

25TH ANNIVERSARY



WHOLESALE 2024

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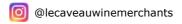
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The faces behind the food: 50 new Irish food heroes that are making waves.

Joe McNamee compiles a list of those who have made Ireland their home and larder, forever changing the face of Irish food.

Pascal Rossignol

Unsurprisingly, considering grapes are not grown in Ireland on a commercial basis, bar a few pioneering experimental offerings, there are more than a few 'New Irish' importing wine to Ireland but Burgundy-born Pascal Rossignol of Le Caveau, based in Kilkenny, is included for the passion and zeal with which he has blazed the trail for natural wine, the most sustainable winemaking option of all when that increasingly matters, his huge portfolio, from all over Europe, built on personal relationships with individual growers, flush with quite superb wines.

Irish Examiner

McKenna's Guides:

"Honest wine is about trust" Pascal Rossignol once explained. Putting that mantra to work in the day to day business of running a bespoke company has meant that the Rossignol family's company Le Caveau, has enjoyed ever-growing success in Ireland for more than 25 years. You might find it difficult to believe, when you look at the modest tabernacle of the Le Caveau shop in Kilkenny, that the team have actually had a Gargantuan effect on what wines Irish people drink, and how they think about what they drink. That effect was put to the test years ago, when Le Caveau became the spearhead of the arrival of Natural Wines and winemakers into Ireland.

Pascal and his team could have coasted along with the fleet of superb wines they already showcased, but they didn't: they leaped into the unknown, with no safety net in sight. Their reward was to rewrite people's expectation of wine, and their bravery meant that Le Caveau personified a new inspiration, and a new relationship with wine, a relationship based on trust.

Fortune favours the brave, and what bravery it took for Le Caveau team to take the road less travelled.

John McKenna



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O = Organic / B = Biodynamic N! = New / Nat = Natural



DOMAINE GÉRARD TREMBLAY, Chablis Lutte Raisonnée – Sustainable

50 years ago, this was a small Domaine with only a handful of hectares under vine. Like many other growers in the Chablis area at the time wine was not the only occupation. Fighting frost was difficult, which meant they had to diversify. Today the cows are gone and Domaine Gérard Tremblay covers a total of 37 hectares, including 10 in Premier and Grand Crus. – 'Chablis suffered a lot from frost, explains Vincent Tremblay. You could not be sure to have grapes every year. On one occasion my grandfather even went to Beaujolais for the harvest, because there wasn't anything to harvest here.'

Gérard and Hélène Tremblay are the 5^{th} generation of Tremblay to run the estate but they have built most of it themselves, including their new winery, which works entirely by gravity, thus avoiding unnecessary manipulations of the fruit or pumping of juices. The wines are

uncompromisingly Chablis: steely, clean and mineral.

Gerard Tremblay is officially retired, although his retirement is like that of many growers in that he continues to work, both in the vineyards and the cellar. His son Vincent Tremblay & Daughter Eleonore hve now taken over the reins. Tremblay's style is to press very carefully and slowly, to avoid extracting harsh or green tannins from the seeds. Then after a 24-hour settling, the wine is racked gently off the gross lees into temperature-controlled tanks for a slow fermentation. He uses a small amount of old oak on some of his better wines, for texture rather than for flavour.

The unoaked <u>Petit Chablis</u> is from 10- to 30-year-old vines, with alcoholic and malolactic fermentation carried out in stainless steel. Pale straw yellow in colour with a nose of fresh mint and citrus fruits with a hint of liquorice. On the palate, fresh and supple with notes of grapefruit peel leading to a crisp yet persistent finish. A delightfully crisp Chardonnay making for a perfect aperitif!

The basic <u>Chablis</u> is unoaked from 10- to 30-year-old vines grown on Kimmeridgean soils across 15 hectares of vineyards. It is very mineral, yet not aggressive with trademark green and red apple and oyster-shell aromas. The palate is whistle-fresh with lime, apple and more minerals showing. The overall impression is of a perfectly balanced, fleshy and ripe wine.

The forty-year-old vines of the 1.5-hectare <u>1er Cru Montmain</u> vineyard contribute to the extra weight in this wine. 20% of the wine is aged in oak casks, the remainder in stainless steel. A fine wine with a profound mineral nose, deceptive weight and a lingering finish this would go well with something rich and sweet such as scallops or chicken.

<u>1er Cru Léchet</u> is Tremblay's largest premier cru holding, with vines ranging from 25 to 30 years of age. Fermentation in steel, with 20% aged in used oak for 6-12 months. Pale, bright, green-tinged yellow. Much more minerally on the nose than the village offering, scents of lemon thyme, wet stone and dusty spices. Initially a bit stunted and warm in the mouth, but lemon verbena and a cooling spearmint quality emerged with air.

Set between Preuses and Grenouilles, the <u>Grand Cru Vaudésir</u> climat is divided into two parts by the track called 'le chemin des Vaudésirs'. It has a double orientation, as roughly half of its vines face due south, whilst the remainder face southwest. Very steep in places, its soil type seems rather lighter than most, and contains less lime. Vine age is 25 years+.

This increasing "earthiness" tends to mark the wines, which can be drunk young if one is looking for crispness. The full structure of the wines will take several years to develop however, as with all the Grands Crus. Their extreme delicacy has given Vaudésir the reputation of being the most feminine of all the climats. The Tremblay family own approximately a half hectare of Vaudésir, their only Grand Cru holding. Harvesting is done manually, vinification carried out in stainless steel, with up to 30% matured in oak.

W	2023	PETIT CHABLIS AC
W	2023	CHABLIS AC
W	2023	CHABLIS AC 1er Cru "Montmain"
W	2023	CHABLIS AC 1er Cru "Cote de Léchet"
W	2022	CHABLIS GRAND CRU AC "Vaudésir"

BURGUNDY - NORTH



NICOLAS VAUTHIER, VINI VITI VINCI, Avallon Organic, natural

Nicolas Vauthier started his wine career attending enology school and working at wineries in Washington State and France, learning how to make very industrial wines. He then embarked on a career at retail wine in France, where he soon discovered the wines that would become his real passion. He then opened Aux Crieurs de Vins, a well-known wine bar in Troyes. Aux Crieurs was one of the first natural wine bars in France, and its status is still legendary today. After working with Philippe Pacalet for some time he started making wines for himself in 2009, creating a micro "negoce" house in Avallon in northern Bourgogne.

Today he works only with the less popular appellations of Northern Bourgogne, including Chitry, Irancy and Epineuil, working with Pinot Noir, Chardonnay and Aligoté. He buys organically grown

grapes 'a pied', still on the vine, harvests them with his own pickers, and then, lets the wine make itself, intervening as little as possible. He works with partial carbonic maceration which helps to make his northern Burgundy wines fruitier and more delicious. The reds are made entirely with whole bunches and carbonic maceration followed by brief elevage times for softening in barrels, like he learned while working with Pacalet. The results are extremely drinkable and delicious Pinot Noir. The wines of Vini Viti Vinci are honest, direct, lively, crisp and sultry.

<u>Bourgogne Aligoté</u> has been vinified in fibre glass vats, it is very expressive of the varietal, flowery and citrussy on the nose, the palate is fresh with a rich sensation of ripeness, perfectly balanced with lemon skins, green apple and flinty minerality.

<u>Bourgogne Rouge 'Les Rouquins'</u> (translates as red head) is packed with juicy, freshly crushed cranberry, black cherry, raspberry and wild herbs in a lively, light structure. Refreshing and finely balanced.

Bourgogne Coulanges la Vineuse is one of the lesser-known appellations of North Burgundy, <u>Générique</u> is a very original style of Burgundian Pinot - the fruit has a cranberry-like tartness and there are herbal notes of cinnamon and clove wafting at the edges. There are autumnal-feeling savoury notes, like piles of old leaves, but the main thing is the wine just bursts with energy and is a real thrill to drink. Finesse is high with this one, despite its initially unruly appearance. If you want to see the flipside to stuffy old-school Burgundy, then look no further than Vini Viti Vinci.

<u>Grôle-tête</u> is 100% Pinot Noir from Coulanges-la-Vineuse. It feels electrically charged with bright notes of wild strawberry, sour cherry, cranberry, dried herbs and earthy notes. The palate is long, fresh and vibrant, it lingers on with black cherry flavours.

- W 2018 BOURGOGNE ALIGOTÉ 'GÉNÉRIQUE'
- R 2020 BOURGOGNE ROUGE 'LES ROUQUINS'
- R 2016 BOURGOGNE COULANGES LA VINEUSE 'GÉNÉRIQUE' ROUGE
- R 2018 BOURGOGNE COULANGES LA VINEUSE 'GROLE TÊTE' ROUGE

BURGUNDY - CÔTE DE NUITS



MAISON AMBROISE, Prémeaux-Prissey certified organic

Bertrand Ambroise, recently joined by his son Francois and daughter Ludivine operate on 21 hectares and purchase grapes from another 3. Their vineyards were converted to organic viticulture, and they received their certification in 2013. From manually harvested grapes, neither filtered nor fined, the wines are classic Burgundy with distinct terroir-influenced personalities. Maison Ambroise produce 24 cuvees that are assembled from 170 separate plots of vines.

Today the wines are less powerful and less extracted than the wines produced in the 90's and 2000's and asked what has changed, Ludivine answers:

"Well, the wines were very strong – like my father. Since my brother and I came to the domaine in 2009, and as my father collects grandchildren, he is getting softer and rounder, so the wines are also rounder! Note also that 10 years ago we were not organic, the weather was different and the barrels we now use are different..."

The grapes for <u>Lettre d'Eloise white</u> come from young Chardonnay vines planted on clay and silex soils in Prémeaux-Prissey. The wine is fermented in 1-, 2- and 3-year-old 400-l oak barrels, where it stays for a period of 10 months. The wine is not fined and only lightly filtered. This is a wine of wonderful quality, showing citrus and acacia in abundance, framed with a delicate vein of acidity. A real roundness captures the freshness of barrel-fermented fruit.

The <u>Bourgogne Aligoté</u> is immediately fresh with candied lemon on nose. It shows slightly yeasty/bready at first with lemon and baked apple following. Tart, malic acidity with the candied lemon at the end, very refreshing and quite complex for Aligoté.

Bourgogne Hautes-Cotes de Nuits blanc comes from a single plot of Chardonnay, situated very close to Prémeaux-Prissey, at 350m altitude. The soils are calcareous with lots of stones. Yields 40hl/ha. Hand-picked with whole bunches going into the press. The juice is given a cold settling for 24-48 hours and 40% of the must then put into new oak barrels, the remainder into 1-year barrels for the alcoholic fermentation. Élevage of 10 months on the lees with lees stirring and minimal racking. "A fine and fresh nose – some oak notes below, again quite attractive. Lovely, fresh, and with a fine acidity plus very fine detail. Almost a hint of salinity in the finish." Bill Nanson, Burgundy Report.

<u>Ladoix 1er Cru 'Les Grechons'</u> 40-Year-old vines grown on stony, iron & marl rich soil on the foothills of Corton. Aromas of acacia, ripe fruit. Ladoix is a perfect match for shellfish such as lobster or a fine piece of Turbot.

Maison Ambroise, <u>Meursault 1er Cru 'Poruzots'</u> displays rich notes of lemon, yellow apple and spices, the palate is richly textured, buttery notes, honey, more apple, lemon sorbet supported by fresh, mineral notes.

<u>Lettre d'Eloise Pinot Noir</u> is grown on flat land, with brown clay and limeston. 100% aged in 400L barrels 2–5-year-old. For 10 months. No fining nor filtration. Plum, smoke, firm tannins, nice purity, slightly astringent and palate-cleansing, it is unapologetically dry and focused. Nice finish with purity of fruit and flavours. A very honestly made, country wine style.

<u>Cotes de Nuits Villages</u> is beautifully expressive and lush, with ripe red fruits, earth and a touch of creamy oak. It is dry and medium bodied, perfect balanced, with ripe juicy fruit. Oak on back palate with will further soften with age. Long finish. Brilliant value.

By comparison, the <u>Nuits-St-Georges</u> is leaner on nose, with red fruits, mushroom, earth. It is finer and as yet more restrained; the Côte de Nuits is more upfront and immediately appealing. However, on the palate, it explodes...what a mouthfeel, it is rounded, yet lean and fine. The oak is evident but integrated and will further soften and meld into the whole.

<u>Vosne-Romanée</u> comes from 60-year-old vines, from a vineyard closed to NSG 1er Cru 'Damodes'. The nose is deep and intense, a bouquet of red fruits that grows with age to aromas of candied fruits and leather. Great aging potential, the wine is rich, opulent, fleshy with fine tannins and a lovely spicy edge.

Continued...

BURGUNDY - CÔTE DE NUITS

MAISON AMBROISE, Prémeaux-Prissey - certified organic Continued...

W	2022	CÔTEAUX BOURGUIGNONS CHARDONNAY 'LETTRE D'ÉLOISE'
W	2022	BOURGOGNE ALIGOTÉ
W	2020	BOURGOGNE HAUTES COTES DE NUITS BLANC
W	2016	LADOIX 1 ^{ER} CRU 'LES GRÉCHONS'
W	2020	MEURSAULT 1er CRU 'PORUZOTS'
R	2022	CÔTEAUX BOURGUIGNONS PINOT NOIR 'LETTRE D'ÉLOISE'
R	2020	BOURGOGNE ROUGE VIELLES VIGNES
R	2020	CÔTES DE NUITS VILLAGES
R	2017	NUITS SAINTS-GEORGES AC
R	2020	VOSNE-ROMANÉE 'Aux Damaudes'
R	2014	CLOS VOUGEOT
R	2017	ECHEZEAUX GRAND CRU





ANTOINE PETITPREZ, Pommard Organic, BioD., Natural

The wines of Antoine Petitprez are wines for connoisseurs. Most of his modest production is sold to multi-Michelin-starred restaurants in France, and yet for more than a decade he has largely gone unnoticed in the rest of the world. An impressive achievement considering how quickly rumours generally spread about anything related to Burgundy. But Antoine has never made a big deal out of marketing his wines. He is a hardcore terroir nerd with a scientific background, and he spends all his time in the vineyard.

In his modest cellar in the heart of Pommard, he vinifies his wines with great attention. Whole clusters, gentle extraction, spontaneous fermentation, only old casks, zero fining or filtration and zero added sulphur. The wines of Antoine Petitprez are light and elegant, yet profoundly concentrated while trembling with energy.

Antoine studied oenology in Beaune and Lyon, during which he was responsible for a research program on the moon's effects on wines and vines. He created an association with the likes of Meo Camuzet, Domaine JJ Confuron, Alain Meunier, Liger Bel Air, Bruno Clavelier and Domaine Dujac to repeat

experimentations in the vineyards and in the cellar. He's part of a new generation in Burgundy, taking the best of tradition, soil and winemaking to tell a story of where the wines were made.

After his studies, Antoine worked in Chablis, then Domaine Malivoire in Canada, Domaine de L'Arlot in Nuits St Georges, and a vintage at Turley Wine Cellars in California.

The first vintage of Uliz was 2008, which produced 1,200 cases from small lots of old vine fruit, all of which were organically or biodynamically farmed.

The fruit sourcing for Uliz is quite original and utterly efficient: Antoine develops mutually beneficial partnerships by consulting with organic farmers in exchange for their agreement to sell him grapes. His strategic networking allows him to acquire superior fruit contracts with these growers and provides him with an openness to understand their vineyard practices throughout every aspect of harvest. All of Antoine's farmers plow for good biological activity in the soil and practice organic and biodynamic farming methods.

Besides his partnerships in Burgundy, Antoine works with farmers of old vine Mondeuse in the Savoie appellation.

"Bespoke" is a word that has been ruined by overuse, but I'll use it nevertheless to describe the wines of Antoine Petitprez. Most of what little wine he makes ends up in Michelin-starred restaurants in France, leaving the rest of us to fight over the tiny amount that's exported. This begs the question: Is it worth the effort? Well, it sure was for me. Uliz is a venture focused first and foremost on sustainable viticulture: Antoine Petitprez consults with organic and biodynamic growers in exchange for fruit from those vineyards for his wines. Impeccably crafted and resolutely natural, his are tiny-production, much-buzzed-about Burgundies—and they live up to the hype!" Ian Cauble, Master Sommelier, SOMM Select

<u>Aligoté 'La Vieille Craque'</u> Chiseled and very pure with ripe fruit and smoky notes. Fabulous texture and electric acidity. Serious Aligoté that would repay some bottle age. From very old vines in Puligny-Montrachet - between 70 & 80 years old. No added SO2.

<u>Aligoté les Valendons</u> comes from 30-year-old vines on clay-limestone soil. The resulting wine is sensational, Jura-esque in purity and minerality, orchard fruit, roasted almond saline notes.

<u>Bourgogne Blanc 'Combes Sud'</u> comes from 2 vineyards, La Combe near Puligny-Montrachet and a vineyard in the macconais, a lovely combination of purity, raciness and generosity of fruit. Unfined, unfiltered, no added sulphites.

<u>Côteaux Bourguignons Roue Libre</u> comes from 300m-altitude, old vines Gamay and Pinot Noir (50/50) - juicy, spicy, crushed strawberry, tonic and mineral, half way between a Cru Beaujolais and a fine Burgundian Pinot. Lively, precise and a real thrist quencher!

<u>Bourgogne les Sorbins</u> from 50-year-old vines at the southern tip of Pommard on gravel and clay soil. Elegant, with silky tannins and superb depth. On the palate there are explosive aromatics and notes of fresh earth, violets and bright red fruit.

<u>Savigny-les-Beaune Rouge</u> from 50-year-old vines, whole bunch vinification, aged for 18 months in neutral oak. Rich and complex, floral with a blood orange undertone and long finish.

Hautes Cotes de Nuits Champs Perdrix From marly, gravelly soils with very little earth. The vines are 41 years old and have been farmed organically for 28 years. Champs Perdrix is a very common vineyard name in Burgundy and is used to denote rocky, stoney soils - this parcel is located up behind Nuits-Saint-Georges close to Arcenant in the Hautes-Côtes. This terroir always yields very tense, and austere wine in youth which gives the wine a beautiful freshness as it ages which with the ripe fruit makes for sensational Pinot.

<u>Cotes de Nuits 'Vaucrains'</u> 48 year old vines on the superb Vaucrains plot in Comblanchien, next to the famous NSG Clos de la Maréchale vineyard, on limestone rich soils. It delivers as a top village, ethereal, intensely fragrant Pinot with a marked saline character. Beautifully intense and precise with complex fruit, refined tannins and a silky texture.

Continued...

ANTOINE PETITPREZ, Pommard ...continued

<u>Chorey-les-Beaune Rouge</u> Chorey les Beaune 'La Plante des Plantes' Antoine Petitprez 'Uliz' comes from Les Beaux Monts area, 83 year-old Pinot Fin vines, massale selection, deep soil, clay and marl, the wine shows generosity and fleshiness. Light extraction and super discreet oak ageing adds to its utmost drinkability and deliciousness.

Bourgogne Rouge Les Carrelles Comes from 84-years old vines on a lower slope in Pommard. Macerated for 14 days with stems. No SO2 added. Depth, Concentration & drinkability all in one!

W	2022	ALIGOTÉ 'La Vieille Craque'	New!
W	2021	ALIGOTÉ `Les Valendons'	
W	2022	BOURGOGNE BLANC 'Combe Sud'	New!
R	2022	COTEAUX BOURGUIGNONS ROUGE 'Roue Libre'	
R	2021	BOURGOGNE ROUGE 'Les Sorbins'	
R	2020	SAVIGNY-LES-BEAUNE ROUGE	
R	2019	HAUTES COTES DE NUITS 'Champs Perdrix'	New!
R	2018	COTES DE NUITS 'Vaucrains'	
R	2019	CHOREY-LES-BEAUNE ROUGE	
R	2020	BOURGOGNE ROUGE 'Les Carrelles'	



Jean-Marie BERRUX, Meursault Organic, Natural

Jean-Marie Berrux grew up in the region of Savoie, but a career in advertising brought him to Paris where he worked for several years. In 1999, he decided to leave the city behind and pursue a degree in oenology from university in Beaune. After graduation, he began working for other winemakers and was fortunate enough to eventually acquire 1.5ha of vines on clay soil at the base of Puligny-Montrachet.

He quickly built a home in Meursault and began construction on his winery. Inspired by his childhood in the Savoie (his uncle was an organic farmer) and by the other young winemakers he met, Jean-Marie was compelled to make

wine without any intervention in the vineyard or cellar.

His friends were happy to offer guidance in working naturally and Jean-Marie proved to be a quick learner. He released his first vintage in 2004 naming the cuvée, "Petit Tetu" which translates to "a little stubborn" and characteristic he sees in himself. He currently makes 9,000 bottles of Petit Têtu and is a partner in the Burgundy Negociant duo Sarrin-Berrux.

<u>Petit Têtu</u> comes from gently pressed full bunch grapes, the juice is transferred to oak barrels (none are new) after a short 'débourbage'. Fermentation and malolactic occur naturally, the wine spends 12 to 16 month on its fine lees (no racking) and minimal dose of SO2 is added, if needed, at bottling stage.

Liquid crystallised fruits on the nose. The mouth, reminiscent of honey, pineapple with cooked-apple notes. It's crisp, coiled Chardonnay, replete with whipcrack acidity and bedrock mineral. Which is to say it's a fair ringer for actual Puligny-Montrachet, at a fraction of the price.

2020 BOURGOGNE BLANC 'LE PETIT TÊTU'

W



DOMAINE MOREY-COFFINET, Chassagne-Montrachet New! Biodynamic

Founded in 1978 when Michel Morey and his wife Fabienne Coffinet combined vineyard parcels they'd received as wedding gifts. Michel Morey is the son of the late, highly regarded producer Marc Morey, and Fabienne is the daughter of Fernand Coffinet from the equally distinguished Pillot winemaking clan (on the grandmother's side). So, with this rollcall of Chassagne icons at its core, it remains decidedly Chassagne to this day, with almost all of its Domaine holdings lying within the Chassagne-Montrachet borders, the one exception being its premier cru Puligny-Montrachet Les Pucelles. Morey-Coffinet also includes grand cru parcels in Batard Montrachet and Corton Charlemagne, as well as many other premier crus.

Michel's son, Thibault, joined the business in the late 1990s, and the Domaine's wines have since reached new heights. Every week, father and son taste each cuvee together in an ancient cellar, exchanging opinions and sharing ideas. Thibault continues to push the quality of his Domaine to a whole different level with his expressive, powerful, wonderfully hedonistic wines. Remarkably, in a few short years, this father and son duo have gone on to transform Domaine Morey-Coffinet using Biodynamic practises in their vineyards. Morey-Coffinet whites speak to the very essence of Chassagne, with fragrant aromas framed by powerful minerality. The reds capture the roasted, muscular aromas of Chassagne terroir and display silky texture and balance.

"People say you are a great winemaker. But winemaking is 5% – I'm just here to help nature but not more – terroir is exceptional in Burgundy – not the winemakers." – Thibault Morey, Winemaker, Co-Owner of Domaine Morey-Coffinet

W	2022	BOURGOGNE BLANC	New!
W	2022	LADOIX BLANC	New!
W	2022	CHASSAGNE-MONTRACHET BLANC	New!
W	2022	CHASSAGNE-MONTRACHET 'Houillères'	New!
W	2022	CHASSAGNE-MONTRACHET 1er Cru 'Cailleret'	New!
W	2022	CHASSAGNE-MONTRACHET 1er Cru 'Romanée'	New!
W	2022	PULIGNY-MONTRACHET 1er Cru 'Pucelles'	New!
R	2022	BOURGOGNE ROUGE	New!
R	2022	CHASSAGNE-MONTRACHET ROUGE 'Les Chambres'	New!
R	2022	CHASSAGNE-MONTRACHET ROUGE 1 ^{ER} Cru 'Morgeot'	New!



DOMAINE LARUE, Saint-Aubin Organic principles

At Domaine Larue much of the estate work is based on trust - mutual trust between Denis, Didier and Bruno. Each knows what he has to do. Denis, older of the two brothers, looks after work in the 15-ha vineyards. Didier is in charge of vinification and sales. Bruno, Denis' son who began on the estate in 2006 has a free hand in all that concerns care of the vineyard soils. His contribution since he began on the estate has helped push the Domaine Larue towards ever increasing quality standards. In both vineyard and vatting-house, rigour is the key-word - the strict adherence of everyone on the Domaine to respect for terroirs and for the environment.

The grapes are transported in small skips, crushed, and put through a pneumatic press. Solids are separated out and the must is run off into barrels (1/4 of them new) for alcoholic fermentation. Maturation on lees lasts 10-12 months with occasional stirring. Then the wine is racked off, finings added if needed, and bottling takes place on site

<u>Les Buées</u> comes from south-facing vineyard on deep clay-limestone soil near the village of Chassagne-Montrachet. Planted in 2016, les buées refers to the villagers washing up their clothes and linen until the beginning of the 20th century in the nearby public washhouse (lavoir). The grapes are hand-harvested, lightly crushed, the juice flows from a pneumatic press and left to settle. It is transferred by gravity, in a large 23hl foudre where it ferments and ages for 10 months on its fine lees. It is bottled after a very light filtration and no fining.

<u>Saint Aubin Villages</u> is located in the climats of Champs Tirant and Bas de Jorcul at an average elevation of 320m. Grapes are hand harvested before being gently crushed and then fermented in barrel. The cuvée is entirely aged in barrel with 20% renewed each year; after 10 months on its fine lees, the wine is bottled following light filtration. Elegant, hazelnut-infused fruit and precise, stony finish. This is a textbook example of the charm and value to be found in St Aubin, a perfect white burgundy to be enjoyed in its vibrant youth.

<u>Saint-Aubin 1er Cru 'En Montceau'</u> is a South facing, 300m high parcel located in the heart of St-Aubin premier crus vineyards. The vines were planted between 1963 and 2000. The grapes are hand-harvested, lightly pressed and, using gravity, the wine is put into barrels, 20% new, where it ferments and ages for 10 months on its fine lees. This is a direct and focused wine, showing citrus, peach, and mango with streaks of minerals.

<u>Saint-Aubin 1er Cru 'Les Champlots</u> is a stunning chardonnay, crisp and beautifully oaked, matured in 20% new oak, which is where the vanilla and toasty character comes from. This is pretty typical of the region, as Burgundy is known for its slightly more restrained chardonnay, compared to the butter-bombs of the new world. The wine also undergoes Malolactic Fermentation. Very complex, citrus notes, apple, pear a bit of apricot, buttery, toasty and great acidity!

<u>Saint-Aubin 1er Cru 'Murgers des Dents de Chien'</u> was a revelation when tasted over the course of several days, just getting more and more complex as it evolved. A complex, creamy, buttery nose, hazelnut and very fine. Dry, mid-weight, lovely mouthfeel, soft, juicy acidity, limes mid-finish, beautifully put together and balanced.

<u>Puligny-Montrachet 'Le Trézin'</u> comes from 1.27 ha of east-facing vineyard, at an altitude of 360m near the village of Blagny. The wine is vividly fresh and mineral, reminiscent of wines from the Jura or the Alps, the subtle fruit mingles nicely with the light and elegant oak notes.

<u>Chassagne-Montrachet</u> comes from a 230m high, East facing parcel on the slope near the village of Chassagne. The soil is very fine and light and the vines were planted in 1977. 1,500 bottles are produced on average each year, the nose opens up with discreet notes of oak, green apple and lime. The palate has gorgeous flowery character followed by grapefruit, mango and citrus

<u>Puligny-Montrachet 1er Cru 'Sous le Puits'</u> comes from 5 East facing, 360m high parcels situated near Hameau de Blagny, beside Meursault vineyards, at the very top of Puligny hillside. The deep soil consists of a mix of limestone and clay. The vines were planted between 1951 and 1982. Round with buttery and spicy notes in a Meursault style, green and red apple, lime and exotic fruit ending on zesty, mineral notes.

<u>Puligny-Montrachet 1er Cru 'la Garenne'</u> Light intensity on the nose with baked apple, spice, a touch of fudge or caramel. Dry, light bodied, open, fresh acidity, finishes with a really fresh grip of minerality. Med + finish length.

<u>Chassagne Montrachet Rouge</u> is located in the southern part of the appellation, old vine Pinot Noir planted between 1941 and 1976. Hand harvested and carefully sorted with 20-30% whole bunch fermentation. Fermentation is carried out in barrel for 15 to 18 days and the wine is aged in oak (30% new) for 12 months and then assembled in stainless steel and aged for a further 6 months. The resulting wine is deep in colour with scents of fresh red fruits and well integrated oak aromas. On the palate, the first impression is silkiness; the tannins are present but very fine, within a powerful body and firm finish.

Continued ...

DOMAINE LARUE, Saint-Aubin Continued...

Aloxe-Corton the parcel is located in the climat 'Les Crapousuets'. It faces south/east at an elevation of 220 metres, lying flat on deep clayey soil. Here, the earth is heavy and cloying. These old vines of pinot noir variety were planted in 1960, with a density of 10,000 vines/ha. The resulting wine is limpid, with glints of ruby. The nose is spicy and intense. On the palate, it shows power and suavity, with lovely tannins a rich expression of their terroir. The wine expresses itself in a style that is all finesse.

Grand Cru Les Perrières, the terroir is located in the prestigious climat 'Les Perrières', a place where limestone rock was previously extracted. The parcel faces south-east at an elevation of 240 m

limestone rock was previously extracted. The parcel faces south-east at an elevation of 240 metres, lying mid-slope on limestone soil. There, the earth is fine and light. These old vines of pinot noir variety were planted in 1946, with a density of 10,000 vines/ha. Corton Perrières is of deep, intense colour. From notes of violet, the nose opens out to sweet spices. The palate is full of balance. The tannins of this great terroir are enveloped in a silky texture. The well-integrated oakiness confers discreet and elegant charm. The finish is persistent and bewitching. This cuvee produces a mere 600 bottles.

W	2022	BOURGOGNE CÔTE D'OR 'LES BUÉES'	
W	2022	SAINT-AUBIN VILLAGES AC	New!
W	2022	SAINT-AUBIN 1ER CRU AC 'En Montceau'	
W	2022	SAINT-AUBIN 1ER CRU AC 'Les Champlots'	
W	2022	SAINT-AUBIN 1ER CRU AC 'Murgers Dents de Chien'	
W	2022	CHASSAGNE-MONTRACHET BLANC AC	
W	2022	PULIGNY-MONTRACHET 'Trezin'	
W	2022	PULIGNY-MONTRACHET 1ER CRU AC 'Sous le Puits'	
W	2022	PULIGNY-MONTRACHET 1ER CRU AC 'La Garenne'	
R	2022	CHASSAGNE MONTRACHET ROUGE	New!
R	2021	ALOXE-CORTON ROUGE	New!
R	2019	CORTON GRAND CRU 'Les Perrières'	



DOMAINE SEXTANT, JULIEN ALTABER, Saint-Aubin Organic, Natural

Julien Altaber was born in Auvergne and grew up in Southern Burgundy. He discovered the World of wine by helping in a winery in Macon at age 16.

After few internships in Macon and Beaujolais, in 2002 he joined Dominique and Catherine Derain in their estate in St-Aubin. There he learned biodynamic viticulture and natural winemaking and never looked back.

Encouraged by Dominique, Julien purchased his first Pinot Noir grapes in 2007 and made his own wine, using the Derain facilities. Sextant was born.

Bit by bit, Julien was able to buy equipment and in 2010 he acquired his first parcel of vines. During the harvests that followed, the organic winegrowing community helped him to find grapes as well as suggesting alternative cuvées to make.

In 2013 Julien bought a winery and cellar in Saint Aubin, along with 2 additional vineyards in Pommard. In 2015 he planted a half hectare of vines.

A couple of years ago, Dominique Derain officially retired, leaving the reins to Julien and Carole Schwab (another long-time employee at the estate). Today Julien and Carole run both Sextant and

Derain estates.

'My goal is not to make a "Grand Vin", but rather a "True Wine"; honest, with maximum-drinkability. After all, wine is a convivial beverage, one of friendship and celebration.' Julien Altaber

<u>Pétillant Naturel L'Ecume</u> - This is a brilliantly clear and focused pet nat made from Aligoté and Pinot Noir (Direct press). Persistent bubbles, creamy and brioche character, light pink in the glass with subtle red berry notes from the Gamay. Finishes with crunchy acidity and a silky texture.

<u>Pétillant Naturel Foufou'nette</u> is petnat made from organic Aligoté grapes It is deliciously bright, full of yellow fruits, fresh with a little roundness and very lively fizz.

<u>La Fleur au Verre Blanc</u> Chardonnay comes from a parcel of 20-year-old vines in the Montbellet commune in Macon. 6-10 days skin contact for structure, the wine is aged for 9 months in barrel before release. Light, spicy, rustic rather than highly polished, yeasty-nutty, herbal reductive with citrus and grapefruit. Light, sour fruit with a delivately lactic, firm grip. New-age Burgundy at it's finest!

<u>Côteaux Bourguignons</u> is made up of Gamay (65%) and Pinot Noir (35%) - 80% whole bunch, matured in a mix of 225l old barrels and 15-hl foudres. Fresh, fluid, delicate fruit, perfect balance and full of life, this is a joy to drink.

<u>La Fleur au Verre Rouge</u> comes from 30-year-old Pinot Noir vines planted on the Côte. Fermentation starts quickly, with the help of white must, and lasts only 4 or 5 days. The objective was to obtain a wine with fresh aromas and a high degree of drinkability. Altaber is a master of using VA and ever so slight reduction to add charm to his wines. Lots of juicy red fruit, blood oranges, sour cherry and blackberry with a still youthful yeast, some lime and light spiciness reminiscent of undergrowth.

<u>Bourgogne Rouge</u> - The fruit comes from vineyards around the village of Pommard', a lieux-dit called Les Sorbins' on deep, alluvial limestone soils. The objective here is to obtain a red wine full of bright fruit aromas that's easy to drink and easy to enjoy.

Pet-Nat	2022	L'ÉCUME
Pet-Nat	2023	FOU'FOUNETTE
W	2022	LA FLEUR AU VERRE BLANC
R	2021/2	CÔTEAUX BOURGUIGNONS ROUGE
R	2021/2	LA FLEUR AU VERRE ROUGE
R	2021	BOURGOGNE ROUGE



DOMAINE DERAIN, SAINT-AUBIN Biodynamic, Natural

Dominique Derain is a Pioneer of Biodynamic and Natural wine in Burgundy. Born in 1955, He originally trained and worked as a Cooper (barrel maker) for 5 years. In 1988 He purchased a 5.5-ha estate in Saint-Aubin, he obtained organic certification the following year, followed by Demeter cert. In 1997, he left Demeter when the membership fees doubled. He no longer displays any certifications on his bottle labels.

Dominique definitely adopts a minimalist approach. He farms biodynamically, hand harvest, do not chaptalize or acidify and use the barest amount of sulphur.

All the fruit is hand-picked, destemmed 90% (red grapes) before fermentation, which occurs in wooden vats. After fermentation the wine is aged in old oak casks for 12-18 months. SO2 is never added during the winemaking process, only a small amount at bottling for stabilization.

From vintage 2020 we saw Dominique handing over the reins to his long-time employee, young rising star Julien Altaber, and Julien's talent can be seen in the quality of the wine. The wine is still sold under the Derain banner, as Dominique is still very involved in all stages, from harvest to winemaking, sales and of course, degustation.

<u>Aligoté</u> is a particular favourite grape of ours. We love wines made from this grape that is beloved by Burgundians. The very old vines for this wine are on the Puligny-Montrachet plains. It shows a very Jura-esque, smoky and flinty nose, think Savagnin from the very best Jura producers. Elegant and floral with a super light touch of controlled oxydative notes which adds depth and complexity. Super vibrancy and freshness on the palate, yellow fruits, citrus and flowery notes. The ending is long, balanced and zippy.

The vines for this lovely Chardonnay 'La Combe' are located close to the village of Puligny-Montrachet where there is deep brown soil which is managed biodynamically. The yield is only 35 hectolitres per hectare, La Combe is a tiny plot of only .5 hectare (they purchased .2 hectare recently). The nose is pure and elegant, lemon skins, hawthorn flowers with honeyed notes. The palate is explosive, bright citrus and apple fruit mingle with vibrant acidity and minerals softened by the lightest touch of oak. Amazingly long and racy finish, reminiscent of a village or even premier cru. Wonderful experience

The grapes are harvested from the tiny <u>Les Riaux</u> vineyard, less than half a hectare, which is close to the village of Saint-Aubin which lies just south of the central city of Beaune. The yields here are painfully low at only 30 hectolitres per hectare so expect this red to have good fruit flavours and good structure. It also has a bright and cheerful new label this year! Dominique destems most of the grapes with just a few whole bunches thrown in. After pressing, the juice and skins are transferred to large wooden vats for maceration for up to two weeks before the juice is transferred to old oak barrels for six months of maturation.

The thrilling <u>Mercurey</u> from old biodynamically-tended vines (100 years old) reaches an altogether different level. It is a blend of 85% Pinot Noir, 15% Pinot Beurrot (an ancient Burgundian variety related to Pinot Gris). There is a silky nature to this Mercurey giving it a supple mouthfeel and a detailed range of raspberry and cherry fruit with a touch of pomegranate. It has lovely spice notes and touch of lavender on the nose. Striking elegance, complexity, and length.

W	2022	BOURGOGNE ALIGOTÉ
W	2020	BOURGOGNE BLANC 'LA COMBE'
R	2021	BOURGOGNE ROUGE 'LES RIAUX'
R	2021	MERCUREY ROUGE 'LA PLANTE CHASSEY'



BACHEY-LEGROS, Santenay-le-Haut

The Bachey-Legros are possibly unique in Burgundy in that their vineyard holdings have grown across six generations as each generation consisted of an only child. Brothers Samuel and Lénaic have recently taken over their 19-ha family estate from their mother, Christianne. They have inherited a tremendous vineyard genetic profile. About 80% of the vineyards were planted between 1935 and 1955, in some of the best lieu-dits of Santenay, and the old vines are more 'gardened' than farmed; each of them is let live, produce and die as naturally as possible. These old vines have deep roots which imbue each wine with a marked *terroir* identity, and which produce small berries with concentrated and balanced fruit sugars. Manual harvest, keen observation and attention to the vineyard needs, rigorous selection (tri) at harvest time and subtle use of new oak.

<u>Santenay</u> 'Sous la Roche' is a half-hectare plot planted in 2000, located just above the 1er Cru Beaurepaire. Soil is very thin in that part of Santenay and the vines are almost directly planted

on the bedrock, the area is scattered with stone walls, while the ground is covered with stones that have the particularity to retain the day heat and radiate it back at night. The grapes therefore always reach perfect maturity which adds a certain roundness to the very mineral characteristic of the wine.

<u>Santenay Blanc 'En Charron'</u> comes from a 0.55 ha vineyard, exposed to the south, with limestone soil. The mineral character is less obvious than with 'sous la Roche', more fruit-driven – think peach, apricot and yellow plum - rounded and with extra weight on the palate, ending with well-defined and precise acidity.

'With its clear and bright pale gold colour, its expressive and delicate nose of white flowers and wild hedgerow and the fresh and generous palate of yellow fruit and spice, this <u>Puligny-Montrachet</u> clearly flirts with premier cru level and a 'Coup de Coeur' award was very close.' Guide Hachette.

Les Grand Charrons Meursault is barrel fermented with 14 months on the lees in French oak (25% new). Golden yellow in colour with green tints. The nose shows fresh apple and pear with nutty aromas; the palate is ample and round with well-balanced acidity.

<u>Santenay Rouge Vieilles Vignes</u> comes from 5 parcels located around the village of Santenay-le-Haut, totaling 1.5 ha. The average age pof the vines are 60 years. 2 parcels are located high up the Santenay hills, the soil is calcarius with sandy clay, it brings elegance, finesse and minerality to the cuvee. The other 3 parcels are lower, have deeper clay-limestoine soil, they bring structure, body and power to the wine.

<u>Santenay Clos des Hâtes Vieilles Vignes</u> comes from a walled vineyard in the very centre of the Les Hates climat which is surrounded by premier cru vineyards. The vineyard is gently sloping on well-drained calcareous soils and the vines, planted in 1935, are well protected by the surrounding walls. This vintage shows blueberry and sloe fruit and notes of black pepper. Dry, medium bodied, silky texture, minerality and stoniness through the slightly grippy finish.

<u>Santenay Clos Rousseau Vieilles Vignes</u> has blueberry fruit again, with a lean mineral character and a long finish. Lots of finesse and concentration but needs a little time to show at its best, it was the 'shyest' of these three wines on the day tasted. The Clos Rousseau is a blend of three different plots (each vinified separately): Clos Fourneaux (planted in 1914); Grand Clos Rousseau (planted 1980) and Petit Clos Rousseau (planted 1955).

<u>Santenay Clos Rousseau 'Les Fourneaux' Vieilles Vignes'</u> Les Fourneaux is an exceptional plot of old vines which were planted in 1914, amongst the oldest vines of the entire Cote de Beaune. This gives a wine that is a standout for its velvety structure and complexity. It shows lifted, floral aromas, with sweet spices, new leather, stones, gravel, blueberry incredible complexity straight out of the glass. The palate is full of perfectly poised, mouthwatering, juicy fruits and is very smooth and polished in the way that only nature at its best can endow.

W	2022	SANTENAY	BLANC	'SOUS	LA ROCHE'
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W 2022 SANTENAY BLANC 'EN CHARRON

W 2022 PULIGNY-MONTRACHET AC

W 2022 MEURSAULT AC 'Les Grand Charrons' New!

R 2022 SANTENAY ROUGE VIEILLES VIGNES

R 2021/2 SANTENAY AC 'Clos des Hâtes' V.V

R 2022 SANTENAY 1er Cru AC 'Clos Rousseau' V.V

R 2021 SANTENAY 1er CRU AC 'Clos Rousseau' les Fourneaux V.V



DOMAINE JEAN-CLAUDE REGNAUDOT, Dezize-les-Maranges organic principles

'Didier Regnaudot is the type of vigneron we always dream of finding in the Côte d'Or. Alas, there aren't many like him left. Didier is the fourth generation to manage his family's 6.5 ha property in the beautiful little town of Dézize-les-Maranges, which is on the southernmost edge of the Côte d'Or, up in the hills just west of Santenay. The village is located at 1300 feet above sea level and its terroir is cooler and later ripening than the villages further north, and its vines are more resistant to rot. This is all good.

Historically, red wine from Maranges was known to be the darkest wine of the Côte d'Or, a tannic wine not made to drink immediately, and would keep its colour forever. As time goes by, more and more Chardonnay is planted here. Meanwhile, those still making red Burgundy here keep trying formulas to render it more accessible in its youth.

Like his father Jean-Claude and his other ancestors before him, Didier sticks to tradition and we celebrate that. He works old Pinot Noir vines mostly planted right after World War II (some before!) on the steep hillsides just to the east of Dézize. The vines are cordon trained and planted in the middle saddle of the hillside in deep clay and fossilized limestone. His prized holdings are one hectare in a great premier cru site, "La Fussière," and a small premier cru parcel just below called "Les Clos Roussots." His formula is pretty simple: gorgeous, expertly managed vineyards, manual harvest, fermentation in concrete tank, long cuvaison, twelve months in oak, bottling without fining or filtration. The Regnaudots long ago understood what makes Maranges special and are dedicating to preserving that tradition, as unglamorous as it may be to some. Here, we raise our hats to Didier. Tradition means learned from experience, not the latest paraphernalia.

How does this sound? Deep, structured, seriously dark red Burgundies with thickly textured tannins. There's a nice taste of Burgundian soul in there.' Kermit Lynch

Didier Regnaudot 'Guide Hachette Vigneron de l'année 2018'

<u>Bourgogne Pinot Noir</u> comes from vineyards planted around Santenay, it is a well-structured, traditional Bourgogne with intense and juicy flavours of black cherries and red berries. The finish is firm but balanced; it is a real food wine that will go as happily with charcuteries as with steak or light game dishes. The 2013 vintage, despite all the difficulties, is a real delight and is marked by the fresh, vibrant aromatics and fruit of the year. A mouthful of ripe red fruits, quite high but well-balanced acidity and a silky, gluggable texture.

<u>Maranges</u> is a classy, classic red Burgundy with a brilliant ruby colour and beautifully scented with aromas of crushed dark and red cherry, earth and spices. On the palate it has a fresh, pure, and detailed fruit core - lovely acidity and crunchy lively cherry fruit, juicy and ample fruit

<u>Maranges 1er Cru Fussières</u> comes from a 2.5-acre plot from the premier cru vineyard of La Fussière from very old vines, the oldest planted in 1930. Grapes are hand harvested and sorted in the vineyard. Fermentation takes place in concrete tanks and the wine is aged in oak barrels (40% new) for one year before being bottled unfined and unfiltered. Aromas of cherries, cocoa and cinnamon precede a mouthful of ripe fruit followed by a long and wiry finish. It's a dark and structured red Burgundy and a lot of wine for the price.

'Elegant and nicely concentrated with delicious cool dark cherry fruits. It does have some light tannins, and so will probably keep for a year or two but drinking beautifully now. Ideal with white meats, chicken and charcuterie.

Maranges is the most southerly name of the Côte d'Or, right beside Santenay, Jean-Claude Regnaudot produces great value wines from this appellation; his Bourgogne Rouge is always worth buying, and this wine, from old vines in his best single vineyard, is a steal John Wislon, Wilson on Wines

<u>Maranges 1er Cru Clos Loyeres</u> comes from 45-year-old vines. It features a bright and juicy palate, full of sweet red bramble fruits, discreet roasted spice and fine, chalky tannins on the finish. Despite its moderate richness, it remains fresh, lifted and elegant; the softest and most approachable of the three Maranges 1er cru so feel free to dig in immediately.

Maranges 1er Cru Clos Roussots from a 0.52ha plot planted in 1969 and 1974, aged for 11 months in 40% new oak and 60% 1–2-year-old oak. On the nose, you will find intense red fruit (cherry, raspberry) and blackcurrant. Layers of spice, minerals and deep, wild cherry and blackberry fruit on the palate, with round tannins and refreshing acidity on the long, lingering finish. 'Didier Regnaudot is one of the appellation's staunch traditionalists. He relies on his very old vines to produce richly concentrated fruit, opts for long macerations without adding cultured yeast, and eschews fining and filtration to protect the pulpous flesh that coats his wines' chewy tannins. His top vineyard, Les Clos Roussots, is a mid-slope premier cru that yields a thick, dense Pinot Noir with the guts to age like the Maranges of old, but enough voluptuous fruit to provide pleasure in the near term. You may well visualize deep, dark splashes of sturdy Maranges upon contemplating Côte de Beaune reds after sipping this delightfully soulful nectar. —Anthony Lynch

...continued

DOMAINE JEAN-CLAUDE REGNAUDOT, Dezize-les-Maranges ...continued **organic principles**

<u>Santenay 1er Cru Clos Rousseau</u> is at the southern tip of Santenay; the soil here is deep, producing masculine wines with great tannic structure and ageability. On the nose you will find rich, dark fruit with spicy mineral graphite undertones and violet flowers. The palate is intense and meaty, bursting with ripe dark fruit and intense spice. A very complete wine; harmonious balance between richness and freshness, fine tannic structure, and elegance. The oak is present, but well-integrated. A very impressive example of Clos Rousseau in the hands of a master.

	BOURGOGNE AC 'Pinot Noir'	R 2022	R
	2022 MARANGES AC	R 2022	R
	2022 MARANGES 1er Cru AC 'Fussières'	R 2022	R
new!	2022 MARANGES 1er Cru AC 'Clos Loyères'	R 2022	R
new!	2022 MARANGES 1er Cru AC 'Clos Roussots'	R 2022	R
new!	2022 SANTENAY 1er Cru 'Clos Rousseau'	R 2022	R

BURGUNDY - CÔTE CHÂLONNAISE



PHILIPPE MILAN et FILS, Chassey-le-Camp

Lutte Raisonnée

This 11-ha domaine was founded in 1950 by Karl-Philippe's grandfather. Chassey-le-Camp is a tiny village located between Santenay and Rully. Karl-Philippe works his vineyards in lutte raisonnée. Very little or no new oak is used in the winery as Karl wants to preserve and promote the lively fruitiness of his wines.

<u>Bourgogne Blanc</u> is from 25-year-old vines in Chassey le Camp at high elevation, bringing freshness to this Chardonnay. Ripe citrus and orchard fruit is delicately balanced with notes of oak and citrusy acidity on the finish. Full bodied and complex, this wine is punching well above its price tag.

