

WINE Talk: August 2026

The newsletter of Living Wines: Edition 147

Welcome to newsletter 147 for August 2026. We hope you continue to enjoy reading them. We certainly are continuing to enjoy writing them!

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

The newsletter also has:

- A story about the New Arrivals;
- A brief run-down on what is coming;
- The 6 packs with some interesting new arrivals and some exciting specialities with some age;
- Bits and Pieces covering a number of topics including some news items from France;
- A story about the Jurançon wine appellation which is in southern France centred on the city of Pau;
- Another set of French terms and their English equivalents.
- This month the grape variety story is about the grape variety called Fuella Nera.

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 releasing two new wines from La Petite Empreinte, the micro-estate in the north of Burgundy owned by Romain de Moor (Alice and Olivier's son) and his wife Mélissa Bazin. We have to apologise because we forgot to mention their imminent arrival in the last newsletter. Fortunately, we still have a little of each wine plus there is a pack in the newsletter. These wines do, unfortunately, have prices where a 15% pack discount makes a real difference! You'll find a 15% discount for them in Pack 2.

Mélissa and Romain work two hectares but in several different parcels. Mélissa does most of the vineyard work because Romain still works full time for his parents, but they are full time and equal partners in the cellar, taking each decision together.

Given the differences in vinification we've seen from one year to the next in just the short time we have worked with them we know that they do not work to a formula. Each year they start the thinking again, using what they've learned from past vintages and what the new harvest is telling them.

One plot of 0.6 hectares has Pinot Noir and a small amount of Gamay. Its grapes make Mâs a Tierra and a Gamay cuvée, sold only in magnums. It is in the Côteaux Bourguignons appellation. In 2024 they harvested no Gamay but we do have, in this release, the 2024 vintage of Mâs a Tierra. On a hill with a westerly exposure, the soil is Kimmeridgian limestone and clay.

Another .5 hectares is in the Côtes d'Auxerre planted with Pinot Noir which they use it to make Tapis Rouge. The vines, planted in 1978, on a hill of Portlandian limestone, have a southerly exposure. Unfortunately in 2024 they could not harvest enough grapes to make Tapis Rouge. The few they harvested were instead used to make a sparkling cuvée which we will see some time in future.

They have two more small parcels in the Saint-Bris appellation, planted with Sauvignon Blanc. Between them they amount to .7 hectares. One is a small hill of clay and Kimmeridgian limestone with a westerly exposure. The other is old vines (planted in 1959) in white marl, exposed to the north. Saint-Bris is the only Burgundy appellation reserved for Sauvignon Blanc and Sauvignon Gris and it's no coincidence that it's not far from the eastern edge of the Loire Valley. We have been waiting with great patience for the release of their 2022 cuvée from these plots and it is in this release.

We mention the disparate nature of their holdings because it in part explains the dramatic news we received from Romain when we saw him recently while we were in France. They have just bought a vineyard in Jurançon and 2026 will be their last vintage in Burgundy.

It is a very big decision to make, given we know how hard they have worked to improve the soils in their vineyards, and how much thought and effort has gone into making the wines, not to mention the family connections they have in that part of the world. They are walking away from all that work and all those connections and support for what they are sure will be a much better life for them and their two young children. The vineyard in Jurançon, which has been farmed organically for decades, is a single piece of land, with enough room for them to establish a family home, plant vegetables, and have some animals too. Life will be a far cry from managing

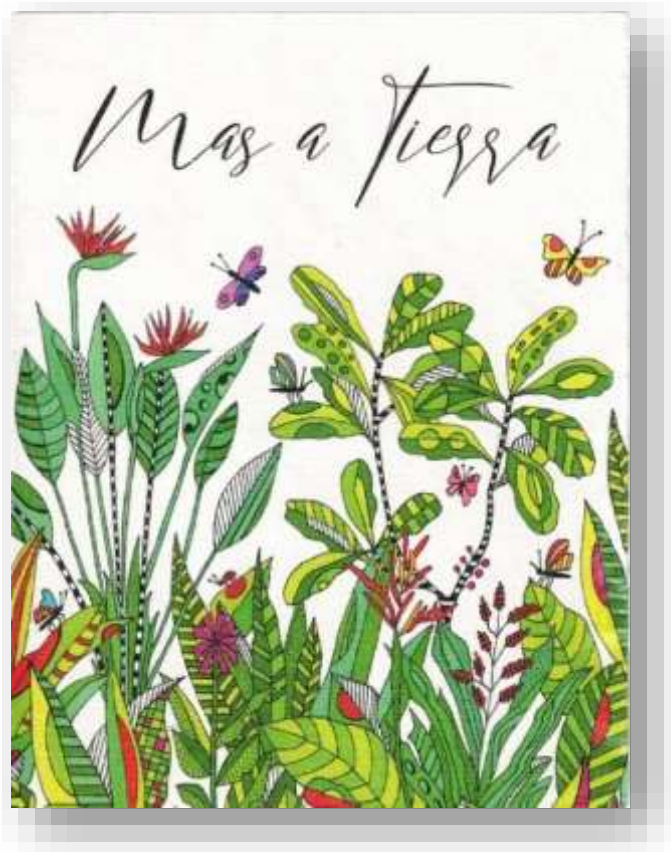
the complications of many tiny disparate plots and no hope of ever being able to afford, in Burgundy, the type of life they are seeking, where they live with their vines and their work is literally on their doorstep.

We love the wines they create and so for one moment were saddened to know we were tasting the penultimate vintages but fully understand why they have made this decision. We're looking forward to visiting the family in Jurançon next year and learning more about the property they have purchased. They, by then, will be fully immersed in learning about the cultivation of Petit Manseng, Gros Manseng and Tannat!

Until we receive any Jurançon we can look forward to receiving wines from their current holdings up to and including the 2026 vintage.

