

WINE Talk: September 2026

The newsletter of Living Wines: Edition 148

Welcome to newsletter 148 for September 2026. We hope you continue to enjoy reading them. We certainly are continuing to enjoy writing them!

We have been able to put together **9 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 our New Arrivals;
- A brief run-down on what is coming;
- The 9 packs with some interesting new arrivals and some exciting specialities with some age;
- Bits and Pieces covering several topics including news items from France, more restaurants and bars serving natural wines and short stories addressing aspects of grape growing and wine making;
- A story about the Yonne wine appellation which is in northern Burgundy centred on the city of Auxerre;
- Another set of French terms and their English equivalents.
- This month's grape variety is Tressot, one of the varieties that are permitted in the Yonne appellation.

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

In this newsletter we are releasing today some new wines from the Loire Valley's Mosse family. It is mostly wines from the 2025 vintage which are designed for early drinking. They are also well suited for summer drinking and it feels for the moment that some parts of Australia have gone directly from winter to summer bypassing spring completely. At least we have wine to go with that rather worrying development.

The Bang Nouveau, photographed below at the Mosse cellars, is an example.



The collection looks slightly different than a normal Mosse release because it has none of their iconic single vineyard Chenin Blancs. The only 100% Chenin Blanc is the 2025 Chenin Blanc cuvée, which comes from their younger Chenin vines, and which is now only available in two of the packs we have advertised this month. We will have a second release of this early cuvée next year though.

The reason for the lack of Chenin Blancs is because, now they have settled into their new, spacious cellars, they have decided to use some of that space to give those wines a second winter of aging prior to bottling and therefore release. Our recently-arrived shipment left France before the 2024 single vineyard Chenin cuvées were bottled so we could have all these young ready-to-drink wines for spring and summer. We will have to wait until next year to start seeing the effects of this welcome change of approach to aging. We do have in this release a little 2024 Cabernet Franc though, again only available in packs. This wine will also hopefully come back again in the second part of next year as a slightly different cuvée called Cabernet Franc Vintage 2024, once again, aged for an extra year prior to bottling. We had a Cabernet Franc Vintage in 2018, treated similarly, and it was a stunning wine. The family's philosophy is now very much to try to give the estate wines extra time and use their substantial négoce project for early-release early-drinking wines.

Most of the wines in this shipment are négoce wines but we do, in addition to the estate 2025 Chenin Blanc and 2024 Cabernet Franc, have a few more cases of 2023 La Pirie, an estate wine made with Grolleau Noir and Cabernet Franc grown side-by-side which we had last year. In a surprising development price is actually slightly less than it was last year – a rare event to see prices slightly lower than the previous year.

The last estate wine is Bisou, also quite suitable for early drinking, although this year's wine has a little more structure and it will be interesting, for anyone who can make it last, to see how it develops in the bottle over the next year or so. We've had to invent a new category for this – a 'dark light red'.

Below is a list of all the wines with their availability. Packs 1 to 4 are new Mosse wines and, as mentioned, include the wines which are otherwise sold out.

Mosse Magic of Juju 2025

White - Chenin Blanc, Chardonnay, Sauvignon Blanc

Magic of Juju 2025, a négoce wine, is a blend of 40% Chenin Blanc, 40% Sauvignon Blanc and 20% Chardonnay, sourced from the communes of Thouarcé and Faye d'Anjou. The Chardonnay and Sauvignon Blanc both were aged for approximately 7 months in old 228 litre barrels and the Chenin Blanc in stainless steel, also for about 7 months. After blending for several weeks, it was bottled in March 2026. It is very fresh with a quite mineral, salty finish with notes of herbs. The finish is long for such a thirst-quenching easy-drinking wine. 11.5% ABV. **RRP \$51**

Mosse Chenin 2025

White – Chenin Blanc

The grapes for this wine are sourced mainly from four plots of younger vines planted between 2000 and 2002 in Lambert du Lattay and the Clos des Huerdes in Beaulieu sur Layon. The soils are clay with gravel and schist. From a very ripe vintage, with small yields, the 2025 estate Chenin Blanc was pressed slowly then fermented and aged on fine lees in oak foudres for 8 months which were regularly topped up. It is fruit forward and aromatic on the nose (pineapple), but finishing with a touch of beautiful bitterness, and a little more tension than usual, something possibly explained by the aging in foudre. In the end the schist always has a say. It was bottled in April 2026. 13.5% ABV. **RRP \$62 (sold out except for packs)**

Mosse Bang Nouveau 2025

Light red - Grolleau Gris, Muscat à Petits Grains, Merlot

Made as a "vin de primeur", Bang Nouveau is released in November to coincide with the release of Beaujolais Nouveau, a day for partying in French wine bars. In 2025 the Loire grapes for this wine were harvested on 21 August and the wine was bottled on 25 October, so everything happened very fast (all in stainless steel tank). The vines are between 10 and 35 years old and grow on clay and schist. It is mainly Grolleau Gris, with a tiny amount of Muscat à Petits Grains from Domaine Caterole in Roussillon, both of which were macerated for a few days (separately) to help create its pink hue, and 10% Merlot, a grape the Mosses don't usually use, which was directly pressed. It is from the same grower they source their other Loire négoce grapes from

and according to Joseph Mosse was too good not to take! This is not meant to be a serious wine but is utterly delicious. It is the sort of wine which does not need food and is unlikely to last long once opened. Serve it from the fridge! 11% ABV. **RRP \$49**

Mosse Bangarang 2025

Light red - Pineau d'Aunis, Merlot, Grolleau Noir

Bangarang is a négoce cuvée, made each year to sit somewhere between a rosé and a light red. Always sourced from the same grower in Faye d'Anjou, the vines are about 30 years old, from a mix of soil but mostly influenced by schist. It is a blend of 40% Pineau d'Aunis, 40% Merlot and 20% Grolleau Noir. The Pineau d'Aunis and Grolleau Noir were directly pressed. The destemmed Merlot was macerated for 6 days prior to pressing and provides most of the colour. Each variety was aged separately in stainless steel tanks then blended a month before bottling in January 2026. It is lively, fresh and fruity and, as usual, very easy to drink. 11.5% ABV. **RRP \$51, Magnum \$95 (magnums sold out except for a pack)**