Rully Blanc may come from a less illustrious village than Chassagne or Puligny but it is made with the same care and attention resulting in a fabulously decadent and delicious wine. Pale gold with

pronounced aromas of greengage and pear. The palate is richer with ripe apple, lemon and a slight note of toast yet retains a delightful freshness in a long persistent finish.

<u>Rully Rouge</u> has a beautiful ruby colour. On the nose, very open expressing pure fruit: strawberry and raspberry with small bit of licorice connecting the lot. On the palate one perceives the acidity, yet the sensations are still fruity, but may return to a slightly more acidulous fruit, while the medium length finish is very clean and engaging.

<u>Mercurey</u> is quite similar on the nose, with lots of ripe red fruits but with leafy and woody note, as well as aniseed and more incisiveness on palate. The acidity is crisp, tannins soft and the finish is perfectly weighted.

Mercurey <u>1er Cru'Les Crêts'</u> This was love at first sniff. Boasts a heady nose of red fruit, spicy pepper and smoke, intermingled with notes of fresh earth and forest floor and a perfect mix of fruit meets savoury on the palate. Les Crets is a long plot on top of the hillside, with clay and very rich limestone soil. One for a heaped bowl of Beef Bourgignon.

<u>Pommard</u> Superb value for money to be had here and one that doesn't need much but a quick decant to get going despite its' youth. Coming from a vineyrad close to Volnay. The style is elegant and finesse rather than sheer power, generous fruit on the palate, cherry, strawberry and hints of well integrated oak. The finish is long and still quite juicy with chewy tannins lingering.

W	2021	BOURGOGNE BLANC	
W	2022	RULLY BLANC AC	
R	2022	RULLY ROUGE AC	
R	2022	MERCUREY ROUGE AC	
R	2022	MERCUREY 1er Cru 'Les Crêts'	New!
R	2022	POMMARD	New I



DOMAINE SARRAZIN MICHEL ET FILS, Jambles, Givry New! Organic principles

The Sarrazin brothers are known for making spectacular high-altitude Côte Chalonnaise Burgundy from the village of Jambles, a tiny hamlet just outside of Givry that is 300 meters above sea level. The brothers have gained a reputation over the last decade for being meticulous stewards of their high-altitude vineyards around Givry, Mercurey and Maranges. They craft traditional wines that show a clarity of terroir not common in the region, with all of the fruit de-stemmed and extraction kept to a minimum. All of the wines are aged in barrique exclusively from the famed tonnelier Francois Frères and are bottled unfined and unfiltered. These are pure and mineral driven wines that deliver, textured and balanced Pinot Noir.

<u>Givry "Clos de la Roche"</u> is vinified in stainless tank; Uphill from the 1er Cru Clos Jus, this is the first vineyard of the Givry territory, as one arrives from Mercurey. Lemon-gold in colour, it has clean, attractive aromas, with bright fruitiness and soft, fine length.

<u>Givry 1er Cru "Champs Lalot"</u> The Chardonnay vines are around twenty years old, they are located between 240 and 280 meters above sea level. The plot faces south-east and benefits from very sloping clay-limestone soil.

<u>Givry Rouge 'Les Dracy'</u> A succulent and spiced red Burgundy that delivers far above its station (like all of the stupendous Burgundy wines from the Sarrazin brothers), 'Les Dracy' sits just downslope from 'Champs Lalot' in the village of Dracy-le-Fort. Tons of black and red cherries, brown spice galore and waves of summer intensity. A gorgeous Givry red. Hand-harvested. Fermented on indigenous yeasts in

temperature-controlled tanks. Aged in new Francois Freres oak barrels for 12months. Unfined and unfiltered.

W	2022	GIVRY AC BLANC 'Clos de la Roche'	New !
W	2022	GIVRY AC 1er Cru BLANC 'Champs Lalot'	New!
R	2022	GIVRY AC ROUGE 'Les Dracy'	New!



DOMAINE FABRICE ET ANTONIN LACOUR, St Sernin du Plain Lutte raisonnée

This father and son team run a 13-ha estate in the appelations Côtes du Couchois, Hautes Côtes de Beaune and Bourgogne. Antonin, in his mid-twenties (captain of Couches rugby team) is now working full time at the estate.

The Côtes du Couchois is a tiny appellation (a mere 8 ha planted) located South of Maranges, at altitude between 300 to 420m. The rich soils in these areas gives the wines good tannic structure, and saline character This relatively unknown area of Burgundy is the source of authentic and very well priced wines. With the arrival of Antonin, the Lacours are converting to farming in sustainable manner and are adopting low intervention approach in the cellar.

<u>Bourgogne Passetoutgrains</u> is a blend of Gamay (70%) with Pinot Noir – Medium-bodied, fruit-driven, clear and lively with delicious notes of black cherry, raspberry and strawberry it is an easy-drinking, joyful Burgundy.

<u>Bourgogne Côtes du Couchois</u> is a dark-coloured Pinot Noir, broad and rustic with dark cherry and red berries character, sweet notes of oak aging and refreshing saline notes on the end palate.

- R 2022 BOURGOGNE PASSETOUTGRAINS
- R 2022 BOURGOGNE CÔTES DU COUCHOIS



DOMAINE ANDRÉ BONHOMME, Viré

Certified Organic

André Bonhomme's first harvest took place in 1956. He was the first grower in the Mâconnais to bottle and sell his own wine and was at the origin of the creation of the new Viré-Clessé appellation in 1998.

Son-in-law Eric Palthey and André's daughter Jacqueline took charge of the 11-ha estate, where their sons, Aurélien (pic) and Johan are taking centre stage.

After many years of organic practices in the vineyard (such as straw to help fight erosion and free-roaming sheep to help keep grass in check) viticulture is now certified organic. The yields are very low, the grapes are hand-harvested and gently crushed, in full, in a pneumatic *pressoir*. Natural yeasts are used, and all parcels are vinified separately before the final assemblage. The parcels are vinified and aged; some in stainless steel, some in oak for a year, before spending a further two years in bottle before release. All wines undergo malo-lactic fermentation.

<u>Mâcon-Villages Vieilles Vignes</u> is produced from Chardonnay vines with an average age of about 50 years. After a manual harvest at optimal maturity, the bunches are gently pressed and the juices fermented naturally in stainless steel vats. The result is a fresh and charming wine for aperitif, shellfish, frogs, snails, white meats or even mature goat cheeses.

<u>Viré-Clessé 'Pierres Blanches'</u> comes from vines aged between 6 to 30 years, planted on a mix of clay and limestone soils, with white stones covering the surface. The wine is matured for 18 months in stainless steel tanks (no oak barrels) - the result is a fresh and vibrant wine, with the typical generous Macon fruit flavour, ending with tight mineral notes.

<u>Viré-Clessé Cuvée Spéciale</u> is so-called because it comes from parcels of vines aged between 28 and 70 years old, grown on clay-limestone soils. It is a richly flavoured and textured wine, with trademark Viré-Clessé exotic and mineral flavours and great ability to age gracefully. Ripe green apples, hints of mango and light spices on the nose, followed by a generous and very pure palate where green apples, grapefruit mingle with mangoes and citrus fruits. 2012 has thrillingly pure and crystalline fruit flavours and a long, mineral finish. A brilliant value. In previous vintages, this has been cited by the 3 Michelin-star restaurant, Taillevent as "le Meursault de Macôn."

<u>Vieilles Vignes</u> comes from 5 plots of vines aged between 70- to 95-year-old, yields are very low, it is matured for 2 years before bottling (20% new oak). The wine is rich, with a greater structure than the 'speciale', multi-layered, lovely concentration of fruit coupled with a 'Cote de Beaune' minerality and freshness.

Les Brenillons Aged in large oak barrels comes from a plot of Chardonnay around thirty years old planted in the Les Brenillons climat. This place, located in the northern part of the village of Viré, is made up of shallow red and white clays with a subsoil of almost outcropping marls. The exposure is due east and the slope is regular and gentle. The particularity of this climate is to produce grapes of early and very significant maturity. It is not uncommon for the harvest to reach a potential 15 degrees. But the strength of this great terroir is that it can also maintain great freshness with low pH despite its high maturity. It is therefore a great terroir for lovers of expressive Chardonnays with great tension.

<u>Les Quarts</u> comes from 80-year-old vines, naturally controlling yields and creating a wine with beautiful density. Slow and natural vinification takes place in barrel using indigenous yeasts and bacteria and the wine is aged for a total of 24 months. Rich and floral with beautiful ripe yellow fruits and baking spices. The palate is rich and lactic with ample yellow fruit, acacia and hazelnut; the finish is long with a saline, chalky grip.

W	2022	MÂCON-VILLAGES 'Vieilles Vignes'	
W	2022	VIRÉ-CLESSÉ AC 'Pierres Blanches'	
W	2022	VIRÉ-CLESSÉ AC 'Cuvée Spéciale'	
W	2022	VIRÉ-CLESSÉ AC 'Vieilles Vignes'	
W	2022	VIRÉ-CLESSÉ AC 'Cuvée Spéciale'	Magnum 150cl
W	2022	VIRÉ-CLESSÉ AC 'Les Brénillons'	
W	2020	VIRE-CLESSÉ AC 'Les Quarts'	



RÉMI & LAURENCE DUFAÎTRE, DOMAINE BOTHELAND, Saint-Étienne-des-Oullières Organic, Natural

Rémi is a member of the informal group that has evolved from Kermit Lynch's "gang of four," the producers in Morgon who studied with natural-wine-pioneer Jules Chauvet (winemaker and biologist) and make natural wine (Foillard among them). This group has grown to include younger winemakers like Rémi, who are working with the same philosophy.

Rémi makes wines in a classic carbonic style, using whole bunches, which are carefully sorted to avoid broken grapes or rot. He adds some carbon dioxide gas to protect the grapes at the beginning of fermentation and does not use any temperature control. He avoids foot stomping the grapes unless he sees some volatile starting to creep in. His goal is to have as little juice in the tank as possible. He also performs routine analysis to see how the yeast is performing. Remi makes all his wines with the same method; thus, we can really see and taste the differences between the sites, with minor differences in the elevage of each cuvée. He tastes each cuvée before bottling and may decide to add between zero and 2 mg of sulfur, depending on how stable he judges the wine to be.

The <u>Prémices</u> comes from a parcel of Beaujolais-Villages, the vines are between 50-70 years old. Grapes are fermented and aged in concrete tanks, with a very short maceration. This is an easy drinking light style of wine. The flower bud on the label represents that this wine is the first flowery taste of the new vintage. It is easy drinking and lighter than Remi's Brouilly and Cotes de Brouilly, but it is anything but a simple wine. The lightness and elegance of this wine is balanced with a healthy dose of minerality and complexity that make this one for serious gamay drinkers.

Layers of Chardonnay are interspersed through layers of Gamay (like a Mille-Feuille), co-fermented in cement tanks under a layer of CO2 for 10 days. The red and white blend delivers an energetic acidity punch, lined with fine tannins, and slowly outlines a seaweed-like umami blend of bubblegum and a touch of bitterness. *MILLE E* will be a conversation starter for sure.

<u>Brouilly</u> comes from 65-year-old vines, grown on clay, volcanic soils. Yields are minuscule, averaging 25 to 30 hl/ha. The wine undergo carbonic maceration for about 18 days then is aged in 2000l wooden vats. Floral and packed with red fruits, the wine is powerful and extremely delicate.

R 2021/2 BEAUJOLAIS-VILLAGES AC 'Prémices'

R 2021 MILLE F, Gamay/Chardonnay

R 2018/20 BROUILLY Vieilles Vignes



DIDIER DESVIGNES, DOMAINE DU CALVAIRE DE ROCHE-GRÈS Villié-Morgon - Organic Principles, in full conversion

Didier Desvignes' family have been making wine in Beaujolais for over 100 years. His passion for all things wine and viticulture came at very young age, when he was 11, he used to accompany his father into the vineyard, occasionally pruning few vines. He vinified his first vintage a few years later and knew from that time he was going to take over the family estate. In 1981 he purchased his first piece of land in Morgon and today with his wife Denise, the Desvignes own 26 ha in Morgon and Fleurie, Moulin a Vent, Chiroubles and Brouilly.

They are growers who believe that great wines are produced from healthy and mature grapes. Their main aim is to reduce the vigour of the vine, treat each parcel of vines according to its needs and practise a strict green harvest. Manual harvest and selection allied to a respect for the equilibrium of the vines and the soil by treatment with organic manures creates wines, which

express a balance between the aromatic richness of the grape variety and natural sugars and acidity. The estate is now in full conversion towards Organic certification. Low intervention vinification, with very low use of SO2 reflect the quality and character of each parcel of grapes.

The *Fleurie* vineyards are planted on pink granite soils, the wine undergoes eight to ten days carbonic maceration, and the wine remains in tank before assemblage. It develops a nose of blueberry, crushed red berries and flowers. Velvety, smooth ripe berries caress the palate and linger on with minerals and juicy notes.

R 2022 FLEURIE



DOMAINE JOSEPH CHAMONARD, JEAN-CLAUDE CHANUDET, Corcelette Organic Principles, Natural

Having lived and worked among the 'superstars' of Beaujolais, Joseph Chamonard created a wonderful environment for his vines on the hills of Morgon, they have been tended without chemical assistance for over 40 years, remaining in their natural living soils. Sadly, Joseph passed away in 1990, leaving his daughter Genevieve and her husband Jean-Claude Chanudet to carry on with his 4.5-hectare vineyard, located in Corcelette, near the town of Villié-Morgon. Jean-Claude Chanudet has now become one of the movers and shakers in the natural wine world of Beaujolais. He follows a similar philosophy to the greats of his region: he interferes as little as possible in both the vineyard and the cellar, refraining from the use of harmful, inorganic chemicals and additives. Only indigenous yeasts are used in the cellar, and a long, slow carbonic maceration gives the suppleness and softness for which Chanudet's cuvées have become known. While not certified organic, Chanudet follows the same practices to a tee, stating that it is not up

to the organic winemakers to write "Organic wine" on their labels, but rather to the others to indicate "Chemically-produced wine." Chanudet's wines are intense and structured and are built for ageing.

Vin de France "La Cuvée du Chat" drinks like a cru from Brouilly. It comes from the granitic soils of a tiny 2.5-hectare parcel bought by Jean-Claude Chanudet and Marie Lapierre from a friend in 2010. The parcel was planted in 1945, and once belonged to Jules Chauvet. The beautiful Gamay grapes from these 80-year-old vines are handpicked in October, after which Carbonic maceration with natural yeasts occurs in an enamel tank with some pumping over to stimulate activity. The wine is then moved to foudres to rest on lees before finally being bottled with minimal SO2.

Opening a bottle of <u>Morgon</u> from Domaine Chamonard is always a precious moment. Jean-Claude Chanudet's wines are always fairly rich and full, yet beaming with earthy acidity and balance - flowers, violets, hints of iron and velvety beauty. From 4 hectares of massale-selection vines averaging 60 years old, mainly from the parcels of les Martillets, Chenes and Corcelette and the grapes are hand-harvested in late - October to maximize ripeness and intensive selection. Harvests are late for maximum ripeness. Chanudet's winemaking is similar to others in Morgon, with a low temperature soak and a combination of carbonic maceration and conventional fermentation with indigenous yeasts, followed by 8 to 12 months in foudre. Bottled with little to no SO2.

The <u>2009 Morgon</u> has developed to something amazing, where Morgon 'Morgonne' and start acting like a fine Chambolle-Musigny. Drinking superbly now and will keep going for a decade and some.

R	2016	MORGON 'LE CLOS DE LYS'	Magnum 150cl
R	2009	MORGON 'LE CLOS DE LYS'	
R	2017	MORGON 'LE CLOS DE LYS'	
R	2021	VIN DE FRANCE LA CUVÉE DU C	HAT'



DOMAINE DE LA PLAIGNE, Regnié-Durette In Conversion to Organic, HVE Certified.

Domaine de la Plaigne, located in the sleepy village of Regnie-Durette has been owned and run by Gilles and Cécile Roux since 1991. Their son Victorien, representing the fifth generation of vignerons, has recently joined his parents. The 15-ha vineyards cover the appellations of Regnie, Morgon, Moulin a Vent and Beaujolais-Villages. The average age of the Gamay vines is 40 years, planted mainly of sandy granitic soil and the vineyards are meticulously tended. Harvest is made by hand over several stages, the grapes are carefully transported to the winery where they are sorted. Extraction is very gentle, manipulation kept to a minimum the focus being on producing a Beaujolais of immense drinkability.

The Gamay grape, from which all Beaujolais are made, shares with Pinot Noir a seductive softness, thanks to its mild tannins. The robe of the <u>Beaujolais-Villages</u> is bright ruby, subtle red berries –

raspberry, redcurrant, cherry – are found on the nose. Silky and caressing texture freshly crushed red fruit, very clean, light with pure cherry character. Delicious, gives simple, but immense pleasure in a typical good Beaujolais fashion.

R 2021 BEAUJOLAIS-VILLAGES



JEAN FOILLARD, Villié-Morgon Organic Principles, Natural

'Of all the disciples of Jules Chauvet, Jean Foillard is the most likely to succeed in the practice of using very little SO2, without having his wines act capriciously at the slightest change in atmospheric pressure. His wines possess magnificent body and give aromas of a unique purity and grace.' La Revue de France

'There is something no-nonsense and straightforward about Foillard's wine. It seems to say, let's cut straight to deliciousness. Deliciousness with class. It has a wonderful

texture going down. The finesse from start to finish seems almost offhanded.' Kermit Lynch

Jean Foillard's estate comprises of 11 ha, including 5 ha in the fabled Côte du Py climat. A vigneron like Jean Foillard doesn't come around too often. Jean Foillard and his wife Agnès started their handkerchief-size domain in Morgon in the 1980's when the majority of appellation, driven by big negoces, were and are still producing industrial wines. Undeterred by their surroundings, Jean and Agnès decided to embark on their own path. They returned to honest vine growing and wine making the way their grandparents did. The vines are grown organically. The same attention is paid in their cellar. There are no pumps to move the wines at any stage in the chai. Every move of the wine in the cellar, from racking to bottling, is done by gravity. There are no additives in the cellar to hide shortcuts in the vineyards because there are no shortcuts in the vineyards. The hand-harvested grapes are fermented using natural yeasts only.

The <u>Morgon</u> has an impressive dark rubis robe, its nose shows fresh red berries, cinnamon and smoke. On the palate, crunchy red berries mingle with fleshy cherries, marzipan and herbal hints. The acidity balances the wine perfectly. The intensity and purity are reminiscent of a great Burgundy.

<u>Morgon Côte du Py</u> is grown on arguably one of the best sites of the entire Beaujolais region, where the vineyards grow on slopes with crumbly schists soil that give Gamay a unique expression. The hill is actually an extinct volcano, with lots of different types of soils depending of the plots.

Foillard's Côte du Py has long served as his flagship, but since acquiring <u>Corcelette</u> not so long ago, the wine has served as the perfect counterpoint to the Côte du Py. In most vintages, the dividing line is drawn in stark relief. His Côte du Py is one of the monuments of Morgon. It is a powerhouse, deep and meaty with a certain sternness and structure – drink it with a fork and knife. In contrast, Corcelette is among the most elegant renditions of Gamay on planet earth.

Corcellette shows Morgon's more feminine, delicate side with incredible suppleness and a racy softness that still has plenty of vigor and snap (it's just cloaked in satin). It is because of the soil and the terroir – visit Foillard and he will hammer home his focus on terroir; all the wines are made the exact same way and he'll insist you taste them all, side-by-side. Here, we are dealing with 80-year-old vines, planted in sandy soil. The aromatics soar and the texture is silky and fine.

As one can expect, Foillard's <u>Fleurie</u> is sensational; unfortunately, he makes tiny quantities. It comes from a 50-year-old vineyard planted on 2 granitic parcels. Full of sumptuous fruit and silky texture, emphasizing vibrant, detailed dark and red fruit, attractive floral and spice qualities – it offers delicious succulence when young, and as always is wonderfully balanced with fresh minerals and therefore has great ageing potential.

<u>Cuvée 3.14</u> comes from 90 years+ old vines on the slopes of Côte du Py, it is only produced when Jean believes there is a distinct difference between the 2 cuvées. 2017 has been announced for the best of 2 years and still no sign of it, Jean is still not 100% happy that the wine has reached its full potential for release. We are patiently waiting..

R	2022	MORGON AC 'Le Classique'	
R	2022	MORGON CÔTE DU PY	
R	2022	MORGON CÔTE DU PY	Magnum 150cl
R	2021	MORGON CÔTE DU PY	Jéroboam 300cl
R	2022	MORGON CORCELETTE	
R	2021	FLEURIE	
R	2017	MORGON CUVÉE 3.14	New !



ALEX FOILLARD, Villié-Morgon Organic Principles, natural

Alex Foillard is the son of "Gang of Four" Morgon producer Jean Foillard, Alex had early exposure to the world of wine, and more specifically, to the principles of sustainable farming and low-intervention winemaking that brought his father to stardom in natural wine circles.

Alex's involvement in the family business began at a young age, as he took an early interest in the vineyards and enjoyed helping his father pick grapes during harvest. Intent on carrying on the family tradition of producing handcrafted *cru* Beaujolais, Alex studied agriculture at the Lycée Agricole in Montpellier, then earned a degree in viticulture and enology in Beaune, while simultaneously interning at a well-respected domaine in Nuits-Saint-Georges. Upon finishing his studies, he sought to earn further experience in vinification via additional internships in Australia plus

another with a producer in Japan. Upon returning home to the Beaujolais, in 2015, Alex truly began dedicating himself to the family domaine.

The following year, and only twenty-four years old, he purchased his very own vineyards. With roughly a hectare each in the *crus* of Brouilly and Côte-de-Brouilly, Alex successfully diversified the Foillard cellars, until then full of Morgon along with the odd barrel of Fleurie. Though the vineyards were not certified organic, he immediately began working them according to organic principles. The 2016 vintage marked his first harvest.

Jean's influence is evident in Alex's solo cuvées: the wines have a seductive aromatic component, a silky texture, and a downright deliciousness that is unmistakably Foillard. After all, Alex used tried-and-true techniques to craft his wines: whole-cluster fermentation with natural yeasts, no fining or filtration, and no additives of any kind save for a minute sulfur dose at bottling. The new generation at Domaine Foillard has burst onto the scene with a bang, and the future is full of exciting possibilities for this talented Beaujolais youngster. His wines can already be found in the hippest wine bars and wine shops in New York, Paris and Tokyo.

The grapes for <u>Beaujolais-Villages</u> come from an east-facing parcel located in the <u>lieu-dit</u> Saint Ennemond. Carbonic maceration, whole cluster, fermentation in concrete tank for 10 days. One pumpover every two or three days, aged in concrete tank 4-5 months. Bottled unfined and unfiltered. Fresh, pure red fruit perfumed aromas leap from the glass. The palate is fresh and silky smooth with light, fine tannins, balanced acidity and a long finish. Truly all you could want from a Beaujolais or lighter wines in general.

<u>Côte de Brouilly</u> comes from a north-facing 1-ha plot planted on schist, granite, and a light layer of sand, the vines are aged between 30 to 60 years. Fermentation in concrete vats with few pump-overs for the first 3 days. The wine ages for 6 months in the same vats for 5 months before being bottled unfined and unfiltered.

<u>Brouilly</u> also comes from a north-facing 1-ha plot, planted on granite with a thin layer of topsoil, the vines are 50-year-old. Fermentation takes places in concrete vats, while aging occurs half in concrete vats and oak barrels for 6 months before bottling (unfiltered, unfined). A generous dash of plump, sun-ripened fruit enveloping its granite core—along with the deluxe silkiness that characterizes all Foillard bottlings.

R	2022	BEAUJOLAIS-VILL	AGES
R	2021	CÔTE DE BROUILI	LY
R	2021	BROUILLY	
R	2020/21	BROUILLY	Magnum 150cl



KARIM VIONNET, VILLIÉ-MORGON Organic Principles, Natural

After working with 'gang of four' member Guy Breton, Karim Vionnet started his own production in 2000. He was very much influenced (and supervised) by 1980's natural wine heroes: Breton, Lapierre, Foillard and Thevenet. Karim farms his parcels without chemicals and makes his wines without additives, he says he makes wines that look like him: 'Natural and unpretentious'

Karim's parcels are located in the villages of Quincié, Beaujeu and Lantignié, on very varied types of soil, ranging from marls, schists, granite and sand.

Since 2020, his daughter Noemie has joined the estate, and proud dad Karim hasn't stopped smiling since.

The fruit for <u>Du Beur dans les Pinards</u> come from a parcel which belonged to the late Jules Chauvet and the label is a Michel Tolmer / Philippe Quesnot creation. Pure Gamay fruit character, juicy red berry on the nose, the palate is fresh, with crunchy, silky red fruit and a lengthy, invigorating finish.

<u>Chiroubles Vieilles Vignes</u> is bright and pure; the nose opens on floral notes with delicate red berries. The palate reflects the initial scents and flavours and is underlined by racy tension and precision; the tannins are soft and add elegance to the finish.

<u>Fleurie</u> shows wonderful ripe fruit on the nose, red berries, black cherry; the palate is richly textured and fresh, more black cherry, flowery notes and a hint of liquorice on the finish. Wonderful bottle of wine.

R 2022 DU BEUR DANS LES PINARDS VDF

R 2020/22 CHIROUBLES VIEILLES VIGNES

R 2019/20 FLEURIE



JULES MÉTRAS, Vauxrenard New! Biodynamic, Natural

In his early 30's, Jules Metras has already a broad experience of farming vines and making wine. He travelled and worked in Ardeche, Jura, New Zealand, Chile & Argentina. He settled back in his native Beaujolais in 2010.

His first vintage saw the light in 2014, a handful of cuvées made from the 3 ha he rents in Beaujolais-Villages and Chiroubles appellations, while still helping at his father's - the legendary Yvon Metras - 3.5-ha estate.

Jules is as meticulous in the vineyard as he is in the chai, he works the soil with a horse, don't use chemicals; his vinifications are soft and precise, carbonic maceration, native yeasts and zero So2.

<u>Chica</u> is the only wine made by Jules in 2022, after late frost then summer hail storm ravaged his entire crop. This is 100% Gamay from grapes given by natural wine friends, the Denogent brothers, Marc Delienne and Claire Chasselay.

<u>Chiroubles VV</u> come from old Gamay vines planted on steep slopes of granite and quartz soil at 550m altitude. Carbonic maceration in cement tank, followed by elevage in old barrels. Not filtered, nor fined, no SO2 added.

<u>Chiroubles La Montagne</u> is a parcel planted at 450m altitude, 60-year-old Gamay planted on Granit and Quartz. Carbonic maceration in cement tank, followed by elevage in old barrels. Not filtered, nor fined, no SO2 added.

R	2022	CHICA VDF	New!
R	2022	CHIROUBLES VIEILLES VIGNES	New!
R	2022	CHIROUBLES LA MONTAGNE	New!



YVON MÉTRAS, Fleurie Organic, Natural

Yvon Métras produced his first vintage in 1988, from his family estate. He withdrew from the cooperative winery to join the gang of Jules Chauvet's followers. Métras farms his 5.7-hectare vineyard the same way as that of the other Beaujolais greats (Lapierre, Foillard, Chanudet, Breton, Thevenet.): no chemicals, plowing, severe pruning, low yields and exceptional terroirs with iconic parcels like "Grille Midi" or "La Madonne".

The perfectly ripe grapes are hand-picked and vinified with whole bunches before undergoing semi-carbonic maceration. An old press will do the rest of the job with great respect for the grapes, the pulp and the juice.

Métras is now widely seen as one of the very top producers in the region, if not the top; his wines, like the ones of Pierre Overnoy, Kenjiro Kagami or Claude Courtois are rare treats and are much sought after, they never fail to display authenticity, precision and vigour.

Yvon has planned to retire in the Autumn 2024 and he will slowly hand over to his son Jules.

We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details



DOMAINE THILLARDON, Paul-Henri et Charles Thillardon, Chénas Organic, Natural

'Contemporary Beaujolais is rife with opportunity - overlooked terroirs, abandoned vines, appellations ripe for rehabilitation. But few young vignerons have committed to such ambitious challenges as , who have positioned themselves as the future of Beaujolais' smallest, sleepiest cru, Chénas.

After graduating with a BTS viti-oeno from the Lycée Bel-Air, Paul-Henri says his initial, outmoded goal was to make all ten crus. Much has changed since he founded the domaine in 2008. "We even used selected yeast, our first year," he says. "Because I didn't know how to make natural wine, I'd never seen it in my life, and I'd never drunk it."

Then in 2009 he met Fleurie winemaker Jean-Louis Dutraive, a lynchpin of the Fleurie natural winemaking scene who himself had just attained organic certification for his own domaine. "He was the most open," says Paul-Henri, citing Dutraive as introducing him to the aesthetics of natural Beaujolais.

Gradually, as his domaine has grown to its present 12ha, Paul-Henri's winemaking has aligned with those of his mentors. 2015 is the first year he's aimed for long, cool semi-

carbonic macerations, refrigerating the harvest for the first time, and vinifying entirely whole cluster. The Thillardon brothers hail from Frontenas, in the south of Beaujolais, where their father still grows vines. Paul-Henri founded the domaine in 2008, with his brother Charles, who formerly raised cows, joining him officially in 2014.' (Their sister Aude and third brother Baptiste are now also working in the Domaine.) Aaron Ayscough.

<u>Au Sud du Nord Blanc</u> is a brilliant natural Chardonnay, a so-called confidential wine (i.e. one that is rarely produced). Ripe citrus mingles with saltiness and a reductive flintiness to produce a white with definite energy.

Organic farming with biodynamic practices; sandy granite soils; whole cluster, long, cool semi-carbonic macerations; bottled both unfined and unfiltered with no added sulfites; 12.5% ABV. *Raisin Libre* is Thillardons' entry-level wine, the most glou glou of the lineup, and is exremely clean, classic and drinkable. All the fresh, gulpable Gamay feels in this one, with none of the junk found in the mass-produced Beaujolais Village.

<u>Chénas 'Les Carrières"</u> is a light, juicy, refined and elegant Gamay which comes from a silex soils vineyard. Very pure red fruit, raspberry, cherry with hints of spices (cinnamon) wrapped in a nice stony, mineral quality.

<u>Chénas 'Les Blémonts'</u> comes from a parcel planted on clay and manganese soil; the vines are 60 years old. Carbonic maceration for 20 days, whole bunch, no remontage nor pigeage, no additives and bottled with a tiny amount of SO2. Gourmand and inviting, it soars from the glass with aromas of cherries, wild berries, rose petals and orange rind. On the palate, it's medium to full-bodied, satiny and layered, with a supple attack, melting tannins and a textural, fleshy profile. This is hard to resist.

<u>Chénas 'Coup Double'</u> comes from a lieu-dit called 'Papolet', the soil consists of granit and quartz, whole bunch carbonic maceration for 16 days, no remontage, no pigeage as to gently infuse the fruit with its juice, avoiding harsh extraction. The name 'Coup Double' is an homage to Paul-Henri's twins who were born in 2018

<u>Chénas 'Vibrations'</u> located in the commune of La Chapelle-de-Guinchay, a blend of old vines (60 to 90 years old) on granite, quartz and alluvium. Carbonic maceration for 20 days, then 40% aged in old barrel and the remaining 60% in stainless steel and concrete. The resultant wine is smooth, with aromas of red fruits, notes of dried flowers, hints of smoke and liquorice. The palate is meaty and ample, medium bodied with a delicious fruity edge.

<u>Moulin a Vent Vieilles Vignes 'Alizes'</u> is produced in the style of light reds from the Jura – all about the purity of the fruit; elegance, character and a touch of funk. Light to medium bodied with bright strawberry and raspberry and a thrilling mineral edge. At only 11.5% think summer time fun and freshness.

<u>Chassignol</u> is without doubt one of the truly brilliant single site expressions in Beaujolais, an 80–100-year-old vineyard planted on a mix of clay and manganese. It always displays aromas of roses reminiscent of some very fine vineyards from Côte de Nuits, with focused raspberry and cherry fruit. Bright, precise, and intensely flavoured ending with finesse and purity, this is nothing short of spectacular.

Continued...

DOMAINE THILLARDON, Paul-Henri et Charles Thillardon, Chénas ...continued **Organic, Natural**

W	2021	'AU SUD DU NORD' VDF
R	2021	CHÉNAS 'LES CARRIÈRES'
R	2021	CHÉNAS 'LES BLÉMONTS'
R	2021	CHÉNAS 'COUP DOUBLE'
R	2021	CHÉNAS 'VIBRATIONS'
R	2021	MOULIN Á VENT VIEILLES VIGNES 'ALIZES'
R	2021	CHÉNAS 'CHASSIGNOL'



JEAN-CLAUDE LAPALU, Saint-Etienne-la-Varenne Certified Organic, Biodynamic conversion – Natural

Jean-Claude Lapalu is of a generation that sits between Beaujolais natural wine pioneers Foillard, Chamonard, Lapierre, Thevenet . and the new generation of young guns - Remi Dufaitre, Alex Foillard, Julien Metras.

He began his domaine in 1996, previously, his family had been grape growers selling to the cooperative. He made his first commercial wines in 2000. He owns 9 hectares of vines in Brouilly, most of which are old (60–80 years, some are much older), and which are farmed biodynamically, Jean-Claude spends most of his effort in the vineyards, which he knows inside out, and adapt vinification to each site. Jean-Claude only uses indigenous yeasts and doesn't use any sulphur during vinification, there is only some added at the bottling and then only in very small quantities: 2gr/hl

Grapes are hand-picked and sorted, loaded by conveyor to avoid damage, during the 8–10-day maceration a wooden grill is sometimes used to enhance gentle extraction. The wine stays at least a half year on its fine lees gaining power and complexity. These are truly remarkable expressions of Beaujolais.

<u>Beaujolais-Villages Vieilles Vignes</u> is trademark Lapalu wines – showing true elegance, brightness, purity and focus with gorgeous, generous cherry fruit, bright flavours and lovely fruit expression. The old vines are densely planted on an early-ripening site of sandy, granitic soil.

<u>Brouilly Vieilles Vignes</u> is the combination of two cuvées, one made by carbonic maceration, the other a traditional vinification with destemmed grapes, the cuvaison lasts for 10 to 20 days. The two cuvées are then assembled after their malolactic fermentation and spend the winter in stainless steel tanks. The dark red fruits on the nose and palate can't disguise a probing minerality; if ever granite was translated into liquid this is the case.

Vin de France <u>EAU FORTE</u> is a blend of Beaujolais Villages and Brouilly, carbonic maceration, it is the ultimate expression of Gamay from separate parcels. Red berries and floral notes, light, aerial, expressive with persistence and length and as easy drinking as they get.

The idea of Vin de France <u>BLANC SUR ROUGES</u> came during a late night, when good pals JC Lapalu, the late Dominique Belluard (Savoie) and Matthieu Barret (Cornas) were enjoying good food and even better wines. They decided to make a cuvee, third each of their best grapes grown on their best terroir. Belluard brought in some Gringet (white Alpine grape, grown on Clay / Limestone); Barret some Syrah from Northern Rhone – Cornas to be precise (Grown on Granit) and Lapalu some of his loveliest Gamay from granitic site in Brouilly. Each Grower make the wine in their own cellar until it is time to assemble the 3 juices in Cornas, where it is left in a single vat for another couple of months before bottling.

The result is clearly defined, vibrant red wine. The minerality is reminiscent of a racy white wine, flowery, small wild red berries, peach in a lovely, velvety texture.

R	2022	BEAUJOLAIS-VILLAGES VIEILLES VIGNES
R	2022	BROUILLY VIEILLES VIGNES
R	2021	EAU FORTE - Vin de France
R/W	2019	BLANC SUR ROUGES – Vin de France Lapalu, Belluard (Savoie), Barret (Cornas)

JURA



DOMAINE JEAN-FRANCOIS GANEVAT, Rotalier Certified Organic & Biodynamic, Natural

'Jean-François Ganevat is a master of his craft, one of the true magicians of the eclectic. To say that his grapes are spun into gold would not be far from the truth; they are entirely otherworldly.' Kermit Lynch

Nestled in between Burgundy and Switzerland, the cool climate mountain of Jura is home to forty different grape varietals grown in vineyards planted on slopes at varying altitudes and gradients. Winemaking styles vary enormously, and many of the wines in the Jura go through a traditional, intentional oxidation.

Like many of the world's best vignerons, Jean-Francois Ganevat has re-discovered techniques and grape varieties from the past to make cutting edge wines. After training in Beaune and

spending 9 years as the Maitre de Chai at Jean-Marc Morey in Chassagne-Montrachet, he returned to make wines at his family domain in 1998, the 14th generation of his family to do so since 1650. His objective was to make wines with the same philosophy as the best wines of Burgundy, aiming to lend greater lightness and elegance to his wines, using *ouillage* to top off barrels.

With 8.5 hectares under vine, the family had seventeen different local varietals planted of both red and white grapes—an incredible amount of variation to consider for holdings of such small size. He was fortunate that his father had preserved the ancient, yet outlawed, Jura varieties including Petit Béclan, Gros Béclan, Gueuche (white and red), Seyve-Villard, Corbeau, Portugais Bleu, Enfariné, Argant, Poulsard Blanc. Ganevat finds these varieties interesting because they are easily drinkable with a low alcohol content. They are all inter-planted, like in other ancient vineyard sites across France. For such a fervent perfectionist and insatiable lover of details as Jean-François, the decision to have the domaine certified as biodynamic was a natural choice.

Jean-François creates a stunning number of cuvées, ranging between thirty-five and forty every year! His methodology goes far beyond the details of the average *vigneron*. For some, his process would be maddening, as each cuvée calls for a highly individualized *élévage*. All his wines are de-stemmed by hand; each cluster carefully trimmed with scissors.

Jean-François is committed to minute doses of sulfur, he curbs this issue entirely by aging many of his whites on the lees for extended periods of time, anywhere from two to eleven years!

'Jean-Francois Ganevat, Meilleur vigneron de l'année 2018 (2018 Winegrower of the Year)' Revue des Vins de France

Anne et Jean Francois Ganevat

After consecutive vintages of losing large portions of his harvest due to adverse weather conditions, Jean-François was forced to innovate to make more wine. In partnership with his sister Anne, he went to friends in the Jura, Alsace, Beaujolais, and Savoie to source more fruit. Each Vin de France cuvée is a blend of estate fruit from the Jura and purchased (or estate) fruit from another region, thus allowing Jean-François to apply his savoir-faire in winemaking with indigenous grape varieties from the Jura to create a new and unique line of wines. All of the vineyards contributing to this project are farmed organically.

Available Spring 2024

W	2019	GANEVAT 'Les Cedres Blanc' Chardonnay, Cotes du Jura	
W	2019	GANEVAT 'La Barraque' Chardonnay Cotes du Jura	
W	2018	GANEVAT 'Chardonnay Montferrand', Cotes du Jura	
W	2020	GANEVAT 'La Barraque' Savagnin, Cotes du Jura	
W	2020	GANEVAT 'Savagnin Montferrand', Cotes du Jura	
W	2018		
W	2019	GANEVAT 'Chamois du Paradis' Chardonnay Cotes du Jura	
W	2019	GANEVAT 'Grands Teppes Vieilles Vignes' Chardonnay, Cotes of	du Jura
W	2019	GANEVAT 'Oregane' Savagnin/Chardonnay, Cotes du Jura	
W	2019	GANEVAT 'Chalasses VV' CDJ, Cotes du Jura	
W	2014	GANEVAT, Vin Jaune 62cl	
W	2018	GANEVAT 'Cuvée Marguerite' Chardonnay, Cotes du Jura	Magnum
W	2019	GANEVAT 'Savagnin en Billat', Cotes du Jura	
R	2022	GANEVAT 'Chonchons' Pinot Noir, Cotes du Jura	
R	2022	GANEVAT 'Plein Sud' Trousseau, Cotes du Jura	
R	2022	GANEVAT 'Julien en Billat l'Enfant Terrible', Cotes du Jura	
W		A&JF GANEVAT 'Le Feu' Gringet Vin de France	
R		A&JF GANEVAT 'De Toute Beauté' Vin de France	
R		A&JF GANEVAT 'J'en Veux Encore' Vin de France	
R		A&JF GANEVAT 'Kopin' Vin de France	
R		A&JF GANEVAT 'Mon Rouge' Vin de France	
R		A&JF GANEVAT 'La Colline des Dames' Vin de France	
R		A&JF GANEVAT 'Kopin' Vin de France	Magnum
R		A&JF GANEVAT 'La Croix des Batailles' Vin de France	Magnum
R	2022	A&JF GANEVAT 'J'en Veux Encore' Vin de France	Magnum
R	2022	A&JF GANEVAT 'Rotagamète' Vin de France	Jeroboam



TONY BORNARD, Pupillin - Organic, Natural

The estate was established by Philippe Bornard who lives at the top of the village of Pupillin and farmed about seven hectares, which he inherited from his father. After years of selling grapes to the local cooperative, and with the urging of his good friend and Jurassic legend Pierre Overnoy, in 2005 Philippe made the move towards vinifying and bottling his own wines. He made wines in same very natural vein: unfiltered, unfined and with no additives.

Since December 2017, Philippe Bornard has retired and it is his son Tony Bornard who is now in charge after having bought the family estate and merged into his own vineyard. Today the total area is 11.2 hectares. He continues to manage the vineyard in biodynamics, with minimum intervention to obtain natural wines that are often sulfur-

free, while giving rise to experiments that sometimes stray from traditional codes. In 2023 Tony put the final touches to a brand new chai, built just outside the village to the highest environmental standards. His very unique labels are created by Charlène Bornard, illustrator and textile designer.

We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details



DOMAINE LABET, Rotalier Organic, Natural

Domaine Labet is located in the village of Rotalier, South Revermont, at the Southern tip of the Jura wine region. This family of winegrowers, Alain, Charline, Josie, Romain et Julien cultivate organically 13-ha, split between 45 parcels, producing each year, 13 different cuyées.

Most vines are between 50- to 100-year-old and have been planted at a time when clones didn't exist, through selection massale. when each winegrower and each village had their own selection of plants. Each vine came from cuttings from exceptional old vines from the same (or nearby) property. This method had long-term benefits of increasing individuality and uniqueness in wine. Each vine brings its own particularity, giving the wine more personality and complexity. SO2 is used in homeopathic doses, some cuvees see none at all, at any stage.

"This family forces me to mix metaphors and pile on accolades. If one can say that salt was once the Jura's white gold, these wonderful people and their wines are the salt of the earth in the Jura and pure gold too." Wink Porch

We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details



PATRICE BÉGUET, Arbois - Biodynamic, natural

Patrice Béguet's winery is located in Mesnay, a little village a stone's throw from Arbois in the Les Planches-près-Arbois gorge.

Patrice gave up a job as an IT Consultant in Paris, took the Wine Diploma at Beaune, and took over what has now grown to around four hectares of vines in Pupillin, Arbois, and his home village of Mesnay. He is committed to biodynamic methods, and is Demeter certified, quite unusual for such a small producer. In a region where biodynamics and natural winemaking are hardly a rarity, few are as committed to all aspects of ecology as Patrice, and few young vignerons work as hard as he does too.

All the wines are fermented only with wild yeasts, never chaptalised to increase the degree of alcohol and are produced from vines sprayed with the lowest possible doses of copper, thanks to the use of herbal concoctions which strengthen and regulate the vines' natural defences.

Since 2015, which was Patrice's best vintage to date, the wines are bottled without the addition of sulphur, and with no fining/filtration either. This was normal for his reds, but a first for his whites. Patrice said that he sees a different wine emerge after those interventions and to be able to release the wine he has lived with through its élèvage, unchanged, is so satisfying. Above all, the wines keep their brightness of fruit and Patrice feels this is a big evolution in his winemaking.

The label on Beguet's bottles is an early twentieth century lithograph used by Patrice's grandfather, who had a licence to distill Gentiane, a spirit made from the gentiane's root, and Patrice has adapted it for the domaine.

<u>Orange was the Colour of her Dress</u> (reference to Charles Mingus tunes). 100% Savagnin, macerated for 6 months. The maceration here is more accurately an infusion, without pumping or pressing, so the wine has an ethereal cloudy white appearance, instead of the typical amber or 'orange' hue that many skin contact wines have. The nose is enchanting and mysterious with floral and melon aromas, and the palate is all white apricots and morning dew.

Patrice Béguet harvests Savagnin from three different sites. 10% of the grapes are macerated on the skins for a short period of time, fermentation takes place with natural yeast. The wine is aged in fiberglass containers and a small number of old barriques. "Oh Yeah" is neither fined nor filtered before bottling. Oh Yeah is a Savagnin (ouillé), hazy appearance, with delicate fruit on the nose, grapefruit, pineapple, great tension and mineral fresh finish. It is a juicy, aromatic, lively natural white wine with a friendly character.

<u>Silk Blue</u> is a blend of Ploussard (75%), Trousseau (20%) and Savagnin (5%), half of which went with short full bunch maceration, the remaining grapes were destemmed and macerated for 6 months. Aged in a mix of old oak and acacia barrels. It is light coloured, vividly fresh with delicious red berries and spices.

Vins de l'Âme Ours and Big Bunch Theory (BBT) wines are a collaboration between organic producers in Provence, Alsace and Loire-Atlantique and Patrice Béguet who supervises the harvests, transports the grapes and carries out vinification in his Jura cellar with no additives, filtering nor fining.

<u>I'm Forever Blowing Bubbles:</u> Pet nat, 50% Pinot Gris (Alsace); 20% Grenache blanc (Provence); 20% Melon (Loire); 10% Ploussard (Beguet) – 80% direct press / 20% short maceration. Vibrant wine, gentle fizz, full of life, with fresh flowers and white fruit aromas, hint of gamey notes (coming from the direct press ploussard) that add some complexity to the wine. Aromatic but not overpowering, super easy drinking! 'I'm Forever Blowing Bubbles' is essentially his white wine, Fresh Impression Blanc - being bottled before fermentation had finished, in order to produce a Pétillant Naturel version.

<u>Three Views of a Secret</u>: 30% Pinot Gris, 30% Muscat, 40% Gewurztraminer (Alsace). 4 weeks maceration. Three Views of a Secret is a blend of grapes Patrice has sourced from Domaine Humbrecht, an Alsace-based domaine who farm biodynamically. It consists of one third each of Pinot Gris, Muscat & Gewurztraminer. 4 weeks on the skins has given the wine a wonderful orange/pinkish colour. The Muscat makes its presence felt but its flavours do not overpower the other grapes, Pinot Gris and Gewurztraminer add weight and poise to this wonderfully flavoursome and perfectly balanced wine.

<u>Fresh Impression Blanc:</u> 50% Pinot Gris from Domaine HUMBRECHT (Alsace) - 20% Grenache Blanc from Claude UGHETTO (Provence) - 20% Melon de Bourgogne from Domaine LANDRON CHARTIER (Loire-Atlantique) and 10% Direct Press Ploussard from Patrice's vineyards. 20% of the white grapes had a short maceration, the result is a super vibrant wine, full of life, with fresh flowers and white fruit aromas.

Eresh Impression Rouge: 60% Grenache Noir (Provence); 30% Gamay (Loire); 10% Ploussard (Beguet) - 80% Direct Press, 20% Short Maceration. Trademark brightness and liveliness, red berries and cherry aromas mingle with smokey notes and mineral edges.

Continued...

JURA

PATRICE BÉGUET, Arbois – Biodynamic, natural ...continued

<u>Go Together Blanc:</u> 40% Grenache Blanc from Ventoux, 40% Melon de Bourgogne from the Loire and 20% Gewürz from Alsace. 30% is direct pressed, 40% undergoes a 5-week maceration in acacia and 30% hits the skins for 6 months in old oak. A melange of tannin, acidic freshness, and plump fruit. Wondrous consumption.

<u>Go Together Rouge:</u> 40% Grenache Noir (Provence); 50% Gamay (Loire); 10% Trousseau (Beguet) – 20% Direct Press, 20% 7-month maceration and 60% 4 week-maceration. The long maceration has given the wine more depth, roundness and weight than Fresh Impression, as well as clearer fruit definition yet, the trademark brightness and liveliness are still present with focused raspberry, black cherry.

- O 2021/22 ORANGE WAS THE COLOUR OF HER DRESS skin contact Savagnin
- W 2020 OH YEAH TRÈS ORDINAIRE!
- R 2021/22 SILK BLUE

Big Bunch Theory

- O 2022 THREE VIEWS OF A SECRET
- W 2022 BBT FRESH IMPRESSION BLANC
- R 2022 BBT FRESH IMPRESSION ROUGE
- W 2019/22 BBT GO TOGETHER BLANC
- R 2020/22 BBT GO TOGETHER ROUGE



DOMAINE DE LA BORDE, JULIEN MARESCHAL, Pupillin Biodynamic, natural

Julien Mareschal, like several of the young vignerons in the Jura, was not born into a vine-owning family. In Julien's case, he came to the Jura at the age of 23, from an agricultural family, after studying agronomy and then oenology at Dijon.