In the meantime in this release we have the only red wine they made in 2024, because of the difficulties of the vintage, which saw plummeting yields in many parts of France, and the 2022 Saint-Bris Persévérance et Patience 2022, a wine which has been stuck in our minds since we tasted it for the first time last year. The notes about each wine are below.

La Petite Empreinte Côteaux Bourguignons Màs a Tierra 2024

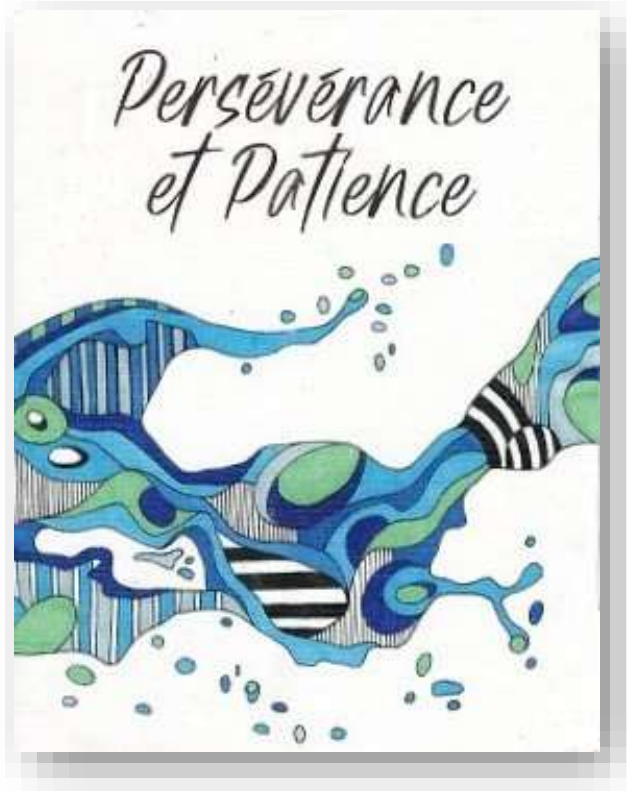


From the Coteaux Bourguignons parcel mentioned above, the name, Màs a Tierra is inspired by the name of the island where the real Robinson Crusoe ran aground and is a recognition of the plot's isolation. Despite the vicissitudes of the vintage the wine is gorgeous – light in the mouth and highly perfumed – and dangerously drinkable. (At this price we appreciate you really should have something in the flavour profile putting the brakes on so it's not drunk too quickly! That's not the case) The harvest on 20 September was later than earlier vintages allowing for the

development of more phenolic ripeness. The whole bunches were macerated for 28 days before pressing and aging in barrels. It was bottled in October 2025. It has no added sulphites.

\$112

La Petite Empreinte Saint-Bris Persévérance et Patience 2022



The harvest from their two parcels of Sauvignon Blanc, 75% of the grapes were directly pressed and the remainder were briefly macerated. The two portions were aged separately in 228 and 500 litre barrels before being assembled for some time prior to bottling in January 2025. They originally called this cuvée, when it had one year of aging in barrel, Persévérance. However, from the beginning they always wanted to do longer aging of their Sauvignon Blanc. (That decision is not so surprising knowing that both Romain and Mélissa did much of their apprenticeships in the Jura. Romain worked with Ganevat and Mélissa with Labet.). This was the first wine where they achieved that. It was aged for over two years before it was bottled. Because of that, they decided to change the name to Persévérance et Patience to recognise this change had made a different wine.

There are other vintages to come (up to 2026 barring weather misfortunes in the next few weeks, after which it will end). We're predicting this 2022 vintage will be the most extraordinary of them though, a compelling shooting star. It has complexity, length and tension, all of which make it a very gastronomic wine, and unlike Mas à Tierra really insists that you take time to consider every mouthful. It has no added sulphites.

\$167

Alice and Olivier de Moor and Vendangeur Masqué

We have just released some new wines from iconic growers Alice and Olivier de Moor – from both their estate and négoce labels. We sell the majority of these wines by allocation and almost everyone who requested an allocation should have received one by now. There may be one or two people we haven't emailed yet. We also only offered the wines this year if you had purchased wines from us at least once in the last 12 months. As the demand keeps increasing we have had to implement some new restrictions to try to make sure we have enough to share.

We received an unusual allocation this year as Alice and Olivier have worked their way around the very difficult (in terms of yields) 2024 vintage. There is, for example, no Chitry at all, which is usually the backbone of what we are allocated. There is also no Nuova Descriptio in 2024, the cuvée made using their Sauvignon Blanc in Saint-Bris. Neither were made because of the lack of grapes.

From Chablis there was only one 2024 cuvée – Humeur du Temps, which is a blend of all their Chablis plots. It is mainly from the Courgis plots which were easier to protect from mildew because they are so much closer to their cellar and equipment. As Alice explained to us when we were there in July in 2024, when mildew is imminent, there is sometimes only a four-hour window to launch protection, so you save what it is more practical to get to. The 1er Cru vines, which are much further from their cellar, were sacrificed. In the case of the 1er Cru Vau de Vay they had already lost 50% to frost and then it was attacked by wild deer who grazed on the grapes! At that point in July 2024, they were expecting to get no more than 500 litres.

The Aligoté cuvée we have, apart from extended aging prior to bottling, is a repeat of what we sold last year. It is wine they held back rather than sell at the time of the release of the 2023 wines. It is a mix of 75% from the 2023 vintage and 25% from the 2022 vintage.

We also received some other wines they held back from releasing as early as they might usually have. In part this is because they need wine to keep their wooden vessels full until they are ready to add more but it also helps to even out their income. For customers, the result is extended aging, which only helps to make the wine more complex and interesting.

