilizers like dimethyl dicarbonate; and many, many others.

These are just a few of the rules but it should be enough to provide a picture of just how much manipulation occurs with conventional wines and why we prefer natural wines which at their purest are just fermented grape juice without any residual poisons from the widespread use of systemic sprays.

We do have quite a few wines which satisfy the definition above but which also have added sulphites, which we still consider natural wines. It’s a point where some of our friends and colleagues would diverge from us and a reflection of the fact that when we began importing, wines with a small amount of added sulphites were very common and widely-accepted in natural wine bars and at defining events such as La Dive Bouteille. All the wines we drank early on fell into that category and it was only some time later that we shifted our buying more to wines with no added sulphites as well, partly because they tend to be the wines we mainly drink

¹ Systemic sprays are sprays that enter plants and get transported through the interior of the plant (via the phloem and xylem) into all parts including the fruits (such as grapes). They cannot be washed off the fruits because the sprays are inside. It is the same for all fruits that have been sprayed by systemic sprays.

² Grapes exude a wax as they ripen and this coats the surface of the grape and is perfect for capturing the yeasts that float in the air.

now. Wines with added sulphites, some of which we still import, would not pass some people's definition of a natural wine and we fully appreciate and respect that. Our portfolio, however, is an expression of our journey and learnings over the last 16 years.

You sometimes hear the term 'zero-zero', usually taken to mean zero added sulphites and zero added yeast. It's a good shortcut way to separate wines which are made without any additions from those with a little added sulphites.

Grower Champagnes

This "odd-until-you-know-about-it term is quite simple once you realise what it means. A grower Champagne is one that is made by a producer who not only grows the grapes for the Champagne but also makes the wine as well.

This is in contrast to many of the larger houses who may grow some of their own grapes but also buy in grapes from others in the Champagne region (otherwise they are not permitted to call it Champagne) to allow them to have a much larger production.

The way you can tell if a Champagne has been made by the grower of the grapes is the presence of the producer's registration number which, if they qualify by satisfying the conditions, will be allowed to use the letters RM (for Récoltant-Manipulant) which in French indicates that they have grown the grapes and made the wine.

So, on the back label of the Marie Courtin Champagnes that we import you will find on each cuvée the same RM number (RM 25532-04) as you can see on the back label for the Présence cuvée displayed below.



Récoltant-Manipulant

Why does this matter? Well, if the grapes have been brought in from another vineyard, they do not represent the terroir of the land owned by the wine maker. By picking and using their own grapes from their vineyards, the Champagne represents the specific terroir including the soils, the exposition, the weather and even the yeasts that move with the winds through the vineyards and land on the grapes.

A very good example of this is that different vineyards have different collections of yeasts which are responsible for fermenting the juice into wine. Different yeasts add different flavours, textures and aromas into the wine.

To put it in context it is important to realise that yeasts are eukaryotic, single-celled microorganisms classified as members of the fungus kingdom. At least 1,500 species have been currently identified so there is plenty of variety in the yeast types which may be present in any given vineyard. And, as we have said above, if the yeast types are different then the terroir is different.

Winnifred's – Brisbane

And since we have been talking about Champagne, we should mention an amazing restaurant that we were lucky enough to eat at twice on a recent trip to Brisbane and beyond.

We had sold Champagne to Megan Nunn for many years for her Champagne education programmes and her business was called Winnifreds. It didn't represent a bricks and mortar venue though. How things have changed! When Megan first told us she was also building a venue called Winnifreds (named for her grandmother) we had no idea just how visionary and extraordinary what she was creating was going to be.

Winnifreds comprises a restaurant, wine bar, wine shop and event spaces in a spectacular, beautiful new building that is a homage to Champagne. Every component is a celebration of the drink Megan Nunn loves and her passion and desire to educate is pervasive. In the restaurant and bar the extensive wine lists are dominated by Champagnes and the French-influenced food is cooked with skill and care to complement this most famous of bubbles.