Mosse Bisou 2025

Dark light red - Grolleau Noir, Grolleau Gris, Cabernet Franc, Côt

Bisou is an estate wine, made with Grolleau Noir, Grolleau Gris, Cabernet Franc and Côt, grown in a mix of clay, gravel and schist over schist from vines that are approximately 30 years old. We had to invent a new classification for it. Normally, it's obviously a light red, but this year it is slightly different with a little more structure and colour. But it's not what you would typically call a red wine. We think the best description is a 'dark light red'. Its colour is very black currant. It drinks very fresh with a nose reminiscent of cherries and a hint of tannin at the finish. The blend is 50% very ripe Grolleau Noir, which partly explains the darker colour, 30% Grolleau Gris, 10% Cabernet Franc and 10% Côt. Each variety is vinified separately, with whole bunches undergoing between 7 and 10 days of semi-carbonic maceration. The aging is in a mix of various-sized wooden vessels, including foudre. It was bottled in May this year. Although it is only 11.5% it has the sort of structure that suggests it might age quite nicely. **RRP \$56, Magnum \$111 (magnums sold out except for a pack)**

Mosse La Pirie 2023

Red - Cabernet Franc, Grolleau Noir

This is our second shipment of this vintage of this wine. It is an estate wine named after the parcel where the grapes are grown, where a plot of Cabernet Franc and Grolleau Noir grow side-by-side. The soil is clay on schist and the vines 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 tronconique 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 juicy with aromas of black fruits. Total sulphites approximately 28 mg/litre. 12% ABV. **RRP \$56**

Mosse Cabernet Franc 2024

Red – Cabernet Franc

Most of the Cabernet Franc vines for this wine are approximately 40 years old but there are younger and older vines as well. Grown in soil which is a complex mix of clay, gravel and quartz on schist this wine is made in a way which respects the traditions Sylvestre and Joseph's father René established with their iconic Mosse Anjou Rouge (the first Mosse wine we drank). The destemmed grapes were macerated for 10 days with no punch down so only the most gentle extraction and almost an infusion from the released juices. After pressing the wine was aged for 10 months in a old wooden barrels, with the "jus de goutte and pressed juice separated. The wine spent 10 months aging before blending before bottling in June 2025. The Mosses' tasting notes translate as "Intense and fresh nose, cocoa, olives and blackcurrant. Lively and aromatic attack with fruity and smoky flavours, redcurrants, black olives. Finish structured by fine tannins."

This release represents half the production. As they did in 2017 and 2018 a proportion was kept aging in the cellar and has just been bottled to make a Vintage cuvée. We should have it in next year's release. 11.5% ABV. **RRP \$61 (sold out except for a pack)**

Mosse Moussamoussettes 2025

Sparkling - Grolleau Noir, Cabernet Franc

Moussamoussettes 2025 tastes a little more like you would expect a pink pet-nat to taste than this wine usually does. Moussamoussettes is usually bone dry but the 2025 vintage has a tiny amount of residual sugar (perhaps around 5g) and so is slightly sweeter than usual. It definitely suits the colour! It is 70% Grolleau Noir and 30% Cabernet Franc, both of which are directly pressed, plus they added a few buckets of Merlot added to boost its colour. Fermentation and aging prior to bottling, when it still had about 15g of residual sugar, was in a stainless steel tank. The bubbles are fine and the wine is not disgorged so there is a small deposit at the bottom of the bottle. 11.5% ABV. **RRP \$62 (Sold out except for a pack)**

La Soeur Cadette



Our new La Soeur Cadette release includes one wine we have had before (La Soeur Cadette Juliéna 2024) and seven new wines. The new wines include three new cuvées – a Beaujolais Village, a Bourgogne Aligoté and our first wine from the IGP Yonne appellation, which we've written about later in the newsletter. It is also only the second time we have had a négoce Chablis.

Domaine de la Cadette was created by Jean Montanet and his wife Catherine in Saint-Père, a small village close to Vézelay, in the north of Burgundy. The family's business, which is now run by their son Valentin Montanet, has expanded over time to include an increasingly large négoce project and also wines made under the label Montanet-Thoden, from vines owned by Catherine and a friend, Tom Thoden.

The négoce project, which they started in 2010, was initially quite small, is now fundamental, as it has become increasingly difficult to have successful vintages and almost impossible to have two successive successful vintages (more of that below). It has also expanded beyond its initial intent, which was to supplement their winemaking with purchased grapes from nearby growers. Now, Valentin buys more widely, particularly from Beaujolais, a region he has a strong affection for.

These wines are all négoce cuvées, although nearly half of the Melon de Bourgogne in this 2025 Melon cuvée, is actually from the estate. (Many years ago the family made an estate Domaine de la Cadette Melon and a négoce La Soeur Cadette Melon but several years ago they decided to make a single Melon cuvée using both their own and purchased grapes and, just occasionally in the very best vintages, like 2022, only their own.)

Happily, though, 2025 was a good year for the estate, and we will start to receive wines from their own vines next year, including the return of the Vézelay Les Saulniers cuvée, which we tasted for the first time in several years, at the start of July, the day it was bottled.

Valentin's notes about the 2025 vintage of estate wines are "I'm very happy with the style of the vintage and the winemaking, which went smoothly. Gone are the 14° Chardonnay and the opulent Pinot. 2025 marks a return to "normal" in terms of concentration and balance. It's a bit of a comeback for the lively, energetic wines of northern Burgundy."

The news from the estate is not all good though, with 2026 being another vintage that will most likely not produce any wines, thanks to the heat and lack of rain.

This difficulty (no estate wines in 2024 and also almost certainly none this year too) makes the négoce wines, like the ones in this release, absolutely critical to their survival and, as Valentin explains it, to him being able to keep together the team of people who work with him. In fact he is embarking on a program to gradually reduce the holdings in Vézelay given that so often the vines, which still require much work and expense every year, are now only occasionally delivering sufficient grapes to make a wine. Some of their holdings are leased and these are gradually being reduced.