And, finally, because of the limited estate harvest in 2024, there are some Le Vendangeur Masqué cuvées in this release. There is no 2024 Le Vendangeur Masqué Chablis, a cuvée which, despite its designation as Le Vendangeur Masqué, is actually from vines owned by Alice and Olivier, but we do have a Bourgogne Blanc, albeit entirely from the Mâconnais and not as usual partly from the north of Burgundy, close by to their own vines. There is also a new (perhaps one-off) cuvée called Le Même Azimut, which is a blend of Alsatian grapes, and a small number of bottles of a true rarity – a Pinot Noir made by Alice and Olivier.

We've included below a description of all the wines we received. As usual we allocated a substantial proportion of the wines to wineshops so, if you didn't request an allocation or if you want to add to your de Moor collection beyond what we offered you, there is a good chance you might find some if you ask nicely at one of the lovely wineshops we deal with (not all of them have their wines yet though and not all of them have all the cuvées – it was a complicated allocation process!). We have more Chablis Humeur du Temps and Aligoté than any other cuvée, so they are the ones you are likely to have the most luck with.

And, finally, we have a few packs in this newsletter with de Moor wines in them. These are reserved for newsletter subscribers who did not have an allocation.

Alice and Olivier de Moor Bourgogne Aligoté NV 23/22

This is our second release of this wine. A blend of 2 vintages, this wine is 25% from the 2022 vintage and 75% from the 2023 vintage. For the first release, 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. This second release has had another year of aging prior to bottling (half in stainless steel and half in foudre, which has given it more complexity, notably citrus and spiciness. It is not filtered. 12% ABV.

Alice and Olivier de Moor Bourgogne Aligoté Plantation 1902 2023

From Aligoté planted in 1902, this precious plot in Saint-Bris produces some of the most extraordinary Aligoté you are likely to drink. Directly-pressed, it spent one year aging in demi-muids and another year in foudre. The wine is extraordinarily rare but we have a slightly larger allocation than usual this year so were able to offer it to more customers, including wine shops. 13% ABV.

Alice and Olivier de Moor Chablis L'Humeur du Temps 2024

The cuvée Humeur du Temps is usually a blend of four different parcels of Chablis in the commune of Courgis, where Alice and Olivier live. In 2024 though it is a blend of everything they could harvest from all the Chablis plots so includes Bel Air, Clardy, Coteau de Rosette and what little could be saved from the 1er Cru vines. 12% ABV.

Alice and Olivier de Moor Chablis Coteau de Rosette 2023

From a single parcel, this wine was aged in demi-muids for one year then aged in foudre for one year. It has both freshness and a steely minerality which is remarkably direct. It will be a wine to keep for many years. 13.5% ABV.

Alice and Olivier de Moor Chablis 1er Cru Mont de Milieu 2022

We had a release of this wine in July 2025 but the de Moors did not sell it all last year. They kept some back for fear of a disastrous harvest, which thankfully did not eventuate and offered the rest to us this year. One of two of the de Moors' vineyards in premier cru climats, Mont de Milieu is on the right bank of the River Serein. The soil is Kimmeridgian marl and limestone with Portlandian limestone scree. With a southerly exposure it is one of the warmest Chablis climats. This vintage was vinified 2/3 in a clay amphora and 1/3 in barrels for 12 months. It was then blended and aged for a further year in a 2500 litre barrel. It was bottled in November 2024. This vintage was lightly filtered. The wine has a richness and generous expansiveness about it. It has had an extra year of aging in bottle. 13% ABV.

Alice and Olivier de Moor Chablis 1er Cru Vau de Vey 2023

One of two de Moor vineyards in premier cru climats, Vau de Vey is on the left bank of the River Serein. It is composed of Kimmeridgian marl and limestone, with a south and eastern exposure,

meaning it mainly gets morning not afternoon sun. It makes it one of Chablis' cooler climats. For this vintage Vau de Vay was aged initially in demi-muids (600 litres) then after a year blended into a foudre where it aged another year. It is well-balanced and precise with minerality without excessive acidity. Unsurprisingly it will be even more interesting if it can enjoy more aging. 13.5% ABV.

Le Vendangeur Masqué Bourgogne Blanc 2024

This wine is made from grapes sourced from the Mâconnais, from a young grower the de Moors have been working with for 3 years now who does not make wine - his passions are in the vineyard. The directly-pressed grapes were aged in barrels for one year before blending prior to bottling. The vineyard, now certified organic, is young and the wine is fresh, fruit-forward and very easy to drink. It would usually also have some Chardonnay sourced from northern Burgundy but, because the problems were across the region, there was none in 2024. 12% ABV.

Le Vendangeur Masqué Le Même Azimut 2024

This wine is a blend of Alsatian grape varieties, all from the vigneron they have worked with at different times since 2017 (until now only with Riesling). It is 50% Riesling aged in barrels. for the remainder (40% Gewurztraminer, 10% Muscat and 10% Pinot Blanc) whole bunches were macerated for 15 days (separate for each variety) and then aged (also separately) in barrels. It was blended in the summer of 2025 and bottled in February 2026. it is an aromatic, light and fresh wine.

Azimut means 'direction' and this process of blending directly-pressed juice and macerated fruit, similar to Nuova Descriptio, is in a way a new direction for the de Moors. 12% ABV.

Le Vendangeur Masqué Bourgogne Rouge 2024

This rare red de Moor wine is made with Pinot Noir sourced from the Mâconnais, from a vineyard which is third year into the process of conversion to organic. Whole bunches were macerated for 3 weeks and then it was aged in a mix of barrels and amphora before blending prior to bottling. It is very pretty and very rare! 12% ABV.

What's coming

There is only one forthcoming release to mention in addition to what we told you about last month and that's a new release from Jura vigneron Michel Gahier due around the fast-approaching end of the year or early January.