He now has 5 hectares of vines in and around Pupillin, some at the highest elevations (550 meters) and all his vines are organic or in conversion to biodynamic.

His wines are made without the addition of any sulfites, while some cuvees have only tiny amounts added at bottling. Only indigenous yeasts are used.

The "Terre du Lias" Chardonnay from Pupillin is grown on a steep 20-degree southwest facing slope of clay-limestone on gray marl. Entirely hand harvested. Half destemmed, half whole-cluster. Fermentation without sulphites and only with indigenous yeasts in 600-liter barrels of 3 to 5 vintages-used. Aged in 600-liter barrels on the lees for 12 months

<u>Chardonnay Côte de Caillot</u> is a standout from the domaine coming from clay-limestone soil at 450m altitude, making it one of the highest in the Jura. It is fermented and aged in 600 litre demi-muids. You can feel the limestone here with smoky gunflint barrel notes balanced with a cool minerality and lots of yellow citrus fruits.

Chardonnay grapes grown on red marl soils, at an altitude of 300m. The wine is rested for 12 months on the lees, aging in old oak barrels. Expect minerality, finesse and length with $\underline{La\ Marcette}$, but try to age if you can as it will only get better and better!

<u>Foudre à Canon</u> comes from Savagnin grown at 400m altitude, on steep slope (30%!) the soils consist of grey and blue marls with schist rocks. 50% destemmed, the juice undertakes its fermentation in 600 and 1500L foudres and stays on its lees for 20 months. Service at temperature between 11 / 12°C. Will keep for 8 to 10 years.

<u>Trousseau 'Sous la Roche'</u> is grown at 350m alt, on south-west facing, 20% slopes. The soil there consists of a thin layer of Clay-limestone over deep red marls. The grapes are manually de-stemmed, they undergo a semi-carbonic maceration for 20 days with very few 'remontage'. The wine is aged for 10 months in 2/3-year-old barrels.

<u>Pinot Noir 'Sous la Roche'</u> is grown at 500m alt, on south-west facing, 20% slopes. The grapes are manually de-stemmed, they undergo a semi-carbonic maceration for 20 days with very few 'remontage'. The wine rests for 10 months in 2/3-year-old barrels.

<u>Ploussard 'Côte de Feule'</u> is grown at 350m alt, on deep red marls, south facing steep slopes (35%). The grapes are manually de-stemmed, they undergo a semi-carbonic maceration for 20 days with very few 'remontage'. It stays 10 months in large foudres. No So2 added. Serve between 12 / 13°C

W 2	2022	ARBOIS-PUPILLIN	CHARDONNAY '	TERRE DE LIAS'
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W 2012 ARBOIS-PUPILLIN CHARDONNAY 'CÔTE DE CAILLOT'

W 2022 ARBOIS-PUPILLIN CHARDONNAY 'LA MARCETTTE' New!

W 2018/20 ARBOIS-PUPILLIN SAVAGNIN 'FOUDRE A CANON'

R 2022 ARBOIS-PUPILLIN TROUSSEAU 'SOUS LA ROCHE'

R 2018 ARBOIS-PUPILLIN PINOT NOIR 'SOUS LA ROCHE'

R 2022 ARBOIS-PUPILLIN PLOUSSARD 'COTE DE FEULE'



DOMAINE DE SAINT-PIERRE, FABRICE DODANE, Arbois Organic, Natural

Domaine de Saint Pierre is the epitome of a top flight Jura Domaine. Fully Owned since 2011 by the charismatic and pragmatic Fabrice Dodane, the tiny six hectares of vineyards are ideally located in the appellation Arbois in villages such as Vadans, Mathenay, Arbois and Pupillin. Far from being new to the wine scene, Fabrice Dodane studied oenology at the Beaune Wine University in Burgundy before taking the reins of the Cooperative of Pupillin. In 1989, Fabrice had the opportunity to manage Domaine de Saint-Pierre. From there, the three hectares have increased to six and the vineyards have been farmed organically since 2002 with biodynamic practices being implemented right after. The result is staggering with wines of great purity displaying with precision the magnificent terroirs of the Jura.

We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details



DOMAINE DES MIROIRS, KENJIRO KAGAMI, Grusse Organic, Natural

Kenjiro Kagami has made the unlikely transition from electronics engineer at Hitachi to running a natural domaine in Grusse, Jura, that makes some of the most sought-after wines in the appellation. Having worked for six years with Bruno Schueller in Alsace, Kenjiro wanted to start his own project in a region with limestone soils (the better for acidity). Jean Francois Ganevat helped him to find his 3-ha plot of vineyards just above Grusse, which have now qualified for organic status. He uses native yeasts, tanks and barrels and is resolutely natural (so zero SO2).

His Chardonnays are heavenly, the Poulsard, almost pink in colour, is an absolute tonic.

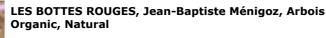
We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details

DOMAINE DOMAINE DUGOIS, Les Arsures Organic certification

In 1973, Daniel Dugois bought two hectares of vineyard and a house equipped with wine cellars in a village called Les Arsures, where he was born. He cultivated the vineyard and sold his production primarily to Henri Maire, one of the most prominent producers in Jura at that time. In 1982, Daniel made his first harvest in his own cellars and began to sell his wines to consumers. His first-ever harvest earned him his first Gold Medal for his Chardonnay at the Jura Wine Contest. Daniel and his wife Monique have continued to work on the quality of their wines and their efforts have since been recognized in many wine contests and guidebook reviews. In 2003, their son Philippe returned to the estate to lend a hand in the winemaking, and in 2013 he took charge of the vineyard. Vin Jaune is the original icon wine of the Jura. Translating to "Yellow Wine," it is aged for six years under a layer of yeast without any topping up. This aging process creates a wonderfully unique and complex wine that will age for decades following its bottling.

W 2015 Vin Jaune **62cl**



Jean-Baptiste Ménigoz, is one of the new waves of natural producers in the Jura. Former teacher and cross-country skier, he completely changed his life after having his first natural wine in 2004. This was a Jean Foillard Côte du Py, and he was sold. He learnt vine tending and winemaking under the wing of Stephane Tissot and Raphael Monnier, then enrolled in an oenology/viticulture course in 2009.

In 2012 he felt well prepared to start out on his own and made his first wines from 2 hectares. His vinery is located in the tiny village of Abergement le Petit, just 5 kilometres outside Arbois.

In 2015 Florien Kleine Snuverink, former restaurant owner in Amsterdam (Café Schiller), who had previous winemaking experience in Beaujolais (Yvon Métras) joined the tiny winery. Today they farm 7 hectares in total, spread out around their little village and on the slopes above Arbois. They own half of it and rent the rest.

<u>Chardonnay 'Castor'</u> A complex Chardonnay sourced from a selection of high-quality vineyards in Jura that was fermented in concrete and aged for a year in old, large oak. The Bottes Rouges whites have this amazing, tingly acidity and it's prominent here.

<u>Chardonnay 'Léon'</u> comes from low yielding (25hl/ha) vineyard planted in 1956, on clay soils. Direct, gentle press and fermented/aged for 6 months in 3,000l oak foudre. Savagnin 'Face B' (B side) comes from vineyard planted in 2003 on limestone. Fermented in 400l barrel and aged in 3,000l foudre.

<u>Savagnin 'Album'</u> low yielding (25hl/ha) vineyard planted in 1956, on clay soils. Direct, gentle press and fermented/aged for 6 months in 3,000l oak foudre. Savagnin Ouillé, produced in miniscule quantities. A wine full of spice, tension and fruitful exuberance.

<u>Tôt ou Tard</u> is 100% Poulsard planted in clay soils from a lieu-dit within the Arbois AOC called La Mulatiere. The grapes are destemmed by hand into tanks where they are allowed to ferment naturally and undergo a three-week maceration after which they are pressed into 600L barriques. Bottled without the addition of SO2 and rested for six months in bottle before release.

<u>La Pépée</u> is low yielding Pinot Noir planted in 1978 and 1990 on clay and marl. Destemmed before 10 days of maceration, without extraction. Then careful pressing before continuous fermentation and then ageing in stainless steel tanks.

<u>Boomerang</u> is a blend of trousseau and ploussard, from 30-year-old vines growing on marl and limestone; the fruit is hand-harvested, de-stemmed, then macerated for about 30 days in stainless steel. the wine ages in stainless to preserve the freshness of the fruit. Serve with a light chill.

W	2020	CHARDONNAY 'CASTOR', VDF
W	2021	CHARDONNAY 'LEON', ARBOIS
W	2021	ARBOIS, SAVAGNIN 'Face B'
W	2020	ARBOIS, SAVAGNIN Ouillé 'ALBUM'
R	2022	COTES DE JURA, PLOUSSARD 'TOT ou TARD'
R	2021	ARBOIS, PINOT NOIR 'LA PÉPÉE'
R	2020	COTES DE JURA, TROUSSEAU & PLOUSSARD 'BOOMERANG'



DOMAINE DES CAVARODES, ÉTIENNE THIÉBAUD, Cramans Biodynamic, natural

Run by Etienne Thiébaud who is in his mid-twenties and has been making wine since 2007, Domaine des Cavarodes comprises five hectares on mainly Kimmeridgean chalk and clay with some limestone and marl in the northern part of the Jura region.

When Etienne began Domaine des Cavarodes, he was fortunate to acquire a few very old parcels of vines between 60 and 120 years of age. These vines are just on the north side of the Loue, and therefore just outside the appellation of Arbois. The parcels are planted to several extremely old and rare Jura varieties that are great curiosities to nurseries in the Jura and beyond. Etienne's vineyard work has been organic since the beginning, including his plots within the Arbois appellation in Les Messagelins, which he converted to organic farming upon arrival.

Etienne is a true artisan; he uses herbal teas and vineyard activity is determined by lunar calendar; his philosophy is to make wine with as little intervention as possible.

We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details



MAISON OVERNOY-HOUILLON, Emmanuel Houillon, Pierre Overnoy, Pupillin Organic, Natural

Pierre Overnoy was born in 1937. As early as the 1950's Pierre considered pesticides and weedkillers to be poisonous for the environment. He took over the 6.5-ha family estate in 1968. Influenced by his friend Jules Chauvet, he managed his farm organically and learned to make wine naturally. He produced his first vintage without addition of SO2 in 1984.

Emmanuel Houillon joined the estate as an employee in 1989, Having no children, Pierre handed over the estate to Emmanuel, his spiritual son, in 2001.

Emmanuel, is a uniquely talented vigneron, he carries on the philosophy and each painstaking detail of his mentor both in the vineyard and cellar.

Without sulphur the quality of the grapes has to be exceptional and so everything in the vineyard is done totally organically - wines made this way can only eminate from healthy fruit. Yields are never more than 35hl/ha and Houillon turns the top six inches of soil, cutting the surface roots and thus depriving the plant of the topsoil's potassium which otherwise combines with tartaric acid and lowers their acidity.

In the cellars the selected grapes undergo a semi-carbonic maceration in a covered vessel, with CO2 added at the start before the fermentation supplies its own. The temperature is held to about 8C for about ten days of maceration after which it is allowed to rise and so fermentation begins.

The white grapes are immediately pressed and their juice is also protected with CO2. After the initial active phase some of the white wines continue to ferment a year or more, nearly all in old oak barrels of various sizes.

Houillon is opposed to adding anything to the wine. No new oak barrels influence their taste. Before bottling, the wines are neither filtered nor fined and they retain a lot of CO2, which has an antioxidant effect and helps to convey aroma.

These are living wines that are made by a modern-day master; each wine a soulful, rewarding experience.

Unfortunately, these wines are all incredibly rare with only a tiny number of bottles coming to Ireland.

We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details



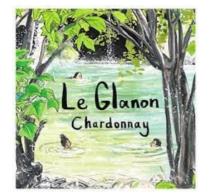
BRUYÈRE-HOUILLON, RENAUD BRUYÈRE – ADELINE HOUILLON, Pupillin Biodynamic, natural

Renaud Bryuyère and Adeline Houillon take care of only 4.5 hectares of low-yielding vines, so their production is rather small. Their parcels are farmed biodynamically, like more and more young winemakers in the area.

Their red wine vineyards are located near the village of Pupillin, sitting on the hills above the main town of Arbois. Pupillin is known as the "World Capital of Ploussard" and is home of natural wine legend Pierre Overnoy, whom Renaud worked for in the mid-2000's.

We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details



JURAVINUM - Fruitière Vinicole de Pupillin New! Organic, Natural

The fruit for Juravinum wines come from several sites that are certified organic. The grapes are harvested manually and vinified separately from the rest of the Fruitière crop, no additives are used, only homeopathic dose of SO2 at bottling, when needed.

The Fruitière de Pupillin was created by a handful of the village's most innovative winegrowers in 1909. They decided to join forces to produce more consistent wines, pooling together their know-how and equipment. Today, it covers some 60 hectares, mainly in the commune of Pupillin, but also in the neighbouring appellations of Arbois and Côtes du Jura. Around 30 members contribute their grapes, the fruits of their labour (Fruitière). The winery is over 100 years old, but has never stopped evolving to combine tradition and modern techniques in a way that respects sustainable and responsible farming.

<u>Le Glanon Chardonnay</u> come from a 25-year old vineyard planted at 250m above sea level, on iridescent marl. The wine has a floral character, with ripe pear, apple coming from its generous palate; creamy edge ending with citrus notes, very well made and delicious.

Manual harvest, fully destemmed, pressed after few hours skin contact. Indigenous yeasts, fermentation in wooden vats, then aged for 12 months in foudre. Bottled without filtration nor fining and without addition of SO2.

<u>Le Glanon Trousseau</u> come from a parcel called l'Huguenette, a 20-year old vineyard planted on red triassic marl. The wine is delicate, gorgeous ripe red fruit on the nose, the palate is light and well-balanced, fruit forward with earthy tones and spice. Semi carbonic maceration for 10-15 days, indigenous yeasts, fermentation in wooden vats, then aged for 6-8 months in foudre. Bottled without filtration nor fining and without addition of SO2.

W 2020 LE GLANON CHARDONNAY, ARBOIS-PUPILLIN **New!**W 2020 LE GLANON TROUSSEAU, ARBOIS-PUPILLIN **New!**



DOMAINE DE FABLES/MAUDIT FLACON, FRANCOIS GILLES, Biodynamic, Natural Serrières en Chautagne

Located on the slopes of Chautagne (Savoie), close to the Rhône and the Lac du Bourget. 4.10 ha in size, the soils are sandstone molasse and limestone scree, the vineyard benefits from a south-western exposure and a climate tempered by the lake. In this setting, the vineyard plots rub shoulders with woods, streams and meadows. He cultivates the vines with respect for the living world, so that they produce grapes that tell their own story and that of the vintage. This involves converting the estate to organic farming and biodynamic practices. The search for balance and the richness of biodiversity guides Francois' interventions in the plots. This work continues in the cellar where the fruit is respected and vinified gently. All the fermentations are spontaneous and the maturation guided by the stars. The wines are generally bottled without filtration and with homeopathical dose of sulphites.

Francois Gilles also owns and runs <u>Maudit Flacon</u>, a micro-negoce business where Francois works with organic growers from Auvergne, Languedoc and Pays de Gex (Savoie), purchases

grapes and vinifies in his home cellar, applying the same care and rules as with Domaine des Fables.

<u>Poison Ivy</u> is 100% Jacquère, half way between a white and an orange wine. 50% is macerated for 30 days and the other half is direct press. Intense citrus and white flowers, almond and anise with a fresh, saline finish. Perfect balance between bracing acidity and ripe, round fruit.

No added sulphur to the stainless-steel fermented <u>Chatawak</u>, a blend of Gamay and the native white varietal Jacquère. Makes for dangerously easy-drinking.

<u>Gamabumba</u> is a blend of Gamay, selected for their juicy and fruity character - some carbonic, some destemmed and some whole bunch. Fruit forward and spicy in nature.

Les Chroniques de Gargantua is 100% Gamay, selected for their concentrated and complex profile, mostly vinified from whole bunches and aged for 9 months in Bordeaux barrels. Unfiltered and only a pinch of sulphur at bottling. Designed to accompany Gargantuan meals and to show great expression of terroir.

<u>Les Astres Invisibles</u> 100% Mondeuse, 50/50 destemmed and whole bunch fermentation. Then aged for 9 months in Burgundy barrels before bottling unfined and unfiltered. The color is ruby red, intense. The nose is full of aromatic finesse with characteristic aromas of violet, blackcurrant and pepper. Freshness and suppleness in the mouth with a beautiful structure.

<u>Temperance</u> 70% of whole bunch Chardonnay (20% of which is skin contact for 10 days) and 30% of whole bunch Tressalier are directly pressed and naturally fermented. Aged for 10 months in Burgundy barrels, racked and bottled. Aged for a further year in bottle. As the meaning of Temperance, it was aged patiently in the bottle for a long time. Great complexity, stone fruit, floral and nutty aromas. Tension and richness coexist.

<u>Voodoo</u> comes from Gamay from Les Fables own vineyard and 30% Gamaret purchased from an organic producer in neighbouring Pays de Gex. Gamaret Grape is of Swiss origin, a cross between Gamay and Reichensteiner. The wine macerated, full bunch for 15 days and aged in stainless steel vats.

W	2021	FABLES, POISON IVY, Jaquère	
R	2021	FABLES, CHATAWAK, Gamay-Jacquère	
R	2021	FABLES, GAMABUMBA, Gamay	
R	2021	FABLES, LES CHRONIQUES DE GARGANTUA	IGP ALLOBROGES
R	2021	FABLES, LES ASTRES INVISIBLES, Mondeuse	IGP ALLOBROGES
W	2020	MAUDIT FLACON, TEMPERANCE, Chardonnay-To	ressalier
R	2020	MAUDIT FLACON, VOODOO, Gamay-Gamaret	

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DOMAINE BRUNO LUPIN, Savoie

The Roussette de Savoie AC is for dry white wines made from the Altesse variety (locally called Roussette). There are sixteen villages in the Savoie, all of which have higher standards than those of the Vin de Savoie AC and Roussette de Savoie AC and may append their name to either of these appellations if their wines meet these higher criteria. One of the best of these crus is Frangy. The soils here are argillaceous limestone and glacial moraines and the exposure of the vines is south facing.

As with many of the vineyards in this region the viticulture is lutte raisonnée. (Minimal use of chemicals, low yields, hand harvested) and the yields moderate (49hl/ha). In the winery some skin contact is allowed for richness of aroma with fermentation at 18-20c, followed by a natural settling of the must, lees contact, and eventual bottling in April the following year.

The flavours are reminiscent of pear, gingerbread, spice and honey with a touch of nougat and the mouthfeel is soft, mellow and dry. This would be splendid with river fish such as pike or perch, or veal escalope, or even the local Beaufort cheese.

Soft and light with succulent crystalline pears and lemon peel. A little off the beaten track but well worth seeking out. **John Wilson, Top 20 Wines, Beers & Spirits of the Year. Irish Times 16th December 2023**

2021 BRUNO LUPIN 'Frangy' Cru Roussette de Savoie



CHÂTEAU TURCAUD, La Sauve

With previous experiences in the wine industry including vineyard manager for all of negociant André Lurton's holdings in Bordeaux, Maurice Robert bought Château Turcaud in 1973. At the time, it consisted of an old rundown house, 18 ha of land, only a third of which was planted with vines. For years, Robert split his time between his day job at Lurton and Château Turcaud.

Today, and after much effort and hard-work the property, located 25 km south of Saint-Emilion, is an immaculate 45-ha vineyard, planted on gravely slopes, the house, now completely renovated, adjoins the meticulously maintained and well-equipped winery in the back. Stéphane and Isabelle Le May (Maurice Robert's daughter) are now in charge. Stéphane is a great frien and a fan of Ireland; he has been attending our portfolio tastings

every single year since 2003. The quality of all wines produced here are simply superb and are punching well above their humble appellations.

<u>Turcaud Entre-Deux-Mers</u> is a blend of Sauvignon (50%) with Semillon (45%) and Muscadelle. The wine is gently pressed then fermented and aged on lees in concrete vat. This is characterised by its freshness, balance and intensity, with a rounded juicy mouthfeel and is always exceptional value. A long-time staple on the house wines list of such luminaries as Le Taillevent in Paris, it is dangerously drinkable, whether as an aperitif, or with shellfish, oysters, smoked salmon or lighter fowl.

"Le meilleur vin blanc de l'Entre-deux-Mers offre aussi le meilleur rapport qualité/prix de toute la Gironde." Guide Quarin des Vins de Bordeaux.

<u>Turcaud blanc 'Cuvée Majeure'</u> is made from 65% Sauvignon Blanc et Gris, 35% Sémillon from the estate's most gravelly plots. Gentle pressing is followed by alcoholic fermentation in oak barrels where the wine goes on to age for 8 months and the lees are stirred once a week in order to produce more complex, aromatic wine. This is full and rich and sings out of the glass with ripe pink grapefruit. It has a lush, creamy texture, zingy acidity and smoky minerality.

"Turcaud Cuvée Majeure – A fusion of Sauvignon Gris, Sauvignon Blanc and Semillon, this is a delicious offering, both opulent and refreshing. Spiced pear and white fruits meld with a hint of marzipan and floral lift, while the oak is knitted into the wine fabric." 4-star Decanter

Produced with low-yielding Merlot (70%) with Cabernet Sauvignon, <u>Turcaud Rouge</u> is aged in concrete vats (2/3) and oak barrels (1/3) for 18 months. has a deliciously fruity nose with cherry and spices; supple with interesting weight, structure and ripeness the palate has lots of clean red berry fruit, plum and hints of dusty cherries. The finish is fresh and well-balanced.

<u>Cuvée Majeure rouge</u>, a blend of Merlot (65%) and Cabernet Sauvignon grown on gravelly soils is aged for 15 months in oak barrels. Velvety, profoundly scented, richly textured and super elegant, Majeure rouge is a beautiful example of a ripe and rich Bordeaux balanced by limpid freshness.

W 2022 CHÂTEAU TURCAUD BLANC, Entre-deux-mers AC

W 2021 CHÂTEAU TURCAUD 'Cuvée Majeure blanc', Bordeaux AC

R 2019 CHÂTEAU TURCAUD ROUGE, Bordeaux AC

R 2019 CHÂTEAU TURCAUD 'Cuvée Majeure rouge', Bordeaux Sup. AC

BORDEAUX



CHÂTEAU TIRE PÉ, David and Hélène Barrault, Gironde sur Dropt Certified Organic

Hélène and David Barrault purchased Tire Pé in 1997, they are farming organically since 2008 (certified since 2014). The hill of Tire Pé owes its name to ancient rural scenes, where working horses would pass wind under the effort of climbing the hill, on their way back to the farm.

They have created a little garden of Eden, where wild grass, insects, birds and small wild animals live among the vines. Very unusual sight in the Entre-deux-Mers appellation, where their 13.5-ha estate is located.

Merlot, Cabernet Franc and one parcel of Malbec are planted on clayey limestone, south facing slopes, great care is taken to gently extract the supple fruit and terroir, that Bordeaux is so well known for, into each cuvee they produce.

<u>Tire Pé Diem</u> - Merlot harvested by hand and de-stemmed. Each plot is picked and fermented separately. The grapes undergo a short 8-to-12-day cool maceration for a soft extraction. The wine is aged for eight to ten months in concrete tanks, after which the wine is bottled unfined, with super light filtration.

Buoyant and fruity on the palate, Diem is packed with juicy red currant, crushed plum and sweet herbs. This is a pretty red with an easy fruity profile and a lingering finish.

<u>Château Tire Pé</u> 60% Cabernet Franc and 40% Malbec, from the estate's best sites. The soils are clay / limestone, and the vines average 20 years of age. The wine spent a long elevage (27 months) in concrete tanks before being botted unfined. This new cuvée and blend have a wonderful nose of red berry, violet and spice. The palate is fresh and balanced, with cherry, red berry, and flowery character; it ends with supple tannins and minty edge.

Magnum 150cl

R 2022 TIRE PÉ DIEM
R 2019 CHÂTEAU TIRE PÉ

TIRE PÉ DIEM





2020

2021

R

R

CHÂTEAU BOIS DE ROLLAND, Audrey and Marion Géromin - HVE CERTIFIED

The Geromin sisters are the third generation to run this magnificent property – formerly an agricultural orphanage. Situated on a plateau of limestone "Asteries" which give a Saint Emilion Grand Cru finesse to the Merlot, the property is certified HVE level 3 – at the height of ecological and ethical evolution.

Bois de Rolland Vieilles Vignes is 90% Merlot with balance of 10% Cabernet Sauvignon, from vines with an average of 30 years of age grown on Silica based clay soils. After fermentation the wine is aged in a mix of steel and oak. A modern styled Bordeaux with great purity of fruit and ease of drinking, not one to be fussed over.

This wine is a bright cherry red color with elegant aromas of spices including cinnamon, vanilla, and red fruits. This rich wine offers a beautiful ample structure with a good length in taste. The finish is fresh, fruity and gently woven with sweet tannins.

CHÂTEAU BOIS DE ROLLAND 'VIEILLES VIGNES' BORDEAUX SUP.



CHÂTEAU MILLE-ROSES, Macau en Médoc Certified Organic 2015

Though this small but beautiful Chateau has existed since the 18th century, the winery was brought back to life in 1999. The lands and buildings were inherited by a young David on the premature death of his parents. When David became old enough, he decided to create his own vineyard and named this place "Mille Roses - Thousand Roses" in honour of his mother's passion for roses. David's aim was also to create aromatic wines, rich and smooth just like roses. At the beginning of the story, it was just a half hectare of vines! Later, and with his wife Sophie by his side, David

continued to increase the size of the vineyard. Today the estate covers 10 hectares and has now

moved over to organic production.

Why? "...because we have the desire to work closer with nature and leave our 3 children more than just a profitable business, but also a clear conscience about the environment and certain values..."

Mille-Roses is an estate that is quietly building a fine reputation for itself. Located in the southern Médoc, its boundaries adjoining those of Giscours and Cantemerle, it benefits from a quality terroir of deep gravels, carefully farmed.

45% Merlot - 40% Cabernet Sauvignon - 15% Petit Verdot aged for 12 months in barrels, 25% new. Appetisingly fresh ripe currant fruit aroma, with hints of cedar and spice, as well as some savoury yeastiness. Dry and absolutely classic in the mouth, with lovely freshness. Salty black olives on the finish. The tannin is still rather youthful at present, so pair with a juicy entrecote de Bordeaux (rib eye grilled over vine trimmings if you can get them) or enjoy it over the next 4-5 years as it mellows with age.

R 2013 CHÂTEAU MILLE-ROSES, Haut-Médoc AC (owc 6)



CHÂTEAU SOCIANDO-MALLET, HAUT-MÉDOC

Sociando-Mallet has throned on the Butte de Baleyron, one of the finest gravelly terroirs in the Médoc, since the 17th century. Situated in the commune of Saint-Seurin-de-Cadourne, north of Pauillac, the vineyard overlooks the Gironde estuary on a bend in the river.

Sociando-Mallet's terroir consists of Günz gravel over a deep layer of clay-limestone soil. This terroir perfectly regulates water supply and enables Cabernet Sauvignon to ripen extremely well and Merlot to acquire depth and complexity. This terroir is Sociando's soul. It provides the wine with complex structure, freshness, and elegance.

The Demoiselle de Sociando-Mallet is produced from the younger vines of the property and the plots whose soil is more favourable to the production of very good Merlot. This grape variety represents half of the final blend of this wine. The vines for our Demoiselle cover around twenty hectares and receive the same care and are tended in the same way as the rest of the vineyard throughout the year.

2019 brought 83% Merlot & 17% Cabernet Sauvignon. The ageing of our Demoiselle de Sociando-Mallet is carried out mainly in vats, to preserve the freshness and fruitiness of the Merlot. This easy-drinking wine can be enjoyed young. It is an ideal match for grilled meat and fish or shellfish dishes.

R 2019 LA DEMOISELLE DE SOCIANDO-MALLET, Haut-Médoc

BORDEAUX

R

R

2021



ZÉDÉ DE LABÉGORCE, Margaux (Second wine of Château Labégorce)

Château Labégorce Zédé, Cru Bourgeois Exceptionnel, Margaux, disappeared from the 2009 vintage. It has become part of Château Labégorce, creating one 55-ha estate. This had been the intention since the late Hubert Perrodo – founder of the Perenco oil group, who died in a skiing accident in 2006 – bought first Labégorce in 1989, then its neighbours Château de l'Abbé Gorsse de Gosse in 2002, and Labégorce Zédé in 2005.

The three had been combined before the French Revolution and split into separate properties in the ensuing centuries. After his death, the plans were put on hold, but his 27-year-old daughter Nathalie has now taken over the property, splitting her time between Bordeaux and London. She is carrying out her father's wishes.

50% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc, 5% Petit Verdot grown on gravelly sand soils. Vinified in concrete with malo taking place partially in barrel. Matured for 12-15 months in 70% used oak barriques of 225 litres of which about 30% are new. Lovely, dark red/purple coloured Margaux with an enticing and intense nose of dark berries, vanilla hints and cassis. The soft and complex palate shows lots of ripeness with elegant fruit and smoke, stretching delicately with notes of spices towards a firm but elegant finish. An estate very much on an upward trajectory...

R 2020 ZÉDÉ DE LABÉGORCE, Margaux AC

ZÉDÉ DE LABÉGORCE, Margaux AC



CHÂTEAU SÉGUR DE CABANAC, St-Estèphe

Comte Joseph Marie de Ségur, the Lord of Cabanac, purchased and created this 7.5-ha estate, which still bears his name "Ségur de Cabanac."

Guy Delon, 7th generation of winegrowers in Bordeaux, took over the property in 1985. Today he continues to manage the estate with his son JF Delon and his daughter Guylène. They also own another Cru Bourgeois, Château Moulin de la Rose in Saint-Julien.

The parcels of this property are situated on the eastern part of Saint-Estephe. The vineyards, composed of gravel, are facing the estuary of the Gironde.

The grapes are hand-harvested and the wine spends 20 months in oak barrels, 30% of which are new. This long ageing in barrels softened the wine and gives it its mellow and velvety trademark.

Ségur de Cabanac 2013 is 60% Cabernet Sauvignon and 40% Merlot, it has a clear, bright ruby hue with just a hint of garnet. Toasty overtones on the nose alongside black fruit, rich plum, blackberry and pepper lead to a full-bodied, fresh, vibrant wine with great structure and mouthfeel on the palate. A very attractive and hugely successful wine from this challenging vintage.

2013 CHÂTEAU SÉGUR DE CABANAC, St-Estèphe AC - Cru Bourgeois (owc6s)



CHÂTEAU MAYNE-VIEIL, Galgon

From 1500 to 1809 Mayne-Vieil was owned by the De Paty family. It was purchased by Louis Seze in 1918 and today the property, located at the northern limit of the Fronsac appellation is owned and run by Louis's grandson and granddaughter Bertrand and Marie-Christine. They own 47 ha in Fronsac appellation and 15 in Bordeaux. Yields are limited with green harvests and a permanent crop of wild grass is left to grow between the vine rows.

Mayne-Vieil is 100% Merlot (average age of vines: 35 years) 15% of the wine aged in oak barrels, the remainder in concrete vats. This medium-bodied, Saint-Emilion-like wine has a deep,

intense dark red colour. A full-on nose with animal, plum flavours and hints of tobacco. The palate is richly fruited with vanilla, plum, cassis and cedar wood. Slightly firm but lush tannins contribute to a lengthy finish. An excellent vintage for this perennially well-crafted wine.

R 2019 CHÂTEAU MAYNE-VIEIL, Fronsac AC



CHÂTEAU CARTEAU Côtes Daugay, Saint-Emilion

Château Cotes Daugay is located alongside the road leading from Libourne to Saint-Emilion. From this road, a hill called Daugay rises. The estate and vineyards are located on the south-west slopes; the soil consists mainly of limestone, a thin top layer of debris on a subsoil of solid rock. The limestone debris is mixed with clay and in the lower parts we find more sand.

The vineyard covers 16 hectares and is planted with Merlot (65%), Cabernet Franc (30%) and Cabernet Sauvignon, these vines are 30 years old in average.

Château Carteau Côtes Daugay is family owned: Five generations of the Bertrand family have been in charge, and today the wine is made by Jacques Bertrand and his three children Anne-Marie,

Bruno and Catherine.

The Bertrands manage their vineyard with lutte raisonnée methods and produce small yields, no artificial fertilizers are used. Hand-harvested, the grapes are brought in the winery in small "bastes", they are then sorted on two different tables.

Dark purple color with violet hue and black core. Expressive nose with ripe berry fruit, subtle oak, discreet spiciness. On the palate well-structured with juicy fruit, ripe yet firm tannins and good length.

R 2020 CHÂTEAU CARTEAU Côtes Daugay, Saint-Emilion Grand Cru AC



CHÂTEAU D'ARCHE, Sauternes

This is the second wine of Château d'Arche (2ème Cru Classé Sauternes) and was created as a more accessible, modern expression of Sauternes. Made from 80% young vine Sémillon and 19% Sauvignon Blanc and 1% Muscadelle, it is fresh and delicate and shows flavours of apricot, orange and honey. Quite versatile with food, whether as an aperitif with chicken liver pâté, or as an accompaniment to fruit desserts or crème brûlée. It can be a surprisingly good match with Asian-inspired dishes and delicious with mild creamy blue cheese such as Crozier Blue. Cracking value for

money, light enough for the beginner and good enough for the connoisseur.

W Sw 2020/22 CHÂTEAU D'ARCHE, 'LA PERLE D'ARCHE' Sauternes AC 37.50cl



Champagne J.M GOBILLARD, Hautvillers - HVE CERTIFIED

Situated in the heart of Champagne, the site of Hautvillers dominates the vineyards with its abbey, in which Monk Cellar Master Dom Pérignon produced some of the first Champagne bubbles in 1681.

Maison JM Gobillard is a small family-owned and run property with about 25 hectares of mainly 1er Cru vineyards in Hautvillers. They also receive grapes from some 75 hectares of vines through multiyear agreements with growers selected for their expertise and quality.

A true Champenois, co-owner and winemaker Thierry Gobillard often mentions that his house is situated a few metres away from Dom Pérignon's grave and that one of his first birthday present was a pair of "sécateurs". The viticulture methods are resolutely orientated towards quality, with hand-harvesting and yield limitation resulting in extremely elegant, racy and authentic Champagnes.

Gobillard 1er Cru is made of a third each of Pinot Noir, Meunier and Chardonnay grown on 1er cru slopes in the villages of Hautvillers, Cumières and Dizy. Aged for three years (more than double the minimum requirement of 15 months) in the cellar before release, this superb Champagne has a delicate, elegant raspberry-scented nose. Lovely, soft texture with summer fruits, brioche and a creamy edge; mineral notes and citrus fruit are found on its fresh, bright, zippy ending. I tasted this blind recently amongst a flight of similarly priced Champagnes and it shone: although the other Champagnes were very good, this stood out for sheer finesse, balance and length. (Dosage 8g/l)

<u>Gobillard Rosé</u> is also made from the same blend, in the same proportions as the 1er Cru. It is aged for two years in the cellar before release. The fine white mousse leads up to a delicately strawberry-scented nose with a creamy, yeasty and racy leafy edge. Full-bodied, elegant and delicate with warm brioche, red fruit and grapefruit on the palate. (Dosage 8g/l)

- N.V CHAMPAGNE JM GOBILLARD 1er CRU GRANDE RÉSERVE
- N.V CHAMPAGNE JM GOBILLARD 1er CRU GRANDE RÉSERVE Half-Bottles 37.5cl
- N.V CHAMPAGNE JM GOBILLARD 1er CRU GRANDE RÉSERVE Magnum 150cl
- N.V CHAMPAGNE JM GOBILLARD GRANDE RÉSERVE ROSÉ



CHAMPAGNE MARIE COURTIN, DOMINIQUE MOREAU, Côte de Bars Organic, Natural

Champagne Marie Courtin is located in the village of Polisot in the Côte des Bars, in the southern part of the Champagne region. With its slightly warmer temperatures, this area is particularly prized for its Pinot Noir grapes. Combined with the Kimmeridgean limestone sub soils, the champagnes retain a freshness similar to Chablis, which is actually closer to Polisot than Reims! In fact, many of the Grand Marque's source their Pinot Noir from the Côte des Bars because of this unique combination of texture and delineation that the sub-zone provides. Dominique Moreau created the estate in 2005 with a vision to produce a series of single-vineyard, single varietal, single vintage Champagnes from biodynamically-grown grapes that are farmed and elaborated with meticulous care. This philosophy is in stark contrast with the

predominant mindset in Champagne which is all about blending grapes, vineyards and vintages (for a consistent product), and with a tendency towards very high yields and full-on chemical treatments.

Dominique named her estate after her grandmother, Marie Courtin, whom she describes as a "woman of the earth". Most of her wines come from a hillside vineyard of 40–45-year-old, massale-selection Pinot Noir in Polisot.

The combination of low yields, clay-limestone soils (with bands of Kimmeridgian) and an east/southeast exposure gives the wines both power and cut, with an intense brininess and minerality at their core.

At harvest, the grapes are all harvested by hand. The wines are fermented with natural yeasts that have been selected from their vineyards and cultivated separately. These native yeasts are used for both the primary and secondary fermentations. Lastly, there is no dosage added upon disgorgement.

The style of all her wines is super-energetic and chiseled, though with an underlying power from both her viticultural practices and the terroirs and varietals that she exploits. These are spectacular wines at the table as they combine multiple vectors of complexity, power and delineation that all play off each other depending on the dishes they are served with.

<u>Résonance</u> refers to the balancing energies of earth and sky that affect the creation of a wine from its surrounding terroir. Résonance is from biodynamically farmed Pinot Noir sourced from massale selection vines 35-40 years in age from a single parcel located in Polisot. The fruit comes from the top of the slope where there is little topsoil with clay and Kimmeridgean limestone bands like those found in Chablis. The wine is fermented in stainless steel using native yeasts for both fermentations, aged in stainless steel and bottled with no dosage. 100% Pinot Noir.

For Dominique, <u>Efflorescence</u> refers to "something that evolves in perpetuity". Starting with the evolution encouraged by the small oxygen exchange in barrel, she feels that this wine will show a hugely different face at each stage of its development in bottle. Efflorescence is also farmed biodynamically and hand harvested and vinified in used barriques using natural yeasts (for both fermentations) and aged sur lie for three years and bottled with zero dosage. This bottling is made from 100% Pinot Noir grapes from the bottom of the hill, which Dominique believes results in greater power and aging potential.

<u>Eloquence</u> comes from Chardonnay on clays and Kimmeridgean marls on soils like Chablis, farmed biodynamically and harvested by hand. It is fermented in used barriques using natural yeasts and then aged in same and bottled with zero dosage. It is normally a blend of two vintages. Striking aromatic nuance and lift, although it is a bit less expressive on the palate. White flowers, lemon peel, mint and white pepper are some of the signatures, while distinctly mineral-inflected veins of salinity recall the wines of Chablis, whose vineyards are closer to the Aube than those of the central Champagne districts.

<u>Indulgence</u> is one of the most lithely elegant Champagnes out there, rosé or otherwise. It's made entirely from Pinot Noir, and its maceration is unusually long, lasting for four days. "I don't want to make something fruity and easy," says Dominique. Brilliantly violet, pink in the glass with a discrete mousse, the nose offers aromas of brambleberries, wild strawberries, Rainier cherries, and verbena. The palate is harmonious, complex, yet so very drinkable with notes of ripe raspberries, strawberries, and sage before a zippy, deliciously tart finish. It's more like a light red wine than a traditional rosé champagne, but it's delicious, and highly expressive of Aube terroir.

Sp 2019 RÉSONANCE, BLANC DE NOIR, BRUT EXTRA

Sp 2020 RÉSONANCE, BLANC DE NOIR, BRUT EXTRA

Sp 2016 EFFLORESCENCE, BLANC DE NOIR, BRUT EXTRA

Sp 2018 ÉLOQUENCE, BLANC DE BLANCS, CHARDONNAY BRUT EXTRA

Sp Rosé 2019 INDULGENCE ROSÉ, PINOT NOIR BRUT EXTRA

CHAMPAGNE



CHAMPAGNE PIOLLOT, Roland Piollot, Polisot, Champagne Biodynamic certified by Demeter

Champagne Piollot is produced by Roland Piollot and his wife Dominique Moreau from family-owned vines in the Aube. The vineyards are located primarily in the town of Polisot, where the family has had strong roots since the early 20th century. In 1911, Roland's great-grandfather was one of the leaders of the famous Aube revolt, which ensured that the Aube would remain an official part of Champagne. As of 2018, Roland and Dominique have been joined by their daughter, Jeanne.

Roland's father was extremely passionate about vineyard work and replanted all of his vineyards using the selection massale method (he even kept some of the old Pinot Blanc vineyards that most of his neighbors were replanting to Pinot Noir or Chardonnay). In 1986, Roland decided to bottle the wines himself, and in

2009, he converted all 10 hectares of vineyards to organic farming. Essentially overnight, the Piollot's production was radically changed. Rather than using the standard recipe of "Brut, Rosé, and Vintage," the family decided to lead with three single-vineyard cuvées made from a single variety: Pinot Noir (Côme des Tallants), Champs Rayées (Chardonnay), and the hometown favorite Pinot Blanc (Colas Robin). Since the conversion to organic farming, the Piollots have continued to find ways to improve their stewardship of the land, and in 2020, they obtained biodynamic certification for all of their vineyards. The still wines are all vinified with native yeasts and are mostly aged in steel tanks, though a bit of the base wine does go into barrels and foudres. Their rosé is produced in years where the Pinot Noir shows especially great quality, and occasional micro-cuvées also appear from time to time. Bottles are kept on the lees for four to six years (!) and are then disgorged with no dosage, except their rosé which receives 3g/l dosage.

<u>Cuvée de Reserve</u> is produced from 70% Pinot Noir with 30% Chardonnay. Fermented in barrel and aged for four years on its lees. Light and floral, an excellent example of Piollot's terroir, full and well-balanced with a beautiful aromatic expression and long finish.

From the south facing <u>Côme des Tallants</u> parcel in Polisot, 100% Pinot Noir aged in oak and kept on the lees for four years before being disgorged non-dosé. The sunny exposure of the vineyard helps create a full-bodied Blanc de Noirs with a natural balance of acidity. Robust and enveloping, with aromas of lilac, plum, mint and caramel.

<u>Colas Robin</u> comes from the parcel named Val Colas Robin. Roland's father, Robert Piollot, cleared and planted this vineyard using selction massale in 1955. At this time, the majority of other growers were ripping up Pinot Blanc in favour of Chardonnay and Pinot Noir but Robert always cared for the favourite local grape. Colas Robin is aged 80% in stainless steel and 20% in barrel, then kept on the lees for five years before being disgorged non-dosé.

<u>Champs Rayés</u> means 'striped field', referring to the two different coloured veins of marl that run through the vineyard. These vines are located in the nearby town of Noé-les-Mallets, which is especially known for producing excellent Chardonnay. The wine is aged in oak barrels and then kept on its lees for six years before being disgorged non-dosé. Fresh and light, with notes of white fruit, grapefruit and undertones of cream and hazelnuts. Delicate, yet expressive with a fresh, mineal finish.

<u>Les Protelles rosé</u> is Pinot Noir produced from three days maceration. This highlights the traditional winemaking style of this rosé, based on familial and local tradition. The wine is dosed to Extra Brut with 3g/l and is marked by flavours od red berries and toast.

Sp	NV	CHAMPAGNE PIOLLOT, CUVÉE DE RESERVE BRUT	New!
Sp	NV	CHAMPAGNE PIOLLOT, COME DES TALLANTS, Pinot Noir	
Sp	NV	CHAMPAGNE PIOLLOT, COLAS ROBIN, Pinot Blanc	
Sp	NV	CHAMPAGNE PIOLLOT, CHAMPS RAYÉS, Chardonnay	
Sp Rosé	NV	CHAMPAGNE PIOLLOT, LES PROTELLES ROSÉ, Pinot Noir	



DOMAINE BAILLY-REVERDY, Bué

Frank Bailly owns and runs this consistent, solid-performing 20-ha estate. The vineyards are located on the slopes of Sancerre, Bué and Chavignol. The blend of these three different terroirs (caillottes, terres blanches and silex) contribute greatly to the balance and consistency found in the wines produced by this remarkable estate. Hard work in the vineyard and light hand in the winery ensure that the wines are pure, and terroir driven.

<u>Sancerre Mercy-Dieu</u> is a blend of grapes grown on the three types of soil of the "Sancerrois": Marly, Silex, Pebbly limestone. The grapes are hand-picked and sorted on a table in the vineyards, then transferred to the cellar with great care in order to preserve their integrity. The pneumatic pressing and cold settling lasting from 12 to 24 hours take place before the natural fermentation in thermo-regulated tanks. This vinification method gives the wine its typicity and

respects the terroir.

Pale yellow colour with pale green highlights. A lovely complex nose of citrus fruits, flowers and minerality. The entry is fresh and clean, then well-structured, with both roundness and liveliness. An ample wine, a beautiful aromatic power. This wine fills your mouth. Lovely length. Ideal with goat cheese (dry and young), grilled fish, poultry."

I must say this is a serious wine, it's slightly austere and extremely elegant from a famed producer. - Rick Stein

W 2022



CHÂTEAU DE VILLENEUVE, Souzay-Champigny Certified Organic by Bureau Veritas

SANCERRE AC "MERCY-DIEU"

Jean-Pierre Chevallier owns this outstanding 28-ha property located on the spectacular chalky slope of Souzay. A graduate of the Bordeaux School of Oenology, Jean-Pierre produces ripe, elegant and multi-dimensional Cabernet Franc, while the Chenin blanc always combines perfect ripeness and freshness.

In his relentless quest for quality, Jean-Pierre spares no effort in the work of the vineyards and has moved over the years from a *lutte raisonnée* approach, with biodynamic techniques to a full organic certification received from the 2011 vintage.

Jean-Pierre Chevallier does not use chemical fertilizers or pesticides, grapes are hand-harvested, no selected yeasts or chaptalization / acidification. Jean-Pierre admits that after having a rather

Bordeaux approach to wine, he opts instead for a Burgundian vision preferring the infusion to extraction. He emphasizes: "In organic culture, we obtain more stable wines even at 13 ° and ph are lower. The roots really plunge into the ground."

<u>Saumur-Champigny</u> comes from 30- to 40-year-old Cabernet Franc vines grown on the appellation's Turonian clay/chalk plateau. 60% of the juice is aged in tank, with 40% in 400 litre wooden casks called *tonnes*. Ripeness, perfume, and freshness are the hallmarks here. 2018 is very easy to like, the warmth of the vintage brings the fruit to the fore and not a hint of green or stalkiness in sight. Plug and play all the way.

R 2021 SAUMUR-CHAMPIGNY AOP



ALEXANDRE BAIN, Tracy sur Loire Biodynamic, Natural

"The best Pouilly I've ever tasted!" - Isabelle Legeron MW

Alexandre Bain is a wonderful but rare specimen. He wasn't born into wine; his father wasn't a vigneron, and he wasn't born in Pouilly Fumé. However, his grandfather owned a few plots in the area which he had bought as a rental investment. In 2007, after working in different estates in the Loire, California and Ventoux Alexandre persuaded his grandfather to let him work on the vines. Gradually, he started buying more parcels from growers who were scaling down and today owns 11

Alexandre harvests later than most in his region (on average two weeks) which gives the wines their darker hue. In order to retain the maximum acidity in his grapes, Alexandre trains his vines low and like his peers Olivier Cousin and also chooses to plough with a horse. Harvest is done by hand, a rarity in Pouilly-Fume/Sancerre and yields are amazingly small. His vineyards are a picture of health, a credit to his commitment to biodynamic.

Astonishingly, Alexandre was rejected from the Pouilly Fumé appelation in 2015, once again meaning that some of the finest and most lovingly crafted wines will now labelled Vin De France.

The fruit for <u>Pierre Précieuse</u> is grown on Kimmeridgien soils. It is pressed whole cluster then fermented and aged in concrete vat, natural yeast only, unfined and unfiltered. This cuvée starts and ends with minerality but the mid-palate is weighty and full of peach, Meyer lemon and grapefruit. Pair with a warm goat cheese salad, light meat dishes or sashimi.