Valentin no longer filters any of their wines. The reds were never filtered but until a few years ago the whites were lightly filtered through diatomaceous earth. This stopped from 2022. Because the wines are not filtered there is usually a small deposit right at the bottom of the bottle but otherwise they are clear (at least by our standards!) and drink very cleanly. Valentin does, though, always add small amounts of sulphites at different stages during the vinification

process so the wines are not suitable if you prefer to drink wines with no added sulphites. This is always done after malolactic fermentation is completed.

La Soeur Cadette Melon 2025

Melon de Bourgogne

The 2025 vintage of the Montanets' much-loved Melon de Bourgogne cuvée is made from vines in the Yonne department in the north of Burgundy. (Most Melon now is now grown in the Loire Valley to make Muscadet not in Burgundy, where it originated.) It includes both négoce (55%) and estate (45%) Melon de Bourgogne. The grapes are directly pressed then aged on their lees in stainless steel tanks prior to bottling in spring Certified organic. 12.5% ABV. **RRP \$54 (only available in newsletter packs)**

La Soeur Cadette Bourgogne Blanc 2025

Chardonnay

The grapes for this négoce cuvée are from two growers in the Mâconnais, both from vines that are about 55 years old. The soil in the commune of Hurigny is clay and limestone, very similar to the soil in the family's Vézelay vineyards. The other vines are grown in the commune of Plottes. The vineyard is hilly, chalky and stony in places, and also with yellow clay.

It's predominantly aged in stainless steel but about 5% was in new barrels (to cure them for future estate cuvées which they prefer to make with barrels that have been used at least once.). 12.5% ABV. **RRP \$54 (only available in newsletter packs)**

La Soeur Cadette IGP Yonne 2025

Chardonnay

The vineyard from where the grapes for this négoce cuvée are sourced is in an area that was recently redrawn by the regulators and its classification changed from Petit Chablis to IGP Yonne. It is 100% Chardonnay. It was directly pressed then aged in stainless steel tanks for just a short time (bottled the following February). The aim with this wine is to make a fresh, easy-to-drink-young white wine, similar to the Melon which has always been the first white wine of the vintage to be released. 12% ABV. **RRP \$48**

La Soeur Cadette Chablis 2025

Chardonnay

The grapes are sourced from a vineyard of 40 year old vines in the commune of Chablis with clay and limestone soils. The grapes were directly-pressed and the juice put in stainless steel tanks where it was fermented and aged on lees for approximately 8 months prior to bottling. It is fresh and medium weight, hinting of citrus on the palate, and finishes with energetic freshness and a salty tang. 12.5% ABV **RRP \$76**

La Soeur Cadette Bourgogne Aligoté 2025

Aligoté

The grapes for this cuvée are from a vineyard in the commune of Igé, in the Mâconnais, from vines around 55-60 years old. 50% was aged in 400 litre barrels and the rest in stainless steel tanks. The soil is quite deep clay, which makes for a slightly fuller wine, which at first taste is more reminiscent of Chardonnay than Aligoté. 12.5% ABV **RRP \$54 (only available in newsletter packs)**

La Soeur Cadette Beaujolais Villages Rouge 2025

Gamay

This highly-chillable négoce Gamay sourced from Beaujolais is quite light, very fresh and almost crunchy. On the nose it's light red cherries and other red fruits. 12% ABV. **\$42 (only available in newsletter packs).**

La Soeur Cadette Juliéna 2024

Gamay

This is our second release of this vintage of this négoce wine. The grapes are sourced from several south-facing vineyards within the Juliéna cru, all of which have well-drained granitic-sand soils. The vines are 70-90 years old. Whole bunches were fermented in vats with minimal intervention (no punching down). After pressing fermentation was completed in vats. The wine was then aged 50% in oak barrels and 50% in stainless steel tanks. Small amounts of sulphites were added after completion of alcoholic and malolactic fermentation, and at bottling. The wine was not filtered when bottled.

We can do no better than quote Anthony Lynch, son of Kermit Lynch, the renowned Californian importer of Cadette wines in the USA, to describe this wine. He said recently "Now, several years into his Beaujolais venture, Valentin has learned a few tricks about working with Gamay. While his first vintages had a more "Burgundian" personality—elegant, thought-provoking—his latest vintage makes it hard to tell he hasn't been making Beaujolais his whole life. His Juliéna, sourced from an organically farmed vineyard on granite soil, is textbook cru Beaujolais: very aromatic with loads of fresh Gamay fruit, it flows over the palate with a juicy buoyancy that simply makes it hard to resist." 12.5% ABV. **RRP \$57**

La Soeur Cadette Bourgogne Rouge 2025

Pinot Noir

The grapes for this négoce cuvée are from the hallowed Cote d'Or village of Volnay, from Mercurey further south, and, closer to the Montanets' home, from Vézelay in the north. Each source was vinified separately. In each case whole bunches were macerated in tank, initially with some added CO2. They did regular punch downs, each time going deeper until eventually the remaining grapes are "swimming" as Valentin Montanet puts it. Before it is too cold it was pressed then returned to tank to finish fermentation. Once it was finished fermenting the Volnay was aged in 400 litre barrels and the Mercurey and Vézelay juice in foudres. It was blended prior to bottling. 12% ABV. **RRP \$62**

What's coming

In the next couple of months we will only be offering wines by allocation – Mataburro next month and Robinot hopefully in November. There will be a couple of packs in each month's newsletter as well.

We will be advertising some Gahier wines hopefully in December. As mentioned last month we're not taking early requests for these. We will let all our wholesale and retail customers know at the same time though so everyone will have a chance to order. There will be packs in the newsletter for Gahier too. If you want to give yourself a wine Christmas present these could be rather perfect.

The new news is that we have an order with Fanny Sabre being collected this month so it should be available in January. The wines will be advertised and we're taking requests for early notification.

We also have just made a top up order with the Mosses. It's partly to satisfy ourselves. The 2025 Moussamoussettes, which is particularly delicious this year, sold out so quickly we only had a chance to have one or two mouthfuls of it (the bottle we tried was shared between 11 friends). The only way to get to try it again was to order more wine! It was opportune though because they have just released some new cuvées, including a brand new 100% négoce Chardonnay called La Ruée, plus we were able to order some more 2025 Chenin and some very familiar single parcel Chenin Blanc wines. These will be here in the new year and you're welcome to request early notification of their arrival.