We don't allocate Michel's wines and have decided this year, because so many people who regularly buy his wines missed out last year, that we will release them to everyone at the same time via the newsletter and our emails to wholesale customers. We're just letting you know so you are aware when they will be here. We'll also make sure there are some packs in the same newsletter.

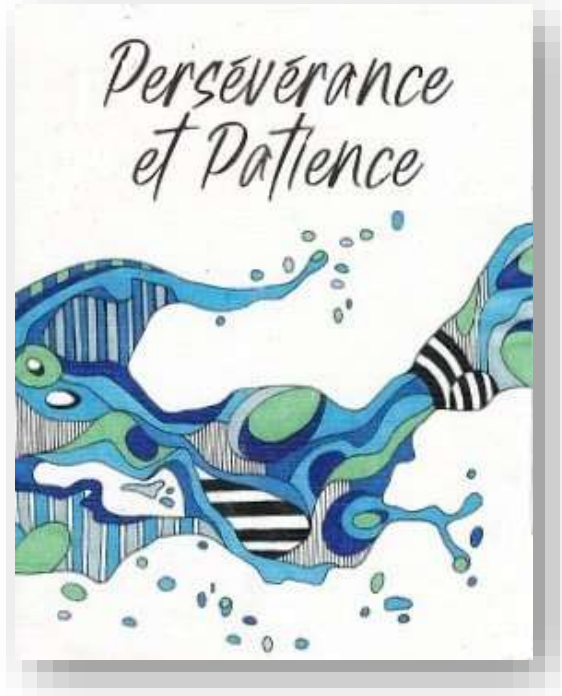
We have two offer-only releases coming soon. If you would like an offer of Mataburro wines in October and/or very small offer of Robinot wines in November now is a very good time to let us know. Just send an email to wine@livingwines.com.au with your request.

WINE Talk – the newsletter of Living Wines

In the meantime, as mentioned last month, we will be releasing Domaine Mosse and La Soeur Cadette in September (early access to the release lists requests are welcome for these if you haven't already asked). There will also be packs of these wines in the next newsletter.

Pack 1: La Petite Empreinte New Arrivals 3 Pack

(10% Discount – Subsidised freight)



Because of the very difficult 2024 vintage we only received one Pinot Noir from La Petite Empreinte. They were able to make *Màs a Tierra* but not *Tapis Rouge*.

As we're finding generally with the 2024 wines, the quality is there, it's the quantity that's missing. This wine is light, pretty and frighteningly easy to drink. There are two bottles in the pack so if you drink it too quickly all is not lost.

Persévérance et Patience is a very different wine. It's the first vintage we have had of this wine because it was aged for two years prior to bottling and then aged another two years in the bottle before they released it. It's the opposite drinking experience – you want to savour and reflect on every mouthful. There is only one bottle in the pack so if you do buy one, we suggest you take your time! It drinks more like a Jura wine than a Burgundy, perhaps reflecting Mélissa and Romain's time working with Jura vignerons Labet and Ganevat.

There is more information about the Petit Empreinte wines in the New Arrivals section.

These are the wines:

- La Petite Empreinte Côteaux Bourguignons *Màs à Tierra* 2024 (2 bottles)
- La Petite Empreinte Saint-Bris *Persévérance et Patience* 2022 (1 bottle)

The RRP for this selection of 3 bottles is \$388 and the discounted price is **\$349.20**. Check with us for the subsidised freight charge to your location.

Pack 2: New Arrivals from de Moor and La Petite Empreinte.

Subsidised shipping.

(Approx 12.5% Discount - 2 Packs Only)



This pack has new arrivals from de Moor (both estate and négoce wines) and La Petite Empreinte. There are two reds (2024 La Petite Empreinte's Mas a Tierra and a very rare Le Vendangeur Masqué Bourgogne Rouge from the de Moors, which is also from the 2024 vintage).

There are three whites (La Petite Empreinte's 2022 Persévérance et Patience and de Moor's 2024 Chablis L'Humeur du Temps and the NV Bourgogne Aligoté (a blend of 2023 and 2022), and Le Même Azimut, a wine which is a mix of directly-pressed and macerated juices from Alsace made by Alice and Olivier under their Le Vendangeur Masqué label. It is also from 2024. There is more information about all of these wines in the New Arrivals section.

This pack is only available to people without a de Moor allocation.

These are the wines:

- **La Petite Empreinte Côteaux Bourguignons Mas à Tierra 2024**
- **La Petite Empreinte Saint-Bris Persévérance et Patience 2022**
- **Alice and Olivier de Moor Bourgogne Aligoté NV 23/22**
- **Alice and Olivier de Moor Chablis L'Humeur du Temps 2024**
- **Le Vendangeur Masqué Le Même Azimut 2024**
- **Le Vendangeur Masqué Bourgogne Rouge 2024**

The RRP for this selection of 6 bottles is \$588.00 and the discounted price is **\$515.35**. Check with us for the subsidised freight charge to your location.

Pack 3: New de Moor Arrivals. No subsidised shipping!!

(No Discount - 2 Packs Only)



This small pack has two estate de Moor wines and one négociant wine. The estate wines are both white - 2024 Chablis L'Humeur du Temps and the NV Bourgogne Aligoté (a blend of 2023 and 2022). Their Le Vendangeur Masqué Le Même Azimut, also from the 2024 vintage, is a blending of Riesling, Gewürztraminer, Pinot Blanc, and Muscat d'Alsace. It's partly directly-pressed and partly macerated. There is more information about all of these wines in the New Arrivals section.

This pack is only available to people without a de Moor allocation.

The pack has the following wines:

- Alice and Olivier de Moor Bourgogne Aligoté NV 23/22
- Alice and Olivier de Moor Chablis L'Humeur du Temps 2024
- Le Vendangeur Masqué Le Même Azimut 2024

The RRP for this selection of 3 bottles is only **\$236.00**. Check with us for the freight charge to your location.