<u>Mademoiselle M</u> comes from Kimmeridgian limestone soils (marl with tiny oyster sediments), a richer and more structured soil. It is a cuvée without added sulphites, aged in barrels for 18 months. This wine has fruity aromas (citrus fruits, white fruit, exotic fruits) and mineral notes. On the palate, the balance is perfect, without the exuberance of the nose, but, on the contrary, great finesse, superb minerality, breadth, freshness and very good length with a bitter end note.

W	2019	PIERRE PRECIEUSE, VIN DE FRANCE
W	2019	MADEMOISELLE M, VIN DE FRANCE



GUY ALLION, Thésée la Romaine Terra Vitis accreditation

Cédric and Dorothée Allion run their 30-ha estate with great care and passion. Members of Terra Vitis, their viticultural methods are resolutely organic and sustainable, while minimum intervention during winemaking ensure the wines are pure and offer a true expression of the terroir. The vineyards are mostly planted on slopes overlooking the Cher river, close to the beautiful Chateaux of Chenonceaux and Chambord.

<u>The Touraine Sauvignon</u> is a light straw in colour with aromas of citrus and pineapple. The flavours are of gooseberry and grapefruit with a hint of asparagus. The finish is zesty and tart with further flavours of lemon and lime. Intense and fresh, this would be great with grilled fish & fennel, feta pizza or herbed tarragon chicken.

<u>Touraine Rosé Chant de Lune</u> is a lovely pale-pink coloured wine made from low-yielding Gamay. Harvested at night, which gives way to it's name, limits exposure to ambient air as freshness is key for this wine. The nose is enticing with fresh, lively notes of citrus fruit, red berries and hints of exotic fruits, banana and dried apricot. It is vividly fresh on the palate, medium-bodied with raspberry flavours mingling with grapefruit citrus notes.

W	2022	TOURAINE AOP SAUVIGNON BLANC 'Haut-Perron'
Rosé	2022	TOURAINE AOP GAMAY ROSÉ 'Chant de Lune'



LES CAILLOUX DU PARADIS, CLAUDE & ÉTIENNE COURTOIS, Soings Biodynamic, Natural

Claude Courtois does not consider himself to be a biodynamic farmer yet has created a small farm that exemplifies what biodynamics is in terms of biodiversity and self-sufficiency. Courtois also grows organic wheat, which he then feeds to his cows who in turn provide manure to fertilise his fields. "Nothing comes into my vineyard" says Courtois, meaning no chemicals ever. He has created a well-balanced, biodiversity with trees, fruit trees, vines, woods & fields. No pesticides, herbicides, fungicides, chemical fertilizers, or synthetic chemicals of any kind are allowed on the vines or in the soil of the vineyards. He has his own methods for promoting the diverse life of the soil. The grapes – Gamay, Cabernet Franc, Côt (Malbec), Cabernet Sauvignon, Sauvignon Blanc & Pineau d' Aunis and maybe up to a further forty varieties (!)—are harvested by hand and only indigenous yeasts are used during fermentation. Claude regards the soil on his farm as a living

organism. The wines here aren't submitted to a rigid temperature control and there are fluctuations along the seasons, which doesn't seem to harm the wines, it could even make them more apt to stand their SO2-free life without accident.

Claude is growing older and has started to pass over the winemaking to his son, Etienne, who is showing great promise. Currently Claude looks after the Racines, and Etienne produces the rest. Etienne is another brilliant example of the younger generation taking over, bringing a new level of presicion to the winemaking. As Claude did before him, Etienne is continuing the tradition of very long elevage while also experimenting with shorter elevage for bright, fresh wines. Etienne works according to the precepts that his father taught him and without compromise, he works without chemistry in the vines, and without inputs for winemaking. The wines are distinguished and faithful to the trademark of the domaine.

<u>Quartz</u> is from low-yielding (25hl/ha) Sauvignon Blanc and Menu Pinneau. Hand-harvested, destemmed and gently pressed with extended maceration. Vinified in barrel and aged for 12-24 months in oak. Drinks well in youth but decanting is highly recomended. Golden straw in the glass with shimmering pale highlights. The nose offers sliced apple & poached pear backed by apple chutney spiced with brown sugar, nutmeg, cinnamon & allspice. The palate is very nutty, with a firm acidity. Yellow Apple flavours follow through and are joined by marzipan, hazelnut & hints of warm caramel. The wine finishes long and vibrant, with great mineral and core fruit presence, and a lingering inner mouth perfume of pear eau de vie. This is a truly outstanding and complex wine.

<u>Evidence</u> is from late harvested, semi-botrytised Menu Pinneau picked in mid-November. 10 years in barrel for elevage and is totally dry. Bottled in 50cl, huge concentration, pleasant bitterness, dusty, oxidative, white tannins. An exceptional rare wine, like the winemaker. A truly unique experience.

Only 480 bottles of <u>Or Norm</u> made in 2016 (in plentiful years they make 600). A Sauvignon harvested at full maturity and aged almost three years in the wood. It is an immense wine, with an enormous aromatic volume ... No sulfur added.

<u>Romarantin</u> According to genetic analyses, Romorantin is the result of a cross between Pinot Noir and Gouais Blanc. This white variety is found in only one appellation in the world: the AOC Cour-Cheverny, in Sologne. The appellation of Cour-Cheverny (and therefore of Romorantin) covers 11 communes with around sixty hectares in total. The Romorantin offers fine, fruity and pleasant wines with notes of apricot, peach, honey and white flowers, a wine that combines power, liveliness, finesse and excellent aging potential.

One of the most sought-after Natural wine and hard to come-by, like the wines of Pierre Overnoy; Claude Courtois' *Racines* comes from hand-harvested, destemmed, and gently pressed grapes (Gamay, Côt, Cabernet Franc, Pinot Noir, and Gascon Noir... from 20hl/ha) fermented together. Vines grown on a flinty clay soil, cultivated with the least intervention possible; vine treatments are made from nettle, horsetail, flowers of sulphur and minute doses of Bordeaux mixture. Matured 30 months in barrels, no new oak. Neither fined nor filtered, and without added sulphites. As Claude tells us, good wine isn't bad for our health, it comforts the body and spirit).

Deep purple in the glass the nose is redolent with pounded stones, plum, cherries, warm iron and damp chalk. The palate has great depth of dried currant, fig and plum hewn to a deep mineral bed. The wine has lovely acidity, a terrific structure and finishes with red berry fruit and mineral zest. Such vitality as if the roots referred to had sucked the life blood from the very soil.

Racines Blanc is a wonderful and unique white wine, blend of Chardonnay, Romorantin, Sauvignon Blanc and Menu Pineau, organically grown. The wine spent 30 months ageing in wooden barrels. Intense yellow fruit, herbs and undergrowth on the nose. On the palate it is powerful, generous, and complex. It has flavours of ripe yellow fruit, well integrated acidity, and ends with mineral and saline touches.

Continued...

LES CAILLOUX DU PARADIS, CLAUDE & ÉTIENNE COURTOIS - Continued

<u>L'Icaunais</u> means inhabitant of the Yonne. There were 9,000 hectares of the Gascon variety in the Yonne (Northern Burgundy) before phylloxera. According to the official records of the varieties surfaces as of 1988, there were only 3 hectares of Gascon left in the whole world. Yields are naturally low, and the wine spends between 18 and 24 months in old futs. The mouth is savoury and mineral, and the length is terrific. An hour in the carafe reveals the true nature of the wine.

<u>Étourneaux</u> comprises of hand-harvested, destemmed and gently pressed Gamay yielding 40hl/ha. Aged for 24 months in barrels and 12 months in bottle. Pure Gamay character with nice pepper notes, black confit fruits (cassis, cherry) and beautiful stony minerality with a lightly tannic structure on the finish. A fresh and balanced style of wine with great persistence and secondary aromas of smokiness.

<u>Le Pinot Noir</u> hand-harvested Pinot Noir from vines planted in 1998. Whole bunch fermentation with regular punching down and aged for 18-20 months in large vats. Bottled with no additional sulphur. Bright red fruits

0	2020/22	ÉTIENNE COURTOIS 'Quartz'	
W	2009	ÉTIENNE COURTOIS 'Evidence'	50cl
W	2011	ÉTIENNE COURTOIS 'Evidence'	75cl
W	2016	ÉTIENNE COURTOIS 'Or Norm'	
W	2016/17	ÉTIENNE COURTOIS Romorantin	
W	2019/20	CLAUDE COURTOIS 'Racines blanc'	
R	2018/20	ÉTIENNE COURTOIS 'L'Icaunais'	
R	2016	ÉTIENNE COURTOIS 'Étourneaux'	
R	2019	CLAUDE COURTOIS 'Racines rouge'	
R	2019/20	CLAUDE COURTOIS 'Le Pinot Noir'	





FRANTZ SAUMON, Montlouis-sur-Loire Certified Organic, Natural

Franz Saumon is not from winemaking stock. Indeed, he enjoyed a successful career in forestry management in Canada before returning home in the mid-90's to set up his estate at Huisseau in the Montlouis region of the Loire between Tours and Orleans. He initially began with 3 hectares of vines but with subsequent acquisitions, his domaine now stands at 6 hectares: 5.5ha of Chenin Blanc and Sauvignon Blanc and ½ ha, red grape varieties. The vineyards are situated mainly at the foot of the famed Huisseau Plateau where all the best local names are located but Frantz also has holdings in Chapitre and Lussault-sur-Loire. The vines are planted on soils of sandy clay, limestone and flint and everything is carried out strictly according to organic principles. The grapes are manually harvested, only indigenous yeasts are used and the use of sulphur is very restricted.

Franz Saumon's <u>Petite Gaule du Matin</u> is an easygoing Méthode Ancestrale sparkling wine; an instant classic in the world of Pet Nats (Petillant Naturel). This time around, the blend is Chenin Blanc and Sauvignon Blanc. Dry, ridiculously refreshing, and life-affirming!

<u>La Cave se Rebiffe</u> is a crisp and refreshing Pétillant Naturel (the second fermentation occurs spontaneously in the bottle) made of Gamay, and Grolleau from vineyards in Montlouis. A beautiful rosy hue in the glass, the wine is peppery, fruity, and herbal on the nose with notes of raspberry seed, white pepper, and ripe strawberry. On the palate, the wine is clean and balanced with perhaps just a touch of sweetness to balance its ravishing acidity, and delicate, frothy bubbles.

<u>Sauvignon Blanc</u> is from 30-year-old vines, fermented in stainless steel tanks. Great with simply prepared fish dishes - light golden in colour, aromas of citrus fruit and a hint of pineapple. On the palate zesty and pleasantly tart with great acidity and notes of gooseberry and grapefruit. The finish is fresh and intense.

<u>Colombard</u> has been sourced by Frantz from a 40-ha certified organic estate in the South-West, from these healthy, low-yields grapes, Frantz has produced a bright, zesty and explosively fresh Colombard. Easy drink and super satisfying.

<u>VDF Chenin Blanc</u> is a Montlouis mineral driven stunner! The vines are grown mostly on limestone, clay and silex, and it shows in the poignant, mineral drive of this Chenin. A touch of lemon and popcorn in aromas and flavours.

Menu-Pineau/Romarantin/Chenin, direct pressed and fermented with wild yeasts. Unfined, unfiltered.

<u>Minéral+</u> a beautifully pure and precise Montlouis delivers a lot of ripe apple and pear on the nose, with classic wet wool hints, grapey and with gentle spice. Rich and mouth filling on the palate, tangy, quite mineral and ending with fresh, balancing acidity.

"A lovely herby nose with pears, rich complex honeycomb and beeswax on the palate, with a real mineral tang and lemon zest on the finish." John Wilson, IRISH TIMES Bottle of the Week

The vineyards average between 20 and 50 years old, with <u>Clos du Chêne</u> being the exception, consisting of vines that are between 70 to 100 years old. Clos du Chene, which is bottled as a single-vineyard cuvée when the vintage permits, is all tuffeau, a very hard limestone found in the valley, with very little clay topsoil.

<u>Vin de Frantz Rosé</u> is a blend of Gamay and local grape Grolleau; it delivers the perfect mix of delicate red fruit – think strawberry, raspberry, bitter cherries – with Frantz's trademark minerality and bright, refreshing acidity. Beautiful rosé.

Pet Nat	2021	LA PETITE GAULE DU MATIN	
PetNat Rosé	2022	LA CAVE SE REBIFFE	
W	2022	VIN DE FRANTZ, SAUVIGNON BLANC	
W	2022	VIN DE FRANTZ, COLOMBARD	
W	2022	VIN DE FRANTZ, CHENIN BLANC	
W	2021	VIN DE FRANTZ MENU-ROMORANTIN-CHE	
W	2020	MONTLOUIS AC 'MINÉRAL+'	
W	2019	MONTLOUIS AC 'CLOS DU CHÊNE'	New!
Rosé	2022	VIN DE FRANTZ ROSÉ GAMAY-GROLLEAU	



MARIE THIBAULT, Azay-le-Rideau, Touraine Certified Organic, Natural

Not from a winemaking family, but with degrees in biology and oenology, Marie Thibault began making wine in the early 2000s. She worked for a time at François Chidaine in Montlouis, where she fell in love with Chenin Blanc. In 2011, she founded her own 3.5-hectare Domaine in Azay-le-Rideau, a lesser known environ of the Touraine appellation. While in some sense this is a new beginning for Marie, she has over a decade of experience making wine and benefits from strong relationships with many growers in the region such as Frantz Saumon. The wines see no additives other than a tiny addition of S02 before bottling, if any is added at all.

'Roue Qui Tourne' is made from old-vine Chenin grown on clay & silex soils, it shows lovely ripeness, exotic fruit, pear - totally dry it finishes with notes of citrus and pear sorbet.

<u>Premier Nez</u> comes from Chenin Blanc grown in the commune of Azay-Le-Rideau and aged for over 24 months in old, neutral barriques, it is an outstanding example of the characterful profundity well-executed Chenin is capable of. While quite fresh, tart, and mineral-driven this wine booms with depth and complexity to match its delicious drinkability. Minerality manages to reign supreme throughout the zippy and driving attack without ever masking its beautiful floral edge. Truly an exceptional bottle of wine.

This is a fresh, juicy style of *Grolleau* made with carbonic maceration. Marie's Grolleau is true vin de soif offering dark fruit and spice but a light body and ample freshness, ONLY 10.5% A.B.V. too and added bonus for those looking for a lighter touch.

Pet-Nat	2021	'ROUE QUI TOURNE' VDF
W	2020	'PREMIER NEZ' Touraine-Azay le Rideau AOP
R	2021	'LE GROLLEAU', GROLLEAU VIN DE FRANCE



DOMAINE AUX MOINES, Tessa Laroche, Savennières Biodynamic- certified Escort

Savennières is a tiny but justifiably celebrated appellation just south west of Angers where white wines of immense nerve, concentration and longevity are made from the Chenin Blanc grape – locally called Pineau de la Loire. The AOC lies south-southwest of Angers on the right bank of the Loire on sandy schist soils and the lieu-dit of Roche-auxMoines occupies a mere 6.85 hectares within it. Vineyard practices are designed to protect the environment, yields are low, organic fertilisers are used. Thermoregulated stainless steel vats and a pneumatic press ensure that pure fruit quality and gentle extraction are the order of the day. There is also a "petit chai" with twenty-five oak barrels in which the best selections of each vintage are either fermented or aged, although the object is not to acquire a woody flavour in the wine.

<u>Berceau des Fées</u> (Cradle of Fairies) from Domaine aux Moines is made from young Chenin on volcanic soils – zero SO2 added. The wine is super smart, piercingly pure, it shows all the trademark of a great Savennières, intensity, length and amazing balance.

Savennières-Roche-Aux-Moines is from Chenin blanc grown on hillsides along the Loire River, on schist with sandstone and clay. Yields are kept extremely low, usually around 30 h/h, and all work is done by hand including the harvest which occurs slowly over a few weeks (5-6 "tries" or pickings). Fermented with indigenous yeasts in tank. Aged in a combo of tank and cask (220 and 400-liter, mostly used), with usually 65-75% tank and the rest wood. Only 1,500 cases produced.

W 2022 BERCEAU DES FÉES, VDF

W 2021 SAVENNIÈRES ROCHE AUX MOINES



DOMAINE MOSSE, St Lambert du Lattay, Anjou Certified Organic, Natural

Agnès and René Mosse live in the village of St-Lambert-du-Lattay, one of the famous villages of the Coteaux-du-Layon appellation in Anjou. The Layon is a small tributary of the Loire which crosses schist and sandstone hills. Temperate weather, sunny autumns covering morning mists combine humidity and warmth; the two ingredients favourable to the development of botrytis on the Chenin grape.

However, the Mosses and their sons Sylvester and Joseph are mostly producing dry wines, always including the delicate touch of residual sugar characteristic of Anjou wines. They adopted organic viticulture techniques from the start and use biodynamic preparations to treat the vines and soil. It is also important to them to vinify in a natural fashion, minimizing manipulations and the use of sulphur. All the wines are barrel-fermented and aged, and usually the whites go through their malolactic

fermentation.

<u>Moussamoussettes</u> Grolleau Noir, Cabernet Franc and Pineau d'Aunis. Average vine age of 35 years on clay over shale. Direct pressing, fermentation in underground vats. Bottled with 10 gr of residual sugar, natural refermentation in the bottle. Sparkling rosé wine with notes of red fruits, citrus fruits (blood orange, grapefruit), sweet spices. Lively and invigorating bubbles. Total sulphur less than 20 mg/L.

Next-level <u>Chenin</u> Mosse is a natural wine master working these Chenin vineyards in the Loire Valley. Blend of their young vine chenin, planted in 2000, 2001 and 2002. Aged for 6 months in stainless steel on fine lees. Fresh Almonds, white flowers, baked apples and incredible minerality. Total SO2 20mg. 12.5% abv.

<u>Bangarang</u> is a true VIN de SOIF. Light red colour with slightly purplish reflections, aromas of fresh red fruits and white pepper. 12%abv, Direct pressing of Cabernet Franc, destemmed maceration for 4 days of Grolleau Gris, whole bunch maceration for 1 week for Gamay. Separate élevage of the 3 grape varieties; 5 months in barrels for Gamay and aging in vats for the other two varieties. Blended 1 month before bottling. 50% Cabernet Franc, 25% Grolleau Gris, 25% Gamay

'Bisou' is a light and immensely refreshing blend of 40% Grolleau Noir, 25% Grolleau Gris, 15% Cabernet Franc, 15% Cot and 5% Chenin Blanc. Average vine age of around 30 years on clay, gravel and shale. Each variety was macerated and fermented separately, using very short semi-carbonic maceration (beyween 4-10 days, depending on the grape variety). Aging in tuns and barrels for 8 months, before being blended one and a half months prior to bottling. Bright raspberry in colour with an expressive nose of blackberries, cardamom and fresh figs. Light and fruity with a tangy, bright finish.

Pet-Nat 2022 'MOUSSAMOUSSETTES' VDF

W 2022 CHENIN, VDF

Light Red 2022/23 BANGARANG, VDF

R 2022 'BISOU' VIN DE France



DOMAINE DES ROCHES NEUVES, THIERRY GERMAIN, Varrains Certified Biodynamic by Demeter, Natural

Serious wines are produced at this estate run by the charismatic Thierry Germain. His approach is closer to a Burgundy winemaker than a typical Loire producer. This 28-ha domaine, situated in a superb viticultural location in the appellation of Saumur Champigny, has been a winery since 1850. Germain, from a long line of Bordeaux winemakers, arrived here in 1991, attracted by the region's perfect balance of grape varietal, climate and terroir, which he considers one of the finest in France.

He immediately became a leader in organic viticulture. By 1998, he was farming organically, and by 2002 he had the first certified biodynamic vineyards in Saumur-Champigny. (Today, a third of the vineyards in the appellation are organic.)

Germain suggested that his farming has transcended science at this point: "Three years ago, I stopped all analysis, because it takes out all my emotion. Cabernet Franc is a rustic variety, it's vegetal, it's volatile and it's important to work around that. For me, Cabernet Franc, over 14% it loses all freshness and typicity. After 14% you lose the terroir."

The vineyard is worked in a natural way with the goal of keeping the vine and the soil at its healthiest and Thierry has become a fully-fledged advocate of biodynamics. The harvest is manual, selecting grapes at their very ripest level. Vinification is handled in small batches with bottling unfined and unfiltered. Germain has garnered praise in the World press for his exciting wines, which are always filled with ripe, generous fruit and supple textures.

Revue du Vin de France – Michel Bettane "One of the elite wine-growers, (Germain) gathers exceptionally ripe grapes which give a unique smoothness and velvety texture to his wines.... One might think that Thierry Germain was going to take a break. Indefatigable, he continues to progress in refining each of his cuvées. All of his wines are superb, but not easy to obtain because the demand for them is so great."

'Thierry Germain, Meilleur vigneron de l'année 2011 (Winegrower of the Year)' Revue des Vins de France

<u>L'Insolite</u> is from a plot of vines some 85 years old, grown on clayey limestone with sandstone and flint subsoil. The grapes are harvested in several picking sessions according to ripeness (three selections (tri) in the vineyard, with the last pass being only nobly rotten grapes), with yields no more than 18hl/ha. Organic work is done on the soil with special tisanes. Fermented in 12 hl oval foudre to accentuate minerality for 4 months. Aged on the fine lees for 12 months with batonnage. The nose is incredibly attractive, full of pears, pineapple, and honey. There is incredible vitality on the palate with perfect balancing acidity. The wine is paean to Chenin Blanc, a snapdragon on an anvil, and drinking it will give your goosebumps goosebumps. After a couple of hours in the carafe drink it with lobster in sauce, sea bass steamed with ginger and/or gourmet Chinese food.

<u>Clos Romans</u> comes from a stunning parcel; a Clos in the village of Parnay, facing the Loire and dating back from the 6th Century. Natural grass, weeds and flowers are let grow freely between the vines which come from selection massale. Harvest is manual, the wine ferments in oval-shaped, 400 litres wooden barrels. It ages for 9 months on its fine lees. The nose is unique, it starts off with concentration, freshness, generosity, and power, then makes way to the most amazing and complex scents of white fruit, summer flowers and enticing vegetal notes. White and exotic fruit, lemon, grapefruit, acacia, rose and hawthorn flowers wrapped in racy mineral notes.

<u>Saumur-Champigny Cuvée Domaine</u> is made from Cabernet Franc vines of average age of 25 years, grown on classic Saumur tuffeau-based sandy and clay/limestone soils. Manual harvesting only, coolish fermentation temperatures (16-24 degrees Celcius) to preserve aroma and freshness. Elevage between 3 and 4 months in a combination of stainless steel and old wood foudres.

'The 2019 Saumur Champigny from Thierry Germain is such an exciting, beguiling wine. While I tasted this new release knowing relatively little about the Loire vintage conditions in that year, the wine has succeeded in bowling me over like a full length yorker pitched on middle stump. A beautifully dark dense purple colour, the 2019 offers up expressive notes of pure crushed black berry fruits, a most elegantly refreshing and fragrant bouquet of black cherries, black tea, charcoal embers, boxwood, blueberries, and a subtle leafy sweet Chinese five spice complexity. On the palate the wine is moderately dense, medium bodied but supremely cool and creamy with a fleshy texture, tart black currant fruits, generous mouthwatering acids and a long, slightly stony mineral finish that has just the right amount of leafy, brambly, herbal sappy spice to combine with the suave graphite tannins. A wine with a lot of personality that will undoubtedly leave a lasting impression on the drinker.' (Wine Safari Score: 94/100 Greg Sherwood MW)

Continued..

DOMAINE DES ROCHES NEUVES, THIERRY GERMAIN, Varrains Continued...

<u>Terres Chaudes</u> comes from Les Poyeux vineyards, vines are 45 year-old, they are planted on clay, tuffeau and limestone. Fully destemmed, the grape macerate for 18 to 22 days with only light 'remontages' in order to infuse as opposed to extract. Aged in 600 and 1200 I foudres for 12 months. The nose is fruity (cherry and plum), and that carries on to the palate. Attractive earthiness and smooth stone at midpalate, coddled at the edges by spice and licorice that glide to the long finish. Wonderful Cabernet Franc.

<u>Cuvée Marginale</u> is a selection of the best grapes (tiny yields of 25hl/ha) put into barriques neuves, a felicitous amalgam of Bordeaux and Loire styles. The vines for the Marginale are situated on the superb clayey-limestone soil of Fosse de Chaintrés. This cuvée is only made in the best years when the grapes achieve a minimum of 13 degrees alcohol. Yields for the Marginale are a miniscule 25hl/ha; the grapes are macerated for 30-35 days, then the wine is placed in new oak to undergo malolactic fermentation. It will mature for 18-24 months depending on the vintage.

Saumur-Champigny Cuvée Marginale Revue du Vin de France: "This wine is always held back for a year and only made in exceptional vintages. It is produced from the ripest grapes at harvest and aged in new barrels (400 litre). Very concentrated, it merits an ageing of 5 years." The yield for this intense wine is only 25 hectolitres/hectare coming from southern-exposed hillside vineyards. This grand wine is powerful yet elegant, structured like a top Bordeaux.

The parcel for <u>Franc de Pied</u> is located in Saumur and is planted at very high density (10,000 vines/hectare) and worked with the help of Thierry's horse. The soil consists of very deep sand (6m) which has enable Thierry to plant un-grafted Cabernet Franc. This cuvee ferments in an oval-shaped wooden vat and the grapes are not de-stemmed. Lovely flowery notes on the nose, with small red berry, this is followed by delicious, juicy red berry notes on the palate. Ideal with red meat, tartare or game says Thierry.

Les Mémoires come from a Clos in Dampierre sur Loire that was planted in 1904; the grapes are hand-harvested into small wooden cases and sorted twice before making their way to round-shaped wooden vats where they will macerate (infusion rather than hard extraction) then ferment at a temperature never higher than 24 degrees to extract maximum aromas and gentle silky texture. This is a stunning wine, with elegant and subtle nuances of red berry liqueur, freshly cut mint leaves and wild strawberry. The palate is straight, focused, and powerful, suggesting the age of the vines and the enormous potential of the terroir.

Sourced from a vineyard at the highest point of the appellation, close to the village of Dampierre, this is a serious, concentrated wine. It's dense, with layers of black cherry fruits, rich tannins and acidity. Wood-aged in massive 660-gallon barrels, it has a firm structure, which will allow it to age well. Drink from 2022. ROGER VOSS 94 Points – Wine Enthusiast.

W	2021	SAUMUR BLANC 'L'INSOLITE'	
W	2021	SAUMUR BLANC 'CLOS ROMANS'	
0	2022	TERRES AMPHORE BLANC	New!
R	2022	SAUMUR-CHAMPIGNY 'Cuvée du De	omaine'
R	2019/21	SAUMUR-CHAMPIGNY 'TERRES CHA	AUDES'
R	2019/21	SAUMUR-CHAMPIGNY 'MARGINALE	·
R	2019/21	SAUMUR-CHAMPIGNY 'FRANC DE P	IED'
R	2017/9	SAUMUR-CHAMPIGNY 'LES MÉMOIF	RES'



NICOLAS REAU, Sainte-Radegonde des Pommiers Organic, Natural

Nicolas was a Jazz and blues pianist until he was 22 at which age, he became a winemaker. He had always been passionate about wine, and when he was finding it difficult to earn his living in the music business, he decided on a dramatic career change. He studied winemaking and viticulture at Montreuil and supplemented these studies with more at Bordeaux. He also worked with several local Anjou vignerons to acquire valuable experience. He bought his first vineyard in 2002. Some years later, in 2007, he founded his own négoce business, buying grapes from other growers, because the 1.3 hectares of vines of his own estate were not producing enough grapes to satisfy demand.

<u>Muscadet La Pentière</u> is a venture where Nicolas works closely with Muscadet Organic producers, helps with farming the vines, harvest the grapes and make the wine. This elegant and dry Muscadet has been made without the use of additives, it is a burst of freshness where white fruit, apple, pear mingle with flowery notes it ends with racy mineral salinity.

Eolle Blanche come from an organically farmed plot on granite and sandy limestone; the grapes are hand-harvested, direct press after sorting, it stays on its lees for 9 months and is bottled unfined and unfiltered. Subtle flavours of white fruit, white flowers, with touches of brioche; it ends with lemon zest and green apple notes.

<u>Chenin Méchant</u> comes from grapes purchased from a neighbouring vigneron who is currently converting to organic viticulture. They are grown on clay-limestone soil, Wild yeast fermentation without temperature control. The fermentation lasted for three months (October to January), no Malolactic Fermentation, the wine was left in barrel on its lees for 5 months before bottling. It was filtered, but not fined. 3g/HL of Sulphur was added to the just-harvested grapes. The wine is light and very expressive – lime, orange peel mingles with mineral notes, ending with racy acidity and freshness.

The Chenin Blanc vines of <u>Clos des Treilles</u> are planted on siliceous clay (clay with flint), with a little limestone mixed into it; viticulture is organic. Harvest is manual, wild yeasts only, temperature is not controlled so fermentation takes place at ambient temperature. It is followed by a naturally triggered Malolactic fermentation. No fining or filtration; Tiny amount of sulphur added at bottling; aged for 12 months in used oak barrels (used for 2 to 5 wines) without racking. It displays a strong mineral slant, yet prominent fruit, ample on the palate. A Chenin Blanc that displays its characteristics in a direct, frank manner.

The 50-year-old Cabernet Franc vines used for <u>Pompois</u> are planted on clay-limestone dotted with small stones; viticulture follows organic principles and yields are between 45 to 50 hl/ha. Manual Harvest, the grapes are de-stemmed for alcoholic fermentation. Fermentation (wild yeasts) takes place at first cement tanks, followed by oak barrels. 5 weeks' maceration (without punching down, pumping over is performed gently two to three times).

Temperature is not controlled, so fermentation takes place at ambient temperature, it is followed by a naturally triggered Malolactic fermentation. No fining or filtration and no added sulphur. Prominent black fruits on the nose, the palate is supple and lively.

<u>Descente aux Amphores</u> is a selection made by Nicolas from his best Cabernet Franc. Destemmed by hand, the grapes are fermented and aged in an 800l Georgian Amphora (Qveri) buried in the ground. Bright ruby red, the wine is incredibly expressive, pure red fruit, fleshy and generous, it is balanced by the most amazing freshness and ends with elegant flowery notes.

W	2021	MUSCADET LA PENTIÈRE	
W	2020	FOLLE BLANCHE	
W	2021	CHENIN MÉCHANT	
W	2020	ANJOU BLANC, CLOS DES TREILLES	
R	2022	SAUMUR-CHAMPIGNY 'La GUINGUETTE"	New!
R	2020	ANJOU ROUGE 'POMPOIS'	
R	2014	DESCENTE AUX AMPHORES	



CLOS TUE-BOEUF, THIERRY, ZOÉ & LOUISE PUZELAT Les Montils Certified organic by Qualité France, Natural

Thierry Puzelat joined his brother Jean-Marie in their family estate, Le Clos du Tue Boeuf in 1994. Four years later, Thierry started a small negociant business, buying organically grown grapes from trusted local winegrowers. Having met and worked with Francois Dutheil (Bandol) and Marcel Lapierre (Morgon), two pioneers of the 'natural' wine movement, Thierry decided he too, wanted to make his wines as naturally as possible.

Puzelat's wines are quite unique, they are highly expressive of their terroir, authentic, filled with life and have very strong personality.

Jean-Marie retired in 2018, the same year Thierry has been joined by his 2 daughters, Zoé and Louise, they work in both the vineyard and chai.

'Thierry and Jean-Marie Puzelat—brothers—are natural wine royalty. They are making some of the Loire's most interesting wines and are at the heart of the natural wine movement.' Jamie Goode

<u>Vin Blanc</u> is a pure, refreshing wine from an organic Sauvignon Blanc vineyard. This fruit is purchased by Thierry Puzelat, but he still manages the vineyard. Stone fruits, citrus and plenty of other things going on. All tank fermented, minimal sulphur at bottling.

<u>Pineau de la Loire</u> is the original name of Chenin blanc, in this case, the blend is 90% Chenin and 10% Menu Pineau grown on a mix of Clay, Flint, sand and gravel. The vines were planted between 1993 and 2013. The grapes are crushed gently, the juice ferments and ages 7 months in old barrels. It is bottled unfined, unfiltered with a tiny amount of SO2. Lovely citrus and wildflowers on the nose, the palate is soft and gentle, with pear, apple and lime character.

<u>Petit Buisson</u> comes from a 1.4-ha parcel, 35 years old Sauvignon Blanc vines. Matured for 6 months in old barrels, it is beautifully fresh, tight and elegant with lovely texture and fragrance. Wonderfully refreshing, contemplative, satisfying and incredibly drinkable.

<u>Cheverny 'Frileuse'</u> is a third each Sauvignon, Fié Gris and Chardonnay planted on clay and flinty soils. The wine spent 8 months in demi-muids and old barrels

<u>Brin de Chevre</u> is 100% Menu Pineau, made from vines between 65 and 80 years old plus 30% young vines, farmed organically and planted on a flinty-clay and sandy soil. Viticulture and winemaking are 100% natural: yields are around 40 hl/ ha on this 1.4-hectare plot, followed by direct pressing, 12 months maturation in demi-muid and Burgundy barrels. No fining or filtering, 15 mg/l of total SO2, which is to say almost nothing at all... citrus, honey, crystallized ginger.

La Gravotte blanc comes in tiny quantity, a blend of 70% Fié Gris, a rare grey/pink skinned variety of Sauvignon, with 30% Chardonnay musqué grown on a mix of Clay, Silex and Chalk soils.

The rare and superb *Romorantin* is approximately 15% from 115 year-old vines and 35% from 50 year-old franc de pied vines, with 50% from a new vineyard planted by the Clos in 2018, on clay/silex soils, aged 12 months in Burgundy barrels, about 15 mg/l SO2. The 2022 is a dense and earthy Romorantin that will age beautifully. If drinking now please decant well in advance to bring out the stone fruits, almond, mineral and anise flavours. Intense and beautiful wine.

<u>Vin de France Rouge</u> is a Gamay, matured in large wooden vats, neither filtered nor fined, it displays exuberant red raspberry and strawberry fruit flavours, strikingly fresh and vibrant on the palate, it is the very definition of vin de soif.

<u>La Butte</u> is a Gamay grown on clay and flint over limestone; bright, pure, deeply flavoured, strawberry and raspberry with very pretty floral notes lifted by bright acidity.

The fruit for <u>Pineau d'Aunis</u> comes from 40-year-old vines and ages 6 months in used oak with no sulfur added. Light, bright, & vividly refreshing, the palate shows flavours of spicy tart berries and blood orange.

<u>Cheverny Rouillon</u> is 50% each Pinot Noir and Gamay grown on limestone with iron-rich clay. Whole-cluster, semi-carbonic maceration, then aged for 6 months in demi-muids and bottled unfiltered, it shows deep concentration of red berry fruit, lively with good structure, it is an absolute joy to drink.

<u>Cheverny La Caillère</u> comes from 35-year-old Pinot Noir (100%) grown sandy, rocky, red-clay soils. Semi-carbonic fermentation in vat, aged for 10 to 12 months in used Burgundy barrels and 400-liter demi-muids and bottled unfiltered. Along with La Guerrerie, this is the longest-aged, most structured, and serious of the reds. Tue-Boeuf pure Pinots are more earthy and structured in style but with lively acidity and light body.

<u>La Guerrerie</u> comes from a small parcel of clay and silex on limestone, 70% Cot and Gamay. 40 year-old vines, organic since 1996, aged in old barrels, large and small, zero added SO2. The wine shows a bright red/black colour, with beautiful lush blackberry and black raspberry aromas, floral, minty, ripe and deep; the palate is sappy and supple with bright blackberry and red currant liqueur.

Continued..

CLOS TUE-BOEUF, THIERRY, ZOÉ & LOUISE PUZELAT continued..

W	2022	VIN BLANC, VIN DE FRANCE (Sauvignon)	
W	2021/22	PINEAU DE LA LOIRE, VIN DE FRANCE	
W	2021/22	LE PETIT BUISSON, VIN DE FRANCE	
W	2022	CHEVERNY BLANC FRILEUSE	
W	2022	BRIN DE CHÈVRE, VIN DE FRANCE	
W	2022	CHEVERNY BLANC, LA GRAVOTTE	
W	2022	ROMORANTIN VDF	New!
Rosé	2023	VIN ROSÉ	New!
R	2022	VIN ROUGE, VIN DE France (Gamay)	
R	2021	LA BUTTE, VIN DE France	
R	2021/22	PINEAU D'AUNIS, VIN DE France	
R	2022	CHEVERNY ROUGE, ROUILLON	
R	2018	CHEVERNY ROUGE, ROUILLON'	Magnum 150cl
R	2022	CHEVERNY ROUGE LA CAILLÈRE	
R	2020/21	LA GUERRERIE, VIN DE France	



DOMAINE HERVÉ VILLEMADE, Cour-Cheverny Organic, Natural

Domaine Hervé Villemade is an estate of 25 hectares (17 of which are planted) located in Cour-Cheverny. It has passed from father to son from the installation of Hervé's grandfather in 1939. Hervé took over the estate in 1995, after studying viticulture and winemaking.

In the late 90's Hervé tasted his neighbour Thierry Puzelat's wines (who was then in his second year of organic viticulture) as well as Marcel Lapierre's Morgon and was struck by their purity. He decided to turn a couple of hectares organic just to check: no synthetic products, but ploughing and hand harvest instead, and no-or very-little sulphur. The results proved to him that he should

travel the non-interventionist path. Hervé's wines carry a trademark purity of fruit, the wines are fleshy, honest, generous and articulate.

Hervé's <u>Sauvignon Blanc</u> shows classic Loire Valley aromas of exotic tropical fruit and invigorating flavours of lemongrass, ripe pear, and nectarine. The palate is supple and zesty, balanced with a flinty, mineral quality that adds a refreshing tang and texture. Perfect for sipping on a warm day with a variety of foods.

<u>Cheverny Blanc du Domaine</u> is a blend of 70% Sauvignon Blanc with Chardonnay. This blend makes a delicious white, marked by notes of white flowers and crunchy fruit – sweet citrus (grapefruit) and yellow fruits, supported by a mineral saline character. Discreet touch of gunflint from Sauvignon on this terroir balanced by the creamy character of Chardonnay. Spontaneous malolactic and aged on fine lees.

<u>Cour-Cheverny</u> is made from local white variety Romorantin, grown on sandy-siliceous terroir. Aged in truncated conical vats and amphorae for 12 months. The wine combines elegant vegetal (cut grass and mint) with floral (violet) nuances. Fresh, tense finish.

<u>Cour-Cheverny Les Chataigniers</u> from 100% Romorantin, aged in barrels and concrete vats for 17 months. The Chataigniers are the youngest Romorantin vines on the estate.

Villemade's <u>Rosé</u> is Pineau d'Aunis. Delicious delicate red berries, stone fruit, lifted by gentle spice; incredibly more-ish.

'Gamay' is as delicious as it should be. Alluring aromas of plum, violets, and spice invite you to take a sip and then another, and another. Light and fresh on the palate, there is a satisfying crunchy texture and beautiful chalky minerality that adds dimension to the brambly fruits, sweet tobacco, and brown spice. Serve with a slight chill and remember to share!' Amanda Bowman, Chambers St Wines

Villemade's <u>Pinot Noir</u> grapes come from Cheverny, however, to bear the appellation's name it must be a blended red instead of a single varietal wine such as this. Nervous cherry fruit, stemmy tannins, great with a chill. Native yeast ferment, no filtering or fining, very little to no sulfur added.

Côt is the local name for Malbec in the Loire Valley. The very serious and multi-layered <u>Cuvée Pivoine</u> comes from a single vineyard and is aged in amphora (20%) and in old barrels. The style here is bright and elegant, earthy with lively crushed berries. Very fine and ripe tannins and a long, soft finish.

W	2022	SAUVIGNON BLANC VIN DE FRANCE
W	2020	CHEVERNY BLANC 'DOMAINE'
W	2021	COUR-CHEVERNY BLANC
W	2021	COUR-CHEVERNY BLANC 'LES CHATAIGNIERS
Rosé	2022	ROSÉ, VIN DE FRANCE
R	2021	GAMAY, VIN DE FRANCE
R	2021	PINOT NOIR, VIN DE FRANCE
R	2021	CÔT 'PIVOINE', VIN DE FRANCE



DOMAINE LE CLOCHER, Brendan Tracey. Sainte-Anne Organic, Natural

Brendan Tracey didn't land in this corner of the Loire overnight, he is a New-Jersey native who spent most of his youth in San Francisco where his parents moved to in the 60s' to follow the hippy trail. When in San Francisco, Brendan lived through the cultural revolution embodied by this city, he soon developed a passion for music, going to concerts at the Fillmore Auditorium, listening to psychedelic bands and then much later to punk musicians. His mother being French, he travelled from time to time to France and eventually moved to Blois in 1971 at the age of 15, initially to better his French, staying with his aunt. He went to high school there and passed his baccalauréat in 1974, beginning all the while to love this country & here he still remains, enjoying life as a Vigneron.

He spent his training partly as Thierry Puzelat's négoce, taking advantage of Thierry's rigorous winemaking and vineyard management expertise. He started his own business in 2010 making wines from purchased grapes (the equivalent of 2 hectares then) and from the start he vinified the natural way, using only wild yeast and working like Thierry on reds, with semi-carbonic macerations. For the whites, Brendan got his inspiration from Philippe Tessier. Now the overall vineyard surface Brendan works from is 5 hectares. Brendan makes various wines from Sauvignon, Pinot Noir, Gamay, Côt, Romorantin, Cabernet Franc and Pineau d'Aunis. Gorge Sèche is a blend of 50 % Pineau d'Aunis, 25 % Côt and 25 % Gamay.

<u>Capitalisme Rouge</u> is a great example of Brendan's quirky style, featuring wild yeast fermentation, semi-carbonic maceration and no fining or filtering. It's a blend of Cot and Gamay which is aged in stainless steel tanks for 4 months prior to bottling. Thanks to the winemaking process, it's a light and zesty red with mouth-watering freshness and ample red berry notes. Great for serving slightly chilled as an aperitif or alongside a generous platter of charcuterie, grilled meats, or tomato-based pasta dishes.

Enchanting notes of wild berries, dried herbs and forest floor define the nose while the first sip offers a light body, mouthwatering acidity, and a bright red fruit core. <u>WAH-WAH</u> is a Gamay best enjoyed chilled.

<u>Gorge Seche</u>is a rustic wine , made in Brendan's garage. It features direct press Pineau d'Aunis (50%), with Cot & Gamay, and a short carbonic maceration. He uses an old variety of tinted Gamay that has red juice, making a super light, bouncy red that is full of charm – especially with a slight chill on a warm evening. 12% abv.

R 2020 CAPITALISME ROUGE ~ Pinot Noir, Cabernet Franc

R 2020 WAH-WAH, LIGHT GAMAY

R 2020 GORGE SÈCHE, VIN DE FRANCE



Pierre and Catherine BRETON, Restigné Certified Organic by Ecocert, Certified Biodynamic by Demeter, natural

A husband-and-wife operation in the Loire Valley, the Bretons have recently celebrated their 30th vintage and have built their reputation on making pure Cabernet Francs from Bourgueil and Chinon using biodynamic viticulture and vinification.

The Breton philosophy stems, in their own words, from a love of the land. The vineyards see ultra-intense organic care, no mean feat in this northerly clime; they avoid chemical fertilisers and weed killers, restrict yields to something like 40-45 hl/ha (although some cuvées are below 35 hl/ha) and harvest by hand. The Bretons use indigenous yeasts and their desire for "natural" winemaking comes through strong in their resistance to the use of sulphites, with typically just 10 mg/l added at bottling to many cuvées, although some are bottled without any sulphites at all. And they are bottled unfiltered.

<u>Vouvray Sec 'la Dilettante'</u> 100% Chenin Blanc from 40-year-old vines grown on sandy-silica-clay soils. As exponents of a 'natural' (i.e., minimal interventionist) winemaking philosophy, the Bretons aim get the healthiest grapes possible to the winery. From there, they allow the fermentation to start spontaneously, relying on natural yeasts only. Malo-lactic fermentation may or may not happen depending on the acidity levels of the wine itself and the ambient temperature of the winery. The wine is matured in 600l old oak demi-muids for 8 months and given a rough filtration off the gross lees by racking, with no fining (to remove proteins) and the addition of a mere 10mg/l of sulphur at bottling to stabilise.

"Catherine and Pierre Breton, leading producers in Bourgueil, also produce this fascinating dry(ish) Chenin Blanc, made by biodynamic methods. It has wonderful rich, luscious pineapple and peach fruits with plenty of life. At a mere 12% alcohol, it is light, yet juicy. Try it with scallops or prawns.'

John Wilson: IRISH TIMES Bottle of the Week & Best 100 wines of the Year

<u>Bourgueil 'Dilettante'</u> comes from a plot planted on gravelly soils. Vinified using whole cluster, carbonic maceration without sulphur. Another wine meant for immediate consumption, low alcohol, low-sulphur, pure Cabernet Franc. Aged in neutral 2-year-old 225l barrels with regular racking to dissipate the carbonic gas and to allow aeration, while following the Biodynamic calendar and being mindful of external temperatures. Bottled unfiltered in the Spring after harvest. A feminine style, with discreet tannins. This wine pairs perfectly with vegetarian fare and soft cheeses.

Bourgueil 'Avis de vin fort' is a vin de soif (or clairet). Half-way between a rosé and a red it is the ultimate thirst quencher. A saignée is made from macerating Cabernet Franc. Fermentation and aging take place in large oak vats, the wine is bottled in April following the harvest. "Avis de Vin Fort", a reference to the maritime warning "Avis de Vent Fort" (meaning strong winds are in the forecast), is a play on words to evoke the idea that if the weather is bad, one should sail back to shore and have a glass of wine instead. Perfect for a return to work with a light heart after a fleeting lunch! Any excuse will do for this one.

Bourgueil Nuits d'Ivresse is a selection from old vine Cabernet Franc. Destemmed grapes for an alcoholic fermentation of 3 weeks in the presence of both juice and skins, all native yeasts. Malolactic fermentation in neutral barrel (2 year old oak) with absolutely no SO ², whether in the vineyard, in the winery, in the winemaking, or during bottling. This absence of sulphur leads to preservation of fruit and the masculinity of the tannins. The wine is dense, aromatic and fleshy, leaning more towards red fruit character than perhaps a Chinon but the presence of fine tannin reaffirms it's ability to age.

W	2022	VOUVRAY SEC AC 'LA DILETTANTE' BLANC
R	2021	BOURGUEIL 'LA DILETTANTE' ROUGE
R	2020	BOURGUEIL 'AVIS DE VIN FORT!' ROUGE
R	2021	BOURGUEIL AC 'NUITS D'IVRESSE ROUGE



method of viticulture.

CHÂTEAU DU COING DE SAINT-FIACRE, St-Fiacre sur Maine Lutte raisonnée

The present estate date back from the 15th Century but vines were cultivated on this plot since Roman times. The Cherreau-Carre family purchased the château in 1973 and Véronique Gűnther-Cherreau, the eldest daughter, took over in 1990.

Passionate about her region and its wines, Véronique produces Muscadets with an authentic taste of terroir, and some of her cuvées can age effortlessly for up to 10 to 15 years.

Located at the confluence of the rivers Maine and Sevre, at the foothills of Massif Armoricain, with a southern exposure, the soils are mainly composed of different types of schists. The vineyard covers 40 ha, including 25 ha planted with vines that are over 80 years old. The yields are kept down to 50 hl/ha and lutte raisonnée is the preferred

<u>Chardonnay Cuvée Aurore</u> can only be likened to a cross between Chablis and Muscadet with its strongly sea-influenced character. The 18-year-old vines, planted on the outskirts of the Muscadet appellation have produced a wine that is steely and clean, with enticing acacia flower, pear and quince on the nose, the palate is rich and soft with ripe gooseberry, candied white flesh fruit and a racy mineral grip towards the finish.

<u>Muscadet sur lie</u> is a real favourite of ours, with its bright, expressive nose of quince, peach, apple and buttery hints. The palate is crisp and lively with ripe fruit and flowery character, ending with sea scents, minerals and citrus notes. It has the intensity to benefit from a longer than usual maturation of 14 months on the lees, being bottled in the late summer or autumn after the vintage. A standard-bearer for quality Muscadet.