Pack 1: Mixed Mosse Pack

(15% Discount – 2 Packs Only – Subsidised Freight)



This pack comprises 6 exciting wines that have recently arrived from the Mosse family in the Loire Valley. The wines are made from the wide variety of grape types that are either in their own organic vineyards such as Grolleau Noir and Gris, Chenin Blanc and Cabernet Franc and grapes they source from other organic growers such as Merlot and Côt (also known as Malbec and in some parts of France it is known as Auxerrois).

Overall, it makes for an exciting range of wines that are perfect for the rapidly approaching summer season. You can read more about these wines in the earlier section of this newsletter entitled New arrivals.

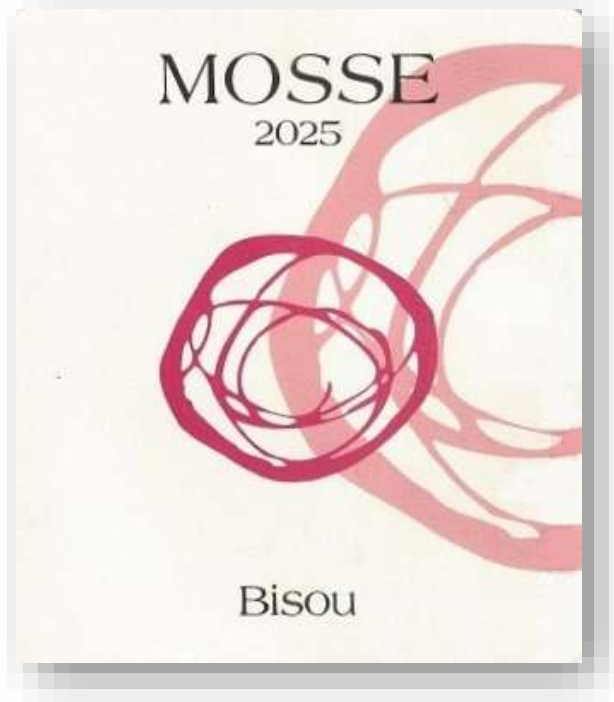
These are the wines:

- **Mosse Bang Nouveau 2025**
- **Mosse Magic of Juju 2025**
- **Mosse Chenin 2025**
- **Mosse Bisou 2025**
- **Mosse Cabernet Franc 2024**
- **Mosse Moussamoussettes 2025**

The RRP for this selection of 6 bottles is \$341 and the discounted price is **\$289.85**. Check with us for the subsidised freight charge to your location.

Pack 2: Mosse 3 Magnums Pack

(15% Discount - 1 Pack Only - Subsidised freight)



This pack comprises 3 magnums consisting of 2 Bangarang magnums and 1 Gros Bisou magnum. The Bangarang is made from Pineau d'Aunis, one of our favourite red varieties, as well as Merlot and Grolleau Noir (a very popular Loire Valley variety).

The Gros Bisou, which is an estate wine, is crafted from Grolleau Noir and Gris, Cabernet Franc and Côt.

You can read more about these wines in the earlier section of this newsletter entitled New arrivals.

These are the wines:

- Mosse Bangarang 2025 Magnum **(2 Magnums)**
- Mosse Gros Bisou 2025 Magnum

The RRP for this selection of 3 magnums is \$301 and the discounted price is **\$255.85**. Check with us for the subsidised freight charge to your location.

Pack 3: Mosse Light Red / Pinkish Pack

(15% Discount - 2 Packs Only – Subsidised Freight)



There are two bottles of each of the three wines in this 6 pack. The Bang Nouveau is a very light red. Some Grolleau Gris and a tiny amount of Muscat à Petits Grains were macerated to provide most of its pinkish hue and the Merlot was directly pressed. The Bangarang is slightly darker light red with most of its colour coming from the Merlot (40%), which was macerated for several days. The rest of the blend is Pineau d'Aunis (40%) and Grolleau Noir (40%), both of which were directly-pressed. Bisou is not quite a full-on red with colour particularly coming from very ripe Grolleau Noir (50%). The rest is 30% Grolleau Gris, 10 % Cabernet Franc and 10% Côt. Each was vinified separately and blended before bottling.

You can read more about these wines in the earlier section of this newsletter entitled New arrivals.

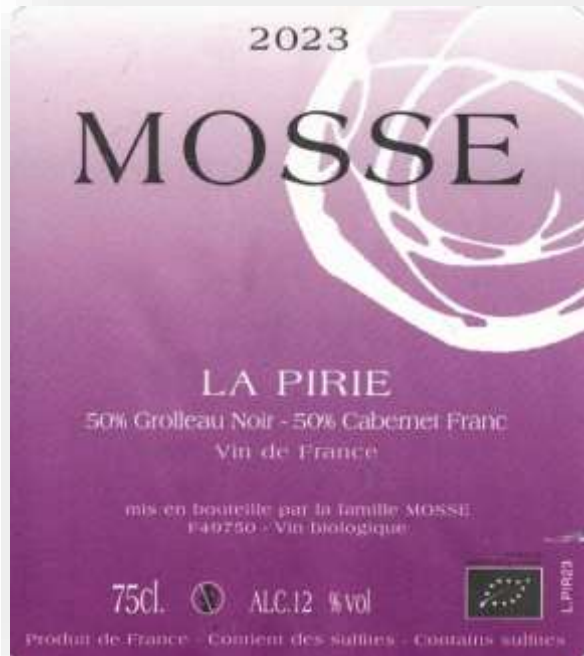
The pack has the following wines:

- Mosse Bang Nouveau 2025 (2 bottles)
- Mosse Bangarang 2025 (2 bottles)
- Mosse Bisou 2025 (2 bottles)

The RRP for this selection of 6 bottles is \$312 and the discounted price is **\$265.20**. Check with us for the subsidised freight charge to your location.

Pack 4: Mosse Estate Wines Pack

(15% Discount – 1 Pack Only – Subsidised Freight)



This six pack is made up of four different wines with two bottles of two of them. All the wines are from the estate – i.e. the grapes are grown and the wine made by the Mosse family. There are two bottles of the La Pirie which is made from an equal blend of Cabernet Franc and Grolleau Noir grown side-by-side. There are also two bottles of Bisou, one bottle of Chenin, and one bottle of Cabernet Franc.