Pack 4: One Red from the Cellar, One White and One Sparkling Pack

(No Discount – 1 Pack Only)



This pack has one red wine from our cellar – a rare bottle of Domaine des Cavarodes Trousseau Lumachelles from the 2017 vintage, as well two wines from our current list. The second is a white wine which we really think redefines what's possible with Roussanne. From Provence, and grown in blue clay, it drinks more like a Jura wine than a wine from the south of France. If you like blind tastings this is guaranteed to generate intrigue. The final wine is a Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019 – a sparkling wine made in the same way as Champagne from the Gringet grape, a wine that it is always a bonus to have nearby.

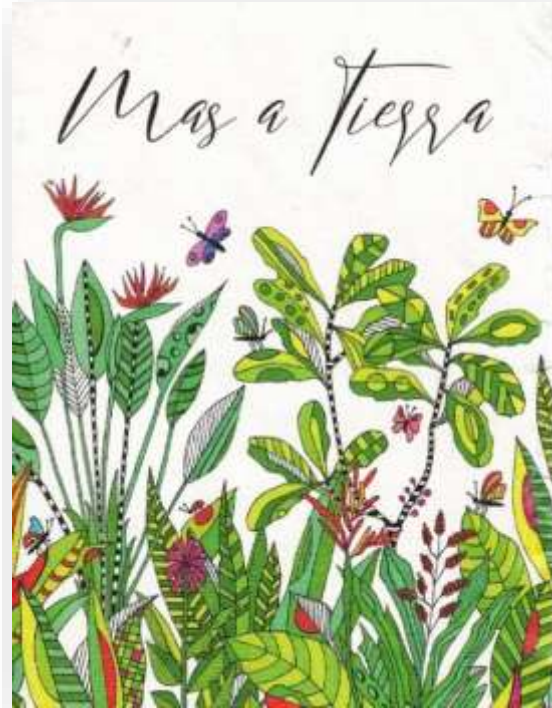
These are the wines:

- **Domaine des Cavarodes AOP Côtes du Jura Trousseau Lumachelles 2017**
- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**
- **Milan Le Carrée 2022**

The RRP for this selection of **3** bottles is **\$329**. Check with us for the subsidised freight charge to your location.

Pack 5: One White from the Cellar, One Sparkling and One Red 3 Pack

(Subsidised Freight - 1 Pack Only)



The first wine is very rare – a 2019 Chablis from the de Moors but made under their Vendangeur Masqué négoce label. It's complicated though. Alice and Olivier actually now own the parcel from which the wine comes and had looked after it for many years before then. This is very much a Chablis in the style of their estate wines, with the same saline and savoury palate.

The Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019 is the same wine as the one in pack 4.

The final wine, from our current list (for now anyway – we have less than 12 left) is one of our last Más a Tierra's from the 2023 vintage. 100% Pinot Noir, the wine was made by submerging whole bunches in directly-pressed juice for the period of maceration. The end result, because of the juice, is a lighter wine than a typical red from this estate.

These are the wines:

- **Le Vendangeur Masqué Chablis 2019**
- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**
- **La Petite Empreinte Côteaux Bourguignons Más a Tierra 2023**

The RRP for this selection of **3** bottles is only **\$304**. Check with us for the subsidised freight charge to your location.

Pack 6: One Red from the Cellar, One Sparkling and One Pinkish Orange 3 Pack

1 Pack Only – No Discount



Pack 6 also has a cellared red wine, Domaine Derain's beautiful Bourgogne Les Riaux, which is from the 2018 vintage. Almost 8 years old this Pinot Noir should be in a beautiful drinking window. The vines, planted in the 1980s by Dominique Derain, have always been farmed organically. In the commune of Corpeau, the soil is silty clay with iron oxides.

The Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019 is the same wine as in packs 4 and 5.

The third wine, Julien Altaber's Sextant C'lin d'Oeil 2023, is a blend of macerated Viognier and directly-pressed Gamay. From the same cellars as the rather serious Bourgogne les Riaux, this wine is one of Julien's fun projects. Having said that it is quite complex and a great food wine.

There is more information about them in the New Arrivals section.

These are the wines:

- **Derain Bourgogne Les Riaux 2018**
- **Belluard Vin de Savoie Ayse Mont Blanc Brut Nature 2019**
- **Sextant - Julien Altaber C'lin d'Oeil 2023**

The RRP for this selection of **3** bottles is only **\$293**. Check with us for the subsidised freight charge to your location.

Bits and Pieces

Restaurants outside Paris

We have some more restaurants in France serving natural wines for you this month.

Le Comptoir Central des Bazars

This year we spent two days in the city of Clermont-Ferrand and we ate breakfast, lunch and dinner at the same restaurant, Harry Lester's Comptoir Central des Bazars!

This is a magic place and it is wonderful to find Harry back at the stoves. The food here is seemingly "simple" but not really – he is a master of so many different techniques. Always, though it is delicious, but cooked with precision and care using the best produce. His terrines, particularly, are iconic. It's kind of easier to just say "give me one of everything" written on the daily blackboard menu – leeks and mussels with a sauce gribiche, beef tartare, beef tongue with beetroot and cherries (the matches are masterful), or ratatouille and panisse At lunch there's a menu de jour, featuring an entrée, main and dessert for 24 euros, which must be one of the best value meals in France. Dessert is also essential – maybe crème caramel, baba au rhum (with your choice of rum) or a seasonal fruit tart.

As an added bonus one wall is completely covered with natural wines allowing diners to wander along checking out the amazing array of excellent wines. It is somewhat difficult to make a choice because there were just so many we wanted to try!

It may seem like a casual sort of place, which it is, but it is very much destination dining.