We have no hesitation in recommending that you pay a visit to this venue, it is very professionally run, the food is excellent, and the comprehensive selection of Champagnes are a selection of some of the best you can buy.

34 Arthur Street, Fortitude Valley

L.P.O. Neighbourhood Wine Store

Another place we visited on our trip to Brisbane was the L.P.O. Neighbourhood Wine Store which sits comfortably in a strip of small shops in the suburb of Tarragindi which is a short 10.5 kilometre drive from the centre of the city. It feels a long way from the Brisbane CBD though!

Dan Wilson, one of the two owners, offered to run a Friday night tasting of some of our wines, and we were delighted to support it. We had a great evening with lots of locals dropping in to try our wines. We had been wondering why we were sending so much wine to a suburb in Brisbane we had never heard of, but it all made sense when Dan explained that he was involved at P Franco's in London, from its earliest days. Then everything fell into place. He and the other owner Matt Okine, a comedian who has also spent plenty of time overseas wanted to create a neighbourhood spot that would remind them of the places they loved from their time overseas and missed in Brisbane. They have definitely achieved that. It was such a friendly atmosphere and plenty of curious, interested customers.

100 Windmill St, Tarragindi

Stonefruit Tenterfield

And since we were in Brisbane we thought it was a good opportunity to visit another restaurant that is a regular buyer of our wines which had always been something of a mystery. We realised that it was a bit of a drive from Brisbane, but it was a good opportunity to fly the flag and to meet some of the people who like to drink the wines we sell here.

The restaurant is called Stonefruit and the town is Tenterfield which is a reasonable distance from Brisbane being in NSW and somewhat inland from the coast. It turned out to be almost a 600km round trip for dinner.



It was certainly worth the effort. The food was wonderful (including these clams, photographed below, from Ballina on the NSW coast), the wine choices were exceptional (they even had four different Aligoté wines, 11 French Gamay wines and 10 made from Ploussard from the Jura) and the service was friendly and caring. What a great time we had! Once again, we spoke with a number of the other diners that night who were keen to learn about our wines. It's inspiring to see the culture Alistair Blackwell and Karlee McGee have created here. We're also particularly grateful to Alistair for making regular trips to the Queensland border to meet up with the driver of a refrigerated truck who brings among other things the wines we send to a depot in Brisbane.

It's quite a journey and without it, it would be impossible for us to supply our wines to somewhere as remote as Tenterfield.

2025 France harvest

When we finished up in France this year it was just on the beginning of August. We were intrigued to find that some of our producers especially in the south were expecting to begin the harvest quite soon. This was extraordinary as August harvest were so rare until recently.

It also causes huge problems because August is the traditional month for taking holidays. Students are not in school and if you try to drive on any of the main freeways travelling south you will find traffic jams for the entire journey.

Anyway, some of our winemakers had to forsake their planned holidays and start picking the ripening grapes.

However, there was a mixture of good and bad news to come according to Reuters. Overall, the French harvest ended up at 36 million hectolitres which is 16% below the 5 year average.

The harvest varied quite considerably from one region to another. For example, the Bordeaux harvest was 2% down on the previous year, the Languedoc-Roussillon was down 9% (partly

because of terrible fires which burned vineyards and tainted with smoke those nearby which escaped the fire) and Beaujolais was at the lowest level for the past 35 years!

The good news is that the Loire Valley (where we have just received wines from the Mosse family) saw the harvest return 15% more grapes than the previous year.

Overall, we have had positive feedback from the people we've had news from so we will just have to wait to see.

A Natural Wine Haven in France



We often get asked by people heading for France for recommendation about where to eat good food and be able to order natural wines. We do have lots of information on our social media pages and particularly on Instagram where we maintain descriptions of our trips around France.

We also are about to lodge on our foodtourist site a restaurant by restaurant and bottle by bottle description of our 2025 trip (there is also a similar posting for our

2024 trip).