You can read more about these wines in the earlier section of this newsletter entitled New arrivals.

These are the wines:

- **Mosse La Pirie 2023 (2 bottles)**
- **Mosse Chenin 2025**
- **Mosse Bisou 2025 (2 bottles)**
- **Mosse Cabernet Franc 2024**

The RRP for this selection of **6 bottles** is \$347 and the discounted price is **\$294.95**. Check with us for the subsidised freight charge to your location.

Pack 5: La Soeur Cadette Mixed New Wines Pack

(2 Packs - 15% Discount - Subsidised Freight)



This pack comprises 6 exciting bottles that have just arrived from the talented Montanet family in the north of the Burgundy. It includes a new and interesting wine that we have received for the first time from the little known appellation of Yonne which is an IGP appellation described later in this newsletter. Another highlight is one of their amazing wines made from Melon de Bourgogne, a variety which is now very rare in this area. This wine is now only available in packs. We have sold out of our general stock.

The pack comprises 4 bottles of white wine and two bottles of red wine.

You can read more about these wines in the earlier section of this newsletter entitled New arrivals.

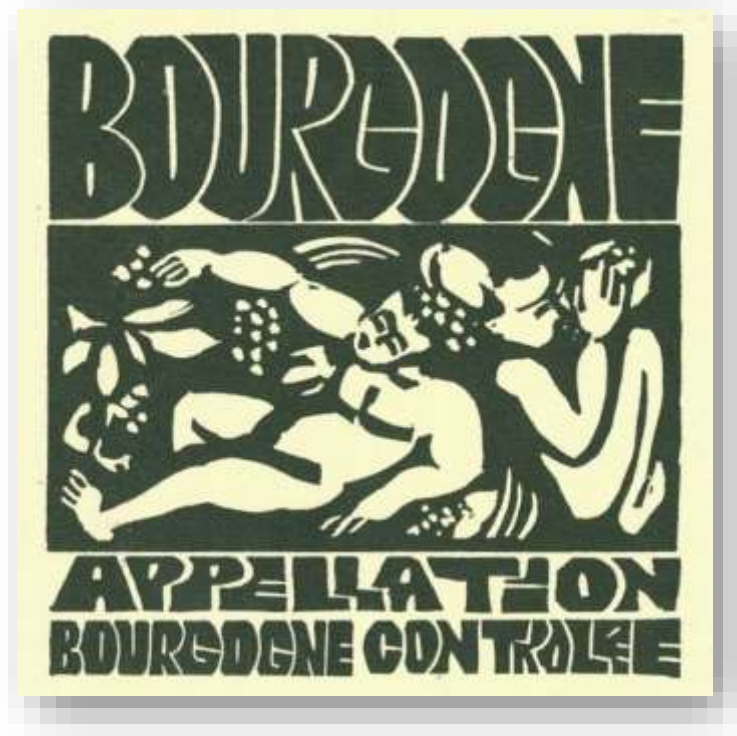
These are the wines:

- **La Soeur Cadette Bourgogne Rouge 2025**
- **La Soeur Cadette Beaujolais Villages Rouge 2025**
- **La Soeur Cadette IGP Yonne 2025**
- **La Soeur Cadette Melon 2025**
- **La Soeur Cadette Bourgogne Blanc 2025**
- **La Soeur Cadette Chablis 2025**

The RRP for this selection of **6** bottles is \$336 and the discounted price is **\$285.60**. Check with us for the subsidised freight charge to your location.

Pack 6: La Soeur Cadette: Three White Varieties Pack

2 Packs Only - 15% Discount – Subsidised Freight



This pack has two bottles of three different white wines made by Valentin Montanet, each with a different variety. It includes Melon de Bourgogne, Chardonnay and Aligoté.

A feature is that each of the wines in this pack can either be drunk now or they can be held for some time to allow them to age.

For that reason we have made up the pack with two of each of the wines so that you can drink one now and the other later – or drink both now!!

All of these wines are now only available in packs.

You can read more about these wines in the earlier section of this newsletter entitled New arrivals.

These are the wines:

- **La Soeur Cadette Melon 2025 (2 bottles)**
- **La Soeur Cadette Bourgogne Blanc 2025 (2 bottles)**
- **La Soeur Cadette Bourgogne Aligoté 2025 (2 bottles)**

The RRP for this selection of **6 bottles** is \$324 and the discounted price is **\$275.40**. Check with us for the subsidised freight charge to your location.

Pack 7: La Soeur Cadette: Red Wine Pack

2 Packs Only - 15% Discount – Subsidised Freight



This pack has two bottles of three different la Soeur Cadette red wines. Two are Gamays from Beaujolais – an early drinking Beaujolais Nouveau and the cru Beaujolais Julié纳斯, which can be cellared. The third wine is a Pinot Noir, which is a blend of grapes sourced from several different regions within Burgundy.

You can read more about these wines in the earlier section of this newsletter entitled New arrivals.

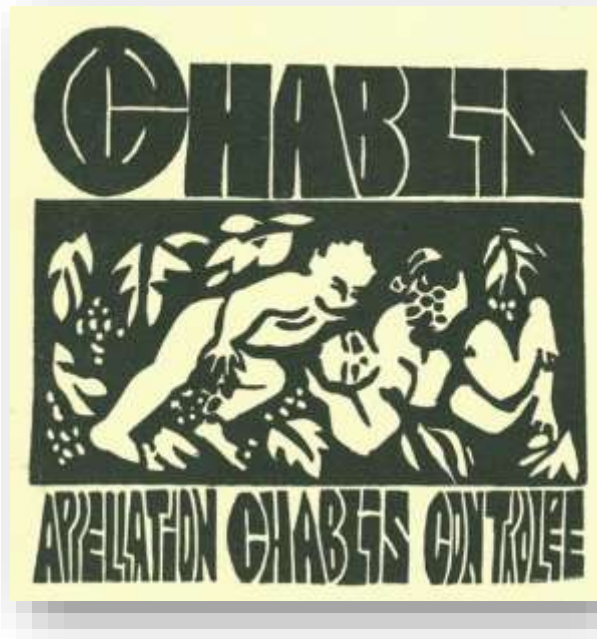
These are the wines:

- La Soeur Cadette Julié纳斯 2024 (2 bottles)
- La Soeur Cadette Bourgogne Rouge 2025 (2 bottles)
- La Soeur Cadette Beaujolais Villages Rouge 2025 (2 bottles)

The RRP for this selection of 6 bottles is \$322 and the discounted price is **\$273.70**. Check with us for the subsidised freight charge to your location.