9 Rue Lecoq, 63000 Clermont-Ferrand

Mamēnakanē

In the March newsletter we wrote about a restaurant that we love in the city of Perpignan in France named Baston. This year while we were in Perpignan we not only visited Baston again, but we also ate at another restaurant called Mamēnakanē which is a joint venture between Baston's Bastien Beaudoin and two of his former team, chef Maiko Ike and sommelier Kotaro Ike.

The food here is absolutely delicious with a Japanese – French influence and accompanied by an exceptional selection of natural wines. We drank Renaud Boyer's Bourgogne Les Riaux 2019, at the suggestion of Kotaro and it matched beautifully to every dish!

It is a set menu served in 6 courses.

9 Rue des Pêcheurs, 66000 Perpignan

Pimpant

Every year we seem to end up in the coastal city of Sète due to its proximity to two of our producers in the Languedoc. This year we ate at a wine bar called Pimpant which is owned by Marie-Sophie Canto who spent some time working in restaurants in Sydney, including the Dolphin hotel, which is where we got to know her. She returned to France during covid, fell in love, opened Pimpant, had children, and the rest is history. She has now just also opened a fun

burger and sandwich bar called Flip. Pimpant features resident chefs, who generally do a several week stint. Our meal was delicious, especially the oeuf mayonnaise. The sauce had just a hint of green (shades of a famous story!) and a tempura of courgettes. Vegetables feature heavily but not uniquely. Our extraordinary wine was a Ganevat Les Grands Teppes Vieilles Vignes Chardonnay 2018.

82 Grand Rue Mario Roustan, 34200, Sète

Cave au Vin Vivant

Cave au Vin Vivant is a must-visit bar in Sète with both indoor and outdoor seating and a wall packed with natural wines as implied by the name. We try to have a glass here every time we stay in Sète as the staff are very helpful and do a great job matching a wine to the description you offer.

6 rue André Portes, 34200, Sète

Endodormancy

We must admit that we just love the word! But what exactly is endodormancy? It is the period that grapevines enter in the autumn when the buds for the following season are starting to form within the vines, but they are stopped by the cool autumn weather and the vine producing abscisic acid¹ which also stops the growth even if the weather has a warm spell.

In fact, endodormancy occurs generally when the temperature is between 0 degrees C and 8 degrees C. And why has nature invented such a thing? It is simply to protect the grapevine and the sensitive young buds from the ravages of cold weather. It is why the buds don't appear until the temperatures have increased somewhat in spring.

Some researchers give a more complete picture of dormancy and define three stages², namely endodormancy, paradormancy and ecodormancy. These stages form the changes that occur in the vine as it moves from the harvest for the previous season through autumn and winter and then into the spring of the following year.

Paradormancy occurs first and inhibits growth. Endodormancy sees plant sugars and other protective compounds such as the abscisic acid mentioned above building up and protecting the incipient buds when the temperature is too low.

Once the buds have spent long enough in a chilled environment, the plant moves to a state of ecodormancy in spring where the higher temperatures allow the buds to wake up and start growing. Sadly this is happening sooner than it used to!

Oxidative Phosphorylation

This is another case of two complicated words which together describe a complex process in grapevines. So, we will have a go at explaining the process!

¹ *Abscisic acid is also called the "dormancy hormone".*

² *Lang, G, Early, Jack, Martin, George, Darnell, Rebecca (1987) Endo-, Para-, and Ecodormancy: Physiological Terminology and Classification for Dormancy Research. HortScience, Vol 22(3).*

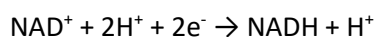
This is one of the many processes being closely examined now that microscopic equipment can now see down to the atomic and cellular level in both vines and grapes.

Oxidative phosphorylation is the final stage of cellular respiration where cells in the vines use oxygen and electrons from sugars and oxygen to generate chemical energy which is used by the vines especially during grape ripening and environmental stress response during harmful effects such as hypoxia which involves low oxygen availability.

This process occurs in very small cellular structures called mitochondria and the chemical energy created is known as ATP and the molecules that carry the energy are NADH. The NADH stands for “Nicotinamide adenine dinucleotide” and the H is added because a Hydrogen atom is attached to the NAD molecule. When the NADH encounters a mitochondria it donates an electron which creates an energy transfer.

As an example of this process the Krebs cycle produces the majority of the NADH which generates 6 out of the 10 NADH molecules. The rest are generated through glycolysis (2 NADH in the cytoplasm) and pyruvate oxidation (2 more are generated as pyruvate which enters the mitochondria).

If you like chemical equations, this process is represented by the following:



Notice that NAD^+ , which is actually a coenzyme, accepts electrons to create NADH, which is an enzyme that can carry out functions such as regulating gene expression, repairing DNA and moderating cellular stress.

Press reports of the 2026 grape harvest in France

The French press is reporting that the 2026 grape harvest is the earliest in recorded history as a result of an intense summer of heatwaves and prolonged drought. We can vouch for these headlines in the French papers as we were visiting our producers in France for 6 weeks in June and July and it was very, very hot the whole time we were there.

For example, on the 15th of August Le Monde newspaper published an article which had the following as a sub-headline:

Unusually high temperatures this year have accelerated the grapevine cycle, triggering an exceptionally early harvest across France. Drought and heat have reduced the size and juice content of the grapes.

And when the French talk about recorded history, they have been keeping records of the grape harvests since 1532!

In regions like Champagne and Bordeaux as well as Burgundy, the Languedoc and Roussillon, picking began in early to mid-August—nearly three to four weeks ahead of the traditional (recently) September schedule prior to that it was in October. Some individual winemakers even started as early as August 6.

Spring frosts earlier in the year combined with severe summer water stress has resulted in smaller grapes and lighter bunches, with overall yields expected to drop significantly (around 10% lower in Champagne).