But we want to post a special mention of our visit to a wine bar run by long-time natural wine commentator, author, vigneron and now restaurateur, Aaron Ayscough. His new wine bar called La Cave du Centre is, in literally right in the centre of this pleasant wine town. We went there with some Australian friends who are now living quite close to Chagny and had a most enjoyable experience.

Driving down to Chagny from Beaune, one of the roads takes you through Chassagne-Montrachet (one of the most important areas for white Burgundy wines) and on past Bouzeron where Aubert de Villaine from Domaine Romanée-Conti has constantly promoted the Aligoté grape variety and we are so glad he has as it is a wonderful grape. So, there is plenty to see on the way down (also if you are staying in Beaune then you drive past Pommard and Volnay).

Aaron's place is a real treat. His food, which he cooks himself, is thoughtful and very tasty. And he is able to recommend appropriate wines to match to his dishes. His wine list is deep and totally natural as you would expect. Put yourself in his hands and all will end well.

2 Rue de Beaune, Chagny,

A story about Coteaux Bourguignons

There are so many confusing things to understand about the French wine appellations. Some of the reasons for appellations existing come from the mists of time. Others are dictated by geographical issues. Others are dictated by the current use of specific grape varieties. Often a site with excellent soil and exposition may dictate the need for an appellation for that site. This is why there are around 50 Grand Cru sites in Alsace alone. There are also approximately 84 different appellations in Burgundy!

This story is about one of the appellations that covers almost the entire region of Burgundy and is called Coteaux Bourguignons and which roughly translates as “hills of Burgundy”. It is classified as a regional appellation due to the large area that it covers.

The appellation was created in 2011.

The new name for the appellation basically replaces two other appellations that have been in play since the 1930s as you can see in the following opening section of the new appellation below.

I. - Nom de l'appellation

Seul peuvent prétendre à l'appellation d'origine contrôlée ~~« Bourgogne grand ordinaire » et « Bourgogne ordinaire »~~ « **Coteaux Bourguignons** », initialement reconnues par le décret du 31 juillet 1937 sous les noms de « Bourgogne grand ordinaire » et « Bourgogne ordinaire », les vins répondant aux dispositions particulières fixées ci-après.

Notice that the new name is Coteaux Bourguignons and this has replaced Bourgogne grand ordinaire and Bourgogne ordinaire – perhaps vignerons didn't like to display the word ordinary on their labels!

For a wine to use this appellation there are a number of rules but it is relatively easy to conform to these rules. Firstly the grapes can be grown in almost every part of Burgundy from the bottom of Beaujolais right up to the top of Chablis and everywhere in between. This encompasses the Département de la Côte-d'Or, Département du Rhône, Département de Saône-et-Loire and Département de l'Yonne. For each of these broad regions the document specifies each of the communes that the grapes can be grown in. This leads to interesting issues.

For example, if you look at the communes that are permitted to use this appellation in the Département de l'Yonne one of the many communes mentioned is Chablis. This means that a vigneron could put the appellation Coteaux Bourguignons on the labels of their wine instead of Chablis. This is highly unlikely to happen if they have planted Chardonnay grapes in this commune as the Chablis label guarantees high prices for such wines.

However, if they have grown some red grapes in this commune, it does give them an appellation they can use for a red wine as the Chablis appellation does not permit red wines, only white wines made from 100% Chardonnay.

Now to the grape varieties allowed in the Coteaux Bourguignons appellations. If we go to the appropriate section of the appellation document, we see the following:

V. - Encépagement

1°- Encépagement

- a) - Les vins blancs sont issus des cépages suivants : aligoté B, chardonnay B, melon B, pinot blanc B et pinot gris G.
- b) - Les vins rouges sont issus des cépages suivants :
 - cépages principaux : gamay N, pinot noir N et pour le seul département de l'Yonne le César N.;
 - cépages accessoires : chardonnay B, gamay de Bouze N, gamay de Chaudenay N, pinot blanc B, pinot gris G.
- c) - Les vins rosés sont issus des cépages suivants :
 - cépages principaux : gamay N, pinot gris G, pinot noir N et pour le seul département de l'Yonne le César N.
 - cépages accessoires : chardonnay B et pinot blanc B.