W 2022 CHARDONNAY 'AURORE', Val de Loire IGP

W 2021 MUSCADET DE SÈVRE ET MAINE SUR LIE AC



MARC PESNOT, DOMAINE DE LA SÉNÉCHALIÈRE New! Organic, Natural

Marc Pesnot owns 18 ha, certified organic vineyard, mostly made of old vines in the Muscadet region. Marc also occasionally purchase biodynamic grapes for his Coeur de Raisin primeur cuvée.

The soils are varied, different types of schist (mica-schist, amphibolite, leptynite...), granite, gneiss. He mainly has Melon de Bourgogne (aka Muscadet) and Folle Blanche. The climate is Oceanic moderate, with warming influence of the nearby Atlantic Ocean and the Gulf Stream

Due to its rich geological past, Marc's vineyards, although very close to each other, lie on a variety of schist-based soils – there are 4 different versions of it – as well as other types of rock. Melon, being a rather neutral variety, is great at translating the soil into wine, so Marc showcases this diversity of expression by vinifying the different blocks separately, resulting in different terroir-based versions.

The grapes are picked by hand at two different times to get both freshness and deeper mineral notes.

Marc insists on a very slow and gentle pressing in order to release the aromatic compounds "hidden" under the Melon's skins. By pressing gently but lengthily, around 18 hours, the wines gain in complexity and depth. Spontaneous fermentation and aging in underground tanks, small amount of SO2 at bottling.

The labels feature drawings by a Corsican-Belgian illustrator who used to work for Hergé (the publishing house of the famous Tintin comics) – he once made a whole board of drawings for Marc, who then picked one for each cuvée.

Coeur de Raisin is Melon de Bourgogne, sometimes completed by Sémillon.

Melon are from young vines on schist (under 10yo), estate-owned and farmed organically by Marc and his team; the Sémillon comes from a biodynamic vineyard in Lestignac.

The grapes are harvested and sorted by hand. The fruit undergoes a slow manual pressing (12-18 hours) in order to extract the maximum aromas from the skins. The wine then ferments spontaneously, without any additions. In November, after 2 months of rest in tanks, the wine is bottled unfined and unfiltered, with a small addition of sulfur.

A true « primeur » style of wine, showcasing Melon's fresh fruity side, thanks to the short aging. A beautiful thirst-quencher.

La Bohème is 100% Melon de Bourgogne, from a blend of different schist terroirs . Average age of the vines is 50 years. Certified organic. Grapes are harvested by hand and destemmed. To release the complex aromatic flavonoids from under the skin, the fruit undergoes a slow manual pressing (for about 18 hours). The wine spontaneously ferments and rests on lees in temperature-controlled stainless steel tanks for at least nine months. Bottled unfined, with a bit of sulfur and a light filtration through terre diatomé.

Cloudy straw in the glass with pretty notes of white flowers, pear, green apple and pounded stones. The palate is broad and creamy with elegant white fruit flavours boosted by succulent minerality, and a creamy dash of vibrant acidity. A beautiful expression of Muscadet, showing unique refinement and purity.

Works beautifully with shellfish, grilled chicken & fish, hearty garden salads or simply by itself.

The Folle Blanche grape (also known as Gros Plant) that is typically used to make Cognac, has very thin skin and problems reaching optimum ripeness. The AOC authorizes 78 hl/ha and 300kg/ha of sugar added, so most producers don't wait for this optimum natural ripeness and take the easy (although resulting in bland flavour) way. Marc Pesnot, on the contrary, harvests his grapes when they are ripe, helped by lowering the yields – sometimes as low as 8hl/ha – and caring for the vines organically.

The vines are 90+ years old, planted on schist, farmed organically by Marc and his team.

The grapes are hand-harvested, destemmed, gently pressed and then fermented spontaneously in fiberglass tanks. They rest there for about the year, without racking or batonnage. Bottled unfined, with a bit of sulfur and a light filtration through *terre diatomé*.

Pretty aromas of preserved lemons. Works beautifully with shellfish, grilled chicken, fish, hearty garden salads or simply by itself.

Miss Terre is Marc's top-range wine, made from his oldest vines of Melon. The vineyards grow on a whole array of terroirs (8 different kinds of soils); he previously blended them all together into one cuvée, but decided to showcase their nuances by vinifying and bottling each of the different soils separately, since 2019. "This has always been a gastronomical wine. As the food in good restaurants has become lighter, finer, more filigree, I felt that my wine should reflect that and offer a similar amount of details and nuance," Marc explains.

The name of this cuvée is a play on words, as Miss Terre ("Miss Earth") is pronounced exactly the same way as mystère, the French word for mystery.

Melon de Bourgogne from 50-80 years old vines on mica-schist, farmed organically by Marc and his team.

The grapes are harvested by hand at their maximum ripeness and destemmed. The fruit undergoes a very slow and gentle pressing, and the wine rests on the lees in temperature-controlled stainless steel tanks for 12 months. Bottled unfined, with a bit of sulfur and a light filtration through *terre diatomé*.

Brright and electric – it has the typical drinkability of Melon, but also an extra depth of the old vines. Great ageing potential – as the winemaker says, a 10yo Miss Terre is perfect!

Continued..

MARC PESNOT, DOMAINE DE LA SÉNÉCHALIÈRE ... Continued

W	2023	COEUR DE RAISIN, VDF	New!
W	2022	LA BOHÈME, VDF	New!
W	2022	FOLLE BLANCHE, VDF	New!
W	2022	MISS TERRE, VDF	New!

ALSACE



MEYER-FONNÉ, Katzenthal

biodynamic principles

Within few years, Félix Meyer has built a solid reputation in Alsace. Working extremely hard in the vineyard, keeping yields ridiculously low, the immense potential of the granitic soils of Katzenthal is reflected in every single one of Félix's wines. No other grower in this part of Alsace produces wines with such precision, depth, purity and expression of terroir.

Vinification takes place in traditional large *foudres*, on fine lees, similar to the methods used by Leonard and Olivier Humbrecht, with whom Félix worked for several years before returning to his 12-ha family estate in 1992.

Meyer-Fonné wines are labelled with a very useful 'Indice de sucrosité' which enables the consumer to understand, at a glance, the style of wine they are buying, whether dry and crisp, or richer and more unctuous.

"Félix Meyer still has humility, still has a sense of wonder, and is still capable of self-criticism. He is a seeker and a perfectionist. Quantities are limited because while he makes several different cuvées, the domaine has only eleven hectares of vines. He is a terroirist, and when he speaks of a granitic soil, the wine in your glass tastes of it." Kermit Lynch

The <u>Crémant d'Alsace</u> is a blend of 60% Pinot Auxerrois, 20% Chardonnay, 15% Pinot Blanc Pinot and 5% Pinot Noir. The vines are planted on granitic soils with alluvial deposits. Made by the méthode traditionelle, the combination of Alsace's sunny, relatively warm climate, granitic soils and one year on the lees, results in a bone dry, perfectly balanced sparkling wine that bursts with bright, pure, orchard fruits, has crisp acidity and a softly moussing mouthfeel. (Indice 1: Vin Sec)

<u>Gentil d'Alsace</u> is a blend of Muscat, Riesling and Gewurztraminer and Pinot Blanc, and even at this entry level, Felix is able to deliver a perfectly balanced and serious wine. Subtle and intriguing nose of citrus fruit, ginger, apricot and apple. The palate is dry, fresh and racy with a slight spiciness and just a hint of honeyed fruit sweetness. (Indice 1: Vin Sec)

<u>Pinot Blanc Vieilles Vignes</u> comes from a plot of old vines, it acts like Pinot Gris on the nose — rich, oily apricot and pear fruit—but the touch of white pepper and taste of freshly squeezed oranges is classic Pinot Blanc. The palate is likewise rich and honeyed, but dry, with a streak of minerality, a smoky side, and a touch of citrus. (Indice 1: Vin Sec)

Riesling Katzenthal, grown on the granitic slopes surrounding the village is a very distinguished and racy wine. Pure, mineral nose with hints of pineapple and ginger. Rich, ample and ripe on the palate with nectarine, orange peel and peachy character the lead to the finish is pristine and impeccably balanced by a penetrating but harmonious acidity. (Indice 1: Vin Sec) Gewurztraminer Réserve is very aromatic with pure notes of rose, spices, and exotic fruit. It presents a rich, extra-ripe finish to the palate with notes of honey, without being heavy. Ideal as an aperitif, on its own, with strong cheeses (Munster, Roquefort, Epoisses...) and also to accompany exotic cuisines. (Indice 4: Aromatique et riche).

<u>Pinot Gris Réserve</u> originates in part from the Kaefferkopf Grand Cru vineyard, it presents a complex nose mixing richness, spices, dry fruit and some smoky notes. Smooth, lush and ripe palate with a full, robust and dry finish. This is the archetypical Pinot Gris for the table, with white meats, poultry, Asian cuisine or terrines. (Indice 1: Vin Sec)

Riesling Grand Cru Wineck-Schlossberg is grown on south-facing, steep slopes of mica granitic soils. Very expressive nose of peppery aromatic herbs, pineapple, anise and flowers. The palate is dense and thick but vibrant, with soft citrus and elderberry flavours lifted by some unabsorbed CO2. Really resounds with minerality, mandarin orange and pepper on the back end. (Indice 1: Vin Sec)

<u>Pinot Gris Vendanges Tardives Hinterburg de Katzenthal</u> is grown on some of the steepest granitic slopes surrounding the village of Katzenthal. This late harvest shows a lovely bright straw colour. Aromas of pineapple, curry powder and ginger, with earth and mineral notes and a smoky, toasty element that does not come from oak (the wine was made entirely in stainless steel). Sweet and spicy in the mouth, with enticing sugar/acid snap cutting the wine's glyceryl texture and giving the youthful fruit and spice flavours a penetrating character.

Sp	NV	CRÉMANT D'ALSACE BUT EXTRA
W	2022	GENTIL D'ALSACE AC
W	2022	ALSACE PINOT BLANC AC "Vieilles vignes"
W	2021	ALSACE RIESLING AC "Katzenthal"
W	2020	ALSACE GEWURZTRAMINER AC "Réserve"
W	2020	ALSACE PINOT GRIS "Réserve"
W	2020	RIESLING GRAND CRU "WINECK-SCHLOSSBERG"
W, Sw	2010	PINOT GRIS Vendanges tardives 50cl
		GRAND CRU Hinterburg de Katzenthal



DOMAINE CHRISTIAN BINNER, Ammerschwihr Biodvnamic, Natural

The Binner family has owned vines in Alsace since 1770 and today they practice organic and biodynamic agriculture, neither fine nor filter the wine, use only natural yeasts, use minimal sulphur, etc... All the wines are aged in 100-year-old big foudres and undergo malolactic fermentation.

The average vine age is 35 years old, with 40% over 60 years old, and plenty that have entered their second century of productivity. Christian Binner has an excellent slice of land in and around the Kaefferkopf Grand Cru, close to his home village of Ammerschwihr on a terroir of colluvial granitic topsoil over a marly bedrock.

The Binners own nine hectares in total, with only six planted to vine and estate, as mentioned, has been chemical-free for over two decades. They harvest in October, later on average than any of their neighbours, with patience that allows for fully ripe fruit and resulting complexity of flavour in the bottled

wines. They also strive to vinify as naturally as possible with a minimum of sulphur addition, preferable not even at bottling. To manage, one has to make a wine that is as biochemically stable as possible. This is accomplished by fermenting as much as sugar as possible, allowing malolactic transformation and storing and bottling the wine under reductive conditions keeping some carbon dioxide in the wine at all stages.

<u>Saveurs Blanc</u> is a non-vintage cuvée of 2020 and 2021, two very different years that balance each other out perfectly: 2020 was a warm, solar year for Alsace, while 21 was wet and challenging, with lower yields yet appealing acidity. Christian, therefore, decided to blend them together in this flavoursome white cuvée! Mostly Pinot Blanc, Riesling, Auxerrois, accompanied by Chasselas, Sylvaner and Muscat.

<u>Saveurs Macérées</u> is a very well balanced, light skin contact wine. Gewürztraminer, Riesling and Sylvaner, a couple of weeks maceration. Aromatic wine but not overpowering, the palate is bright and fresh, round and ripe with fine tannins.

<u>Riesling Salon des Bains</u> is made of two vintages, 20 and 21 - ripe, honeyed, with delicious orange peel and flowery notes, mineral grip and spice. A fine and elegant white wine that was aged 10 months in centenary oak barrels. Obtained from 100% Riesling grapes coming from biodynamic vines growing on granite soils. The grapes are picked manually when they are very ripe, and some clusters attacked by botrytis. No filtration or clarification before bottling.

<u>Côtes d'Amourschwir Blanc</u> is a selection from the best vineyards on the Cotes d'Ammerschwir. It is a blend of Riesling, Pinot Gris, Gewuztraminer, Muscat and Auxerrois. The grapes are blended from the press, fermentation takes place is large oak foudre that are over 100 years old. It is an aromatic wine, a fruit basket of apples, oranges, poached pears and grapes.

Riesling Grapes for <u>Champ des Alouettes</u> are hand-harvested in October and undergo a long slow press. The juice sees low temperature fermentation and the wine is aged in 100-year-old barrels on fine lees for 11 months. No chemical yeast is added to the wine, and the wine is bottled without filtration. All wines are held at the vineyard until Christian Binner decides that they are ready for release.

<u>Si Rose</u> is made with Gewurtztraminer and Pinot Gris. The pinot gris and Gewurztraminer are macerated on the skins. The Gewurztraminer lends powerful aromas and the pinot gris adds a touch of pink colour to this wine, but the final product is definitely an orange wine.

Côtes d'Amourschwir Pinots is a blend of Pinot Gris and Pinot Noir grapes, sourced from the estate's best terroirs, they are macerated together. It is a lively wine, with an enticing nose with herbal notes, sour patches, black cherries, and a hint of strawberry jam. It's juicy and well-structured on the palate, with good tannins that give the wine a nice texture. The wine is medium-bodied with a lingering finish that leaves you wanting more.

0	2020-21	SAVEURS BLANC, ALSACE	
0	2022	SAVEURS MACÉRÉES, ALSACE	New!
W	2020-21	RIESLING 'SALON DES BAINS', ALSACE	
W	2017	CÔTES D'AMOURSCHWIR BLANC, ALSACE	
W	2018	RIESLING 'CHAMPS DES ALOUETTES', ALSACE	
0	2018-21	SI ROSE, ALSACE	
R	2021	CÔTES D'AMOURSCHWIR PINOTS	New !

ALSACE



DOMAINE BOHN, Reichsfeld Biodynamic, Natural

Domaine Bohn winery was founded over 300 years ago and is now run by father and son, Bernard and Arthur Bohn. They have incredible terroir for the region; slate with pink sandstone and volcanic soil. The Bohn's ensure they do not interfere with nature and use biodynamic techniques to treat the vines. They are coming up with really cool ways of experimenting with the grapes that they're growing and they are only releasing the wine when it's ready and tasting just how they had hoped. Their grape varieties are Chardonnay, Riesling, Pinot Gris, Pinot Noir, Silvaner and Gewürztraminer.

<u>Alsace Muscat</u> is a classic, pleasant and fragrant wine with aromas of Muscat grapiness with notes of elderflower. On the palate it is rather fresh and crisp. May easily be enjoyed both as an aperitif or at the table with asparagus or sushi.

<u>L'Orange Gaulois</u> is a Riesling on sandstone-volcanic soil, & Gewürztraminer on silty soil. 50 year old vines. Maceration of Gewürztraminer for 3 weeks, 80% whole grapes, 20% de-stemmed. After pressing, addition of Riesling must. Aged for 9 months in old oak barrels. Fermentation on indigenous yeasts. No added sulphites. The Gewürztraminer grapes offer an aromatic, orange peel, stone fruit characteristic. The blended Riesling adds a fresh and upbeat acidity trip. Seriously elegant and exciting from start to finish.

The <u>Oberhagel</u> is a 70y.o. vineyard located in the heart of the Schieferberg, a unique Alsatian terroir made of 'Villé blue schist' – layers of shale dating back to the Precambrian age. It is through the schist soil that the vines draw minerals and impart character to the wines. This riesling was aged in traditional foudres on its fine lees for almost a year and bottled unfined with the addition of sulphur reaching 40mg/l total. This is a 'vin de garde' which combines incisive minerality and rich texture, the end of the mouth is long and saline with ripe peach and liquorice flavours lingering.

<u>Pinot Noir par NAthur</u> vinified without adding sulphites and without filtration. From a selection of two parcels of old vines facing south; one from a shale soil unique in Alsace and the other from a sandstone-volcanic soil. Vinified in whole grapes, it expresses aromas of blueberry and black cherry supported by notes of cinnamon and pepper. In the mouth, the balance seduces the palate with its finesse and freshness.

W	2021	MUSCAT, ALSACE
0	2021	L'ORANGE GAULOIS, ALSACE
W	2021	RIESLING OBERHAGEL, ALSACE
R	20-21	PINOT NOIR, ALSACE

ALSACE



DOMAINE KUMPF & MEYER, Julien Albertus, Rosheim Organic, Natural

With about 16 hectares spread over more than 70 parcels of vines, the Domaine extends 15 kilometres from north to south passing through 5 communes. There are various "terroirs" in the different areas of Keeping the vines healthy is achieved whilst keeping the use of chemicals to a strict minimum. The domaine adheres to the charter "Tyflo" which is administered by Ecocert. Following these principles, the various summer tasks are performed successively during July and August: - de-budding, tying and training, removing excess bunches where necessary to promote the quality of the remaining grapes (vendange en vert), and thinning the leaves.

<u>Restons Dark Pet Nat</u> is a blend of Pinot Gris and Auxerrois. The fine bubbles enlivened the ripeness of the grape, and deliver wonderful freshness. Lovely structure, beautiful citrus and peachy aromas.

 $\underline{Y'a~Plus~Qu'a}$ is a blend of Sylvaner and Auxerrois. Rounded and soft, with generous fruit – pear, orange, mango and floral hints, followed by clear focus and tension on the finish. There are 4 vintages blended in this year's release, in order to find a balance between very hot year and cooler ones. No SO2 added, neither fined nor filtered.

The <u>Riesling</u> is a classic Alsace style with gentle line of acidity framing blossoms and exotic fruits and ripe citrus. Slightly later picked fruit gives the palate quite a broad feel and slightly oily with ginger and stone fruits. Long and mouth-watering finish. Grown on a mix of clay/limestone soils on the slopes of Rosheim and Molsheim villages. No SO2 added, neither fined nor filtered.

<u>Pinot Noir Infra Rouge</u> is ruby red in colour. On the nose, aromas of small red fruits, with herbaceous and spicy notes. On the palate it is elegant and refined, with fine tannins, and beautiful freshness. Long and persistent finish. A Pinot Noir full of the flavours of the Alsatian terroir.

Pet-Nat 2019-20 RESTONS DARK

W 18 to 21 Y'A PLUS QU'A

W 2018 RIESLING

R 2021 PINOT NOIR INFRA-ROUGE

RHÔNE



YVES CUILLERON, Chavanay Lutte raisonnée, in conversion to organic

Yves Cuilleron initially worked as an engineer before being hit by the wine bug at age 26. He went to train at Ecole Viticole of Macon for a year then came back home, at the foot of Condrieu and Côte Rotie's hills and took over the family's 3.5-ha estate.

Vineyards here are steep. The topography demands farmers perform most labour by hand, a happy example of geography creating the necessity to do things correctly in the vineyard. And for the area of the northern Rhone surrounding Cuilleron's Domaine, perhaps the 1800s were better times. Over the course of the 20th century the great AOCs of this area were nearly relegated to historical footnote status, names that wine lovers knew but never had the opportunity to taste. As prices for local wines rise, the situation is changing again and this time for the better, but for most of the last century the lure of an easier suburban life in Lyon or Vienne led much of the population from these fields, and landowners that remained often sold

large parcels in the area to developers for vacation homes. The famously steep terraces that line the Rhone fell into disrepair, and often disappeared back into the bramble. So, the return of Yves Cuilleron to resuscitate his uncle's farm is not only significant for a single individual or Domaine.

His efforts to return the region's wines to global prominence will save the area's vineyards from fading back into the hills and help to breathe life back into Condrieu, Côte-Rotie, and other corners of the northern Rhone.

Cuilleron is one of a scant handful of growers who have allowed for a modern flowering of quality viticulture in an ancient, important land.

Yves' viticulture methods are very personal, rejecting systematically off-the-shelves ideas, he is neither a conventional, organic nor biodynamic grower. Lutte raisonnée with a constant observation and adaptation to the climatic, topographic and vegetation growth conditions could describe his philosophy.

<u>Marsanne 'Vignes d'a Coté'</u> comes from vineyards grown on granitic soils, located around the village of Chavannay. Both alcoholic and malolactic fermentation take place in stainless steel tanks, only native yeasts are used, and the wine is left up to 6 months to rest on its fine lees. The nose opens up with rich scents of acacia, honey and white peach. The palate is round and richly textured, lots of exotic fruit, pear and honeyed tropical fruit. The ending is fresh with elegant yeasty flavours lingering. Although Marsanne is renowned for aging well, becoming deep golden in colour, with nutty, spicy, mineral aromas, this example is made to be drunk 'sur le fruit', i.e., when it is young and fresh.

<u>Viognier 'Vignes d'a Coté'</u> is a single plot cuvée. The grapes are picked when fully ripe and hand-sorted. After pressing, they are fermented with native yeasts and then go through malolactic fermentation in barrels and big cask with temperatures controlled. Matured 6-7 months on lees in barrel and cask.

<u>Crozes-Hermitage 'Les Rousses'</u> is 100% Marsanne planted on fluvio-glacial alluvium soils, the vineyard is located near the village of Mercurol. No pesticides are used to protect biodiversity, only organic manure is used to fertilize, Hand-harvested, the grapes are gently pressed, indigenous yeasts start the fermentation, the wine is fermented and aged in 300l foudre and Burgundian barrels for 8 months, with no racking.

The Les Rousses 2020 cuvée is very pleasant due to the harmony between its fruity aromas, lemongrass, white flowers and a hint of almond. Les Rousses 2020 embodies a balanced wine between the soft side of the grape variety and the freshness of the terroir.

<u>Saint-Joseph Blanc 'Lyséras'</u> is a blend of Marsanne and Rousanne, the grapes are hand-picked; then sorted and pressed in the cellar. Alcoholic and malolactic fermented in barriques with native yeasts. Matured 9 months in barriques, on the lees, no racking, regular battonage.

The style of this wine is luscious, deliciously fruity and flattering. An aromatic enticing nose of stone fruits and acacia honey notes. Fleshy and fruity on the palate. Nicely pitched between fresh and rounded with good supporting acidity.

<u>Condrieu Petite Côte</u> is a high-density planted Viognier, grown on south/southeast-facing granitic terraces, overlooking the village of Chavanay. Naturally, the grapes are hand-picked and sorted, they are then gently pressed and left to settle. Alcoholic and malolactic fermentations take place in barrels with no racking but regular stirring over the course of 9 months.

Intensely perfumed bouquet of ripe peach, poached pear, violet and anise. More exotic on the palate, offering suave passion fruit and floral honey flavours, and finishing with impressive length and lingering sweetness.

<u>Syrah Rosé 'Sybel'</u> is sourced 100% from Syrah grown within the confines of the village of Chavanay. It is produced by the "saignée" method after a brief maceration of several hours. The fermentations are in stainless steel and the elevage continues for about six months before bottling in the spring following harvest. The Sybel rosé displays none of the grapes potential heaviness-it's bright, fresh and slightly peppery on the finish. If you're looking for a delicious dry rosé for slightly meatier fare or as those sunny days turn to chilly evenings, look no further.

Continued..

RHÔNE

YVES CUILLERON Continued...

<u>Syrah 'Signé'</u> is not a district but a compound of the words Syrah and Viognier, the wine itself being an amalgamation of both varietals; 85% syrah, 15% viognier grown on shallow graniic soils. The grapes are hand-picked, then sorted, destemmed and crushed. Alcoholic fermentation is with native yeasts in open vats, and macerated for about 2 weeks. Matured 8 months in barriques. 'Signe' is tender and charming, with a mix of red berry fruits and flowers. On the palate: rounded and juicy, with a long fresh finish.

<u>Saint-Joseph Pierres Sèches</u> comes from different Syrah vineyards grown on shallow, sandy, granitic soils on the hillsides of Chavanay. 'Les Pierres Sèches' refers to the dry-stone walls used to strengthen the vine terracing. Again, the grapes are hand-picked; they are then sorted, crushed and partially destemmed in the cellar. Fermented, using native yeasts, in open, temperature-controlled vats for about 3 weeks, with regular cap-punching and pumping-over. Malolactic fermented in barriques, the wine will spend 18 months in barrels before bottling. Saturated ruby. Deep-pitched, smoke-accented black and blue fruit, licorice and floral pastille scents are lifted by a cracked pepper flourish. Broad and fleshy in texture, offering ripe black currant, bitter cherry, and fruitcake flavours that pick up an energizing mineral nuance on the back half. In a lush, generous style, with solid finishing punch and chewy tannins framing a long, spice- and smoke-tinged finish.

<u>Crozes-Hermitage Rouge 'Labaya'</u> comes from 2 Syrah vineyards, one located in Mercurol, the other in Beaumont-Monteux. An assemblage of terroirs consisting mainly sandy-limestone soils covered by round pebble stones conferring roundness, suppleness and fruitiness to the wine. The grapes are hand-harvested, partially destemmed, and macerates 3 weeks in open vats. Indigenous yeasts, the wine age for 16 months in barrels.

Small red and wild berry with delicate flowers scents, the palate is juicy with red berry character, lovely freshness and smooth tannins.

<u>Cornas 'Le Village'</u> is 100% Syrah made from vines from three plots (behind Cornas village church, and in the districts of Les Cotes and Reynard), grown in granitic, terraced soils. Fermented in open, temperature-controlled vats for about 3 weeks, with regular cap-punching and pumping-over. Malolactic fermentation in barriques with native yeasts, it spends 18 months in barriques, 30% new oak. It is approachable immediately but will easily age for up to 10 years.

<u>Côte Rôtie Bassenon</u> is a 1.5 ha, south-facing terraced, Syrah and Viognier (10%) vineyard on Côteau de Semons, in the Tupin-Semons commune. "Bassenon" refers to the stream at the foot of the hill. The soils are composed of granite and gneiss.

<u>Côte Rôtie 'Madinières'</u> comes from a 2-ha south/southeast-facing plot planted to 100% Syrah on schistous soils in Ampuis. The name Madinières refers to a stream flowing nearby. Like Bassenon, the wine spent 18 months in oak barrels. Saturated violet. A highly fragrant bouquet evokes fresh black and blue fruits, exotic spices, olive and candied flowers, and a smoky mineral element builds as the wine opens up. Juicy and focused on the palate, offering intense, mineral-accented boysenberry, bitter cherry and violet pastille flavours and a touch of licorice. The floral note returns on the impressively long finish, which features well-knit tannins and lingering spiciness. It's not common to see so much Viognier – or any Viognier at all, for that matter – in a Côte-Rôtie from the Côte-Brune.

W	2023	MARSANNE 'Les Vignes d'à Coté'
W	2023	VIOGNIER 'Les Vignes d'à Coté'
W	2022	CROZES-HERMITAGE BLANC 'LES ROUSSES'
W	2021/2	SAINT-JOSEPH BLANC 'LYSERAS' MAGNUM 150CL
W	2022/3	CONDRIEU 'LA PETITE CÔTE'
Rosé	2021/22	SYRAH ROSÉ `SYBEL'
R	2023	SYRAH 'SIGNÉ'
R	2022	SAINT-JOSEPH ROUGE "PIERRES SÉCHES"
R	2021/2	CROZES-HERMITAGE ROUGE 'LABAYA'
R	2020/1	CROZES-HERMITAGE ROUGE 'LABAYA' MAGNUM 150CL
R	2020/1/2	CORNAS 'LE VILLAGE'
R	2021/2	CÔTE RÔTIE `BASSENON'
R	2021/2	CÔTE RÔTIE `MADINIÈRES'

RHÔNE



DARD et RIBO, Mercurol Organic, Natural

René Jean Dard and François Ribo have acquired a cult following amongst those who frequent the natural wine bars of France and they are also revered in Japan, the second home of great low sulphur wines

Their 7.5 vineyard holding is split around seven villages on a variety of terroirs comprising different soil types. The winery is located near Mercurol (a short distance east of Tain l'Hermitage). They use two types of pruning, goblet and tie-up, depending on the slope and other terrain conditions and practise organic viticulture.

The reds share a common purity of fruit. The Crozes, from red clay soils with gravel and alluvial stones, is almost salty with notes of violets, olives, dill, blackberry and leather, whilst the Saint-Joseph, from vines on decomposed granitic soils, is round and smoky.

"What we like is natural wine because it's alive, wine that does not necessarily have to be kept – just drunk and drunk again". These wines remind me of Kafka's advice to start with what is right rather than what is acceptable.'

Doug Wregg, Les Caves de Pyrene

" All this buzz about natural wines seems quite funny to us since we have been making wines like this for nearly three decades. We simply continued the environmental-friendly way my father had adopted – avoiding chemical stuff on the vines and adding only a tiny amount of sulphur upon bottling. And instead of tailoring our wines for current palates, we just want to make wines we like ourselves, wines that would be pleasant to drink without years of cellaring so typical for many wines of our region". **René-Jean Dard**

'In spite of the cult status of this small winery which produces some of the most outstanding wines of the northern Rhone, its owners keep a low profile, and the appearance of the facility is obviously of little concern to them.

Dard et Ribo goes for René-Jean Dard and François Ribo, the two men behind this winery which was started some 30 years ago. It was one of the first to follow a low-intervention, additives-less vinification. The natural-wine movement, as we call it today, was nascent, most of the wine amateurs including the knowledgeable ignoring then the extent of additives' use in their wines. The estate made its way without publicity to the top Rhone wines.

They're both natives of the region (Tain L'Hermitage) and they met through the Lycée Viticole de Beaune (the wine school in Beaune, Burgundy). Jean-René Dard had already a long experience in winemaking (for a youth) as he had helped his father, whom he lost when he was 15. His father made wine for the family consumption and a little bit for sale.

The teaching in Beaune was focused on conventional, additive-loaded winemaking, and the only time they had a course about organic management, that was to mock it and warn about the risks. Actually that's in the school that René-Jean Dard learned about SO2, his father having never used any in his winemaking. SO2 was an additive among many others that he was taught to use extensively in Beaune.

René-Jean says that generally they use whole clusters, foot-stomping some of them, maybe 10%, to get a bit of juice in the bottom where the fermentation will start naturally (no lab yeasts here of course). Every day, twice generally, they push a bit the on cap in the wooden vats to break a few grapes so that the process goes on slowly. They don't make carbonic fermentation or carbonic maceration, neither cold macerations.

In the vineyard, they don't use chemical products except copper and sulphur. They don't use insecticides, even organic ones. Thanks to the conditions on these latitudes, there's no pressure on the insects and pests' front. He says that when you don't put nitrogen in the vineyard and keep your yields under 40 hectoliters/hectare, everything goes smoothly.

René-Jean Dard says that they're not looking to make great wines, their focus is to make wines that let themselves drink well, there's a Japanese word for that, he adds: *Nomiyasui*, which could be translated as drinkability, the ability to be drunk with ease and pleasure. Wine is not made for tasting, he says, it's made to be swallowed and fully enjoyed.' Bertrand Celce, WineTerroirs

We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details



DOMAINE DE LA VILLE ROUGE, Mercurol Certified organic by Bureau Véritas and in conversion to biodynamic viticulture.

This 18-ha family-owned Domaine was created in 1919 by Paul Girard. Although initially the harvests were sold to the local cooperative, the estate modernised with successive generations. In 2006, with his studies completed, Sébastien joined his mother and father (Jocelyne and Edgar) and they began to vinify the entirety of their production themselves in a purpose-built cellar. Since 2009, all viticulture has been organic (certification in 2012) with conversion to biodynamic certification beginning in 2013. Maximum yields here are 35 hl/ha.

The <u>Crozes-Hermitage 'Inspiration'</u> is made from the estate's youngest vines (25 years old) grown on the 'plateau de Chassis', a terrace made up of thick layers of pebbles from different glacial periods, interspersed with red clay. The juice gets a four-day pre-fermentation soak, with 80% then aged for 12 months in stainless steel, the remainder in oak barrels.

A creamy, juicy nose of plum and spice and just a suggestion of the typical Crozes 'bacon fat' character. Light-bodied, fresh acidity, savoury, with soft tannins. Sleekly textured, elegant, and just delicious - an approachable style to be drunk young and on the fruit. Very good value for the appellation.

R 2021 CROZES-HERMITAGE AOP 'Inspiration'



DOMAINE SANTA DUC, FAMILLE GRAS, Gigondas Certified organic by Ecocert.

In conversion towards biodynamic certification.

Domaine Santa Duc was founded in 1874 and Yves Gras, who took over the estate in 1985 and guided it to become one of the stellar references of the region, is now joined by his son, Benjamin. It is clear that together, the next stage in the Domaine's evolution is already well underway.

Yves, who produces some of the most sought-after wines in the region, owns 23 ha in Gigondas, Rasteau, Cairanne and Côtes du Rhone appellations. The area is known as the garrigue, an arid, rocky section of vineyards that run north and south mid-slope between the Ouvéze and the Rhône Rivers. The roasted, dry soils are decomposed rock, and the

area is characterized by wild herbs, sage and cedar.

Yves' style of viticulture has always been organic, with very low yields, hand-harvesting, use of native yeasts only and no filtration. The wines have always been rich and full of a distinctively earthy, terroir-driven character. Benjamin, who interned at Domaine de la Romanée-Conti has drawn on his experience

"Since he took over the estate in 1985, my father Yves decided to go for organic farming, a long time before it became popular. We have always felt connected to the terroir and thus preserve it. The introduction of biodynamic agriculture is just another logical step in our work to revive the ecosystem of our soils, but also to strengthen the immune system of the plants. The vines learn to cope with parasites and diseases, rather than relying on molecules and pharmaceuticals. The secret of great wines lies in the soil. And vines that stand in line with their terroir produce balanced grapes and harmonious wine. In the cellar, we hardly need to intervene." Benjamin Gras

<u>Vdp du Vaucluse Les Plans</u> is a blend of Grenache (50%), Syrah (20%), Merlot (15%) and Cabernet Sauvignon (10%) and 5% other varietals. It is blended from Grenache and Merlot grown on estate-owned plots, mainly in Roaix, with some purchased fruit. This is an authentic, full-flavoured Southern Rhone wine, a touch rustic, but with real power and complexity.

"If you like the taste of Châteauneuf du Pape but not the prices, then look no further than this little beauty. Earthy sweet fruit combines with a fresh trickle of acid to deliver up an impressively tasty and lengthy mouthful... Punches way above its weight." (of a previous vintage) Raymond Blake, Food and Wine Magazine.

The <u>Côtes du Rhône 'Vieilles Vignes'</u> comes from old vineyards from Gigondas' neighbouring villages of Vacqueyras, Rasteau, Seguret, and Rouaix. This wine is technically a Côtes du Rhône Villages, as it comes from the best villages in the appellation. The blend is 60% Grenache, 20% Syrah, 10% Mourvèdre, remainder Cinsault, Counoise and Carignan, with the average vine age being approximately 50 years of age. This cuvee sees full destemming with a long, slow maceration, no oak influence and is bottled unfiltered. Big and full-on flavours – ripe sweet cherry, stewed prunes with spices, earth and wild herbs – the palate is full and ripe, showing great concentration. The dark berries fruit and gamey flavours are followed by chewy but ripe tannins.

The <u>Gigondas 'Aux Lieux-Dits'</u> comes from eight different vineyards (lieux-dits) where the soils are composed of red and blue clays, limestone and sand. The blend is Grenache (75%) with 10% Syrah, 13% Mourvèdre, 2% Cinsault from vines aged between 35 and 50 years old. Natural yeast and 30% whole cluster fermentation. The wine was matured for 18 months in large old oak foudres before being bottled unfiltered. From the 2014 vintage, part of the blend will be matured in terracotta amphorae.

R	2020	IGP VAUCLUSE 'Les Plans'
R	2018	CÔTES DU RHÔNE AC 'Les Vieilles Vignes'
R	2019	GIGONDAS AC 'Aux Lieux-Dits'

RHÔNE



LES VIGNERONS D'ESTEZARGUES, Estezargues Organic, Natural

This super little co-op works according to the principles of Terra Vitis using no chemical treatments other than a little sulphur. Based in the village of Estézargues. It was founded in 1965 and consists of 10 independent vignerons who farm a total of 420 hectares. This excellent coop is set apart by the fact that only 'natural' wine making procedures are adopted - no external yeasts, no fining, no enzymes and so on - all of which contribute to very precise and structured wines. Jean-François Nicq, of Foulards Rouges fame was once (and for many years) the resident winemaker there.

The grape blend for <u>CDR les Oliviers</u> varies, but usually features Grenache (roughly 50%) with Syrah and oftentimes Carignan in equal measure. Very much a natural wine with no filtering or fining. Bottled in spring after the finish the wine is very juicy with a

soft, slightly cloudy purple colour and gentle flavours of blackberry, liquorice, pepper and nutmeg.

R 2022 CÔTES DU RHÔNE AC 'Les Oliviers'



BOSQUET DES PAPES, Châteauneuf du Pape

Founded in 1860, and handed over from father to son, this excellent Domaine produces age-worthy wines that reach their peak after 6 or 7 years, in an authentic, traditional Châteauneuf du Pape fashion. Nicolas Boiron, representing the 5th generation, is now in charge, his 32-ha vineyards consist of 40 parcels in the CNDP appellation, and the average age of the vines is 50 years, and 3.5 ha of Cotes du Rhone.

<u>Châteauneuf du Pape Blanc</u> is a blend of Clairette (35-45%), Grenache Blanc (35%), and Bourboulenc (20-30%). The Clairette and Grenache Blanc are matured in 15-20% new 550 litre casks, the remainder in steel vats for 5 months, with malolactic fermentation blocked.

A mere 1.5 hectares of the 32 are dedicated to white wines, which is aged in a combination of new and used demi-muids. This has a bright pale golden core with an oily texture. On the nose are some subtle aromas of barrel ageing like baking spice, hints of leather, tar, smoky minerals, fine Mediterranean herbs and candle wax - a very complex and intriguing wine. Medium-bodied and balanced on the palate with ripe yellow fruit with savoury spices and herbs. This is delicious and layered and works with a white range from fish to white meat.

<u>Chateauneuf-du-Pape 'Cuvée Traditionelle'</u> A blend of 75% Grenache, 12% Mourvèdre, 10% Syrah & 3% Vaccarèse, Counoise & Cinsault. A lovely cuvée produced from parcels in different sectors of the appellation. 60% of the bunches are fermented whole with a lengthy maceration of up to four weeks in order to extract the maximum of flavour. Ageing is in a mixture of large, oak foudres and demi-muids for 15 months. Rich and concentrated with gamey, spicy fruit. Full-bodied with firm but ripe tannins and a splendid, long finish.

R	2020	CHÂTEAUNEUF DU PAPE AC 'Traditionnelle'	Magnum 150cl
R	2020	CHÂTEAUNEUF-DU-PAPE AC 'Cuvée Traditionnelle'	
W	2020	CHÂTEAUNEUF-DU-PAPE BLANC AC	



DOMAINE CHAUME-ARNAUD, Vinsobres Certified Biodynamic, Natural

Domaine Chaume-Arnaud is biodynamically managed and comprises of 38 ha of vineyards planted on slopes and terraces around the picturesque villages of Vinsobres and Saint-Maurice, near Nyons.

The altitude, between 200 to 450m, and the cool wind from the nearby Alps (the Pontias) keep the temperature lower than the neighbouring villages and contribute to the natural freshness and complexity of the wines.

The soils are stony and poor on the slopes and richer on the terraces. Harvest in done by hand and yields are kept very low. The vineyards are surrounded by thick forest, which Thibaud insists is hugely important for the necessary biodiversity of a biodynamic estate and for allowing natural yeast populations to flourish.

In the early eighties, Valérie took over the estate from her father, who was a figure in the area, having set up the first cooperative in Saint-Maurice. But Valérie was not interested in selling her grapes in bulk so, very soon after, she started to bottle her own wine. She was joined by her husband in 1987 and together, they have built one of the most reliable Domaine's in the region, their passion, attention to details and natural methods of viticulture result in wines with great purity, tension and freshness.

<u>Cotes du Rhône blanc</u> is a delicate and fresh blend of 60% Marsanne, and 20% each of Roussanne and Viognier. Pure, aromatic and refined nose of jasmine, aniseed, mint, quince and melon. The palate is dry and crisp with appealing roundness, juicy pear fruits and a zesty, saline finish. primarily fresh and vivifying, Rhone richness is balanced by zesty and mineral flavours.

<u>Cadène, Côte du Rhône Villages blanc</u> is a blend of Marsanne and Viognier planted on a cool terroir 400m a.s.l. which gives the wine notes of exotic fruits, candied lemon and spices. All these olfactory notes are added to by a floral and aniseed savoury edge on the palate.

The <u>Côtes du Rhône rouge</u> is a blend of 60% Grenache, 20% each of Syrah and Cinsault. Although it always punches way above its weight, the 2018 is a bomb of sheer deliciousness and drinkability. It is expressive, open-knit, juicy with an attractive touch of yeast, then ripe, soft hedgerow fruits, spice, stones, gravel. The palate dry, mid-weight, very juicy with black fruits and tapenade and gravelly minerality. Length on the finish, impeccable balance and so digestible.

60% Grenache, 20% Syrah, 10% Mourvèdre, 10% Cinsault, the nose of the <u>Vinsobres</u> is rich and profound, with dark fruit, cherry and hints of bacon and spices. Lifted and complex with blackcurrant, herbs, spice and black pepper. The palate is full-bodied, juicy, ripe and silky with an energetic, savoury, black olive, mineral finish. Absolutely gorgeous.

W	2022	CÔTES DU RHÔNE BLANC AC
W	2022	'CADÈNE', CÔTES DU RHÔNE VILLAGES BLANC AC
R	2021	CÔTES DU RHÔNE ROUGE AC
R	2019	VINSOBRES AC

RHÔNE



CLOS DE CAVEAU, Vacqueyras Certified Organic, Natural

Henri is the second generation of the Bungener family to own and work Le Clos de Caveau, an exceptional estate, surrounded by forest and made up of a single 14-ha parcel on the side of the Dentelles de Montmirail.

The estate was purchased by Henri's father Gérard, from the late Steven Spurrier in 1976. Gérard decided to farm and produce wine organically "It was quite a different time in the late '70s and early '80s when my father decided to go organic, says Henri, there were no organic vineyards in Vacqueyras or neighbouring Gigondas in those days."

"What my father was doing was 'hush-hush' and he told us not to tell the clients" says Henri. It would not be until 1985 that "organic certification" would be introduced in France. In 1989, Le Clos de Caveau was certified organic and, since organic viticulture was no longer "hush-hush," added the tiny green and white 'AB' logo on the labels of their wines

On the slopes of Montmirail, the bedrock is vertically stratified which allows roots to penetrate deeply into the limestone mother-rock. The altitude is 650 m, which is also higher than any other vines in the appellation and the estate is surrounded by pristine forest which is key to preserving biodiversity and thus facilitating organic farming and indigenous yeast ferments.. At this altitude and perfect sun exposure, the Syrah and Grenache vines produce suave, opulent wine with good natural freshness. Most of the work in the vineyard is carried out by hand and the yields are very small.

<u>Fruits Sauvages</u> is named so because this cuvée is the natural expression of the wild fruit, produced with minimal intervention and without wood. 60% Grenache with 40% Syrah from vines aged from 10 to 45 years old. Grapes are harvested by hand and fermentation is traditional with native yeasts. Maceration lasts 1-2 months and wine is aged in concrete tank for 12 months. Dark ruby colour with aromas of blackcurrant and sweet spices. The palate is generous with firm, yet silky, well-integrated tannins.

<u>Carmin Brilliant is</u> a blend of 70% Syrah and Grenache from vineyards planted with 25-70-year-old vines on amphitheatre-like slopes Maceration lasts for 1-2 months with 50% aged in one-year-old barriques for 20 months.

Its impressively perfumed nose offers a suave bouquet of red berries, garrigue, anise and fruitcake. Opulent, sweet, expansive and mouth-filling, the lush red berry fruit builds in intensity before coating the entire palate. These flavours are enlivened by baking spices, herbs and gentle tannins.

'Racy and very sweet fruit but with good, well-integrated acidity. Fine tannins. Proper wine' JancisRobinson.com

'Grenache and Syrah provide a nose, combining candied fruit, scents of undergrowth and vanilla notes from barrel. We then discover a round, balanced palate, endowed with textured tannins and a beautiful aromatic persistence.' 2 Stars – Guide Hachette des Vins 2019

Gigondas 'Champ Vermeil' comes from a .5-ha parcel planted on sandy / limestone soil Henri purchased in 2016. The parcel is a stone throw away from the farm. The wine 70% Grenache with Syrah, spent 15 months in 20-hl wooden vat and a further 12 in bottle before release. Very pure, fresh and focused – black berry, fruit of the forest, licorice very lively and articulate, the palate has wonderful ripe fruit, mint and hints of eucalyptus; on the lighter side of Gigondas, with exceptional drinkability.

New!	VACQUEYRAS AC 'FRUITS SAUVAGES'	2019	R
	VACQUEYRAS AC "CARMIN BRILLIANT"	2017	R
Magnum 150cl	VACQUEYRAS AC "CARMIN BRILLIANT"	2017	R
	GIGONDAS 'CHAMP VERMEIL'	2016	R

ARDÈCHE

filtered.



HERVÉ & BÉATRICE SOUHAUT, ROMANEAUX-DESTEZET, Arlebosc Organic, Natural

The Domaine Romaneaux-Destezet was created in 1993 by Hervé Souhaut. His holdings on the acidic granite soils of the northern Rhône and Northern Ardèche are a mixture of new and ancient vines—from 50 to100 years old. Hervé Souhaut's holdings are minuscule, only five hectares and he employ only organic and biodynamic winemaking techniques. The Syrah grapes for his VDP cuvée come from a tiny parcel of land along the slopes of the Doux River and the vines are on average 40 years old.

At the end of September, the grapes are harvested and then undergo a very long maceration at a low temperature. The wine is then matured on the lees in second-hand oak casks for six months and then bottled without being

<u>Domaine Romaneaux-Destezet Blanc</u> is a blend of 70% Viognier and 30% Roussanne, from yields of 20hl/ha, is directly pressed with maturation on the fine lees and bottling without filtration. It has aromas of apricot and waxy pear with some herbal notes and an agreeably mouth-filling texture.

Cool climate <u>Syrah</u> tends to have very dynamic aromatics and this gem has one of the most explosive noses I have experienced in quite some time. Violets, bacon fat, freshly roasted coffee beans, black cherry, wet stone and vanilla bean all interplay nicely as they gradually unfurl off the rim of the glass. The palate employs many of the same flavours the wine contains on the nose, however, deep black cherry and juicy plum flavours meshed with candied violets and cool strawberry tones dominate. The tannins that gradually crop up on the finish are in the featherweight division and highlight the readily accessible fruity components this stellar Syrah possesses. Ideal with pigeon, quinea fowl, roast chicken or pork.

<u>The Souteronne</u> is made from only old Gamay grapes. The vines are between 60 to 80 years old. The winemaking involves a long maceration at low temperature, without destemming the grapes and the juice is matured on the fine lees, in second-hand oak casks. It is then bottled without filtration. The SO2 is less than 25mg/l when bottled. The depth of colour of this wine is sensational and the nose billows out of the glass to reveal fresh red and dark fruits. The palate is something else – this is a truly superb Gamay with a lovely mineral edge as if granite had melted seamlessly into a wine.

<u>Saint-Joseph Clos des Cessieux</u> comes from old vines Syrah, non-destemmed and matured on the lees in used barrels. It combines exotic perfumed fruit and spice with glorious purity, delightfully fresh, it is a reminder that this variety can possess real finesse.

W	2021/22	DOMAINE ROMANEAUX-DESTEZET BLANC
R	2022	SYRAH
R	2021/22	LA SOUTERONNE GAMAY
R	2020/21	SAINT-JOSEPH 'CLOS DES CESSIEUX'
R	2022	SAINT-JOSEPH 'CLOS DES CESSIEUX'

ARDÈCHE



DOMAINE DES VIGNEAUX, Valvignères Hélène et Christophe Comte Biodynamic certified, Natural

Domaine des Vigneaux is a third-generation family business located in Valvignères half way between Montélimar and Aubenas, Ardèche. This 13-hectare vineyard is planted with Chardonnay, Viognier, Syrah, Grenache, Merlot, Pinot Noir and Cabernet Sauvignon and run by Hélène and Christophe Comte. The domain received AB organic certification in 2001 but has adopted biodynamic methods as early as 2009 – Ecocert certified.. The soil is worked lightly, enriched with organic fertilizers and sprayed with plant concoctions, which helps to minimize the use of copper. It also stimulates the vines' self-defence mechanisms and the microbial life of the soils. The ultimate goal is to find the right balance and bring out the subtleties of the terroir in each cuvee. Hélène and Christophe have adopted noninterventionist winemaking methods using neither additives nor any sulphur.