Jurançon wine appellation

The Juranton wine appellation is located in a geographical area on the foothills of the Pyrenees mountain ranges, to the south and the west of the city of Pau.

The appellation was established in 1936.

Now, this is an opportunity to say something about the autonomy of the committees that set the rules for each of the 363 appellations which exist at the moment in France.

All the French appellations are controlled by French-appointed committees which grant successful applicants the right to use the familiar AOC (which stands for Appellation d'Origine Contrôlée) on their bottles if they satisfy the many pages of rules for the appellation. Producers can alternatively apply to use the Appellation d'Origine Protégée (AOP) designation, which is controlled by the European Union.

We should also add that there are a further 83 IGP (Protected Geographical Indication) which also require adherence to a set of rules but which, however, are not as demanding as those for the AOC/AOP designation. These rules tend to allow more freedom to experiment with grapes not approved by the AOC/AOP authorities for the same region as but one example.

And, of course, the designation with the least number of rules is the Vin de France. It is attractive to people who want to make wines using grapes from other parts of France or experiment with techniques not approved by the local AOC committees, for example.

Now back to Juranton. The slopes of the Pyrenees are particularly favourable for growing vines. There are three main types of rocks in the vineyards here.

In the northeast the rocks are made from Juranton Puddingstone (le Poudingue de Juranton) which is a conglomerate of pebbles and calcareous cement.

In the south the rocks are a type of flysch, which is a type of sedimentary rock which consists of alternating layers of hard (sandstone and limestone) and soft (sand or clay). The remaining area is covered with structures of hard rock or a mixture of each of the others mentioned above.

The climate brings forward a reasonable annual rainfall of approximately 1200 millimetres and 1900 hours of sunshine. This is accompanied by a dry south wind which blows for one day in three.

We have talked about general issues relating to the area, now we need to discuss the wine. First, we will talk about the grape varieties that are approved for the appellation.³

The Juranton appellation allows the grape varieties Gros Manseng and Petit Manseng as the principal grapes for both dry white wines and “vendanges tardives” (which are white sweet wines). In the case of dry white wines Camaralet de Lasseube, Courbu, Petit Corbu and Lauzet can also be used but, combined, must comprise less than 50% of the total. The remainder of the wine must comprise either Gros or Petit Manseng or both.

³ Notice we use the words “approved for the appellation”. Generally vignerons can grow whatever grapes they like, but if these grape varieties are not the approved ones for the region, they cannot use the appellation name on the wine label. They can only use “Vin de France” or nothing.

There are also rules relating to the planting of the vines. They must be planted at a density of 4000 vines per hectare or greater. Each vine can only occupy a **maximum** area of 2.5 square metres⁴.

There are also quite a few rules for pruning with three methods, Royat cordon, single Guyot and double Guyot being approved. There are also rules concerning the number of fruiting shoots permissible. 12 is the number if the Royat or single Guyot method is used or 16 if the double Guyot method is used.

There are also rules about dead or missing vines in each vineyard, with 20% dead or missing being the maximum allowed if the vigneron wants to use this appellation on the label.

There are also rules for harvesting and wine making. For example, if the grapes are to be used to make late harvest sweet wines, then the current date before which it is not permitted to pick the grapes is November 2nd.

There are rules about the sugar content of the grapes before they can be harvested. If the aim is to make a dry wine then the minimum sugar content allowed is 187 grams per litre of sugar and the minimum alcohol content is 11.5%. If the aim is to make an AOC “Jurançon” with the additional designation “late harvest” (on the label Jurançon vendanges tardives) then the minimum sugar content allowed is 281 grams per litre and the minimum alcohol content is 17%!

For wines that are to be designated as dry the maximum yield is 66 hectolitres per hectare and for vendanges tardives wines (sweet wines) then the maximum yield is set at 44 hectolitres per hectare.

The harvesting of grapes, and their vinification, production and aging of the wines made from those grapes is carried out within the territory of the following communes in the Pyrénées – in the Atlantiques département: Abos, Arbus, Artiguelouve, Aubertin, Bosdarros, Cardesse, Cuqueron, Estialesq, Gan, Gelos, Haut-de-Bosdarros, Jurançon, Lacommande, Lahourcade, Laroin, Lasseube, Lasseubétat, Lucq-de-Béarn, Mazères-Lezons, Monein, Narcastet, Parbayse, Rontignon, Saint-Faust and Uzès.

This comes to a total of 25 communes, whereas the Pyrénées-Atlantiques department, for example, which is mentioned in the appellation document is comprised of 545 individual communes – so the vines can only be grown in a very small number of the communes.

There are three arrondissements in the department namely: Pau (which comprises 269 communes of which 22 are in the appellation), Oloron-Sainte-Marie (155 communes of which there are 3 communes in the appellation), and Bayonne (which doesn't have any communes in the appellation).

⁴ The area is calculated by multiplying the row width by the distance between vines. And the row width must be 2.8 metres or less! Due to the terrain in this area, however, there are exemptions for terraced vineyards.

Arrondissements of Southwestern France



In the above map, you can see the three arrondissements that are mentioned in the text. These are the areas within which the communes that are within the appellation are situated. There are too many (25) to show every one of the communes, but it does give you an idea of their general proximity.

Below we have shown the three communes in the Oloron-Sainte-Marie arrondissement which are part of the Jurançon wine appellation being discussed here.



Finally, there is Chapter III which tells the vigneron how they are going to be assessed on each of the points raised in the appellation document for the Jurançon AOC.

In many cases here they insist on “field control” which means that someone from the AOC will request an inspection of the vineyards and you will have to justify why you don’t think you have too many dead plants or your vines are the correct distance apart (Chapter III, A2)

French wine terms

Some more French wine terms.

Chapeau

The solids that swell upwards during fermentation to form a 'crust' on top of the fermenting liquid. It is literally a 'hat'.