Pack 8: La Soeur Cadette Premium Pack

2 Packs Only - 15% Discount – Subsidised Freight



This pack has 2 bottles of white wine and 4 bottles of red wine.

The Chablis, which we have only had once before, is a wonderful example of a wine from this region which sits at the northern end of Burgundy and close by to Saint-Père, where the Montanets are located. It is 100% Chardonnay.

The Bourgogne Rouge, which is 100% Pinot Noir, was sourced from Volnay in the heart of Burgundy, Mercurey further south, and, closer to the Montanets' home, from Vézelay in the north.

The Julié纳斯 wine is a Beaujolais Cru, one of ten areas identified in Beaujolais as superior terroir for growing the Gamay variety, for which this region is renowned.

You can read more about these wines in the earlier section of this newsletter entitled New arrivals.

These are the wines:

- La Soeur Cadette Chablis 2025 **(2 bottles)**
- La Soeur Cadette Bourgogne Rouge 2025 **(2 bottles)**
- La Soeur Cadette Julié纳斯 2024 **(2 bottles)**

The RRP for this selection of **6 bottles** is \$390.00 and the discounted price is **\$331.50**. Check with us for the subsidised freight charge to your location.

Pack 9: A Red from the Cellar, A Sparkling & A Pinkish Orange Pack

1 Pack Only - No Discount – Subsidised Freight



If it sounds familiar it is. This pack is a repeat of Pack 6 from the last newsletter which unusually did not sell. We are offering it again one more time. Its feature is 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 a glorious sparkling wine made using the same method as Champagne but with the very rare Gringet grape grown only in the Savoie. It's a wine for drinking when you might otherwise choose Champagne.

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 no discount for this 3 pack but if you buy more wines with your order these three would also attract our usual 6 bottle 10% discount.

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 **\$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.

Jeanne in Antibes

This is a venue full of soul despite being in the heart of the tourist precinct in the old part of the coastal town of Antibes. If you are staying in Nice it's an easy, inexpensive train ride and a short walk to the restaurant. We'd highly recommend the journey. Both the food and the amazing selection of natural wines are worth the visit. They have an interesting array of dishes starting with delicious croquettes of tapioca and parmesan, reminiscent of pão de queijo, but not quite. We ate a perfectly-seasoned tartare of veal with pistachios, anchovies and tarragon. They have an amazing array of wines lining the shelves, so you can order by browsing, including rare, small wineries such as La Quinte from Alsace.

Jeanne, 10 Rue Sade, 06600 Antibes

Auberge de Bellevie in Grozon near Arbois

This year, the first meal we had on arriving in the Jura was in the small village of Grozon about 10 minutes drive from Arbois. This venue is a relative newcomer, namely Auberge de Bellevie, which we visited a couple of times last year and enjoyed very much.

There were two reasons why we made this choice. The first is because we were looking forward to eating there again, and the second is that they open on a Monday night, the night we arrived. That was a deliberate decision of owner Zoé Boinet because it's a night most of the other interesting restaurants in the area are closed.

It was a very warm night, so an outside table beside the pool was ideal – in fact all the tables were set outside. We will provide more detail about the food and wine when we write the long-form story about our meal here but suffice it to say that Zoe's Australian chef Byron Fini is a great cook, the produce he uses has great provenance and the wine list is extraordinary.

If your aim in visiting the Jura is to drink the rare wines you cannot easily source in other parts of the world then you will find them all here. We drank Grozon couple Lydia Houillon and Eric Fimbel's Chardonnay, which was extraordinary. It's expensive, even for a Jura wine, but we consoled ourselves by knowing we were contributing to the rebuilding of their house. Its roof completely collapsed in July 2024 and did enormous damage, making the house uninhabitable. The only saving grace was that two of their children who were inside at the time were unhurt.

Below is a photo of Auberge de Bellevie's delicious blackboard menu and a white asparagus dish we particularly loved.



14 Rue du Bourg Bas, 39800, Grozon

Gallifet Kitchen in Aix-en-Provence

During our time in France this year we were driving to Antibes, mainly because we wanted to visit Jeanne, known for its good food and selection of natural wine, for the first time and also to revisit some of the places we love in Nice.

During the drive, we were close to Aix-en-Provence as lunchtime approached and so deviated into the city to eat at Gallifet Kitchen, a summer-only restaurant in the Gallifet Art Centre, a private gallery housed in a beautiful 18th century *hôtel particulier*. The photo below shows a small slice of the walled terrace where meals are served.



All the dining is outside at Gallifet. We were given a table under a large tree which provided shade from the sunshine. On the wine list we spied a wine from our friend Virginie Maignien, a former part-owner of Causse Marines, who now has an estate called La Spanda in Roussillon. We were very happy to drink this beautiful wine which was made with Muscat Blanc à Petits Grains and Muscat d’Alexandrie.

Our meal was excellent and finished with a delicious dessert as pictured below which consisted of plums cooked in honey, ice cream made with sheep milk and on the side a few thin slivers of gavotte made from barley.



52 Rue Cardinale, 13100 Aix-en-Provence

Reduced harvest in Champagne this year

There were many conflicting reports concerning the grape harvest in Champagne this year. First, it is interesting to note that the official date for the picking to start was August 12 which is very early.

Many of the press reports mentioned smaller bunch sizes and low juice yields from the grapes. As an example, regional yields of grapes picked per hectare were approximately 7,000 kilograms per hectare rather than the normal 10,000 to 12,000 kilograms per hectare – a significant reduction.