Rez'istant Grenache is made from Grenache blanc, in some years supported by a splash of Marsanne. direct pressing, fermentation in vats. No added sulphur. A white to be drunk young and on the fruit. 13% abv, would make a good pairing for firm fish, shellfish or cheese. A touch of spritz, so decanting is recommended.

This medium-bodied <u>Syrah</u> has a rich warm nose of sun-baked fruits, and notes of juicy red fruit and dried herbs. Firm palate with nice tannic structure, ripe black fruits (blackberries, black cherries) and a good dusting of herbs.

Jour & Nuits, from the Domaine des Vigneaux, is a blend of Merlot, Syrah and Grenache. Hélène and Christophe vinified them in semi-carbonic maceration in order to obtain a digestible wine, easy to access, with a little substance all the same, intensely fruity and floral. You can open it for any occasion, from aperitif to cheese course.

<u>Du Bout des Doigts</u> It's a 100% Pinot Noir, Hélène and Christophe vinify it in concrete vats, using semi-carbonic maceration. The result is ultra gourmand and tasty. Morello cherries, fresh almonds, sometimes with a floral side. There is some structure ves, but it is melted, round, harmonious.

W	2022	REZ'ISTANT GRENACHE BLANC
R	2022	SYRAH
R	2022	'JOUR ET NUITS' RED BLEND
R	2022/3	'DU BOUT DES DOIGTS' PINOT NOIR



JEAN MAUPERTUIS, Saint-Georges-sur-Allier, Auvergne Organic, Natural

Jean Maupertuis tends 3.8 hectares of vines in the commune of Saint-Georges-sur-Allier and La Roche Noir in Auvergne. He works principally with a local version of Gamay referred to as "Gamay d'Auvergne", but also owns a little bit of Chardonnay, Pinot Noir and a tiny amount of Noirfleurien, an ancient local varietal found only in his neighboring village of Mirefleurs. Most of his vines are on the venerable side, ranging from 40 to 100 + years.

A former computer scientist, Jean always loved wine, and to that end he bought a small parcel for fun in 1992, before finally leaving his job to study oenology in Macon. Jean was drawn to natural wine through Marcel Lapierre of Beaujolais, although it took some time for him to familiarise himself with this approach to winemaking. He then visited

Pierre Overnoy and Jean Thevenet and decided he wanted to emulate them. Setting up such an undertaking in Auvergne was certainly an uphill battle at first. The wines of this region were completely unknown and on the verge of disappearing

<u>Pink Bulles</u> This sparkler is made using the ancestral method, where the wines are bottled and capped before fermentation is complete. The fermentation continues in bottles, causing the naturally occurring bubbles to be trapped. The bottles are hand-riddled, just as in Champagne. The lees are disgorged and topped-up with the same wine.

This bubbly pale pink Gamay is relentlessly cheerful with delicious ripe strawberry flavours and mouth-cleansing acidity. Sometimes off-dry, more often dry, it merits the cliché "summer in a glass".

Les Pierres Noires 100% Gamay d'Auvergne, 80 to 100 years old, grown on volcanic soil on a high altutude slope. There is something about the wines made from vines grown on mountains. The wines hit every taste bud with absolute clarity. Slightly cloudy with an aroma of barnyard when it is first opened. This dissipates quickly, but leaves behind a topsoil smell that remains to accompany the raspberry notes. Sour cherry and pomegranate seed flavours are accompanied with earthiness too

<u>La Plage</u> is clear juice Gamay (similar to the Beaujolais variety) planted on pure sandy soil (hence the name la plage – meaning the beach) with limestone underneath. Pure, supple Gamay with subtle red berry, sweet cherry and meaty flavours.

<u>Neyrou</u> is 100% Pinot Noir from a vineyard, where the composition of soil changes dramatically from sand to clay. Auvergne landscape is bipolar, interposing hills of extinct volcanoes and risen ancient sea-bed of limestone. The vines are trained *en lyre* – double trellis with empty space in the middle, which looks like an ancient harp. It is a traditional trellising that concentrates grapes but requires additional hands-on work. Mechanical work is impossible with en lyre.

PetNat	2023	PINK BULLES, PET NAT
R	2023	GAMAY D'AUVERGNE Les Pierres Noires
R	2023	GAMAY La Plage
R	2023	PINOT NOIR Neyrou



MARIE AND VINCENT TRICOT, Orcet, Auvergne Biodynamic, Natural

Originally from Anjou, Vincent first discovered the world of wine, specifically that of natural wine, in Beaujolais when he helped Jo Cotton with the harvest.

In 2002, after travelling the world, he moved with his wife Marie and their 2 daughters to the village of Orcet in Auvergne, where they were lucky enough to take over a winery that has been working organically since 1971. They purchased 4.5 ha of organic vines and planted an additional 1 ha. Vincent had learned that the region had one of the largest concentrations of pre-phylloxera vines in France and was eager for such a rare opportunity to work with.

They strived for a few years to master winemaking without added sulphites, and since 2011 they have been able to do this. Tricot's wines are fun and easy in the positive sense of the expression, mate wine and wine to participate, that's exactly how they imagine the wine and make it accordingly. Marie and Vincent's wines grow on fabulous terroir, clay limestone crossed by volcanic rock, the typical basalt of the Auvergne soils, which give the wine that natural energy.

The aromatic and delicious *White Light* (Chardonnay & Muscat) hand harvested, spontaneous fermentation in stainless steel with indigenous yeasts, aged in stainless steel, zero SO2, is energetic, aromatic, very pleasant, hints of yellow peach, citrus aromas with apple and tropical fruits on the palate.

<u>Désiré</u> - Marie and Vincent planted Aligoté vines a few years ago, which now makes up 75% of this cuvée, alongside some Chardonnay. This is delicate and compelling and will be finished far too quickly.

<u>Escargot</u> is 100% Chardonnay hand-harvested from 45 year-old vines grown in limestone, clay, and basalt soils. Native yeasts starts and end the fermentation in stainless steel tanks, the wine is then aged in a mix of old oak barrels and clay amphora, no fining, filtering, no SO2 added. Deeply flavoured and vibrant; very aromatic, ripe pear and green apple, sage and minty notes with mineral, salty character.

Rassénéré is 100% Sauvignon Blanc which has been fermented in a stainless steel tank before being transferred in a mix of old oak barrels and amphorae. Intensely flavoured nose, white fruit, flowery with nettle and freshly mown grass hints; the palate is richly textured and round, with delicious fresh fruit aromas and bright, refreshing finish.

<u>Rose</u> - An unexpected length for this Pinot Noir rosé with only 10.5% alcohol, dewy red berries on the nose, soft, ample, voluminous on the palate, fresh, as befits a rosé made by the Tricots, a little touch tingly when opened.

Gamay <u>Rouge Lux</u> comes from the volcanic soils of Auvergne in central Loire made naturally by Marie and Vincent Tricot. This one is hand harvested and wild fermented in fiberglass vats, then pressed off to old barrel before getting bottled unfiltered with almost no sulphur added. Racy, mineral driven dark red fruit with a savoury streak. Get it while you can.

<u>Petit Rouge de la Côte Ouest</u> is Gamay d'Auverne, from a single plot planted on a mix of volcanic and limestone soils. Fermented in large fiberglass vessels, the wine is then aged in a mix of old oak barrels and clay amphora, no fining, filtering, no SO2 added. This is as serious Gamay d'Auvergne can be; Deeply flavoured, with ripe morello cherry, crunchy red fruit, red apple, freshly ground spice and peppermint, it ends with saline notes. Superbly put together and a joy to drink.

<u>Les Petites Fleurs</u> is 100% Gamay. Clay, limestone soils. Hand harvested. Whole cluster fermentation, semi-carbonic maceration with indigenous yeasts. 12 months in French oak. Zero SO2.

<u>Les Milans</u> is a blend of Pinot Noir and Gamay from two of the Tricot's plots. The Pinot Noir is destemmed, and Gamay goes through whole cluster fermentation. Vibrant, with perfect mid-palate and grit from the mix of volcanic and sandstone soils. 2022 vintage is throbbing with life and well worth aging for 3-5 years+.

<u>MC Pinot Noir</u> is 100% carbonic macerated Pinot Noir that spends a brief time in barrel. Bright acidity, black mineral, and touch of epicurean spice. Nicely balanced, with a long flinty spiced finish.

<u>3 Bonhommes Rouge</u> is 100% Pinot Noir, from 40-year-old vines on limestone, clay and basalt. Hand harvested and fully destemmed with spontaneous fermentation in barriques with indigenous yeasts before being aged for 12 months. Intense, beautiful aromas of cherry, violets and earthy spice. The palate is electric with tingling acidity, juicy red fruits and saline, mineral finish.

Continued

AUVERGNE - AVEYRON

MARIE AND VINCENT TRICOT

.. Continued

W	2022	WHITE LIGHT, CHARDONNAY-MUSCAT VDT
W	2022	DESIRE, VDF
W	2022	ESCARGOT, CHARDONNAY VDF
W	2022	RASSÉRÉNÉ, SAUVIGNON VDF
Rosé	2022	ROSE, PINOT GAMAY VDF
R	2021	ROUGE LUX, GAMAY D'AUVERGNE VDF
R	2022	LES PETITES FLEURS, GAMAY D'AUVERGNE VDF
R	2020	PETIT ROUGE DE LA CÔTE OUEST GAMAY
R	2022	LES MILANS, GAMAY D'AUVERGNE, PINOT NOIR VDF
R	2022	MC PINOT NOIR VDF
R	2022	3 BONHOMMES ROUGE VDF



LES CHEMINS DE L'ARKOSE, Montpeyroux, Auvergne Biodynamic - certified Demeter, Natural

Les Chemins de l'Arkose domaine is located in the heart of Montpeyroux in the Auvergne region. Yvan Bernard and Audrey Baldassin cultivate 8-hectares of vines on the various beautiful terroirs of Puy-de-Dôme. The soils are clay-limestone, more or less mixed with volcanic ash with basaltic intrusions. In a vineyard area that is very fragmented and therefore difficult to mechanise, they work by hand and with respect for the environment and according to the precepts of organic culture, in other words without insecticides, fungicides or synthetic chemical treatments.

A former student of the Beaune wine school in Burgundy, Yvan Bernard settled in the region in 2001 at the age of 22. Not being from a winegrowing family, he had to rent plots of vines from different owners to start him on his path. For twenty years, he converted his domaine to organic farming and offered wines under his name. In 2020, Yvan joined forces with Audrey Baldassin who had already been working at the estate for a few years. The estate became Les Chemins de l'Arkose and so the adventure continued.

<u>Le Clos Rouge Cuvée Parcellaire</u> hails from a plot of old Gamay with some Pinot Noir planted on calcareous soil with basaltic debris. This red has a touch more body than the others but is still marked by mountain freshness, and its purity is down to excellent work in the vines and sympathetic low-intervention winemaking.

The 100% <u>Gamay Cuvée Arkose</u>, from 60 year old vines, and aged for 12 months in barrels, is distinguished by its purity and energy. The wine exhibits a beautiful purple colour, the nose is exuberant, evoking juicy red cherries, roses and white pepper. In the mouth one finds gorgeous fleshy red and blue fruits with delicate hints of vanilla.

<u>Les Terrasses</u> is a pure and racy (yet profound) expression of Syrah which is reminiscent of its Rhone counterpart. This wine is from a massale selection of Syrah from Côte-Rotie and 'Petite Syrah' (Serine) from the Authezat conservatory vineyard. The vines are planted on terraces at an altitude of 400 metres, on the Arkose terroir of the beautiful village of Montpeyroux. The wine is fermented and aged in amphora and has an earthy/red brick quality. Juicy red berries, violets and peppery notes to the fore.

R	2021	CLOS PARCELLAIRE, VDF
R	2020	GAMAY V.V., VDF
R	2020	SYRAH 'LES TERRASSES', VDF



NICOLAS 'Nico' CARMARANS, Izagues Organic, Natural

For a long time, Nicolas ran a natural wine bar in Paris, Café de la Nouvelle Mairie. Interested in making wine, he travelled regularly to Aveyron, the region where his great-grandfather made wine. After purchasing his prized "Le Mauvais Temps" site, he sold his wine bar and turned full time vigneron, back in the very region his ancestor had left to settle in Paris, a century or so before.

Nicolas worked tirelessly to restore the natural terroir of this beautiful site, surrounded by forests and all the biodiversity responsible for the unique character of his wines. Never any chemicals or pesticide, gentle handling, minimal sulphur. In the hands of Nicolas, the rather rustic and tannic Fer Servadou becomes docile and soft. Thanks to the quality of his grapes, the very light and gentle

extraction, the wines gain in drinkability without compromising the true essence of the grape nor the region. As Nico says himself "I want to make wines that I like to drink".

Selves Blanc is Chenin, planted on steep slopes, and wild, like the countryside. The wines are as natural as nature – wild yeast fermented, unfiltered and only a touch of sulphur. This intense, mouthfilling wine stays in barrels on the lees for ten months. It is broad-beamed reflecting the warmth of the vintage – think ripe apples, cooked pastry and cinnamon.

Minimus is a rosé made from Fer Servadou (50%), Gamay and Jurancon Noir.

Maximus (100% Fer Servadou) is natural minimalism in a glass. Scarcely venturing above 11% it nevertheless sports brilliant purple raiment and positively billows with berry fruit. There is the usual graphite/slatey undertow and yeasty seasoning, but, like so many of Nico's wines it is a lipsmacker. After destemming the grapes are fermented in tank. Delightful red fruit flavours abound amidst the sturdiness of the wine; raspberries and cherries on top of a layer of cool stones and pungent medicinality. It has a sanguine quality that gets the pulses racing; it is good will amplified in a glass; it is the earth, water, grass and stones churned into a ruby-hued liquid; Keats's beaker of the warm-with-a-mitigating-cool-microclimate-south! I can almost feel the cholesterol dissolving now. A word of advice though. In the vernacular parlance, don't mull it, skull it!

Josette is a blend of different sites from new 4 year old vines to some of Nicolas' best 60 year old vines, all Fer servadou & all undergoing carbonic maceration.

Mauvais Temps is the good bad time had by all, ridiculously sapid and savoury and made with Fer Servadou grown on red clay soil. Whole grape vinification for thirty days and then used barrels for elevage. The name means bad weather, from vintage 2017 the Cabernet franc is no longer present in the blend.

Fer de Sang 100% Fer Servadou (Also know as Braucoul or Mansois) round and richly textured, exhibiting black fruit and black berries with leather, smoke and iron on the nose leading to bright, juicy berry fruits and a very silky, elegant mouthfeel. Nicolas Carmarans Fer de Sang is made from grapes sourced from the region of Marcillac. The vines average 70 years of age, they are grown on limestone soils at an elevation of approximately 250 metres above sea level. The grapes are placed in fibreglass tanks to undergo carbonic maceration for about 10 days before being transferred to old barriques for seven months.

Claude, Nico's father, Claude, planted the vines of Fer Servadou that go into this cuvée that bears his name. Classic Carmarans, which means gritty, elegant, wild and in this case, more medium than light bodied. You've never tasted Fer Servadou as good, genuinely outstanding!

W	2022	SELVES, CHENIN BLANC IGP AVEYRON
Rosé	2022/3	MINIMUS, VDF
R	2022	MAXIMUS, IGP AVEYRON
R	2022	JOSETTE, VDF
R	2022	MAUVAIS TEMPS, IGP AVEYRON
R	2022	FER DE SANG, IGP AVEYRON
R	2020	CLAUDE, IGP AVEYRON. MAGNUM 150cl



DOMAINE LES TERRES PROMISES, La Roquebrussanne - Varois en Provence Organic – Certified Ecocert, Natural

Tiring of life as a political consultant in Paris, Jean-Christophe Comor bought Terres Promises (then consisting simply of a cabin and several parcels of overgrown vines) in 2004. He immediately set about reclaiming the vineyards and today there are nearly 13 hectares of mainly old vines (25-40 years) situated at an altitude of 400 metres and sheltered by the Massif de la Sainte Baume in the Var region of Provence. Everything has been organic at the farm since the beginning and yields are very low.

<u>l'Apostrophe</u> is a blend of 45% Grenache, 30% Carignan and 25% Cinsault. A pale salmon-pink in colour. A nose of ripe peaches, watermelon and summer red fruits. On the palate medium-bodied and refreshing leading to a lingering finish. Very moreish! Tasted at the Real Wine Fair in May, this producer really stood out, everything they do is quality and not quantity focused and the results are in the bottle, excellent for the price.

<u>L'Antidote</u>, 100% Carignan, harvested by hand on a 2-hectare parcel of old goblet vines at an altitude of 350m on a clay-limestone soil. Vinified semi-carbonic maceration, this wine, like all those from the estate, no added yeasts, very little sulphite added and only for bottling, unfiltered, not fined. Gourmet, spicy, it clearly shows that Carignan is a truly great variety from the South of France. This estate was unearthed in May last year at the Real Wine Fair. Stunning wines, in very limited quantities. Really surprising how the tannins have been tamed, they were present and framing but didn't block access to the sublime fruit. For true Carignan lovers!

Rosé 2021/2 'L'APOSTROPHE', Coteaux Varois-en-Provence

R 2021/22 'L'ANTIDOTE', Carignan VDP Saint-Baume

SOUTHERN FRANCE- LANGUEDOC-ROUSSILLON





SO VIGNERONS, CLAUDE SERRA & DANIEL ORSELINI

These brilliant Languedoc wines are the result of a joint venture between Daniel Orselini and a professor of oenology at Montpellier, Claude Serra. Both these growers are firm believers of the virtues of terroirs, a fact usually ignored at this level in favour of fashionable grape varieties. These are real wines, packed with a strong personality and southern warmth and flavours.

<u>Terres Cortal Sauvignon Blanc</u> comes from vineyards located on the hillsides, along the Mediterranean sea, consisting of chalky clay soils with sand and gravel. The nose is clean, fresh and vibrant with enticing ripe fruit. The palate is crisp and elegant, with well-balanced weight - fresh grapefruit, white fruit and hints of quince.

<u>Grange des Rocs</u> vineyards are situated on the shores of the Bassin de Thau - a saltwater lagoon devoted to the cultivation of shellfish - the tiny appellation of Picpoul de Pinet itself is to be found to the south of Pezenas and the area produces thirst-quenching whites bursting with lip-smacking acidity ('Picpoul' translates into 'lip-stinger) that accompany the local seafood perfectly.

This particular white is made from the ancient Piquepoul grape from vines grown on limestone and clay. Makes for a great aperitif, even better with oysters! A clear light golden in colour. Fresh aromas of citrus fruits and apricots. On the palate, dry and crisp with the trademark vibrant acidity to the fore. The finish is cleansing and bright. Try with a scallop ceviche, steamed mussels with leeks or fried squid with aioli.

The <u>Cabernet Sauvignon</u> is grown on chalky-clay soils with crumbled stones. The grapes are fully de-stemmed, and a gentle extraction follows the short, cold maceration and fermentation. The wine then matured for 8 months on its fine lees, with micro-oxygenation. The nose is rich and intense, gorgeous ripe black berries, plum, cassis with hints of vanilla and toast. More ripe black berries are found on the palate, with lovely sweetness and juiciness, ending with wild herbs hints and finely grained tannins. 'Tasty, juicy blackcurrant fruits and a slightly spicy finish. A real bargain!' John Wilson, bottle of the week – Irish Times

The grapes for <u>La Boussole Pinot Noir</u> are grown on chalky marl soils in the Aude region near Limoux and are manually harvested. Fermentation takes place in stainless steel vats. 80% of the wine is matured in tank, with 20% is matured in oak barrels for a minimum of 3 months.

Lovely aromas of red fruits notes (wild strawberry) followed by menthol, grilled and smoke. Light-to-medium-bodied, really well-balanced and pure with finely grained tannins on the finish.

Good food wine. Serve with a mushroom risotto, lamb shank or even scallops in a mushroom and cream sauce.

"You may be thinking south of France, endless sunshine, ultra-ripe grapes, jammy flavours... Until this wine first crossed my lips I had the same suspicions. But I'm happy to say they're unfounded. Alongside wonderfully pure notes of strawberries and violets, La Boussole delivers mouthwatering freshness. There's nothing remotely over-sweet or jammy about it. That's because the grapes that go into it are grown in some of the Languedoc's coolest vineyards up in the hills around Limoux. Slip a bottle of Boussole into the fridge half an hour before you eat. Tuna, chicken, high-class sausages, even a bowl of lentils with smoky bacon will taste all the better for its company" Mary Dowey: The Gloss Magazine

W	2022	SAUVIGNON BLANC 'LES TERRES CORTAL', IGP d'Oc
W	2022	PICPOUL DE PINET, GRANGE DES ROCS
R	2021	CABERNET SAUVIGNON 'NORDOC', IGP d'Oc
R	2022	PINOT NOIR 'LA BOUSSOLE', 'Les Grands Côtes' IGP d'Oc

SOUTHERN FRANCE- LANGUEDOC-ROUSSILLON



VAL DES PINS, Montaud

Val des Pins is a great source of reliable, well-made and honest southern wines. Medium-sized coop, founded in 1981, located in the Hérault with vineyards holdings stretching over sun-drenched hillsides and running from the Cévennes Mountains foothills to slopes overlooking the Mediterranean.

The cooperative principles are based on delivering quality wines while respecting traditions, nature and the environment. The wines are extremely well-made and show

unexpected intensity and purity of fruit. Perfectly digestible and balanced by bright freshness, their quality-price ratio is simply unbeatable.

<u>A La Folie Merlot</u> has a powerful and surprisingly intense nose of plum, stewed black fruit and cherry. Intensely flavoured with ripe fruit, plum and some spicy, vegetal notes. Well structured, with soft tannins and toothsome freshness, it is an amazing wine for the price.

<u>Eclat d'Oc Chardonnay</u> is a bright and fresh unoaked white. It has an attractive yellow colour with tinges of green. Lovely nose, pungent, flowery with hints of lemon. The palate is fresh and fruity, and show amazing intensity with green apple, honeyed notes, nuts and dried fruit character with a slight touch of minerals on the finish.

New additions to our list from Val des Pins are from the 'Rocher de la République' range. Montpellier's first organic certified vineyards; they offer organic wines at a fair price that is accessible to everyone. Bringing back to life the spirit of the revolution, which in 1789 provided all the inhabitants of the territory with a plot of land to cultivate, just in the valley, under the famous rock of the republic. Good organic wines at the right price made by the coop du val des pins are a bit of this state of mind that continues. Friendly and frank wines.

<u>Rocher de la République</u> white is a blend of Vermentino (Rolle), Sauvignon Blend and Viognier. Direct press, 24 hour cold settling, cool fermentation in stainless steel and concrete to preserve fruit character and freshness. Bright and aromatic on the nose with citrus and white fruit, followed by delicate floral notes. The palate is balanced with bright fruit and mineral freshness.

<u>Rocher de la République</u> red is a blend of Merlot, Cabernet Sauvignon and Marselan grown on clay-limestone soil. Grapes are fully destemmed then vinified in concrete and stainless steel. Light pumping over daily to promote the expression of the fruit. The wine is quickly racked after malolactic and aged in steel and concrete vats to preserve aromatics. Garnet colour with aromas of red fruit and wild herbs. Fresh and fruity, perfect for drinking in its youth.

Rocher de la Républlique rosé is a Cinsault and Grenache blend. The grapes are destemmed, then directly pressed at their arrival in the cellar. Cold settling for 24 hours before cool temperature-controlled ferment in steel and concrete. Pale pink colour with salmon highlights. Bright, fresh red fruits on the palate balanced by citrus.

W	2021	ÉCLAT D'OC CHARDONNAY, IGP d'Oc	
W	2022	VAL PINS 'ROCHER DE LA RÉPUBLIQUE' BLANC	Organic New!
R	2020/21	A LA FOLIE MERLOT, IGP d'Oc	
R	2022	VAL PINS 'ROCHER DE LA RÉPUBLIQUE' ROUGE	Organic New!
Rosé	2022	VAL PINS 'ROCHER DE LA RÉPUBLIQUE' ROSÉ	Organic New!

SOUTHERN FRANCE - LANGUEDOC-ROUSSILLON



DOMAINE DE SAINT CYRGUES, Costières de Nîmes Certified Organic

An estate with vineyards along the southern slopes of the Costières de Nîmes which has a history of vine cultivation dating back centuries, it was bought recently by the Ferraud family.

The soils are a mixture of rounded pudding stones, flint and gravel and were formed during prehistoric times by alluvial sediments from the Durance and Rhone rivers.

<u>Salamandre blanc</u> is 100% Grenache blanc. A great and gentle entry-level orange wine which drinks like a white; 10 days on skins this is a little bit floral note and flavours of peach and summer fruits and just a little bit of grip. Simply delicious.

The <u>Saint-Cirice cuvée</u> is comprised of 50% Syrah, 30% Grenache, 10% Marselan, 10% Merlot grown on clay-limestone soils intermixed with *galets roulés*. The juice spends 6 months in *futs* and a further 2 months in tank before a light filtration. St Cirice shows aromas of ripe tomato, along with Mediterranean herbs. With a little air, it reveals cherry confiture and warming spice. It is light to medium-bodied and has a very soft, almost plush mouthfeel, with flavours of red berries and finishes with a lift of fresh acidity and a savoury twist. It will have broad appeal and would be a perfect choice for house wine, or for any occasion where the need for a pleasurable drop and a keen price are essential.

<u>Salamandre rouge</u> is 100% Syrah and is unoaked. A purple-red in colour. Notes of black cherries, black pepper and smoke on the nose. Full-bodied and ripe on the palate with a bright acidity and medium tannins leading to a juicy finish. Try with duck breast with a beetroot risotto, venison bourguignon or braised rabbit.

0	2022	`SALAMANDRE' BLANC, VDF	New!
R	2020	'SAINT CIRICE', IGP Gard	
R	2022	`SALAMANDRE' ROUGE, VDF	New!



MAS MONTEL, Aspères

Located in Aspères, near Montpellier, the estate is owned and run by brothers Dominique and Jean-Philippe Granier. The soils of the 40-ha vineyards, known as Terres de Sommières, are varied, they consist of mainly red clay, limestone and pebbles and the site is well exposed to the sun and to the local winds (tramontane, mistral, marin). The Granier's style is for juicy, approachable wines exhibiting charming fruit.

<u>La Petite Syrah</u> is made from young Durif vines, a crossing between Syrah and Peloursin. Garnet red in colour, scents of stewed fruits, cinnamon and nutmeg. Uncomplicated on the palate, the red fruit flavours are backed up with notes of spice, leather and liquorice. Serve with mutton stew, braised stuffed lamb or Vacherin Mont d'Or cheese.

R 2021 'LA PETITE SYRAH' IGP Gard

SOUTHERN FRANCE- LANGUEDOC-ROUSSILLON



CLOS FANTINE, Cabrerolles Organic, natural

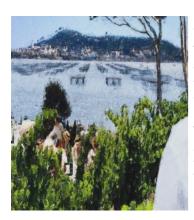
Clos Fantine is a small family winery that sits on breezy, sloping hills behind the commune of Cabrerolles in the Faugères AOC. The long road that winds up to the front door is lined with brightly colored wildflowers sprouting between slabs of exposed schist, and 9 hectares of gnarly vines and fruit trees.

After inheriting the winery from their father, siblings Caroline, Olivier, and Corine Andrieu continue to live and make wine in the house where their grandmother was born. The property totals around 30 hectares of organic Mourvèdre, Grenache, Carignan, Terret Blanc and Gris, Cinsault, Syrah, and

Aramont (a very old variety, planted in 1915) vines. Each of their parcels was "liberated" from their wire-training 20 years ago and now grow in perfect rows as bush vines -- which they say is prefferable for the windy hillsides and sunny clime. In an effort to encourage biodiversity in the vines, they do not plow, so the grass grows high between the rows in the summer and is managed by sheep in the winter.

This cuvée is a harmonious blend of de-stemmed Carignan, Syrah, and Grenache vinified separately in large vats with indigenous yeasts, then assembled and aged in cement before bottling with no sulfur. Slightly more polished than previous vintages, this year is singing, with a nose that is bursting with aromas of wood smoke, baked red apple skins, citrus and garrigue. The wine shows a deep purple in the glass. The palate is lifted by cool minerality and structured with powdery tannins with flavors of juicy plum, cinnamon spice and dried herbs on the finish. This is a satisfying wine that would pair beautifully with grilled sausages and wild rice.

R 2019 CLOS FANTINE, FAUGÈRES TRADITION



2022

W

DOMAINE DE MIRANDE, Castlenau de Gers Organic principles

Joseph Albajan's estate is located in the heart of the Picpoul appellation, not far from the Bassin de Thau, a salt-water lagoon dedicated to the cultivation of oysters and mussels. The vineyard is surrounded by the garrigue and the soils are a clay-limestone mix on south-facing terraces with the vines between 30-100 years old. Green harvesting and organic viticulture are part of the estate's philosophy.

Mirande Picpoul de Pinet is made with 100% Piquepoul Blanc, an ancient grape variety, which has the sort of green-tinged iodine fruit and crisp acidity one would associate with Muscadet or Gros Plant, but with more vinosity. The nose opens with delightful aniseed spices, green fruit and touches of honey. The palate is savoury with Mirabelle plum, exotic fruits and touches of iodine, minerals and herbs.

CÔTEAUX DU LANGUEDOC 'PICPOUL DE PINET' AC



ROBERT VIC, Preignes le Vieux

Qualenvi certified

These wines are produced by Aurélie and Jérome Vic, fifth generation of the Vic family, whose estate lies close to the Mediterranean Sea, near Béziers. The grapes here benefit from perfect growing conditions and the Vic philosophy is to amplify the quality of their raw materials by sheer hard work in the vineyards. They use neither pesticides nor chemical fertilisers and are QUALENVI accredited. This certification marks commitment to food safety and traceability and is a guarantee of sustainable environmental practices. These practices shine through in wines that are fresh and free from the synthetic taste profiles that mar so many 'house' wines.

<u>Petite Source le Clos white</u>, a blend of Vermentino and Chardonnay is clear and star bright in colour. Fat, ripe, papaya fruit flavours with a hint of stone fruit and a touch of creamy leesiness and ozone. Dry, crisp, quite high acidity, light bodied, refreshing and quite lengthy on finish.

<u>Petite Source le Clos red</u> is a blend of Grenache, Cinsault and Merlot. Bright ruby purple in colour. On the nose, clean plummy fruit with a hint of graphite (the Merlot showing through!). Dry, light bodied, red plum fruit, crisp acidity, soft tannins. Really lovely mouthfeel; soft, yet with a touch of pleasing astringency on finish and a touch of oak seasoning the palate. A delicious entry-level wine which is totally authentic and without artifice.

W 2022 PETITE SOURCE LE CLOS BLANC, IGP PAYS D'OC

R 2022 PETITE SOURCE LE CLOS ROUGE, IGP PAYS D'OC



DOMAINE DU METÉORE, Cabrerolles Certified Organic

Located in the village of Cabrerolles in the north of the Faugères appellation. Météore is named after the huge crater of a meteor which punctures the vineyards; and most of the wines are named after meteor showers. Two local factors mark all the wines: first all the 23 hectares of vines are on schistous soils - and that gives the wines a particular high-toned scent and exciting minerality; and second, the vineyards go up to 350 metres in altitude, and that, combined with cool downdrafts from the plateau to the north, brings freshness to their wines. Syrah in particular benefits from this terroir.

The Domaine is now owned by Paul Jenkins, Paul Jarman, Vinkey & Andrew Allen. The two Pauls are London-based doctors, friends and wine enthusiasts who have known the area well for many years. Passionate about the possibilities presented by the Faugères schist terroir to create truly compelling wines, they spent a long time searching for a vineyard with the right potential, history and a truly unique setting. When they found Domaine du Météore, they knew they had found the right land and vines to create the wines they wanted.

<u>The Léonides</u>, described by Paul Strang as "one of the bargains of the appellation", is made from roughly equal quantities of Syrah, Grenache and Cinsault. The grapes are carefully destemmed, then macerated for four weeks. After fermentation in stainless steel, the wine is matured for a full 28 months allowing the flavours to blend and intensify.

The wine itself is a traditional meaty Faugères with its gorgeous deep colour, heady aromas of flowering shrub, bay, balsam and serious quantities of dark smoked fruits on the palate.

Matthew Juke MW: "With spicy, meaty, liquorice and wild herb notes underpinning a luxurious black fruit core this is a devastating wintry red."

Katherine Dart MW: "The tannins are ripe and woven with the fruit and the acidity brings freshness and focus. There is a clarity on the finish that lifts and lengths the fruit."

R 2019 FAUGÈRES AC `Léonides'



DOMAINE DES FOULARDS ROUGE, JEAN-FRANCOIS NICQ, Montesquieu des Alberes *Organic, Natural*

Jean-François Nicq took over the domaine in 2002. It was then ten hectares and he planted a further two on beautiful schist and gneiss slopes. In his first year he began the conversion to organic viticulture. In his previous job he vinified the wines at the co-op in the Côtes-du-Rhône (Estezargues) where he worked without sulphur and maintained this practice of natural winemaking at Foulards for his first vintage. The terroir is Les Albères in the Pyrenées-Orientales, 10km from the sea and Collioure, where the maritime influence brings the freshness that enables the wines to reach phenolic maturity without excessive alcohol. The north-north-east exposition of the vines compounds this character and finally the soils which make up this ancient granitic area bequeath a delicacy and elegance to the wines. The yields are kept low by the climatic conditions; successive droughts over the years have forced the vines to develop deep root systems to search for water and mineral nourishment.

Depending on the parcel the yields range from 5- 25hl/ha. Purity is the watchword here; the first thing you notice is the freshness of the wines, and, dare one say, some pretty juicy fruit.

<u>Terre de Feu Blanc</u> is a new collaboration between Jean-François and his friend at Domaine Potron-Minet. The grapes are from Les Aspres village, a blend of Macabeu, Bourboulenc and Grenache Blanc planted on red clay. Low yields (20 hl/ha), direct press, native yeasts, 4 months in vats and zero SO2. Fresh and zippy, generous palate of white and exotic fruit.

<u>Soif du Mal Blanc</u> is a blend of 80% Muscat Alexandrie & 20% Macabeu: the Muscat Alexandrie is direct press, fermented in cuve with native yeasts, no added SO2 and aged four months in cuve. To preserve freshness, Jean-François stopped using oak for this cuvée and picked a little early. The nose shows white peach, lemongrass, limoncello and freesia. The Muscat aromas are nuanced. Fresh palate with zesty acidity, fenugreek, orange blossom, marzipan and a touch of quinine bitterness. Don't hesitate to decant and serve not too cold.

<u>Terre de Feu Rouge</u> is a new collaboration between Jean-François and his friend at Domaine Potron-Minet. The grapes are from Les Aspres village, a blend of Carignan, Grenache and Mourvedre planted on red clay. Low yields (24 hl/ha), 2 weeks carbonic maceration, native yeasts, 6 months in vat and zero SO2. Crunchy red fruit, refreshing, medium to light red. Beautifully made.

<u>Octobre</u> is released each year in... October; 90% Syrah, 10% Grena51che grown on granitic soil, hand harvested and spontaneous carbonic fermentation, no SO2 added, this smile inducing wine literally sings in the glass - juicy red fruits, lively and energy filled. 11% ABV.

Le Fond de l'Air est Rouge is a 100% Cinsault on decomposed granite, vinified in carbonic maceration, at 11% alcohol and no SO2 added. This is 100% light and delicious with lovely aromas of spiced raspberry, tart cherry and rose. The palate is light and bright but with surprising depth, showing pretty berry fruits, earth and citrus, that continues in the refreshing finish. It's a perfect summer red to serve quite cool with grilled foods, charcuterie and mild cheeses.

<u>Les Vilains</u> is a blend of 80-year-old vine Carignan with 20% Grenache. Hand-harvested, whole cluster, cool carbonic fermentation (15°c) for two weeks. Bottled by hand in spring, unfined, unfiltered with no added SO2. The nose is full of red and black currant, sloe berries, roasted dark spices, nutmeg and pepper finishing with leather and smoked meat. The palate has the typical acid tension of the Carignan, with its blue fruit vibrancy, as well as its typical reduction, faintly in this release, and its angular tannins - clove, musk and roasted Provençal herbs. Les Vilains will benefit from decanting or allowing a little time for reduction to pass.

<u>Soif du Mal Rouge</u> is a blend of Grenache 80% with Syrah. Carbonic maceration for twenty days, indigenous yeasts and no sulphur. The fruit come from north-by-northeast-facing vineyards that allow the grapes to ripen to full phenolic maturity without having excessive alcohol levels. Its excellent balance, combined with old-vine naturally low yields and the freshness brought forth by the granite soils, gives bright, fresh fruit flavours and a strong mineral salinity.

W	2023	TERRE DE FEU, Vin de France	New!
W	2022	SOIF DU MAL BLANC, Vin de France	
R	2023	TERRE DE FEU ROUGE, Vin de France	New!
R	2022/3	OCTOBRE, Vin de France	
R	2021/22	LE FOND DE L'AIR EST ROUGE, Vin de Franc	:e
R	2021	LES VILAINS Vin de France	
R	2021/22	SOIF DU MAL ROUGE, Côtes du Roussillon	



CYRIL FHAL, CLOS DU ROUGE GORGE, Latour-de-France New! Biodynamic, Natural

The wines of the Clos du Rouge Gorge are elegant, balanced and full of character, perhaps the finest from the new generation of wine-makers in the Languedoc-Roussillon. They are products of living soils, uniquely beautiful with pure silky fruit, moderate levels of alcohol and firm acidity - delicious examples of the indigenous grapes of the Roussillon.

Cyril Fhal came to the Roussillon from the Loire Valley and found small parcels of north-facing hillside vineyards on gneiss, near the village of Latour-de-France, about 20 miles north-west of Perpignan, with the soil, exposure and altitude of the vines giving freshness and minerality to the wines.

The vines have been tended in biodynamic farming from the beginning, with light plowing by hand, horse or rototiller. Natural composts and biodynamic treatments have revitalized the soil, and plants and flowers among the vines bring beneficial insects and a diverse fauna - the

mountainside vineyards have a magical quality and seem to blend in with the surrounding sparse vegetation. Cyril rejected the AOC regulations of the Roussillon, which require 30% Syrah or Mourvedre, not indigenous to the region, "which by their excess of maturity and lack of acidity in this climate, result in fat and heavy wines," thus his reds from the local Carignan and Grenache are Vins de Pays Cote Catalanes. The local Macabeu for the white is the most apt, according to Cyril, at expressing the mineral character of the soil 'with a certain transparency."

Yields at Clos Rouge Gorge are normally 10 to 20 hl/ha, harvesting is by hand into small baskets, light crushing by foot is followed by slow fermentations (traditional, not carbonic maceration) with no extraction, alcoholic and malolactic fermentation in barrel.

 $\underline{Clos\ du\ Rouge\ Gorge,\ Clos\ Blanc}$ is 80 year-old Macabeu 75% with Carignan Blanc planted on gneiss soils, harvested at early maturity (12%) - 24 months in Foudre.

<u>Clos du Rouge Gorge, Coteau de Bruno</u> is a parcel of old-vine Macabeu, planted on Schists. This is uniquely intense with the racy minimality of a great Jura wine.

<u>Clos de Rouge Gorge, Vieilles Vignes Rouge</u> 2021 saw dry weather without heat wave, the Carignan reacted very well, producing a wine with lots of finesse. 1 parcel with 90-year-old Carignan 80% co-planted with Grenache, Mourvedre, Macabeu and few plants of unknown vines. Soils are sandy over the gneiss rocks. Low yields, super light extraction in 500 and 600L barrels for 12 months, followed by 6 months rest in one vat.

<u>Clos du Rouge Gorge Col du Loup</u> is Grenache 100% planted on schists - full bunch, foot-trodden – short maceration and aged in one 228l barrel

Losing half of his crop in 2016 because of drought, and employing four people full-time, Cyril was obliged to bring in some money to make ends meet and with good connections throughout Roussillon, he decided to source fruit from growers working organically in neighbouring villages, insisting on sending in his own team to pick the grapes at a time of his choosing. There is some exceptional fruit grown locally by growers who are more used to turning this into VDN, and launching a project called Hors Champ with his right-hand woman Alice Gendron, Cyril managed to extract some of their grapes to make very different, nuanced, terroir-driven wines with alcohol close to 12%.

The production is limited to around 4,000 bottles of both whites and reds, from which we have bought the two principal cuvées, La Femme Soleil, a Maccabeu from 70yo vines grown on schist in Montner, and Une Vie La Nuit, a syrah grown in the highest altitude vineyards in Roussillon, at 600m on the slopes of Montalba and Trevillac.

Hors Champs, Femme Soleil Grenache_Gris, direct press, 9 months on lees in large wooden vats. Bottled unfined, unfiltered with no additional SO2. Yellow fruit and elegant mineral notes. On the palate it stand out for its purity, freshness and tension.

Hors Champs, Le Rouge et le Blanc Muscat a petits grains and grenache noir. Whole bunch, pressed together with a very short maceration and aged in large format, old barrels. Bright red fruit, flower petals and herbs crushed together – cherry, blood orange, lavender, thyme and gentle spice. Mineral and bright acidity on the finish, practically disappears in the glass!

Hors Champs, Une Vie la Nuit Syrah with a touch of Grenache noir, 10 months in old barriques, perfect balance between maturity and freshness. Grown on the highest altitude vineyard in Roussillon, 600m near the village of Montalba. Pure and silky expression of fruit; violet and black cherry, flowers and wet stone. Bright and refreshing acidity retaining freshness and verve.

W	2021	CLOS DU ROUGE GORGE, 'Clos Blanc'	New!
W	2021	CLOS DU ROUGE GORGE, 'Coteau de Bruno'	New!
R	2022	CLOS DE ROUGE GORGE 'Col du Loup'	New!
R	2021	CLOS DE ROUGE GORGE 'Vieilles Vignes Rouge'	New!
W	2022	HORS CHAMPS 'La Femme Soleil' blanc	New!
Rosé	2022	HORS CHAMPS 'Le Rouge et le Blanc' rosé	New!
R	2022	HORS CHAMPS 'Une Vie la Nuit' rouge	New!



DOMAINE BEAUREGARD-MIROUZE, Bizanet (Corbières) Certified Organic

This 20-ha estate, owned by Karine and Nicolas Mirouze has vineyards on the cool-nay cold, north-facing part of the Massif de Frontfroide in Corbières. The soils here are a thick layer of sandy, free-draining sandstone which is poor in nutrients. Yields at 42 hl/ha, are well under the AC max of 50hl/ha. Organic farming since 2010 and practicing biodynamics since 2018, the main purpose of their cultivation practices is to bost the life in their soil. In addition to biodynamic preparations, they make their own compost on the estate which is spread in autumn and at the end of winter. They also sow cover crops which invade the vines during the winter months and from November to September their flock of 50 sheep graze in the vines. Karine and Nicolas are now looking to limit intervention in the winery and keep the use of additives to the bare minimum; their current level of added sulphites corresponds to biodynamic certification. They have recently launched a range of three wines made without any additives.

<u>Corbières 'Campana' Blanc</u> is a blend of a third each of Marsanne, Roussanne and Vermentino. The grapes are hand-harvested, gently pressed (full bunch); wild yeast fermentation and aging takes place in stainless steel only. Rich golden coloured white with aromas of ripe peach, wild flowers and herbs. Dry, textured on the palate, ripe and sweetly fruited with a long, clean finish, with aromas evoking wild meadow flowers along with mineral, stony notes. It too, is dry, rich,

<u>Corbières 'Campana' rouge</u> is a blend of 50% Syrah, 50% Grenache deeply rooted on free draining ferruginous sandstone soils in the heart of the Corbières garrigue. Organic methods, old-ish vines (the oldest are Syrah and are over 40 years old) and low yields make for an honest, satisfying red. Spicy and juicy fruitiness, freshness and length on the finish. The Syrah and Grenache are co-fermented and this results in a chunky, yet juicy black fruited character. It is very smoothly textured with black fruits, with a little cut of tannin making its presence felt towards the back-palate. The finish is very long and mineral with a delicious black olive salinity. Total SO2 30mg/l.

W 2022 CORBIÈRES AC 'CAMPANA' BLANC
R 2021/2 CORBIÈRES AC 'CAMPANA' ROUGE

and textured on the palate, but beautifully fresh and balanced. Total SO2 30mg/l.



DOMAINE LE ROC DES ANGES, Montmer

Biodynamic

Marjorie Gallet's Le Roc des Anges is an estate of approximately 22 hectares in the village of Montner in the Agly valley (Pyrénées-Orientales, South of France, close to Spain), on the north exposed side of Força Réal mountain. Montner derives from Monte Negro (Montagne Noire) is so named because of the omnipresent dark schists.

The vignoble comprises old vines of Carignan (50% of the red vines) and Grenache Gris (80% of the white vines), then Grenache noir, Syrah and Maccabeu. The vineyards are a mosaic of 43 tiny parcels of land arranged in a variety of expositions on the north shoulder of the Força Real. The first vines were planted in 1903 and 55% are between 40 and 90 years old. Everything done in the vineyard is traditional from the use of local stone to create low walls to divide the parcels of land, all bound up in

the notion of respect for the cultural heritage of the region.

This is extended further into viticulture where respect for the environment is paramount. All work is based on seeking equilibrium for the vine and allowing it to find its "autonomie" (defined by vigour, yield, nutrition and natural defence), an essential factor in the expression of terroir. Other than leaf thinning and pruning of the vine to encourage the microclimate, operations in the vineyards are strictly non-interventionist. It is the light permeable soils themselves from where the wines obtain their unique texture and vibrancy. This is a work in progress, according to the vigneron; only a truly living soil will be able to liberate the essence of the terroir. In the cellar simplicity and authenticity are the watchwords.

The <u>Segna de Cor</u> (translates as the 'blood of the heart' and is an anagram of the Domaine) comprises 50% Grenache, 30% Carignan and 20% Syrah. The relation between the Grenache and the terroir of Roc des Anges gives fruity and fleshy grapes. To balance this generosity, they are blended with old Carignan (60-80 years) and Syrah giving firm structure and dark colour and resulting in a tender and fruity wine sustained by a real texture of tannins. Matured for nine months in concrete vats to accentuate fruit and freshness. Four 's': soft, smooth, silky and smoky! Lively and fresh in the mouth, gentle flavours of red grape and berry, dried spices and roasted herbs. Clean, lingering finish.

R 2020/1 CÔTES DU ROUSSILLON AC 'Segna de Cor'



DOMAINE PIÉTRI-GÉRAUD, Collioure

Domaine Piétri-Géraud was founded at the end of the 19th century. Today it is run by Laétitia Piétri-Clara, who took over from her mother Maguy; the latter, still active, keeps a watchful eye. Laétitia is the fifth generation of this family of Collioure winemakers to tend their vines.

"From my 13 hectares with low yields, I make five Collioure cuvées and five Banyuls; some would say I make life difficult for myself. I have been running the estate for over ten years now, and the more progress I make, the further I want to go, but the more doubts and anxieties I have."

The vineyards are on the steep slopes of the commune of Collioure. This is the point where the Pyrenees tumble into the Mediterranean; the schist terraces which form the appellations of Collioure and Banyuls cling to the hillsides. This is rugged terroir, with a very strong identity; everything is farmed and harvested by hand, and yields are very low with an annual average of around 22 hl/ha.

<u>Muscat de Rivesaltes</u> has a pale lemon-gold colour. The nose is quintessential sweet Muscat, with aromatic, floral and grapey notes alongside exotic fruit. Rich, luscious, ripe texture coats the palate with wonderful tropical fruit, grapefruit and floral character. The ending is clean and fresh, thanks to a zippy acidity.

Banyuls Rimage 'Mademoiselle O' is a Banyuls 'muté sur grains', a new generation Banyuls which has been vinified and matured without air contact. It is therefore fresh and vibrant with sun-gorged cherry character and silky tannins. Made from low-yielding (18hl/ha) Grenache noir grapes, it has a sumptuous rubis-red colour. Powerful and intense nose of black cherries with wild strawberry and raspberry, the palate is rich, velvety and reminiscent of cherry, cacao and red berries jam. Will work wonders with chocolate, but also with red fruit tart, strawberries and fruit salad.