The choice of grape varieties is fairly broad, particularly in the Northern Yonne section. This is where they are permitted to grow Melon de Bourgogne and César (an ancient red grape).

In all areas there is the possibility that some growers have teinturier varieties of Gamay such as Gamay de Bouze and Gamay de Chaudenay. These varieties have red juice unlike most "red" grapes which have white juice but red pigmentation in the skin which leaches out into the juice to make it red.

Further down in the document they make explicit reference to two grape varieties that will continue to be allowed even though they are not mentioned in Section V 1 above. These are Tressot Noir and Sacy Blanc which, if already planted, can continue to be used until they are removed by the owner but cannot be replanted.

The document continues on to specify the rules for planting vines (how far apart each vine must be and how much space between the rows), how the vines must be pruned, what the maximum yield can be, that the maximum percentage of dead vines per hectare is limited to 20% of the vines and much more.

Another rule in the document is that absolutely no irrigation is allowed at any time.

The alcoholic content of the wines must be at least 10% to conform to the rules of the appellation.

French wine terms

This month we are introducing some of the terms used after the grapes have been harvested. Here is a quote from an article we read recently which we thought we would break apart:

Vendange 100% éraflée et foulée.

Vinification classique avec remontages quotidien, délestages en début de fermentation. Macération d'environ 2 semaines. Soutirage puis assemblage et élevage 12 mois en cuve béton.

The first line reinforces the fact that after the harvest (vendange) the grapes were:

Éraflée which translates as destemmed

and

Foulée which translates as crushed

Therefore, the first sentence refers to the grapes that were harvested being destemmed and then crushed. (Interestingly all the people we work with use the term 'égrappé' to describe the process of destemming.

Now to the next sentence.

Vinification classique avec remontages quotidien, délestages en début de fermentation.

Vinification translates as winemaking

Classique translates as traditional, so the two words together mean traditional winemaking.

Avec translates as with

Remontages translates as pumping-over.

Quotidien translates as daily so the two words together mean daily pump-over which keeps the cap from drying out and helps to extract some of the colour from the skins.

Délestages en début de fermentation is a more aggressive process of racking that involves removing the juice from the tank and then returning it. This was done at the beginning of fermentation.

The next sentence is:

Macération d'environ 2 semaines

This one is fairly simple:

Macération translates as the almost similar word of maceration.

d'environ translates as for approximately.

2 semaines means 2 weeks.

Now to the final sentence:

Soutirage puis assemblage et élevage 12 mois en cuve béton.

Soutirage translates as racking which means moving the liquid from one container to another usually by gravity so that undesirable solids stay behind and the racked liquid has less solids in suspension. So yes – ‘délestages’ translates as ‘racking’ and so does ‘soutirage’ – one word in English but two words in French, each of which explains more specifically a function that involves taking liquid out of a vessel.

Puis translates as then.

Assemblage translates as blending which happens when there is more than one tank of wine involved.

Et translates as and.

Élevage translates as aging.

12 mois translates as 12 months.

En translates as in.

Cuve translates as tank.

Béton means concrete.

So, the aging takes 12 months in concrete tanks!

Raffiat de Moncade Grape Variety

On our annual trip to France this year to visit the people we work with we started in the far South-West in the beautiful town of Saint Jean de Luz. We were attracted to this town because one of our favourite chefs in Paris, Iñaki Aizpitarte has opened a restaurant there called Le Petit Grille Basque which we were anxious to visit because we have loved his Paris restaurant Le Châteaubriand. . At Le Châteaubriand he has a large blackboard displaying the names of the natural wine producers that he supports in his venues. Many years ago, this is where we learned the names of some of the producers we started importing to Australia.