Another issue was that the intense heat experienced leading up to the harvest date concentrated the sugars in the grapes causing the rules to be changed to allow wines to reach up to 15% alcohol. This is a problem for Champagne as the high sugar concentration doesn't sit well with the expected acidity and freshness.

Many producers are going to release some of their reserve holdings to ensure that the overall availability of Champagne is not affected.

We should add that the reports that we have read have not been all gloom and doom because a lot of newspapers want to present a positive view of the Champagne harvests to the world at large.

Rotundone: An important yet elusive wine chemical

Rotundone is a chemical which is present in a number of red grapes and is usually located in the skins of the grapes.

It adds a peppery aroma to the wines that can be detected provided the concentration in the wines is high enough. The chemical formula for this peppery compound is $C_{15}H_{22}O$. However, we need to add a rider to the concentration because of two issues.

The first is that there needs to be a concentration of at least 16 nanograms per litre (16 ng/L) in red wines for the peppery aroma to be detectable.

The second is that this particular aroma has an issue – approximately 25 percent of people cannot detect the presence of rotundone even when the concentrations are as high as 4000 ng/L!!! The condition associated with the inability to detect rotundone is called anosmia. The term anosmia is used for lack of smell ability, but there are many people who have excellent ability to smell components of wine but just not detect rotundone.

Wines that have detectable rotundone include Shiraz from most areas including Australia¹, Duras (found in vineyards near the town of Gaillac), red wines from the Northern Rhône, the Schioppettino variety from Friuli in Italy and Gamay from Beaujolais.

Vignerons can increase the level of rotundone in a number of ways:

- allowing grapes extra time on the vine before they are harvested boosts levels.
- applying vineyard shading, which helps the grapes retain their rotundone, whereas direct, intense sunlight for too long can degrade the rotundone.
- Lower temperatures during the growing season yield significantly higher concentrations of rotundone.

This last factor is particularly strange. Normally chemical reactions occur faster when there are higher temperatures applied, whereas rotundone favours lower temperatures.

An article by Wine Australia recently talked about some of the research that has been carried out to try to get more information about rotundone. They mention four particularly interesting outcomes of research from various countries:

- a PhD student at the University of Adelaide has demonstrated that air oxidation plays a role in creating the rotundone.
- A student from Melbourne has confirmed that the chemical activity largely happens in the shade.
- Japanese researchers have identified a grape enzyme that catalyses the final oxidation step, but the article didn't name the enzyme.

¹ Rotundone was first detected in Syrah (Shiraz).

- the Australian Wine Research Institute in Adelaide has identified the importance of varying light in the production of rotundone.

The process by which it is created in the grape skins is somewhat complicated, but it is a multi-stage process. The first stage is the creation of a chemical called **α -guaiene**². Now, this is not easy as there are a number of precursors required in the grape or more accurately the grape skin.

Grapes use a chemical called methylerythritol phosphate and another called mevalonic acid to create yet another chemical called farnesyl pyrophosphate (FPP). And remember all this is happening in the grape skin!!!

Once these chemicals have been created then an enzyme called terpene synthase converts FPP into **α -guaiene**. This is a hydrocarbon molecule found in oil extracts from many plants including grape vines.

This is quite a heavy regime for a simple grape skin? And we are not finished yet!

Now, the **α -guaiene** needs to be converted into rotundone and it needs oxygen to do this. Such a conversion needs a catalyst. Scientists found an enzyme called VvSTO2³ which initiates the biosynthesis of rotundone from **α -guaiene**.

So, finally the grape skin contains rotundone and those with the ability to smell this chemical will be able to describe peppery notes in the wine!

² Takase, Hideki et al (2015) Cytochrome P450 CYP71BE5 in grapevine (*Vitis vinifera*) catalyzes the formation of the spicy aroma compound (–)-rotundone. *Journal of Experimental Botany*, Volume 67, Issue 3, February 2016, Pages 787–798

Yonne wine appellation

We decided to take you on a new journey this month by introducing a type of appellation that we have hardly mentioned before in these newsletters.

This month we are introducing an appellation type that very few of our producers use, namely the IGP (Indication Géographique Protégée) appellation. This appellation type sits below the AOC/AOP appellation and translates as Protected Geographic Indication.

These appellations refer to wines being made in defined geographic locations which are somewhat broader than the AOC appellations.

To explain this concept, we have chosen the Yonne département in the north of Burgundy. A **département** is a geographic and administrative area of which there are 101 in France. However, not all of these have an IGP appellation. These appellations generally allow winemakers more freedom than the AOC/AOP appellations.

The lowest level of appellation that sits underneath both the AOC/AOP and the IGP is the single Vin de France appellation that has very few rules the winemakers must follow.

AOC	Strictest rules for appellations
IGP	Used for broader appellations with fewer rules
Vin de France	The France-wide appellation with the fewest rules

Appellation types

The Yonne IGP rules

So, what rules must producers follow if they want to put Yonne IGP on their wine label?

First, the grapes must be from the Yonne département. The grapes must be grown and harvested entirely within the Yonne département (see map below), the wine must be made within the département and prepared for sale (bottling and labelling) within the Yonne département.



Map: The Yonne department in northern Burgundy

The next rule is about the types of wines that can be produced.

The permitted wine types are red, white and rosé wines as well as sparkling rosé and white wines. Sparkling reds are not permitted. The sparkling wines released under this appellation are regarded locally as very good!

Wines bearing Yonne IGP on the label must have an alcoholic strength of 9% or greater.

There are quite a few grape varieties that are permitted in the Yonne IGP. For red wines the allowable grapes are César, Gamay, Pinot Noir and Tressot (see the grape variety this month). For Rosé wines only Pinot Noir is permitted. For white wines Aligoté, Chardonnay, Pinot Blanc, Pinot Gris and Sauvignon Blanc, including any combination of these grapes, are permitted.

If an area is covered by an IGP appellation, then the label for the wine should display the words Indication Géographique Protégée as well as the letters IGP.

French wine terms

This month we are going to take our French words from a paragraph in the previous section of the newsletter. The French words are:

La zone de proximité immédiate définie par dérogation pour la vinification et l'élaboration des vins bénéficiant de l'indication géographique protégée « Yonne » est constituée par les arrondissements limitrophes de la zone géographique.