W, sweet 2020 MUSCAT DE RIVESALTES AC

R, sweet 2021 BANYULS AC RIMAGE 'Mademoiselle O'



CAVE DE LABASTIDE-DE-LÉVIS, Gaillac

Located in the heart of the Gaillac vineyards, the Cave de Labastide was founded in 1949. Today it is the oldest cellar of the Gaillac appellation. It is made up of about a hundred cooperative winegrowers with an area of around 1,000 hectares of vines.

Situated on the banks of the river Tarn, the vineyards spread across the various terroirs of the Gaillac region, from gravelly clay to chalk and limestone, and are affected by the climates of both the Atlantic and the Mediterranean. The mildness of the Atlantic influence reduces the risk of frost and provides much needed moisture to the vines, while the Mediterranean influence provides the generous warmth that ensures ripeness and phenolic maturity in the grapes. Local natives like Mauzac, the wonderfully named Loin de l'oeil ('far from the eye', so named because of the distance of the bunch from the budding place), Braucol (aka Fer Servadou) and Duras alongside Sauvignon Blanc, Gamay and Syrah, are used to make a wide variety of styles.

The <u>Terrane Sauvignon</u> is a wonderful example of the variety and expresses the Gaillac terroir perfectly. The nose is open and shows delicate pear, gooseberry and white flower. Matured on its fine lees for 6 months, the palate is ample, rich and extremely fresh with hints of passion fruit and smokiness.

<u>Les Bardets Blanc</u> comes to us as part of the brilliant Terroirs Project. Consisting of Mauzac (70%) and local varietal Loin de l'Oeil (30%); 2/3 of the grapes are direct press, with the remaining macerated in vats for 10 days. Temperature controlled fermentation and wine is then rested for 10 months in concrete tanks. Unfined and unfiltered, with a little SO2 added at bottling. Beautiful straw-yellow colour, with bright citrus aromas – notably grapefruit peel. On the palate, the wine is well balanced with remarkable freshness and bright acidity. Pleasant citrus and grapefruit character follows through on the palate, through to a persistent finish.

<u>Terrane Rouge</u> is a blend of local varieties Braucoul (Fer Servadou), Duras and a little Merlot. The short maceration has concentrated the juicy aromas without over-extraction. The result is a limpid and joyful red wine, exhibiting primary red fruit – raspberry, cherry and wild berries – a perfect bistro red.

Les Bardets Rouge also comes from the Terroirs Project. 50% Braucol, 30% Cabernet Sauvignon, 15% Duras & 5% Syrah are fully destemmed and macerated for 3 weeks. The wine spends 10 months in concrete before bottling, unfined and unfiltered with a small dose of SO2. Deep, garnet-red colour with aromas of ripe, black fruit; blackberries and redcurrant. The palate is well-rounded with an expressive berry-fruit character. Soft tannins and ripe black fruit on the finish.

W	2019	'TERRANE' SAUVIGNON BLANC, IGP Cotes du Tarn	
W	2022	`LES BARDETS BLANC', Vin de France	New !
R	2022	'TERRANE' ROUGE, IGP Cotes du Tarn	
R	2022	'LES BARDETS ROUGE', Vin de France	New !



DOMAINE LE ROC, Ribes family, Fronton

For the last 30 years, the Ribes family has been farming their 24 hectares with respect for all living things. They produce wines with immense character, the local grape Négrette is predominent, with Syrah and Cabernet. The new generation, represented by Anne and Gregoire Ribes are slowly taking over the reins.

We start our new collaboration with their wonderfully fruity and funky <u>Pet Nat Roc'</u> <u>Ambulle</u>, made following the ancestrale method, from 100% Negrette. The grapes are harvested early, direct pressed and fermentation starts with native yeasts. The wine is cooled down just before the end of fermentation, it is bottled with a super light filtration and no addition of SO2. At 9% ABV it is ideal as an aperitif - slightly off-dry, slightly pink with delicious notes of redcurrant, sweet cherry and red berries and ending with delicate notes of peardrops and white flowers. This is an ideal party fizz

<u>La Folle Noire d'Ambat</u> is 100% Negrette, queen of the Fronton appellation. Gravity fed into small open vat with gentle crushing. Wild yeast traditional fermentation for about two weeks and then aged for 8 months in 20hl vats. The nose shows dark cherries and wild flowers, intensely aromatic on the palate with supple tannins.

Pet Nat 2022 ROC' AMBULLE Vin de France

Pet Nat 2022 ROC' AMBULLE Vin de France MAGNUM 150CL

R 2020 FOLLE NOIRE D'AMBAT



CHÂTEAU DU CÈDRE, Vire sur Lot Certified Organic by Ecocert

Pascal and Jean-Marc Verhaeghe form one of the most passionate, hard-working and skilled team of winegrowers we have come across. The work of Jean-Marc consists of organically and biodynamically growing close-to-perfect grapes in the vineyards, while Pascal meticulously transforms these grapes into arguably, the greatest Malbec wines to be found anywhere.

The 27-ha vineyard is planted on 3 parcels, the first consists of calcareous-clay soils, very stony on the surface, the other two are covered with rolled stones and the subsoils are made of layers of sands with trace of iron followed by silica and clay. Numerous passages are made in the vineyard to ensure the perfect health, quality and ripeness of the grapes, and all the work is carried by hand as, since 1992, no chemicals have been used. The research of quality is pushed so far that almost each vine receives a special attention.

In the winery, Pascal vinifies the harvest in tanks and foudres, the wines are then matured in 225l or 500l barrels. The use of oak is carefully weighted, each vintage requires different actions, the aim is to produce wines with an almost Burgundian emphasis on expression of the specific terroir and growing season.

Over the years, Pascal has made numerous trials and innovations in order to unleash the ultimate potential of Malbec grapes grown on the soils of Cahors, and the last few vintages have brought Château du Cedre up amongst the very best wineries of the World.

One of Cahors' best and longest-established producers, Château du Cèdre here shows off Malbec in its most fragrantly attractive, pretty and succulent mode, with an unoaked style that positively sings with pure cherry, plum and violets.

David Williams, The Guardian January 2019

<u>Blandine Le Blanc</u> comes from low yielding vineyards spread around the Gers department, this is a blend of Colombard 50% Ugni Blanc 40% and Sauvignon Blanc 10%. Subdued nose, with noticeable sea influence, discreet but precise flavours of citrus and white flowers – the palate is dry, fresh and citrusy – balanced with neat cleansing acidity and saline notes – very well made, clearly from honest juice, vibrant and delicate. The philosophy of hard work in the vineyard and light hand in the winery is truly respected here, gentle pressing and low extraction gave the wine delicious and precise fruity notes as well as an authentic French South West character.

<u>Marcel Malbec</u> comes from grapes grown on chalky hills on the first and second terrasses of Cahors, this 100% Malbec shows punchy fruit flavours – cherry, prune – the palate is round, yet fresh, cherry, red berries- clean and satisfying ending, this is an extremely well-made and pleasant wine. The philosophy of hard work in the vineyard and light hand in the winery is truly respected here, the short maceration and low extraction gave the wine delicious and precise fruity notes.

<u>Héritage</u> is 95% Malbec with 5% Merlot. Concentrated black fruit, blackberry, blueberry and cherry in a caressing, silky texture. Smooth with a creamy touch and a slight earthy complexity ending on clean, fresh notes. Amazing quality at this price, perfect with bistro cuisine and grilled meats.

<u>Château du Cèdre</u> epitomizes all the efforts made by the Verhaeghe brothers and their quasi-Burgundian approach of infusion, rather than heavy extraction. 90% Malbec with 5% each of Tannat and Merlot which spent 22 months in Tronçais oak: 1/3 new, remainder 2 to 3-year-old barrels (a mix of 225I and 500I). Sour cherry, laurel and black olives dominate the nose with a medium-bodied, rounded palate and crisp acidity. "A straightforward and seductive wine at the same time. It joyfully expresses the richness and depth of Cahors Malbecs born on the ancient terraces of the Lot. Young and expressive, its tannins are crunchy, its freshness omnipresent and its appetizing roundness. Its bouquet, marked by black fruits, spices, mint and some fresh peppers, evolves and enriches as it goes, giving body and length in the mouth."

Cèdre Extra Libre is 95% Malbec with 5% Merlot. Malolactic fermentation is carried out in concrete tanks with

12 months in wooden vats of one and two years of age. No added Sulphur. A beautiful deep purple colour with a bouquet of black berry, plum skins and floral, violet notes. Silky and supple with a long, fresh, black olive-tinged finish.

"It is indeed one of these new Cahors, which demonstrate that Malbec is a rich and diversified grape variety, from which we can develop a wide spectrum of wines: from the fondest and gourmet, to the most serious and complex. On the nose, there is a dazzling scent of black fruits and spices, as well as some vegetal elements, such as mint and green pepper. Pure juice on the palate, the tannins are light and remain indented, giving the impression of tasting fresh, smooth and easy-drinking juices."

Continued...

CHÂTEAU DU CÈDRE - Continued...

<u>Le Cèdre</u> is a 100% Malbec, aged for 24 months in 4000L foudres (from the Rousseau cooperage, Burgundy). One notch up in intensity of flavours and concentration, yet the wine is articulate and balanced. Elegant and fine nose of wild flowers, seeds, aniseed, fennel and fleshy black cherry. The palate is densely fruited and silky, dark berries, prune, hints of spices are soon backed by freshness and minerality and are carried through its interminable finish. Vin de garde that will evolve over 10+ years.

 \underline{GC} (Grand Cahors? Grand Cru or J'essaie (I try)? - Pascal himself is no longer sure of the meaning - is 100% Malbec in 100% new oak. A selection from the best parcels and the healthiest grapes the wine is fermented, then macerated for 40 days in open-top 500l barrels. It is then matured for 30 months in the very same barrels which are then subsequently closed by the cooper.

This wine has the build of a great Burgundy, only a few notches up in structure, texture and intensity of flavours. Ink black in colour, the nose is an explosion of small black berries, seeds, minerals and violet. Layers upon layers of unctuous and creamy fruit are followed by complex notes of smoke, game and minerals. Despite its massive structure and rich texture, the wine expresses itself with rare eloquence and its flavours seem to linger and linger.

Pascal and Jean-Marc had been dreaming of making a top quality, port-like wine for the last 10 years. <u>Malbec Vintage</u> is the result of this quest. Selecting grapes from three different vineyards by following their sensory profile – fruitiness-fragrant, spicy and mineral – they were separately processed. The point of interrupting this fermentation by adding high percentage alcohol again was determined by tasting. Subsequently, the wines were blended and aged in large barrels of 500 litres. The result is a sweet wine with less than 100 gr/L of sugar and about 16% vol of alcohol, presenting full taste, underlined by the acidity of fresh fruits. Ideal to savour with chocolate, desserts, blue cheese, or with fine Belgian pralines.

W	2021	BLANDINE LE BLANC, IGP Cotes de Gascogne
R	2021	MARCEL MALBEC, IGP Comté Tolosan
R	2020	'HÉRITAGE DU CÈDRE', Cahors AOP
R	2021	CHÂTEAU DU CÈDRE, Cahors AOP
R	2021	CHÂTEAU DU CÈDRE 'Extra Libre', Cahors AOP – no added sulphur
R	2016	CHÂTEAU DU CÈDRE, Cahors AC Magnum 150cl
R	2018	CHÂTEAU DU CÈDRE, Cahors AC Jéroboam 300cl
R	2020	`LE CÈDRE', Cahors AC
R	2015	'GC', Cahors AC
R, Sw	2016	LE CÈDRE MALBEC VINTAGE, Vin de Liqueur 50cl



TOUR DES GENDRES, Ribagnac Certified Organic by Ecocert

The origin of the Château Tour des Gendres: in the 80's, two cousins Luc and Francis de Conti merged the vines they each inherited from their fathers to form one estate: Francis's vines (25 hectares), located in the village of Saint-Julien d'Eymet and Luc's vines (25 hectares) located in Ribagnac.

Their children, Guillaume (Francis' son) and Margaux & Gilles (Luc's children) have decided, thirty odd years on, to return to the original layout:

Guillaume de Conti is taking over Francis vines, will build his own cellar and commercialise his wines under his new estate name "Domaine Albert de Conti" (see next page)

Margaux & Gilles de Conti are taking over Luc's vines in Ribagnac and will continue selling their wines under the estate name "Château Tour des Gendres". Viticulture here is biodynamic, the soil is nourished with seaweed and silica treatments to encourage microbial activity. Yields are low, 5 to 6 bunches per vine, manual picking and selection of ripe and healthy grapes is essential; on the top cuvées there are several 'tries' in the vineyard, and the wine will only be released if it reaches the highest of standards. The blends will also change according to the physiological ripeness of the grapes

For <u>Cantalouette</u> the grapes come from Tour des Gendres, organic certified own vineyards. The grapes are Malbec, Merlot and Cabernet Franc, grown on a mix of sand, clay and limestone soils. As with all of Luc's wine, this cuvée has been delicately put together, one can sense the perfectly ripe and healthy fruit, gentle and soft extraction resulting in a pure and perfectly balanced wine.

'Beautiful glossy blackcurrant coulis appearance, the nose is intense, packed with the ripest of bramble fruits, a mingling of spices, nutmeg, cedary notes, plus hints of black olive & garrigue. The palate is all plum & blackberry coulis, subtle spice, an abundance of bright fresh acidity which balances the concentrated fruit perfectly, tannins are firm and a touch grippy but not astringent. Very accomplished.' Colm Douglas, Le Caveau

<u>Gloire de mon Père</u> is a blend of 35% Cabernet Sauvignon, 35% Malbec and 30% Merlot. Destemmed, 30 day maceration. Malolactic fermentation takes place in oak barrels (50% new), minimal filtering, no fining. The nose is intense and powerful – black fruit, dark chocolate, anise with flowery notes. Generous and ripe on the palate, the layers of sweet, juicy fruit are supported by a firm but balanced tannic structure.

R 2021/2 'CUVÉE CANTALOUETTE ROUGE', Bergerac AOP

R 2018/20 'GLOIRE DE MON PÈRE', Côtes de Bergerac AOP





ALBERT DE CONTI, Saint-Julien d'Eymet Certified Organic by Escort

It all began back in 1963, when Albert de Conti, whose parents emigrated from Italy in the 1920's, bought some land with his wife Odette in the little village of St Julien d'Eymet, 20km south of Bergerac. He planted several hectares of vines, cereals and also had some cattle (polyculture was widespread in the region at the time).

In 1990, their son Francis took over and decided to merge his vineyard with that of his cousin Luc and became his partner in Château Tour des Gendres in Ribagnac. His son Guillaume joined him in 2011, followed by his second son Paulin 2013 and in 2017, Yann Lecoindre as cellarmaster. Five years on and this trio of 'youngsters' have decided to breathe new life into Primode Contis home village of St Julien d'Eymet. They've taken over Francis' vineyard and created Domaine Albert de Conti.

The terroir of this 30 hectare vineyard is made up of limestone-clayey and silty clayey soils. The oldest vines were planted by Albert in 1966, and the eponymous parcel (la Vigne d'Albert) is an original combination of a multitude of native grape varieties. The vines have been farmed organically

for many years now and the team hope to go even further by using certain biodynamic and agroforestry methods, in order to restore and strengthen the natural balance of the land

<u>Pet Nat</u> is a blend of Sauvignon Blanc and Chenin Blanc (30%). Direct grape crushing, very softly. Partial fermentation in stainless steel vats – indigenous yeasts. Minimal filtering after 2/3 of the fermentation. Bottled in September with bottle caps where the bubbles are formed naturally in the bottle. No sulphites added Deliciously ripe, the light fizz dances on the tongue while releasing dollops of pear, citrus and apple fruit. No So2 added.

<u>Cuvée des Contis Blanc</u> is the house speciality: 50% Semillon, which is harvested when very ripe, even slightly raisined, along with 40% Sauvignon and 10% Muscadelle. The nose is quite complex, the attack is both rounded and vividly fresh - melon, white peach, apricot, rose petals and hints of ginger and fennel, fresh, mineral ending. Showed rich, unctuous and mouth filling but with really juicy, ripe, mouth-watering pineapple fruit. Very versatile with food and for this reason is the estate's best-selling wine within the French market

La Vigne d'Albert is a field blend vineyard planted with Malbec, Merlot, Cabernets, Fer Servadou, Abouriou and Perigord Noir. Luc's uncle, Albert was given these plants in the 1960's by his local 'pepinierist' thinking he was planting a Merlot, Cabernet vineyard. When he discovered the mix up, he never bothered uprooting and used the wine for family and friends gathering. Luc saw the potential of these ancient native grapes and bottles this amazing cuvee. All bunches are destemmed, before being put directly into the vats on indigenous yeasts (thanks to the pied de cuve method of doing a small pre-harvest to start the natural fermentation going). 20 days of maceration, during which 10 days a quick fermentation takes place until there are 0 grams of sugar left. The wine was bottled without being filtered without the addition of sulphur. very fresh & ripe fruit, with a soft floral note too. The mouth is full, deep with a delicately light sweetness and a lovely freshness. A real fruity wine!

Pet Nat	2022/3	PET NAT, VDF
W	2022/3	'CUVÉE DES CONTIS BLANC', Bergerac sec AOP
R	2022	LA VIGNE D'ALBERT, Bergerac



CHARLES HOURS, Monein

Charles Hours now assisted by his daughter, Marie, is one of the great vignerons of the South West. Over the forty years since he purchased the estate, it has expanded from just 3.5 hectares to the current 14 hectares.

The vineyards are planted predominantly with Petit Manseng, with 35% Gros Manseng and 5% of the indigenous Petit Courbu making up the balance. The vines are planted at a density of 4000 plants/ha and are trained high, with yields, depending on the cuvée, as little as 30 hl/ha in some cases.

Charles has not been shy of new investment, conscious of the need for good facilities in the production of great wine. He has built a smart new press house and barrel cellar between 1990 and 1996, and the Domaine has been kitted out with temperature-controlled fermentation equipment and a gentle pneumatic press. The cellar sees a 20% turnover in oak each year. There are just two cuvées produced

here, one dry and one sweet Jurançon, both of them are exceptional.

The <u>Clos Uroulat Jurançon</u> is 100% Petit Manseng, harvested at 30 hl/ha in November, and is thus a late-harvest style. As with the dry wine this cuvée spends up to eleven months in barrel, although the proportion of new wood may be higher, up to 25%. It is one of the top sweet Jurançon available, elegant and grand, with exotic flavours of acacia, lots of minerals, quince and pineapple supported by a fine underlying acidity. Incredibly versatile, this can be served with terrines and foie gras at the beginning of a meal, with blue cheeses, or with fruit tarts at the very end of a meal.

W, Sw 2019

JURANÇON AC "Clos Uroulat'



DOMAINE DE MÉNARD, Bretagne d'Armagnac Organic principles

The story begins in 1920, when Jean-Francois Morel a Swiss winegrower settled in Gascony and purchased 10-ha of vineyard. His daughter Denise and her husband Jean Jegerlhener took over the estate in 1960, they have recently been joined by their son and daughter, Philippe Jergerlhener and Elizabeth Prataviera, who is a qualified oenologue.

The vineyard has now reached 120 hectares, 90% of which is planted with white grape varieties. The terroir, based on an ancient geologic marine site, is of the highest quality and the vine rows are covered with shells and fossils. Two types of soils are present, the Sauvignon, Colombard and Ugni

Blanc are planted on shallow lime, clay and stony soils, while the Petit and Gros Manseng are grown on deeper, sandy soils. The work in the vineyard is carried out with the greatest respect for the environment; harvest takes place at night in order to keep maximum freshness, the de-stemmed grapes are then let soaking at cold temperature for few hours to facilitate the exchange between skins and juices (*macération pélliculaire*). The grapes are then gently pressed, avoiding any contact with oxygen. The resulting juice is left to settle for a night, and once the clear juice has been cleared of its must deposits (debourbage), it is sent in temperature-controlled tanks for a slow fermentation.

<u>Cuvée Marine</u> is a blend of 60% Colombard with 20% each of Sauvignon Blanc and Gros Manseng, is the direct result of all this care and effort, the wine shows great purity of fruit with a racy mineral, sea-infused edge. Very aromatic, with scents of white flowers, pear drop and honey suckle; the palate is crisp and gives an instant impression of freshness. Very clean, with exuberant flavours of aniseed, exotic fruit, pear and menthol hints, it ends with fresh, gripping notes of minerals.

"Southwest France is a great source of distinctive, good value wines... ... The vineyards are made up of fossilised oyster shells which bring a nice minerality to the wine. It's complex and slightly richer than your average Côtes de Gascogne and combines grapefruit and lemon peel characters." Christelle Guibert: 'Broaden your wine horizons' Decanter Magazine

The <u>Rosé Gascon</u> is light, zesty and fresh. A blend of Syrah (50%), Cabernet Sauvignon and Egiodola grown on limestone and stony soils, fermented in stainless steel. A vibrant and fresh cocktail of summer flowers and red berry fruit. Dry, zingy and waiting for sunny days!

<u>Cuvée Prestige</u> is a vin blanc doux made with 55% Petit Manseng and Gros Manseng. Lightly honeyed, off-dry, the late harvest fruit brings an array of exotic flavours, pear in syrup, apricot and acacia flowers flavours. This richness of texture is finely balanced by the bright, fresh natural acidity og the Manseng grapes. Try as an aperitif or with fruit-based desserts.

W 2022/3 'CUVÉE MARINE', Côtes de Gascogne IGP Rosé 2022/3 'ROSÉ GASCON', Côtes de Gascogne IGP

W,Sw 2019 'CUVÉE PRESTIGE', Vin Blanc Doux - Gascogne IGP

ITALY

PIEMONTE



COOPERATIVA AGRICOLA VALLI UNITE, Costa Vescovato Certified organic by ICEA, natural, biodynamic principles

The co-operative was born over thirty years ago, at a time when many young people left the land to seek work in the large cities of northern Italy. It was started by three young men from local farming families who were deeply attached to their land and traditional practices, who had a belief in organic farming and biodiversity as the way of the future and were committed to a way of life and farming that would be sustainable over the long term. The co-op that they started, now numbers four families and 25 people, each bringing their own strengths and talents: from vine growing and winemaking; to cheesemaking; to animal husbandry and butchery; to hospitality and a restaurant and shop selling their own produce.

What never ceases to impress with Valli Unite wines, is the vibrancy and sense of place that each offering has, not to mention sheer, joyous drinkability.

'Ottavio Rubé Bianco' is a blend of Cortese and Timorasso (an indigenous white grape), is unfiltered and unfined. It is a delicious and thirst-quenching mix of summer flowers, yellow plums and wild herbs held together by racy minerals.

<u>'Ciapé 'Cortese</u> is fresh with plenty of citrus fruit and a round, gentle richness full with crunchy green apple, honey and a subtle salinity.

<u>'Ottavio Rubé Rosso'</u> is a delicious, smile inducing Dolcetto and Croatina blend. It is named for Ottavio Rubé himself, one of the coop's founders, whose twinkly eyed, white-bearded countenance belies a deeply philosophical and idealistic character. Bright fresh fruit nose, red cherry, light-to-medium bodied. Nice grip and savoury flavours on a palate structured by acidity. A great all rounder, for Tapas/Picnic lunches through to hearty Ragus and Stews. It really delivers a lot of value for money.

W :	2021/2	'OTTAVIO RUBÉ BIANCO'	CORTESE, Vino Bianco
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W 2021 'CIAPÉ' Cortese

R 2021 'OTTAVIO RUBÉ ROSSO' DOLCETTO/CROATINA Vino Rosso



CAVALLOTTO, Castiglione Falletto Organic principles

The current generation of the Cavallotto family, Alfio, Guiseppe and Laura are the fifth to take stewardship of this pioneering, yet steadfastly traditional Barolo producer. They were one of the very first to both grow and bottle their own production in the late forties, and under Olivio and Guido Cavallotto in the 1970s, they began to manage their vineyards organically, interplanting grasses between rows and introducing natural pest management. Today they continue to restrict yields (the yearly average across the estate is a mere 32-38 hl/ha); in the cellar, they rely solely on indigenous

yeasts and mature virtually all their production in giant Slovenian oak botti.

The Barolo Bricco Boschis, Nebbiolo for Barolo 100% coming from the parcels of Colle Sud Ovest, Vigna Punta Marcello and Vigna San Giuseppe. The vines for this cuvée average around 50 years old and their deep root systems really siphon the essence out of the Boschis' complex clay and calcareous soils. The wine spends about 20 days on skins before being aged in Slavonian-oak casks of various sizes (all large) for three years and six months.

The 2018 Barolo Bricco Boschis is really elegant, detailed, complex and fine on the nose. This has delicate, ripe fruit and lots of floral lift: it opens up into a fine-boned palate with amazing complexity and length. This is a Nebbiolo for lovers of elegant, ethereal wines: the truest expression of the grape.

R 2018 BAROLO DOCG Bricco Boschis Crù



CASINA BRIC, Serralunga d'Alba New! Natural

Casina Bric, which in Piemontese dialect means 'Hilltop Farm' is located at the highest altitude in the village of Barolo at 460 meters above sea level.

Gianluca Viberti is a sensitive and passionate winemaker and oenologist. He founded Casina Bric in 2010 after more than 20 years tending family vineyards and gave life to a project that has always been close to his heart, to create a place that respects nature in every aspect, affecting it as little as possible.

The result means Gianluca has reintroduced ancient customs and methods, such as the use of cement barrels for the vinification of Nebbiolo. He also makes ample use of long macerations of up to 40 days.

<u>Mesdi Rosso</u> is 100% Nebbiolo handpicked during the first week of September. Fermentation takes place in stainless steel and cement tanks. Part of the wine spends time aging in large wooden casks for 6 to 8 months before allowing the wine to rest in cement tanks for another 8 to 12 months.

A light ruby colour in the glass with orange tints. Aromas of rose petals and sweet spices with notes of dark chocolate. On the palate, fresh and fruity with medium tannins and balanced acidity. Excellent with roasted butternut squash, wild mushroom risotto or Gorgonzola

cheese.

<u>Barolo DOCG</u> 100% Nebbiolo handpicked during the first 10 days of October. The grapes come from various vineyards in the villages of Barolo and La Morra to create a delicate style of wine. After a long fermentation and maceration, the wine spends time aging in 25/40hl wooden casks followed by cement tanks before an extended period in bottle before being released. The result is a full-bodied and savoury wine while both fresh and elegant with soft, velvety tannins. Hints of violets and ripe red fruits. Earthy, truffle and hazelnuts, spicy and mineral.

New	MESDI ROSSO	2022	R
New	BAROLO DOCG	2016	R



CASCINA GAIA, Montferrato Organic, Natural

This is a collaboration between Gianluca Ravizza of Cascina Gaia and Eric Narioo (Vino di Anna) in hilly Monferrato region of Piedmont. The land was originally solely an orchard, producing gorgeous apples and stone fruits, surrounded by ancient woods. A decade ago Gianluca purchased some neighbouring vineyards, while some apple trees were replaced with plantings of native Montferrato grapes. The climate there is continental, the soils consist of mixed clay-limestone, mostly white calcareous, with some lime. Today, this beautiful, organically farmed estate, has 20-ha of vineyards set on rolling hills, a large orchard, a working farm, which is surrounded by ancient forest.

<u>Brich Barbera</u> is 100% barbera, 70% of which is destemmed and the remaining 30% whole bunch. Maceration takes place in concrete vats for 2 weeks. Fermentation is ambient with native yeasts. The wine is then aged for 9-10 months in cement before bottling. There is no fining or filtration and a minimal amount of So2 is used.

The wine feels free and natural, fresh with crunchy black fruit, richly layered with juicy cherry and blueberry ending with elegant, earthy notes.

R 2021/22 BRICH, BARBERA DOC PIEMONTE



CANTINA CIABOT-BERTON, La Morra Organic principles

Ciabot Berton means 'Berton's small building' and is named after a ruined building that overlooks the vines of this La Morra property which is owned by the Oberto family. The Oberto name has been associated with vine-growing in this area since at least the 12th century but it is really since the late 1950s that the family began to bottle their own production. Now overseen by siblings Marco and Paola, respectively an oenologist and agronomist by training, the philosophy is to marry their father Luigi's deep knowledge of the different vineyard sites, with the most relevant modern techniques and technologies that they have learned through their studies.

The aim is to produce wines that express their vineyard terroir, unique in each vintage and with the stamp of the family's way of working. These methods are primarily the use of organic techniques in order to attain and maintain equilibrium and healthy vines in the vineyards and an emphasis on slow ripening and allowing the grapes to hang as long as possible in order to achieve phenolic ripeness, especially for Nebbiolo.

The vineyards all lie in the prestigious historical cru of La Morra: Roggeri, San Biagio, Rive, Cappallotti, Pria and Rocchettevino, on the slopes facing towards Alba.

The soil is largely composed of Marne di Sant'Agata, which belongs to the Tortoniano group. These are marls or loams, bluishgrey in colour, which have become greyish white from years of weather-erosion. The composition of these mixed clays, made up of the finest sand with chalk components, is found everywhere except on the Bricco di San Biagio. The soil on this hill can be identified as stemming from the sandstone Arenarie di Diano d'Alba, which consists of deep layers of sand alternating with thin strata of clay-sandy marl.

<u>Barolo DOCG 'La Morra'</u> Nebbiolo grown at altitude of 200-250m with a south-easterly and south-westerly exposition. Vinification takes place in concrete tanks and the wine is then aged in Slavonian oak barrells. Plum, strawberry, red fig and carob, supported by sweet notes of spices and liquorice. Fresh, delicate and floral, it combines a sweet and pleasant tannic structure with an acidic vein that is present but well integrated into the body of the wine.

<u>Barolo DOCG '1961'</u> comes from vineyards exposed south-easterly and south-westerly, at 250-300 m above sea level with sandy-calcareous-clay soils. The winemaking is fairly traditional, with maceration of the must on the skins for 16-18 days at 30°C in fiberglass-lined concrete vats, followed by ageing for 18 months in Slavonian oak casks of 25 hl capacity, a further 6 months in concrete tanks before bottling. garnet red with ruby highlights. The nose is ethereal and expansive with hints of minerals and balsamic notes accompanied by scents of rose, spices, red fruits and wax. The palate is tangy and pleasant, rich, very persistent and well supported by tannins.

R 2019 BAROLO DOCG 'La Morra'

R 2018 BAROLO DOCG '1961'



BERA VITTORIO E FIGLI, Alessandra Bera, Sant'Antonio di Canelli New!

Organic, Natural

In 1785 Giovanni Battista Bera bought land from the Community of the Sovereign Order of the Knights of Malta. The vineyards are situated in Sant'Antonio di Canelli, Regione Serra Masio, the heart of the most qualified, the most prestigious, and the most ancient area of Moscato production. Later purchases of land brought the total farm area to 12 hectares, which are still farmed in the traditional family way. The vineyards are facing towards the south-east on slopes of from 50 to 70%. The ground is marmoreal and strongly calcareous, originating by ancient sea-beds which surfaced five million years ago. Climatic conditions are particularly favourable: not too wet, with rain falling only in winter and in the spring months. The temperatures are never too extreme, there are never late frosts and although summer storms with hail are

frequent, they are never violent enough to damage. It is windy until summer.

Alessandra Bera produces unique, full of character wines using organic and natural production methods. Farming is carried out with complete respect for the environment, the countryside and the area in which the Bera family live, following age-old traditions of their forefathers: all the maintenance of the vines and the piking of the grapes are done by hand.

Moscato d'Asti is one of the very best produced in the region, straw-yellow in colour, the nose has elegant aromas of white fruit pulp, white flowers and delicate citrus scents with mineral hints. The palate has flavours of fresh grapes, honey, white flowers and orange blossom, rich and semi-sweet, with a light fizz and excellent acidity / savoury texture. 100% Muscat à Petits Grains.

<u>Dolcetto Sarvanet</u> is made from a 0.8-hectare parcel of 40-year-old vines on the Canelli hills. This is super-lively, carried by red berries and cherries. Powerful, crisp and immediate, a lovely balance between fresh fruit and fine tannins that invite you to enjoy the next sip.

W, Sw	2023	MOSCATO CANNELLI 5.5% ABV	New!	
R	2021	DOLCETTO SARVANET	New!	



W

AA CINZIA BERGAGLIO, Tassorolo Organic principles

Cinzia Bergaglio owns 7-ha of vineyards planted on calcareous and clayey soils, located in in Rovereto di Gavi and Tassarolo, in the middle of the area historically devoted to the production of Gavi di Gavi DOCG.

For years the Bergaglio family has been producing grapes which they sold in bulk, until 2002, when Cinzia decided to bottle her production.

Viticulture is carried out with respect for nature in mind at all times. The grapes are hand-harvested, sorted and gently pressed to obtain the lowest extraction.

<u>Gavi di Tassarolo 'La Fornace'</u> is 100% Cortese which fermented in stainless steel tanks at a controlled temperature and then settled for a few months in concrete tanks. The wine is delicate and crisp, pure and clean. It is a superb expression of Cortese, flowery with hints of lemon, peach and apricot, sprinkle of wild herbs and ends on a dry, mineral finish.

2022 GAVI DI TASSAROLO 'LA FORNACE'



CASCINA DEGLI ULIVI di Stefano Bellotti, Novi Ligure Certified Organic by CCPB and Biodynamic by Demeter, natural

Stefano Bellotti was a maverick, a true artisan and a terroir-warrior. He left Genoa in his late teens, having always been attracted to rural life and returned to the tiny abandoned farm originally purchased by his parents after the war in Novi Ligure. At the time, the late 1970's, much of Italy's farming was industrialised and chemical-heavy, something that Bellotti eschewed. By 1981 he was working organically and in 1984 he discovered biodynamics which became a model that, for him, made sense. Bellotti focused on biodiversity to promote healthy soil and employed a rotation system where certain vines were left alone in order to give the soil the opportunity to revitalise itself. As for winemaking, he once said in an interview: "Humans don't make wines: micro-organisms do. This is a sacred world we don't understand anything about!"

With great sadness we heard of Stefano's passing in September 2018. His daughter, Ilaria is now managing the farm, gardens and vineyards.

Cascina Degli Ulivi in the words of late founder, Stefano Bellotti:

"We are a farm with 20 ha of vineyards, cereals, animals, B&B and a restaurant using exclusively biodynamic and organic products, mainly coming from our farm.

We have been practising biodynamic agriculture for 30 years now and we consider the soil as a living organism belonging to the cycle of every living thing; we promote soils health and in turn the plants produce excellent fruit. The soil is nourished by green manure using pulses, cruciferous and graminaceous plants with up to 30 different species. Treatment sprays are limited to the use of sulphur and Bordeaux mixture in very limited quantity (about 2 Kg of copper per hectare, per year) and, of course, biodynamic preparations. We strive to make wines that are the true expression of the vintage, the terroir and the personality of the person behind them. The grapes are harvested by hand in baskets; pressing is soft and fermentation takes place naturally, without using any oenological additives (yeasts, enzymes, fining agents). Wines ferment in big wooden barrels. We do not carry out any fining; we just lightly filter when bottling. The total sulphur content is low because we don't add any. The yield per hectare averages 6 tons".

Stefano's Semplicemente wines, the white, a Cortese, the red, a rustic Barbera/Dolcetto blend, are made for everyday drinking. With its joyful freshness the white is a young, easy and very supple wine. It is just so drinkable and uncomplicated. The red version is, in his words, "a frank and direct wine. It doesn't pretend to be anything that it's not. It doesn't get you into any trouble. Pasta's best friend!"

<u>Semplicemente Vino Bellotti Bianco</u> comes from 100% Cortese grapes grown in red clay soils, 50% fermented in 11 ton oak vats, 50% in stainless steel. It tastes like a Jura wine that has gone to Italy and been naturalised. Medium yellow in colour, the nose initially suggests a rich butter pound cake, with nut and citrus oils. Later, with air, the wine has an amazing floral component, almost like lilies, with dry spice, quince, walnuts, and interesting Jura-like notes. The wine has a very good finish with an interesting bitter walnut and churned butter character.

Eilagnotti is made with 100% Cortese grapes grown on clay-ferrous soils with a south-western exposure. Destemmed and a gentle press. Fermentation and aging take place in 30hl acacia vats over 15 months.

The result an intense straw yellow with golden reflections, the nose is fruity and floral with notes of ripe peach and almond with a mineral, savoury and slightly spicy profile. The palate is full, fruity with a great texture.

<u>Semplicemente Vino Bellotti Rosso</u> A blend of Barbera (80%) and Dolcetto (20%), grown in clay soils, fermented in oak barrels with 3 weeks of skin maceration and aged in 2.5/3 ton barrels for 3-6 months. It is vibrant, juicy and bursting with Barbera's characteristic sour cherry tartness, along with a delicious smoky, earthy finish. It is bursting with fresh blueberry, damson and sour maraschino cherry fruit. It is bone dry, full of life and vibrancy and has a palate-cleansing astringency. Quirky, authentic and a real vino per gli amici. Would be great to share over a plate of charcuterie and cheese.

<u>Le Mat du Raisin</u> is a blend of 50% Barbera and 50% Dolcetto grapes grown on calcareous, red clay soils. Vines are over 60 years old. After harvest 80% of the grapes are destemmed, fermentation is sponatenous, 7 days skin maceration. Maturation on fine lees in 25 and 32 hectolitre oak barrels. The wine is unfiltered and unfined.

"U Guaio" is the subtitle of this wine. The name comes from the difficult 2017 vintage: which began with frost in the spring followed by an extremely hot summer that brought a very small harvest. Stefano decided to vinify together a small quantity of grapes destined for Nibiò and Mounbè. The experience was so inspiring that Ilaria decided to continue making this wine every vintage.

Crunchy blackberries, plums and tart cherries form this dynamic and boldly flavoured red. Moderate tannins underpin by mild acidity. Works well with all manner of ragu, lamb chop, roasted game meat and dry aged T-bone steak.

Continued...

CASCINA DEGLI ULIVI - Continued

<u>Nibio</u> is made with 100% Dolcetto grown on clay, limestone soils. Infact Dolcetto locally is called Nibiô and is a grape variety with special characteristics: endowed with great tannin but also good freshness combined with a very interesting fruit character. 100% destemmed and fermented with indigenous yeast, 40 days maceration. Aged for 16 months in 225 hectolitre oak foudres.

A structured and elegant wine with some complexity.

W	2021	'SEMPLICEMENTE VINO' BELLOTTI BIANCO (crown cap)
W	2021	`FILAGNOTTI'
R	2021	'SEMPLICEMENTE VINO' BELLOTTI ROSSO (crown cap)
R	2021	'LE MAT DU RAISIN'
R	2021	'NIBIO'



FORADORI Mezzolombardo Certified organic by ICEA and Biodynamic by Demeter

Elisabetta Foradori's grandfather bought (the then bankrupt) estate, based in Mezzolombardo, in 1929, a mere ten years after Italy's annexation of the province from the defunct Austro-Hungarian empire meant that the traditional markets for the local wines had disappeared. At first, the wine was sold to local co-operatives, but Elisabetta's father began bottle and sell their own production. His life was cut tragically short by cancer when Elisabetta was just eleven years old. Nine years later, she had graduated in viticulture and oenology and had taken over the reins of the estate, albeit more out of a sense of duty than passion. She worked closely with Professor Rainer Zierock, who encouraged her to focus on the local Teroldego Rotaliano rather than the fashionable international

varieties. Teroldego from the Rotaliano plain had been singled out for its quality since at least the 14th century, but the prevailing philosophy, post-WW2, was to squeeze maximum yields through clonal selection and an industrial approach to production. She decided to dedicate her work to renewing the genetic diversity of Teroldego and planted as many cuttings as she could.

"A whole variety had to be rebuilt, viticultural practices had to be brought back to quality levels, the soil had to be enriched with life, the plants brought to an equilibrium... I myself have changed with the variety, and I find myself to be a different person, watching and listening to the land and to nature in a different way." Elisabetta went on to marry Rainer Zierock and they had three children, separating just five years later. He has had a profound impact on her life, both personal and professional. His philosophy "The agrarian culture that respects the soil and its fertility generates a place and a fruit which reflect the harmony between man and nature" is printed on the backs of the bottles.

Teroldego plunges its roots deep into the limestone, granitic and porphyritic rocks of the Campo Rotaliano, a small plain embedded between steep rock faces in Trentino (Northern Italy). It is the intense expression of its land, of its people, of the Dolomites. "Foradori has selected 15 Teroldego biotypes that she uses for replanting. They are the qualitative "backbone" of her wines. Ensuring a vineyard's utmost diversity is the best possible guarantee of obtaining great qualitative results. This is the idea behind all of the work that follows in the vineyard, aimed at reaching the variety's perfect balance thus allowing it to express itself in full and exalt its whole potential and uniqueness." Les Caves de Pyrene

By 2002, Foradori had garnered international recognition for her work and visionary approach. However, always changing and evolving, she decided to convert the estate to biodynamic viticulture. Seeing the change in the quality and drinkability of her wines, she applied for and received organic and biodynamic certification in 2009. The vineyards cover 28 hectares - 75% of Teroldego, 15% of Manzoni Bianco, 5% of Nosiola and 5% of Pinot Grigio.

The estate is now run by Elisabetta's son, Theo Zierock.

The Fontanasanta estate in the hills to the east of Trento is a farm which is isolated by forest and watered by the Río Salugo. Its soils are a red earth with white rock: a calcareous clay.

<u>Manzoni Bianco</u> is a crossing of Riesling and Pinot Bianco and is planted across various vineyards, totalling 3 ha in total. Fermentation, with one week of maceration in cement tank, followed by 12 months of aging in acacia casks. Textured, aromatic and rich. This is showing candied pears and jasmine flowers in a youthful, stylish way. It is light framed but with persistence and texture. A very feminine style in the best possible sense.

'Taut, textured pear and nut on the palate. Detailed with some grapiness and lovely fruit purity.' Jamie Goode 91/100

Nosiola is an ancient local variety and is planted across two vineyards, amounting to 2 ha in total. Fermentation, with 8 months of maceration in amphora, followed by 2 months of ageing in acacia and oak casks. Allow plenty of aeration for it to open up and show its complexity.

'Lovely open apple and pear fruit with a slight lift. Detailed and spicy. Textural with nice citrussy bite.' Jamie Goode

<u>Fuoripista</u> refers to an alternative route, an 'off-piste' path. Pinot Grigio grapes are fermented and macerated for 8 months on the skins in clay amphorae allowing the delicate pinot grigio to flourish, followed by 2 months ageing in acacia casks. 'Pinot Grigio in amphorae. So pretty and textural with pear, grapes and apple fruit. Very textural with a real beauty to it and fine spicy notes.' Jamie Goode

Continued...

ALTO ADIGE/TRENTINO

FORADORI - Continued.

Lezer was born in 2017 after very difficult weather conditions destroyed 40% of their harvest. They decided to salvage their best Teroldego grapes, and after a short maceration, Lezer (local dialect to mean light) was born. Now in 2023, Lezer has evolved to be a popular and wonderful, raspberry-scented, juicy, bright wine. Teroldego 70% + other red grape varieties 30% (Schiava 15%, Lagrein 10%, Merlot 5%)

<u>Foradori Teroldego</u> is made from vines across 10 ha of vineyards grown on stony alluvial soils with pebbles and gravel. Fermented in stainless steel tanks and aged 15 months in both stainless steel and wood. Very pure, aromatic red fruits and a supple, fresh crunchiness on the palate.

'Fresh and pure with vivid raspberry and cherry fruit. Linear with nice grip. Stony and bright.' Jamie Goode

'Sgarzon' and 'Morei' are further riffs on Teroldego, from two different single vineyards. 'Sgarzo' means 'vine shoot' in local dialect. The grapes are selected from 1 ha of the 2.5 ha Sgarzon vineyard. It is a very fresh, cool site and the soil is sandy with pebbles and gravel up to 30 cm. It receives 8 months of maceration in amphorae, followed by 3 months of ageing in oak casks.

'Morei' again from local dialect, translates as 'moro'/'scuro'. The Teroldego here plunges its roots deep in the stones and sand of the soil carried by the river Noce giving rise to deeply coloured wines with a dense and mineral texture. Eight months on the skins in clay amphorae (tinajas from Villarobledo, Spain).

'Morei is very fresh, pure and linear with pure red cherry fruit and lovely fine-grained structure. Elegant, direct and pure.'

'Lifted, fresh and floral with a really nice grippy detailed palate, showing raspberries and cherries. <u>Sgarzon</u> is quite structural.' Jamie Goode

Granato is 100% Teroldego. As with all Foradori wines: certified-biodynamic farming; hand harvest; fermentation with indigenous yeasts; minimal sulfur use (not until racking and bottling). Like all of the estate's reds, the fruit for Granato comes from the Campo Rotaliano plateau, a broad, flat, sunny, well-drained expanse of limestone-and-granite-rich vineyards tucked up at high altitude in the shadow of the Dolomites. That said, several things stand out about Granato. It was Foradori's first riserva-level Teroldego, first bottled by Elisabetta in 1986 and continuously since then. It comes from the original estate vines, all still pergola-trained, the oldest going back to 1938 and the youngest to 1956 (a parcel totalling 4 hectares). And lastly, it is the most traditional of the special Teroldego bottlings, not amphora-aged like Morei or Sgarzon, but rather in large oak foudres for 15 months; notably, it began as a somewhat internationally-styled wine, aged in French barrique, including some new, but the last vintage to be touched by barrique was 2008. Granato means "garnet" in Italian and is also a reference to the pomegranate or melograno, that fruit having Mediterranean origins like the first grape vines brought to Italy millenia ago; Elisabetta prizes its self-contained beauty, charm and balance, characteristics she associates with her Granato bottling.

W	2022	FONTANASANTA MANZONI BIANCO, IGT VIGNETI DELLE DOLOMITI
W	2022	FONTANASANTA NOSIOLA, IGT VIGNETI DELLE DOLOMITI
0	2022	FUORIPISTA PINOT GRIGIO, IGT VIGNETI DELLE DOLOMITI
0	2022	FUORIPISTA PINOT GRIGIO, IGT VIGNETI DELLE DOLOMITI Magnum 150cl
R	2022	LEZER, IGT VIGNETI DELLE DOLOMITI
R	2022	FORADORI TEROLDEGO, IGT VIGNETI DELLE DOLOMITI
R	2022	MOREI, IGT VIGNETI DELLE DOLOMITI
R	2018	SGARZON, IGT VIGNETI DELLE DOLOMITI
R	2020	GRANATO, IGT VIGNETI DELLE DOLOMITI

FRIULI



DARIO PRINCIC, OSLAVIA, COLLIO Biodynamic, Natural

Azienda Agricola Dario Prinčič is located in the village of Oslavia, just north of the town of Gorizia, and a few steps from the border with Slovenia. Ten hectares densely planted form the property, with almost all the vineyards with a Southeast exposure. The land is very steep, the soil is clay and sandstone, and everything is done by hand.

After harvest, once the grapes are in the cellar, they are de-stemmed and placed in open wooden vats for the maceration with no temperature control, no added yeasts and no use of sulfur. Dario employs different periods of maceration depending on the variety of the grape. After pressing, the must goes to wooden barrels and barriques. Before bottling, the wine stays 6 months in stainless steel tanks for natural fining. During bottling a small addition of sulfur (15–20 mg/l) is done. The wines are bottled unfiltered and often show a brilliant orange colour in the glass.

Princic's wines have the same feel as those of La Stoppa and Valentini: totally unfiltered and minimally sulphured, they taste of the earth, of rock salts and bitter stony fruits, in other words edgily natural. This may not be everyone's cup of tea (or Sauvignon) but thank goodness in an era of branding and conformity that we can dance on the wilder shores of winemaking.

<u>Trebez</u> is a triumphant triumvirate of Sauvignon, Pinot Grigio and Chardonnay if not quark, strangeness and charm. All vinified separately and then blended. This orange-rosé (the result of extended skin maceration) wine is bone-dry with a hint of dried grape-skin and suggestion of butterscotch. It's very understated, a wine that you have to meet more than halfway. 20 Months in Old Oak. Try the whites with braised yeal shank.

The <u>Pinot Grigio</u> has a dark pink-amber colour, with exotic and ripe fruits, mutating all the time. Apricot skin, mandarin and ginger surge across the tongue and there's a touch of astringency to remind you of the original grape. Not just a great Pinot Grigio, a wine reeking (in the classiest sense) of individuality. 7 Days skin contact. Try with Fish stew.