Charmat method

The term Charmat refers to a winemaking method for sparkling wines where the secondary fermentation is carried out in a sealed, pressurised stainless-steel tank. This is very different from the way Champagne is made as the secondary fermentation is carried out in the bottle.

The process was actually invented by Italian Federico Martinotti in 1895 and later perfected and patented by the Frenchman and wine scientist Eugène Charmat in 1907. The large tank made it possible to create sparkling wines much quicker and much easier than it is to make Champagnes. In France it is often used to make sparkling wines using either the Muscat or Riesling grape varieties.

Étiquette

A wine label. (And the contre-étiquette is the back label.)

Feuille de vigne

A grapevine leaf.

Pieds

This is the term (feet in English) used in France when referring to the trunks of grapevines. It is particularly used in the formal documents for the appellation rules (known as *cahier des charges*) where they are setting the rules for how many vines per hectare are required to conform with the required standards – this is often 8,000 or 10,000 per hectare. In the Jurançon appellations story this month we have mentioned that the number of “feet” per hectare in this appellation which is only 4,000 pieds à l’hectare. In contrast, in some of the Burgundy appellations the density has to be at least 8000 feet per hectare.

Saignée

This is a technique used to make rosé wines and concentrated red wines out of the same batch of grapes. Saignée is French means to bleed. This process sees red grapes being crushed and placed in a tank with their skins to commence fermentation. The juice is kept with the skins for a short time to extract some of their colour (and flavour) into the juice.

At this stage some of the juice (often between 15% and 30%) is drained off (saignée) and then the juice in the tank remains with the skins to develop even more colour. This is later made into a deeply coloured red wine. The juice that was taken off is made into a rosé.

Grape Variety: Fuella Nera

Fuella Nera is an interesting grape variety. There isn't much of it in France (or anywhere else) but it plays a pivotal role around (and in) the city of Nice where it provides "backbone" to the red wines produced in that appellation.



The picture of the bunch of Fuella Nera grapes on the left is taken from Volume 2 of the book *Ampélographie Tome III* written in 1902 by P. Viala and V. Vermorel.

We have a short explanation of the Fuella grape bunches later in this story.

There is a wine appellation centred in the city of Nice called the Bellet appellation which was originally created in 1941 and allows white, red and rosé wines to be produced.

The most interesting thing about this appellation is that the vineyards are actually within the suburbs of the city. As you drive north out of the city you can see the vineyards carpeting the hills among the suburbs.

The red wines produced in this appellation are made from two principal grapes and some secondary grapes.

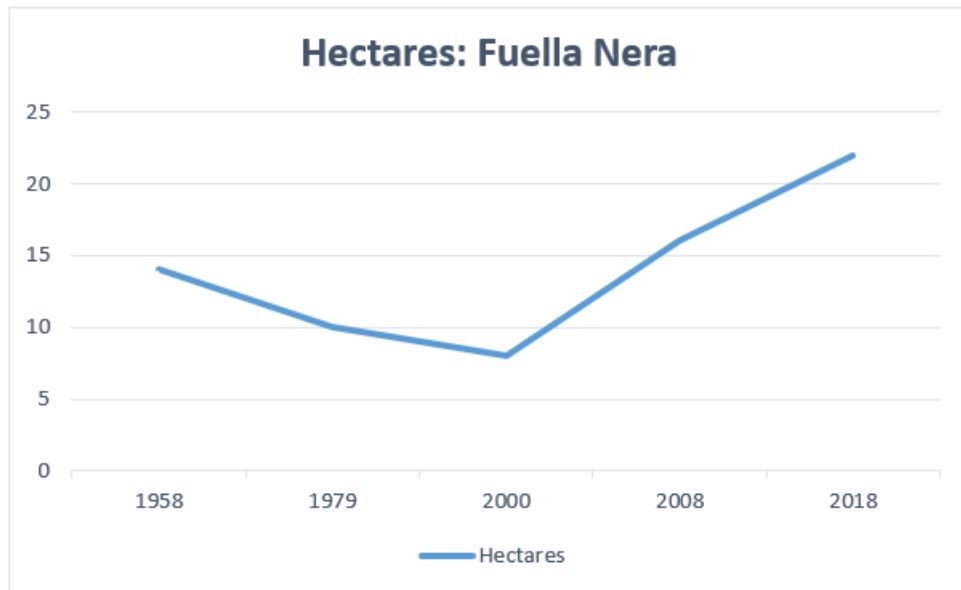
The principal grape varieties for the red wines are Braquet and Fuella Nera and the supporting varieties are Cinsault and Grenache.

This is carried over to the rosé wines which are very popular here, with the same two principal grape varieties being approved for rosé wines.

The accessory grapes for rosé wines are more diverse with Bourboulenc, Blanqueiron, Cinsault, Clairette, Grenache, Mayorquin, Ugni Blanc⁵ and Vermentino all allowed to be used provided the principal grapes make up 60% of the wine.

The decline then rise of this grape variety is shown in the graph below:

⁵ Called Roussan by the locals.



Fuella Nera in the Nice Appellation

As can be seen above, the area in Nice planted to Fuella Nera declined from 1958 to 2000, but it has picked up slightly and doubled in area up until 2018.

This is quite significant as the area available for vines to grow within the city boundary is relatively limited.



A Fuella Nera grape bunch

The Fuella Nera grape bunch is relatively loose which is actually a benefit under some circumstances. It is a benefit if the wind blows as it can remove any disease deposits that have accumulated within the bunches.

Another feature of the grapes is that they are quite spherical rather than slightly elongated which so many red grapes are.



A Fuella Nera leaf

The Fuella Nera leaf has five distinct lobes with distinct sinuses. Each of the lobes has pronounced "teeth" surrounding it.

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.