La zone

This means “the area” and begins with “la” because the word for zone in French is feminine, therefore the word for “the” uses the feminine form which is “la” rather than the masculine form which is “le”.

proximité immédiate défine

Immediate proximity defined

Derogation

Derogation is used the same in both English and French.

la vinification et l'élaboration

This phrase translates as “the vinification and production” of the wine. Notice here another variation of the theme we are discussing about la and le. In this case “vinification” is feminine therefore adopts “la” and an additional quirk of the French language then kicks in. The word elaboration is feminine also but the difference here is that it starts with a vowel. Normally the French would add “la” in front of a feminine word, but as the word starts with a vowel it is shortened to l’.

des vins bénéficiant

wines benefiting from or wines bearing

l'indication géographique protégée

IGP which, translated, is short for Protected Geographic Indication.

The area of immediate proximity defined by way of derogation for the vinification and production of wines bearing the "Yonne" Protected Geographical Indication consists of the arrondissements bordering the geographical area.

Limitrophes de la zone géographique

Bordering the geographical area.

Grape Variety: Tressot

This month we are going to look at one of the grape varieties we mentioned in our story about the Yonne IGP appellation, namely Tressot.

Tressot is a red grape variety which has high acidity and low tannins and is often mistaken for Pinot Noir and Gamay in blind tastings. There seems to be common agreement that the aromas are black cherry, plum and leather.

Tressot has been confirmed as a cross between Duras (a grape that is common in the south around the city of Gaillac which lies north-east of Toulouse) and Petit Verdot which is a grape found in Bordeaux.

Despite the fact that wines made from this variety are very rare in France now, we have been able to find complementary quotes relating to this variety in books from the 19th Century. For example, in a very long book entitled “Ampélographie Universelle ou Traité des Cépages” published in 1873 and written by Alexandre-Pierre Odart, Tressot is referred to:

M. Roze, propriétaire intelligent dans le vignoble de Tonnerre, a dit que le Tressot à bon vin produit un vin léger, gracieux et de bonne garde.

Which translates as:

*M. Roze—an astute vineyard owner in the Tonnerre region—stated that the *Tressot à bon vin* variety produces a light, elegant wine with good aging potential.*

But there is possibly even a longer history for Tressot as reported in a paper referenced below⁴. In this paper they refer to a grape seed that was collected near the town of Colletiere⁵ and dated to 1000 CE.

The extract from the paper directly refers to Tressot as can be seen from this quote below:

We also observed that ‘Mondeuse Blanche’ is highly related (full-sibling or similar relationship) to an archaeological seed from Colletiere, dating to circa 1000 CE, close to the region where ‘Mondeuse Blanche’ is still grown today (Savoie, Ain). Interestingly, the medieval seed is also highly related to ‘Tressot’.

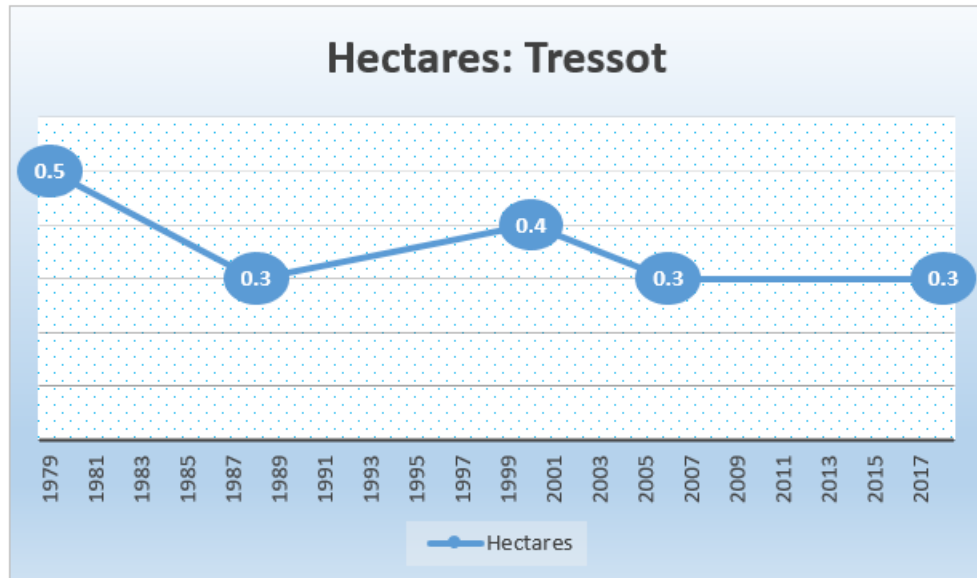
It is also interesting that a recent article we read about Petit Verdot cited Tressot as one of the parents of this grape from a long time ago.

⁴ Jasmin Ramos-Madrigal, Anne Kathrine Wiborg Runge, Laurent Bouby, Thierry Lacombe, José Alfredo Samaniego Castruita, et al.. (2019) Paleogenomic insights into the origins of French grapevine diversity. *Nature Plants*, 5, pp.595-603.

⁵ Colletiere is south-east of Lyon and not too far from the city of Grenoble.

There is an interesting fact associated with Tressot that has wider implications for wine tasters and that is the presence of the rotundone chemical in the wine. You can read more about rotundone in the Bits and Pieces section of this month's newsletter.

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



Tressot grape variety in northern Burgundy

As can be seen above there is not much excitement here. The area planted to Tressot has remained very, very small over the past forty years being less than one hectare for all that time.

Now for what the grapes and leaves look like.



A Tressot grape bunch

The Tressot 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 round shaped rather than slightly elongated which so many red grapes are.



A Tressot leaf

The Tressot leaf has five distinct lobes with distinct deep lateral sinuses. Each of the lobes has small “teeth” surrounding it.

The leaves have random “bubbles” on the top side. These bubbles have a special name. This bubbled⁶ effect is known as “goffered”.

There are other names for these bubbles such as puckered, waffled and blistered. These don’t necessarily indicate something wrong with the vines they are normally just a harmless inherited trait of the grapevine.

Some other examples of grapevines that display this trait are Shiraz, Gros Manseng and Saint-Macaire.

⁶ Also called *puckered, waffled or blistered*.

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.