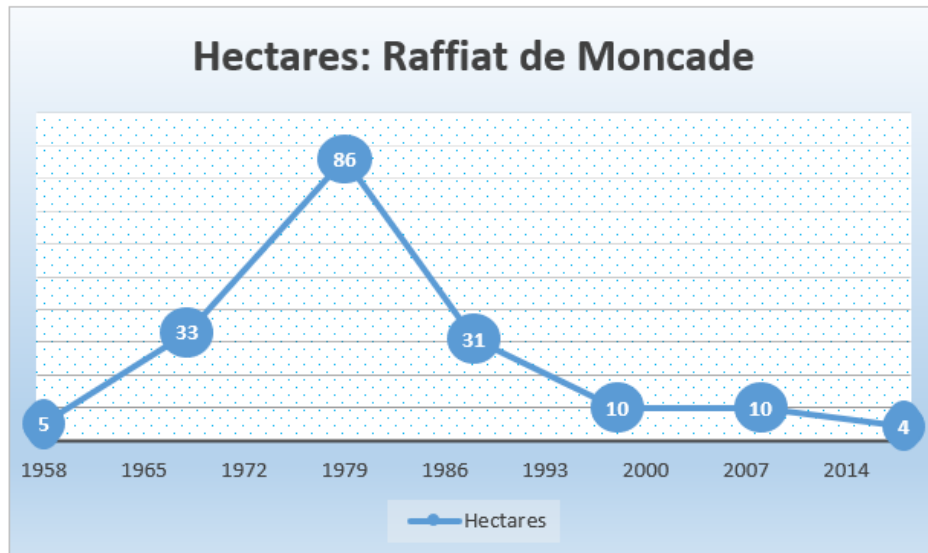
While in Saint Jean de Luz we drove up into the hills to the small town of Hasparren where we had heard good things about a restaurant called Elizaberriko Etxeberria.

When we arrived, we were shown to an outside table overlooking the garden. We had a discussion with the staff about a wine to accompany our meal, explaining that it must be natural and preferably local. Their suggestion was a wine from a young local producer by the name of Imanol Garay who has a small holding of local grapes near the village of Orthez including a grape variety that we had never heard of called Raffiat de Moncade as well as the slightly more common Petit Manseng and Gros Manseng. The name of the wine is Ixilune.



Imanol has a number of plots around Orthez (and some over the Spanish border) including a plot of the indigenous Raffiat de Moncade. He also makes an infusion of this grape variety to produce an orange wine.

There is not much of this grape variety available. As you can see from the graph below there have never been huge plantings of this variety, peaking in 1979 at 86 hectares and now down to around 4 hectares - some of it belonging to Imanol!



So, a little bit more about the grape variety. Raffiat de Moncade is an early ripening white wine grape. It has the potential to provide high yields in all weather conditions. Wines produced from this variety are generally light and crisp with aromas of green apples and pears and some floral notes.

And now we turn to the structure of the leaves and grapes.

Below is a photograph of a Raffiat de Moncade leaf. You can see that the Petiolar sinus (the gap where the petiole/stem joins the leaf) is quite pronounced. The leaf of this grape variety also has a short but pronounced Lateral sinus which is usually about half-way down each side of the leaf. The lower lateral sinuses which are also reasonably pronounced (shaped like an elongated letter U) clearly identify the terminal lobe.



Raffiat leaf

Below is a picture of a bunch of Raffiat de Moncade grapes. The first thing you will notice is that the grapes are quite round as opposed to many other grapes which are slightly elongated or quite elongated.

The grapes are also quite a light colour hence producing clear white wines unless they have been macerated on their skins for some time.

You will also notice that the bunches are somewhat “loose” (just like the Malbec bunches that we showed in the October newsletter) – you can see gaps between the grapes. This is actually a good thing if the vines are planted in a windy area as the wind blowing through the bunches helps reduce the results of mildew and similar problems.



Raffiat grapes

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.