Punch downs and twenty-day skin maceration account for the delicate amber colour of the <u>Jakot</u> made with 100% Friulano. Two years ageing on the lees in vat completes the process. The nose is understated – apricot kernels, butternut and warm spice (ginger). The wine is smooth and marrow-like in the mouth edged with wild herbs.

The Oslavia region was batted back and forth throughout the 20th century and when Collio (Dario's homeland) became Italian, the alignment with a predominately red-wine drinking culture led to indigenous white varieties - particularly the heavenly *Ribolla Gialla* - to be ripped up. Ribolla became nearly extinct and were it not for modern Collio producers like Radikon, Gravner and Princic, the grape would have been lost. Dario has kept the 17 acres of vines organic since the beginning and has implemented biodynamic practices in recent years. All harvesting is done by hand. Dario only uses native yeast and never fines, filters, or temperature controls his wines.

30 days on skins, aged in acacia and chestnut barrels, bottled younger than the other wines to retain the insane freshness. The nose is marzipan and chocolate mint; Lemon verbena immediately on the tongue, then salty peaches and candied lemon rind. The finish lasts for minutes, as pure and intense of a young orange wine as you can find.

0	2017	TREBEZ, SAUVIGNON/PINOT GRIGIO/CHARDONNAY
0	2017/18	PINOT GRIGIO
0	2019	FRIULANO 'JAKOT'
0	2018	RIBOLLA GIALLA



LA BIANCARA, ANGIOLINO & ALESSANDRO MAULE, **GAMBELLARA**

Organic, Natural

Angiolino Maule is one of the founding figures of natural farming and wine-making in Italy. He has been setting an example in both practices since the late 1980's and is now assisted by his two sons, Francesco and Alessandro.

Their estate is located in the hills of Gambellara between Verona and Vicenza where they have 9 hectares of vines on south-facing volcanic soil slopes. The health of the vineyard is maintained by mowing the grass between the vines, using only naturally produced plant compost (which they make on the property), controlling diseases through the use of herbal teas and other

natural products, and bringing back the natural balance to the soil by means of sowing cereals or legumes (oats, field beans, etc.)

In the cellar the non-interventionist approach involves eliminating any artificial products such as selected yeasts, enzymes, etc. They use only natural yeasts, do not filter or fine the wine, and add only a very small amount of sulphur dioxide to the wines just before bottling. For some of the wines, sulphur dioxide has been eliminated completely. These wines are about as pure as they get. Not surprisingly, they taste just like delicious grape juice.

'What force of nature brought Angiolino Maule to the vines? On meeting him, you would swear he was born to it, that he breathes it, that the vineyard is deeply a part of his soul. A man of true conviction in viticulture and viniculture, Angiolino actually started his working life as a pizzaiolo, or pizza maker, of some renown in Italy. But the earth and the vines were calling him all the while. Through his hard work and sterling reputation, Angiolino was able to save enough money to start his winery. He chose Gambellara and, principally, the Garganega grape to make his magical music in a glass." Louis Dressner

Garg'n'Go is a fun, approachable sparkling wine. 100% Garganega vinified by direct pressing of whole bunches, 12 hours of decantation and subsequent fermentation with a pied de cuve made from indigenous yeasts in stainless steel tanks. The malolactic fermentation takes place spontaneously immediately after the alcoholic fermentation. No sulfur dioxide or other products are added. Before bottling, a small quantity of passito Garganega must is added, to start a secondary fermentation in the bottle and develops 2.5 bars of pressure. Delicious and brilliantly tasty sparkling Garganega with crunchy refreshing green apple fruit, intense minerality and a hint of spice on the nose and the palate.

Masieri Bianco is made from Garganega grapes, harvested at the end of September. Direct press. 12 hours of decantation and subsequent alcoholic fermentation with a pied de cuve starter made from indigenous yeasts in stainless steel tanks. The malolactic fermentation occurs spontaneously immediately after the alcoholic fermentation. Some SO2 may be added before bottling, depending on the vintage. Bottling occurs progressively between March and June of the following year. Not filtered.

Masieiri Rosso is made from 50% Merlot and 50% Tai Rosso grapes. Vinification takes place by destemming the grapes and subsequent start of fermentation with a pied de cuve starter made from indigenous yeasts in stainless steel tanks. The must is racked 5 days later, when the fermentation is almost completed and the subsequent maturation takes place in stainless steel tanks. No sulfur dioxide or other products are added. Bottled after 8 months of aging in stainless steel, without any filtration. Red purple in the glass with violet reflections. The nose has notes of violet, cherry and blueberries with light spicy aromas. The palate is structured, fresh, juicy and mineral, with well integrated tannins.

Masieri PICO is made from the top selection of Garganega grapes, coming from the highest and most advantageous hills in the Gambellara area and harvested towards the end of October. The grape bunches are destemmed and the fermentation starts spontaneously. The length of the skin contact maceration depends on the year. Maturation takes place in large oak barrels of 15 hl for 12 months. Bottled without filtration or the addition of SO2. Pico is the ideal expression of the volcanic hills that surrounds La Biancara estate. An extraordinarily energetic wine - honeyed in colour with aromas and flavours of ripe nectarine, apricot and complex balsam and smoke notes denoting its volcanic origins. An added grip on the texture in years with skin contact.

Sp	2022	GARG' N' GO VENETO FRIZZANTE IGT
W	2022	MASIEIRI BIANCO
0	2018	PICO
R	2021	MASIEIRI ROSSO

VENETO



AA FILIPPI, Castelcerino Certified organic, Natural

Filippo Filippi's estate and vineyards are located in Castelcerino, in the highest part of the Soave DOC.

Filippi began bottling his own wine in 2003, he began farming organically and was certified organic in 2007. Over the years, he's incorporated some of the principles of biodynamic farming as well. The soil in the vineyards is mostly rocky, volcanic clay with parts that are rich in limestone.

The vineyards are 320-400 metres above sea level (the highest in the region) and the presence of the nearby forests create an ideal micro-climate which is always ventilated and characterised with good temperature range between day and night.

This natural approach in the vineyards is carried forth in the cellar as well. The grapes are all hand-harvested and sorted. Fermentations occur with indigenous yeasts, in stainless steel tanks. The wines are held on their lees for an extended time, especially their top single

vineyard wines. All of the Soave are 100% Garganega, of course, even though the appellation allows up to 30% of other varietals such as Trebbiano in the blends.

While most top examples of Soave are often rich and honeyed, Filippi's wines are some of the most structured and mineraldriven. The high elevation and volcanic and limestone soils certainly come through in the brightness and focus of the wines. They often require time to open up and can last for days with just a cork in the bottle. All of the wines certainly over-deliver for their price in terms of complexity and pedigree.

Flavourful and inviting, this Veneto white shows notes of almonds, anise, and white grapefruit with a smooth texture and lingering finish. Filippo recommends this wine mainly with fish and shellfish dishes although it has enough character and spice to stand up to various ethnic cuisines.

Monteseroni is a very limited production white that is based on 100% Garganega that comes from Filippi's warmest site, his south-exposed Monteseroni vineyard at 350 metres. Consisting mostly of calcareous soils, this parcel is named after the dialect referring to wild roosters that used to inhabit the mountainous terrain. The resulting goldenhued wine is fermented and matured in stainless steel tanks, resting for a minimum of six months on the fine lees before bottling and release. Its aromatics are somewhat shy, requiring some coaxing, in contrast to the palate that shows immediacy and full disclosure in its round, rich, enveloping quince, apricot and spice notes.

Turbiana, a very limited production wine that is based on 100% Trebbiano grapes from Cantina Filippi's highest vineyard at 400 meters. Forcing the vine to struggle in such poor soils, this rocky/sandy terrain produces very low yields. Fermented and elevated in stainless steel vats, this wine remains in contact with the lees for a minimum of six months before being bottled according to the biodynamic calendar. This wine is persistent and flavorful on the nose and palate with refreshing acidity and minerality. Pair with varied higher-toned cuisines, especially fish, citrusy dishes, and salads.

W	2023	SOAVE CLASSICO DOC 'Castelcerino' ste	lvin TBA
W	2021/3	SOAVE CLASSICO DOC 'Castelcerino'	Magnum
W	2022	SOAVE MONTESERONI	
W	2019	TREBBIANO TURBIANA, IGP Veneto	



CANTINE SAN MARZIANO, Veneto

Cantine San Marziano is a well repected co-operative based in Veneto. They use mostly organic grapes and cool fermentation to produce modern style and fruit driven Pinot Grigio that offers brilliant value for money.

Soft, fruit dominated Pinot Grigio, with a lovely orchard fruit perfume. Light, vibrant with fresh, zesty, citrus character. Very easy drinking, as an aperitif or with a salad of piquant grilled prawns.

W 2022 PINOT GRIGIO TREFILI, Veneto IGT



MONTE D'ALL ORA, Carlo and Alessandra Venturini, Castelroto, Verona Biodynamic, Natural

When Alessandra and Carlo Venturini first discovered Monte dall'Ora, it was love at first sight. As children of farmers, they were excited and challenged by the hard work it was going to take to restore these ancient vineyards. Located in Castelroto, in the hills outside of Verona, the vineyards of Monte dall'Ora are planted on a base of limestone soil and form a natural amphitheatre facing southeast towards the city. In fact, portions of their vineyards are planted on ancient dry stone terraces called marogna, a design in which large stones form the exterior support structure and smaller stones form a spit of land in the interior. This brittle stone, in which fossils and petrified shells can be found, allows for excellent drainage and deep penetration of the vines.

The Venturinis are firm adherents to biodynamic principles. As such, they encourage the growth of biodiversity by planting

herbs such as rosemary and lavender in the summer, whose fragrant blooms are attractive to bees; and sowing cereals in the winter, whose roots move and aerate the soil. In addition, Alessandra and Carlo have emphasized traditional and native grape varieties wherever possible to give originality and typicity.

All the wines are blends of Corvina, Corvinone, Rondinella, Molinara and Oseleta. Fermentation is spontaneous with indigenous yeasts and extraction is gentle giving wines of gentle, cherry-fruited elegance.

The <u>Vino Nato Disobbediente</u> is a blend of pergola-trained 60% Corvinone & 40% Molinara. The grapes are manually harvested, destemmed, with a light pressing to extract only the free-run juice. The brief maceration takes place for 5-6 days with pumping over twice a day, the fermentation is spontaneous and ambient with indigenous yeasts. The wine is subsequently aged in cement tanks for several months with natural malolactic fermentation occurring around late Oct/early Nov. Very light filtration, no fining and no sulphur is used during vinification. This is deliciously juicy and brimming with summer fruit.

<u>Valpolicella Saseti</u> is fermented in stainless steel with natural yeasts and is unfiltered and unfined. Ruby red colour with purplish reflections, and scents of red fruits such as cherries and juicy red plums with a hint of bitterness. On the palate, the fruit is vinous, with a suggestion of dew-covered grass. The minerality of the estate's limestone soil is evident in this wine and the finish tasty and fresh.

<u>Valpolicella Camporenzo</u> vineyard is a few kilometers from the home vineyard and is similar in its hilliness and its crumbly limestone soils. The vines of traditional Valpolicella varieties were planted in 2008, trained on wires in guyot rather than in pergola for greater concentration in this cru Superiore bottling.

The fruit, 50% Corvina/30% Corvinone/20% Rondinella is destemmed and gently pressed; spontaneous fermentation takes place with native yeasts and without sulfur in concrete and steel tanks (from which the short-fermentation-and-maceration Saseti wine has been removed). Maceration lasts 7-8 days with periodic manual punch-downs. The wine is aged for about 6 months in tank and then 6 months in old 25-hectoliter oak botti. The wine is bottled without filtration and with a small amount of sulfur. Production is around 9000 bottles.

Amarone La Stroppa is clearly a primary interest of Valpolicella winemakers and drinkers: notably, the appellation allows a full 50% of a winery's fruit to go into Amarone, but Carlo and Alessandra use at most 15-20% of theirs. Those bunches are harvested early in order to maintain acidity and over a period of several weeks to gather the very finest fruit. The bunches dry in single layers in small, open, wooden crates in an airy granary next to the house for around 3 months. The dried grapes are pressed and the juice fermented with ambient yeasts in open wooden vats, taking up to about 40 days to get to full dryness. Aging lasts around 3 years in used barrels before bottling and aging several years before release (e.g. the 2010 was released in 2017). While Amarone fans in general expect and desire wines that are rich, full-bodied, unctuous and even sweet, Monte Dall'Ora's is a more savoury, structured and subtle version. Indeed, that is the hallmark of all of their wines, which are not styled to meet market expectations.

R	2022	VALPOLICELLA CLASSICO DOC 'SASETI'
R	2021	VINO NATO DISOBEDIENTE 1 Litre
R	2018/19	VALPOLICELLA CLASSICO DOC 'CAMPORENZO'
R	2011	AMARONE DELLA VALPOLICELLA 'La STROPPA'

VENETO



CASA COSTE PIANE, Santo Stefano Organic, Natural

Casa Coste Piane is a tiny 6-ha estate in Santo Stefano, in the heart of the Valdobbiadene area, owned and run by Loris & Sandra Follador, and their children Adelchi and Raffaele. *Coste Piane* was founded by his grandfather; in those days, sparkling wine from the village was made in the ancestral method, completely dry, the tradition of the area. Loris has always worked the vineyards organically and made wine naturally.

The organically-run vineyards lie on slopes which vary between 250 m and 400 m above sea-level and are close to the cellar. The vines are on average 60 years old (with some much older and pre-phylloxera!!) and their roots can grow up to 30-40 metres long. His family had vines on the steep hillsides when the flat areas of the valley were still pastureland. The vineyards of Coste Piane are very steep and the soil is very shallow, hitting solid limestone or sandstone rock in a few centimetres. The 60 years and older vines are planted in high pergola on steep hillsides. The Folladors are

well aware of this fortunate legacy and treat it with the reverence and respect it deserves. No herbicides, pesticides or fertilizers are used. It's impossible to plow here, but it's really not necessary with vines of this age; they've long ago found their sources deep within the stone formation deep below. The focus on the vinification and the cellar work is to express, as simply and directly as possible, the minerality terroir of these vines.

This Prosecco is a gem; 100% Glera which until 2009 was known as Prosecco. The second fermentation takes place in the bottle. Harvest, all by hand, is usually between the last week of September and the first week of October. In April the wine is bottled without the addition of yeast and sugar, subsequently the indigenous yeast contained in the wine starts a second spontaneous fermentation that lasts for approximately four weeks. After this the wine spends a further four weeks 'sur lie'. The process of disgorgement is not practised, therefore the yeasts are still present in the bottle... any cloudiness is entirely natural. This is very dry Prosecco with great purity and frankness; the aromas are of apple, acacia flowers, white peach with an interesting mineral twist and subtle yeastiness.

Spklg NV

PROSECCO DI VALDOBBIADENE DOC frizzante



CASA BELFI, Albino Armani & Maurizio Donadi, San Polo di Piave Certified Organic by Suolo e Salute, natural

The project started when when Albino Armani discovered a young oenologist from San Polo di Piave area named Maurizio Donadi. Their encounter gave birth to an inspiring cultivation and processing philosophy, based on the respect for nature and natural traditions.

Day by day, both experts in the fields and in the wine cellar measure up against the rhythm and needs of the vineyards and the grapes. The effort is carried on to the final stage, the bottling, always following the officially certified procedure for organic growing and organic winemaking.

The base for these procedures is still tradition: Colfondo is a perfect example. With its natural sur lie bottle re-fermentation and no filtration, this Prosecco is characterized by natural, country flavor and it is the same type of sparkling wine that our grandparents used to drink.

100% Glera grapes grown organically on pebbly, well-drained soils, harvested at the end of September. The grapes are crushed immediately and in a gentle manner and the must clarified by cold, static decantation. The must is fermented

in stainless steel tanks with indigenous yeast. After fermentation, the wine remains in contact with the yeast in stainless steel tanks for approximately six months. In-bottle re-fermentation: when spring arrives, the wine is bottled when nature is in blossom, and according to indications determined by the Maria Thun biodynamic calendar. During this period, the wine finishes its alcoholic fermentation as the transformation of residual sugars into alcohol and carbon dioxide takes place. After remaining in the bottle for a few months, the wine can then be sold, and it can be stored for years before consuming.

"Biodynamic, bone-dry, refermented in the bottle and unfiltered, this is about as 'natural' as Prosecco gets. I was sceptical, but it's superb. Imagine floating on a cloud of soft ripe pears over a garden of jasmine. If you fancy something out of the ordinary this Christmas, look no further than this." Susie Barrie MW, Decanter Magazine

<u>Rosso</u> is made using a local venetian variety named Raboso 'Fiery' in Italian, the Colfondo method is also used for this. Manual harvest, Carbonic Maceration in stainless steel then macerated for 15 days on skins. Indigenous yeast only. 6 months lees aging in tank before being bottled for secondary fermentation in bottle. No filtering, fining or S02. "Bright red tart fruits hit the palate immediately, with some notes of white pepper and a touch of sweet cranberry to finish"

Spk, W NV CASA BELFI, PROSECCO COLFÒNDO DOC

Spk, R NV CASA BELFI, ROSSO COLFÒNDO DOC



Az. Agricola RIVE DELLA CHIESA, GASPARETTO, Selva del Montello

The first vineyard purchased by the Gasparetto family is located nearby an old country church "Rive Della Chiesa", near the town of Selva del Montello, in the province of Treviso.

Today, the Gasparetto brothers, Luigi and Michele, run their estate with great care and attention; the grapes are exclusively hand-picked and carefully selected. From the vineyard the grapes are promptly transported to the cellar. The key words to describe their wines are genuineness, authenticity, freshness of flavour and simplicity.

This <u>Frizzante</u> is a brilliant, light straw-yellow wine, with a persistent froth and extra-fine perlage. Agreeable bouquet, characteristically fruity with hints of Golden apple and peach. Suitable as an apertif wine, or with various hors d'oevres and lean dishes, quality seafood, bisques and delicate soups

Spklg NV RIVE DELLA CHIESA, PROSECCO DOC TREVISO (Screwcap closure)

Spklg NV RIVE DELLA CHIESA, PROSECCO DOC TREVISO (Spago closure)

LOMBARDIA



1701 FRANCIACORTA, MARCO BENDINI & ADRIANO ZAGO. Franciacorta Organic, Biodynamic

On the top of Santa Giulia hill, beside the Cluniac church of the same name, lies the glorious eighteenth century villa Palazzo Cazzago – home to the 1701 winery. The villa dates back to several families of Italian nobility, with 15 hectares (10 of which are planted with vineyards) of hillside in Cazzago San Martino, Franciacorta.

The "1701" name was chosen to recall the first vinification of the estate's "Brolo", a sun-drenched 4-hectare vineyard framed inside the 11th century walls that surround the palazzo.

The estate is run by siblings Silvia and Federico Stefini along with their team Marco, Giulio and Andrea.

1701 is a certified organic winery, and has recently received biodynamic certification – in fact, the winery is the first and only certified biodynamic producer in the Franciacorta region.

Sullerba is Chardonnay classic method. First fermentation is done in amphora on native yeast. Second fermentation in bottle using the must of the same grapes to stimulate the second fermentation. The wine is not disgorged and is unfiltered. The nose has hints of pineapple and white pepper, thyme and rosemary. Zesty with bright acidity and fine bubbles.

1701 Franciacorta Brut: Early harvest of a small selection of their best grapes to create their pied de cuve then the rest of the hand-harvested grapes (85% Chardonnay, 15% Pinot Noir) are carefully sorted before being gently pressed. The wine spends a minimum of 30 months on its lees and is bottled after a light filtration and no fining. The palate is full and generous – fresh green and red apple, brioche and citrus notes – wonderfully balanced by racy and vibrant mineral character.

Spk NV 'SULLERBA' Chardonnay

Spk NV 1701 FRANCIACORTA BRUT Chardonnay, Pinot Nero

EMILIA-ROMAGNA



LA STOPPA, Elena Pantaleoni, Rivergaro Certified organic, natural

La Stoppa is a 50 hectare property located in the Colli Piacentini in north-west Emilia-Romagna. Founded in the late 19th century by a wealthy lawyer named Gian-Marco Ageno, the estate was bought by Elena Pantaleoni's father in 1973. At the time, the estate focused on producing international style wines. Elena inherited the estate in 1991 and by 1996, she and head vignaiolo Giulio Armani began to execute the vision they had for the future of the estate. They replanted 32 hectares of Barbera and Bornada, as well as a small amount of Malvasia Candia, Ortrugo and Trebianno, all of which were much more suited to the hot climate (it can be hotter than Sicily during the summer) and heavy clay soils of the Colli Piacentini.

The vines were worked organically from the early 90s and La Stoppa received organic certification in 2008. Elena, in typical humble

fashion, describes herself as 'la custode de la vigne', merely a guardian, until she in her turn passes the estate to the next generation. Her low-key, but powerful conviction is that her responsibility is to farm and make wine in as sustainable, non-interventionist and authentic a way as possible. The wines qualify for Colli Piacentini DOC, but are bottled as Emilia IGT because she feels that the rules of the DOC do not allow the authenticity of the terroir to speak. Her stances on the necessity of truly artisan (as opposed to industrial) production, the use of indigenous grape varieties, yeasts and minimal intervention in the cantina have made her a leading voice for devotees of natural, artisanal wine.

<u>Trebbiolo Rosso</u> (named after a local river) is the young version of the most typical cut of the Colli Piacentini, obtained from the local blend of Barbera 60% with Bonarda 40%. These grapes are a selection of the largest berries from younger vines and from the valley floor. Wild, earthy, yeastiness on the nose, incongruously like fresh vanilla pod with its earthy sweet-leathery notes. Aromas of small berries, blackberries, myrtille. Dryish on palate, which is meaty, earthy, spicy, sweet earth, lardo, reminds me of Bellota ham and refreshing acidity. Youthful and purple and vibrant. Cries out for a big plate of charcuterie and cheese and some top class air-dried hams.

"Crunchy, mouthwatering fresh damsons and blackcurrants. Serve cool with charcuterie" and 'The La Stoppa is one of the best natural wines that I have come across" John Wilson.

The <u>Macchiona</u> cuvée comes from vineyards planted between 20 and 40 years ago on the nutrient-poor clay soils of La Stoppa at altitudes of around 250m above sea-level. The climate here is really warm, hot during the summer months. Elena explained that the soils here are poor in nitrogen, although rich in phosphorus and potassium. A 50/50% blend of Barbera and Bonarda from vines aged between 15 and 40 years old. 40 days maceration on skins in stainless steel and/or cement tanks.

Spontaneous fermentation with indigenous yeasts, aged in Slavonian oak barrels of 15 and 20 hectolitres as well as 40 hectolitre wooden tanks, and then aged in bottle for a time necessary, no filtration or sulphites added Deep, velvety looking ruby garnet colour with a little orange on the rim. The wines are unfiltered and unfined and there is a bit of 'materia' in the glass. Luscious and ripe on the nose, kirsch, ink, warm earth, charred red pepper, some volatile acidity, but just enough to contribute complexity. Dry, sweetly fruited, savoury, zesty acidity. Soft, mellow mouthfeel, great freshness and length.

Ageno is named after the founder of La Stoppa, the lawyer Giancarlo Ageno who was the first to believe in the great potential of the area. The estates only dry white wine, obtained from long macerations. Deep golden/amber in colour. Approx 70% Malvasia di Candia Aromatica, Ortrugo, Trebbiano given 4 months skin contact, half the juice matured in stainless steel tanks and the other half matured in used French oak barriques, then a further 2 years in bottle before release. Skin contact white wines have been traditional in the warmest regions of Europe, but the tradition has been lost with 'progress'. Malvasia suits perfectly being made with skin contact as it has thick skins and is wonderfully aromatic (as the name suggests) Ortrugo contributes acidity to the blend. It is a rich, serious and textured wine.

After harvest and maceration, the wine made its usual journey throughout the cellar: from steel to wood, finishing its slow fermentation

Beautiful coppery/orange colour. With time open and air, this gets more and more layered. Balsamic notes, aromas of black tea, orange peel, then rose and Turkish Delight. Dryish, light-bodied, delicious acidity and a little tannic grip on the palate. Drink with cheeses, or with freshly-made pasta, butter and sage.

<u>Vino del Volta</u> is made with 100% sun-dried Malvasia di Candia Aromatica grapes and takes it's name from from Signor Volta, the sharecropper who has cultivated it for years.

The berries are initially crushed using a vertical hydraulic press before a spontaneous ferment with indigenous yeasts. It is aged in used French oak barriques for a time before bottling.

Characterised by great drinkability, atypical sweetness and brilliant acidity. The floral and fruity nose is intense and results in an enveloping, warm and spicy flavour. An extremely versatile sweet wine.

Continued..

EMILIA-ROMAGNA

LA STOPPA, Elena Pantaleoni, Rivergaro continued...

R	2022	TREBBIOLO ROSSO, Emilia Rosso I	IGT
R	2009	MACCHIONA, Emila Rosso IGT	
R	2014	MACCHIONA, Emila Rosso IGT	Magnum
0	2018	AGENO, Emilia Bianco IGT	
SW	2022	MALVASIA PASSITO "VINO DEL VO	LTA" 50 cl



DENAVOLO, GIULIO ARMANI

Organic, Natural

Denavolo is located on the footsteps of the Apennins between 350 and 600 meters high. The estate is named after the Mountain overlooking the cellar and parcels.

Despite its location in a hot and dry region, the altitude moderates the temperatures and the wines produced have relatively low degrees of alcohol and good acidity.

Giulio Armani created the estate in 2005, by producing orange wines from a 35 year-old vineyard (Debe) on 2 ha, located between 350 and 450 meters high. There the soil has both clay and limestone. Then in 2008 and 2009, he planted his owned parcels much higher (500 to 600 meters high). Two plots named Campo Rotonde and Cassandra.

Grapes planted are Malvasia di Candia Aromatica, Ortugo, Marsanne, Trebbiano and a little Santa Maria and Sauvignon blanc. The work in the vineyard follows organic practises.

<u>Catavela</u> comes from 2 vineyards (planted in 2008) on well-drained limestone, stony soils at 600m altitude. Malvasia di candia, Ortrugo, Marsanne, Sauvignon and Santa Maria are organically grown. Half of the fruit is direct pressed while the other half is left in contact with the skins for few days. The wine is aged for 9 months in large foudres on its lees. The result is a lightly orange coloured wine, light and expressive, with flavours reminiscent of white flowers, beeswax, honey, white fruit and pears, ending with racy minerals on the finish.

<u>Dinavolino</u> displays the sort of textured tannins you'd expect from a red but softened beautifully to sit well within the white wine camp. Made from equal parts Malvasia di Candia Aromatico, Marsanne, Ortrugo and an unidentified grape that's a mystery even to the maker. The vineyard is a 2.5 ha plot called Débé, at an altitude of between 350 and 450 meters. Picking berries at a potential alcohol of 11.5% is almost guaranteed to put acidity as the centrepiece of the wine, and the corresponding low pH has allowed Armani to get away with adding no sulphur whatsoever.

Besides the striking acidity on its very clean, textured palate, the wine balances somewhere near the middle of the floral–fruit spectrum. Four months on the skins have added apricots, apples, orange blossom and a little spice to the nose – none of which would present had the winemaker trodden a more conventional path. Unfiltered too. Pair with salt cod, ricotta-filled pasta or hard cheese.

0	2021	'CATAVELA' Vino d'Italia
Ο	2021	'DINAVOLINO' Vino d'Itali

TOSCANA



PODERE LE BONCIE, Castelnuovo Berardenga Organic, natural

Giovanna Morganti is quickly becoming recognised as one of the best of the new generation of Tuscan winemakers. Her small estate is only three hectares and her only wine is called "Le Trame" (the intrigues) signifying the wheeling and dealing required to purchase the land. Giovanna's father was a legendary winemaker who believed in Tuscan varietals long before the flying oenologists identified this area as super pay-dirt. She studied oenology herself and went to the work in the mid 1980s for San Felice wines in Castelnuovo Berardenga, near Siena, on a project to plant around 300 traditional Tuscan grape varietals collected from old vineyards. When Giovanna's father gave her a small farm with olive groves, called Le Boncie, she added a vineyard planted with her favourites from the experimental project – Sangiovese, obviously, but also Ciliegolo, Colorino, Fogliatonda Mammolo and Prugnolo.

Planted to a very high density, 7000 vines per hectare, the vineyard for Le Trame is primarily Sangiovese, with a few rows of Fogliatonda for blending. Fermentation takes place in traditional open-topped wooden tanks. Gambero Rosso comments on Le Trame's "great, and on occasion sublime, fruit", and Giovanna's "traditional values & modern technique".

A wine notable for purity and grace from an organically farmed vineyard. Drink with the classic harvest meal at Le Boncie: pasta with meat sauce, stewed rabbit with seasonal veg.

Giovanna's wine is made to the rhythms of nature, according to terroir and the vintage. As with many organic growers the objective is not to please or seduce the critics (particularly the American ones), but to present a wine that is true to itself as far is possible. Following the voice of the inner critic Giovanna Morganti answers the famous Socratic question: "And what is good, Phaedrus, and what is not good – need we ask anyone to tell us these things?"

Giovanna Morganti has fought with the DOC to create a classification of Chianti that reflects the land where it was grown. This struggle with and love of terroir is exactly what you'll find in this bottle. The nose is fresh with grassy red fruit and wet earth; the palate is elegant, structured and dark with velvety tannins. Decant a good hour before enjoying it. This deep and complex wine is an absolute treasure and will only get better with age.

R 2020 "LE TRAME" TOSCANA IGP



FATTORIA DI RODÀNO, Castellina in Chianti, Organic principles

The Rodano fattoria (farm), only reachable by an unsealed road off the *Via Franchigena*, was for centuries, a staging post for pilgrims travelling south to Rome. It sits atop a high hill and surveys a classically Tuscan landscape of rolling vine-striped hills and valleys, including the amphitheatre of the Viacosta vineyard that provides fruit for its single-vineyard bottling.

The Pozzesi family produce a Chianti which reflects a sense of place and tradition and have made their 'classico' from 90% Sangiovese and 5% each of Colorino and Canaiolo, grown in southwest-facing vineyards in the Castellina sub zone. Oak aging is done in large Slovenian *botti di rovere* which impart little more than a seasoning, allowing the

purity of the fruit and balanced structure to shine on their own merits. The nose is very pure, with ripe forest fruits, dark cherry and liqueur chocolate and a hint of woodsmoke. The palate is dry, medium-bodied with lean and elegant fruit supported by crisp, mouth-watering acidity and rounded tannins.

R 2019 CHIANTI CLASSICO DOCG

R 2017 CHIANTI CLASSICO DOCG Magnum 150cl



CAPARSA, PAOLO CIANFERONI, Radda in Chianti Certified organic by CCPB

The vineyards here are truly in the heart of Chianti, a perfect location, radiating out with the cellar as their centre. The best vines are situated a few hundred metres further up the hill from the cellar (450 metres above sea level) and are heavily planted with Sangiovese. Small amounts of Canaiolo, Malvasia Nera, Colorino, and Trebbiano are also grown.

Respect for nature and balance with the larger environment are core principles at Caparsa. Sixty percent of the estate's land remains forested for biodiversity. "Herbicides simplify a vineyard," Cianferoni has stated. Chemicals have an undeniable dulling impact on a farm's products. Making wines this thrilling has to be done naturally. Cianferoni is in the process of selecting and replanting portions of his old vineyards with plant stock culled from his oldest vineyards: massale replanting. He believes these 46-year-old vineyards produce wines that are rustic at first, yet are innately very age-worthy.

The vines grow in gallestro and alberese soils. The roots must work hard to derive life from this rocky ground, fight to reach the abundant water deep under the surface. Cianferoni appreciates the struggle of his vines. "When life is too easy it becomes boring, and you kill yourself" he said. We need toil to sustain us, and so do vines.

Cianferoni bottles once per year, an average of 20,000 bottles. "If I stay small I control everything." He ferments in concrete.

<u>Rosso di Caparsa</u> is 100% Sangiovese that come from Radda in Chianti, the heart of Tuscany, on hilly, high-elevation vineyards. Spontaneous with indigenous yeasts for about 12 day and aged in cement tanks. Medium ruby red, the nose is textbook sangiovese showing red cherry, red currants and light balsam notes. The palate is medium bodied, well balanced acidity and medium, smooth tannins.

<u>'Caparsino' Chianti Classico Riserva</u> is in a league of its own. "Others use notes or paint, I use nature." The wine is 95% Sangiovese. Cianferoni points out the richness and acidity of Caparsino as fundamental elements necessary for the wine to age. Caparsino shares its name with the house Cianferoni lives in on the property. "It is a wine for wine lovers, with great complexity and strong emotions. It is too much for some people. It represents, more than the other wines, the terroir (of Caparsa.)"

Cianferoni says his riservas benefit from 15-20 years of ageing. But they are fundamentally meant to drink. "It is great with beef, simple bread and olive oil. The wine is to provide just a little happiness, not to get out of your mind." Caparsa's cellar is stone, old and cold, with minimal technology. Everything here is deliberate. Fermentations begin with wild yeasts, and for the reds, last about 12 days. Cianferoni uses 10 hectolitre large barrels to age his reds. He likes a complex mix of Slovenian, American, Hungarian and French oak for his big barrels.

<u>Doccio a Matteo</u> is 98% Sangiovese with Colorino, from a single plot vineyard, within the property. Fermented in cement vat, then aged in a mix of cement and 1000l oak vats, it is a truly beautiful wine, with vivid scents of black fruit, wild flowers and spice. The palate is perfectly balanced between fresh, small berry fruit, complex notes of sloe, chocolate, more spice and round tannins.

The <u>Vin Santo</u> is made with Trebbiano and Malvasia and Canaiolo grapes dried on columns and mats from September to December then successively pressed and fermented/matured in "caratelli", small barrels, for 6 years. A deep golden-tawny colour. Concentrated aromas of dried fruit, candied apricot and orange peel. Rich and intensely sweet on the palate with further notes of fig and dried apricot. The sweetness is balanced by a fresh acidity and the finish is lingering and spicy.

Sw	1999	VIN SANTO DEL CHIANTI CLASSICO 50 6	cl
R	2016	CHIANTI CLASSICO RISERVA "DOCCIO A MATTE	EO"
R	2014/17	CHIANTI CLASSICO 'CAPARSINO' RISERVA	
R	2018/9	ROSSO DI CAPARSA, Rosso Toscano	

TOSCANA



CANTINE INNOCENTI, Montefolionico

The estate lies between Montepulciano and Montefollonico and consists of about 32 hectares of which 12 are specialised vineyards, situated between 330 and 350 metres above sea level on medium-textured clay soils of Pliocene origin. The cellar buildings, dating back to end of the 13th century, are in the small, well-preserved medieval town of Montefollonico. The owner, Vittorio Innocenti, who gave up teaching philosophy many years ago to dedicate all his time to the estate and the cellars, is helped by his wife Maria Rosa, theatre historian, his son Tommaso, and his brother Mario, responsible for the care of the vineyards.

Made from Sangiovese and Canaiolo Toscano grapes with a medium period of maceration, the *Chianti dei Colli Senesi* has a rustic, uncompromising Sangiovese character. Lovely rich and earthy style of wine with flavours of spicy ripe cherries, roasted herbs, leather and liquorice. Try this with ribollita, a bread-thickened bean and black cabbage soup or pot roast pigeon cooked with sage and spiced luganega sausage with stir-fried fennel or braised celery.

The <u>Rosso di Montepulciano</u>, a blend of Prugnolo Gentile (Sangiovese), Canaiolo Nero and Mammolo grapes has plummy warmth with notes of saddle leather and wild rose and meaty, gamey notes. The palate is medium-bodied, sweetly fruity, but well-structured and finishes with a note of bitter cherry and savoury, finely grained tannins.

Aged in oak for two years and made from Prugnolo Gentile (Sangiovese), Canaiolo Nero and Mammolo grapes, the <u>Vino Nobile</u> is ruby red in colour tending towards garnet with age. It is a dense, spicy wine that opens up slowly to reveal layers of dark cherry, plum, Christmas spice and tea notes. It finishes dry and slightly tannic with a delicate scent of violets. Still youthful, this needs plenty of aeration to show its best and it would be delicious with steak, preferably a juicy *bistecca alla fiorentina*, grilled with olive oil and salt.

R 2018 CHIANTI DEI COLLI SENESI DOCG

R 2017 VINO NOBILE DI MONTEPULCIANO DOCG



MASSA VECCHIA, FRANCESCA SFRONDINI, MASSA MARITIMA Biodynamic, Natural

Fabrizio Niccolaini's wine vision is, if not unique, then original and of another era. His farm, which he inherited from his father and grandfather, is a mere 6 hectares (3.5 planted with vines). And within that tiny plot are such white grapes as Vermentino, Ansonica, Sauvignon Blanc, Trebbiano, and Malvasia di Candia, and red varieties such as Merlot, Cabernet Sauvignon, Aleatico, Sangiovese, Alicante, and Malvasia Nera. All are at least 35 years old, including the Cabernet and Merlot, which is unusual as these two varieties are generally only newly planted in Tuscany. He has also recently planted another vineyard with only Sangiovese.

Fabrizio subscribes to the deceptively simple sustainable agriculture theories of the Japanese farmer-philosopher Masanobu Fukuoka, detailed in his 1975 book,

"The One-Straw Revolution." "We use no chemicals, no herbicides, really not even much in the way of machines," What little ploughing is done, usually to "rip" the soil between the vine rows to turn over the crop cover, is performed by one of two white, long-horned oxen kept by Fabrizio for this purpose.

Francesca Sfrodrini has taken up the reins with several partners and continues to work the farm with respect for nature and the cycles it imposes.

Ariento is 100% Vermentino. The wine is fermented with the skins, the grapes are pressed by foot twice a day for five days then the wine spends three weeks on the skins, with a daily punch down. Aged in small chestnut casks, the resulting dry white wine is nothing short of thrilling, with a bright golden colour and a powerful scent of wild garrigue herbs amongst the notes of lemon oil and orange and just the slightest astringency (from the skins) in the finish. It reminds us of the wines of Princic and Gravner and even the nonpareil Trebbiano of Valentini. Try with stuffed sardines (an Elba speciality) or cacciucco (fish stew) a variation on the famous dish from Livorno and most loved by Napoleon during his stay on the island. Ariento's amber partner in crime is made from the pleasingly aromatic Malvasia grape. Think apricots with a dusting of white pepper and spice – best served from the carafe.

The <u>Vita Bianco</u> is made from a blend of Malvasia bianca di Candia, Vermentino and Trementino, and spends an extended time on its skins, giving it an orange hue and tannin structure. It is fermented in oak and then aged one year in oak, before it being bottled unfined and unfiltered. This wine is intoxicating and intense: floral and oxidative tones sit on top of a fresh, clean, and lively palate with stringent tannin and a medium bodied.

The 100% Sangiovese is pressed twice a day by foot before a spontaneous ferment and spends 2 and a half years in oak barrels. Fresh in the mouth, earthy and smoky, with marked yeastiness this Sangiovese is truly a walk on the wild side.

The rosé, a deep ruby-complexion'd blend of Merlot and Malvasia Nera. The nose is earthy and herbal: there's fennel and eucalyptus, liquorice and cherry and the mouth manages to be soft and refreshing.

For Fabrizio simplicity and deference is everything. In an interview with Matt Kramer he observes: "Wine is not something separate from the earth, from the planet, or from us. When you cultivate vineyards with care and you make wine in a way that allows everything to come through, then it's enough, don't you think?"

We get tiny quantities of these wines and they are invariably sold on allocation.

Please contact your Account Manager for more details



AA PIAN DELL'ORINO, MONTALCINO CAROLINE POBITZER & J. H. ERBACH Biodynamic, natural

One of the very best estates in Montalcino, situated right beside legendary Biondi Santi. Caroline, born in the Sud Tirol and Jan Hendrick, a German native, adopt a biodynamic approach in their 6-ha vineyard which is carried through into the winery which is a round, womb-like construction built into the hillside using solely natural, breathable materials.

Jan is in charge of production and is helped by Johanna and Riccardo in all stages of his work, in the vineyard and garden, during sowing and olive tree training, as well as in the cellar.

The grapes for the <u>Rosso di Montalcino DOC</u> come from the vineyards Scopeta, Pian dell'Orino and Pian Bassolino, which are situated from 320 m to 500 m above sea level. The age of the vines are between 13 to18 years at the time of harvest for the 2016 vintage.

Spontaneous fermentation started in one day, taking 21 days to complete. The wine then macerated for other 10 days on the skins. After racking, the wine was aged for 28 months in 25 hl oak barrels. The malolactic fermentation set in immediately following the alcoholic fermentation still in the fermentation vat. No artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.

This superb <u>Brunello di Montalcino</u> is fermented in barrique for 5-6 weeks and then aged in cask for 3 years before bottling. It is one of the finest examples of Brunello to be found in Montalcino.

A bright cherry-red in colour. Captivating aromas of red cherry, violet, liquorice and tobacco. Lush and sweet on the palate with pronounced red berry flavours and a creamy texture. Notes also of mocha and smoke. The tannins are smooth and ripe. A supple and fleshy wine leading to a lingering, juicy finish. Try with *bistecca alla fiorentina* (Tuscan-style steak), wild boar sausages or a chunk of aged Pecorino cheese.

'The 2017 Brunello Di Montalcino is a rich ruby color with a tinge of light purple and perfectly clear. It offers ripe aromas of purple flowers, with sweet umami of porcini, fresh leather, pure, ripe cherry, and wet stone. It is full-bodied without being heavy and has wonderful balance without feeling over-ripe. A gorgeous wine with a lot of depth, including a note of blackberry, expansive and mouth-filling, with ripe structure and fresh acidity.'

R	2016	ROSSO DI MONTALCINO DOC
R	2017	BRUNELLO DI MONTALCINO DOCG



COLLE STEFANO, Matelica Certified Organic

Championed by Gambero Rosso as the rising star in the Verdicchio appellation, Colle Stefano is one of the several dedicated growers committed to sustainable agriculture in the Marches – the rural, green region nestled in central Italy that gives shoulders to Umbria and Tuscany and faces onto the Adriatic sea.

Colle Stefano is a father & son winery based in Matelica, a scarcely accessible mountainous locality stuck in the heart of upcountry Marches. Compared to mainstream Verdicchio di Jesi, the Matelica Doc appellation is noted for producing lean, nervy, mineral whites that can hold well for years. Acid is a word that is mostly avoided when writing about wine, but the lovely fruity acidity of the Colle Stefano Verdicchio is what makes it so lively and distinctive, and so good with food.

Owner Fabio Marchionni took over the family vineyards from his father a few years ago, having just graduated from the new oenology school in Ancona and done his apprenticeship in Germany, where he learnt the most advanced techniques of biologic viticulture to apply them to his family vineyards in Matelica. He keeps yields extremely low, less than forty 40

HI per hectare, and makes wine with painstaking care.

Grapes come from 18ha of north-facing vineyards that consists of sand, loam, and clay, rich in limestone soils at 420 meters altitude. A soft pressing, slow fermentation at low temperature with the wine left on the lees for 4 month in stainless steel. No malo.

It has a bright straw yellow colour with greenish shades, a pure fragrance of vegetal notes of ginger and cardamom and a fruity bouquet with unripe nectarine. The palate combines the typical sparkling crispness of Collestefano and a rich fruity allure. Long-lasting and nuanced finish with a touch of ginger and sweet almond. During its refinement in bottles, it will gain a metallic, honeyed character with an exquisite aftertaste of candy citrus fruit, without giving up its proverbial verve which made it the cult wine par excellence of all its class.

W 2022/3

VERDICCHIO DI MATELICA DOCG



ANDREA OCCHIPINTI, TUSCIA, Lazio Certified Organic by PCCB, Natural

This estate is based on the slopes surrounding the volcanic lake of Bolsena; the region is part of Maremma (called "Tuscia" in Lazio), just about 15 minutes' drive from the Tuscan border.

Andrea works essentially with Aleatico di Gradoli (the local aleatico, stylewise a bit more on the delicacy and spicyness than Massa Vecchia) and with Grechetto Rosso (called Grechette due to proximity with Umbria, but part of the Sangiovese family, although it tastes completely different than any sangiovese I ever tried). These are real wines of terroir, pure and natural. Andrea fell in love with the vineyards of Gradoli while he was at the Agrarian University of Tuscia, so much so that they became the subject of his master's thesis in 2004. He was able to rent and purchase 4 hectares of vineyards planted in the 1990's. They are set at 450 metres above sea level on the volcanic slopes of Bolsena Lake, the biggest volcanic lake in Europe. Situated just one hour north of Rome, the lake provides a unique microclimate that together with the particular terroir

and Andrea's objective to preserve and promote the local indigenous varietals, Aleatico and Grechetto Rosso, produce wines with the flavour of tradition and the effervescence of innovation. The vines are farmed organically and harvest is manual with particularly low yields.

Rosso Arcaico is an equal blend of Grechetto Rosso and Aleatico. The grapes are destemmed into amphorae for a 30-day maceration. The natural fermentation takes place and the wine matures in clay vessels of 250 – 600 litres. The fruit is generous with notes of liqueur cherry, macerated soft summer berry fruits and a bittersweet aftertaste. The tannins are very gentle and the texture is chococlatey but certainly not heavy.

R 2021

ROSSO ARCAICO

ABRU770



CANTINA TOLLO, MADREGALE, Colline Teatine, Chieti Organic principles & Certified organic

From the award-winning Cantina Tollo, one of the biggest and best cooperative wineries in the Abruzzo region, covering 2,700 ha owned by 800 farmers.

Here the gentle Adriatic breeze plays it's part in creating a favourably mild climate that yields well-balanced wines.

<u>Madregale Bianco</u> is a zippy, fresh white made from Chardonnay along with Trebbiano d'Abruzzo. A superb quality 'house wine', this is made from hand harvested grapes and indigenous yeast fermentation, which may well account for its bright, fresh drinkability. Uncomplicated, but very well made. Fresh and mineral nose bursting with notes of lemons and limes. On the palate it's fresh with savoury notes, hints of honeyed citrus fruits leading to a light and crisp finish.

<u>Madregale Rosso</u> is a light-bodied blend of Montepulciano, Sangiovese. Although easy-drinking, simple and fresh, this is serious quality for an entry-level wine. Hand harvested from vineyards which stretch from the coastal hills right up into the Majella Massif, the vines benefit from good expositions and large diurnal temperature differences, which are ideal for building aromatic flavour profiles. Morello cherry, hints of herbs, violets, and white pepper, with a slightly spicy finish.

The 'Bio' wines are a real find! The wines are literary singing in the glass with their exuberant fruit and juicy flavours.

<u>Trebbiano 'Bio'</u> is pale straw yellow in colour with greenish tinges. The fragrance is fruity, with subtle floral and mineral notes, while the flavour is medium-bodied, delicate and savoury with an almondy finish. Excellent as an aperitif and with all seafood dishes, white meats and fresh cheeses.

<u>Montepulciano 'Bio'</u> is hand harvested and neither fined nor filtered, it is bursting with primary red fruit and gamey notes. Ruby red in colour with violet tinges. The fragrance recalls small red fruit, with hints of liquorice and violet. The flavour is full and well-structured, with mild, well-integrated tannins. It pairs perfectly with flavourful first courses, roast meats, sausages and semi-aged cheeses.

R	2022	MONTEPULCIANO D'ABRUZZO `BIO'	Certified organic
W	2022	TREBBIANO D'ABRUZZO 'BIO'	Certified organic
R	2022	MADREGALE ROSSO, Terre di Chieti IGP	
W	2022	MADREGALE BIANCO, Terre di Chieti IGP	



CANTINA FRENTANA, Rocca San Giovanni, Chieti Organic principles

A cooperative winery that guides the efforts of about 500 small growers, with the majority farming organically. The winery itself has invested in state of the art equipment and the driving ethos is one of progress, quality and respect for the land.

A viticulturist looks after the vineyards all year long, providing advice for the growers so that they can optimize pruning, spraying, soil and canopy management, timing for harvest etc, with a strong focus on low environmental impact and sustainability. A significant part of the vineyards have been farmed organically over many years, and the first certified organic wines were produced with the 2011 vintage.

The <u>Montepulciano</u> has ripe plum and prune fruit and warm leathery spice on the nose, leading through to a dry, medium-bodied palate. The freshness and fruitiness of the Montepulciano grape has been accentuated by fermentation and maturation in stainless steel only and the palate shows round, ripe dark fruits with a hint of clean earthiness and a lip-smackingly refreshing acidity right through the finish. Consistently brilliant value, this is one of our best-sellers.

R

MOLISE



FATTORIA DI VAIRA, Pettaciato Biodynamic (Demeter), Natural

The grapes for Vincenzo wine are sourced from Fattoria di Vaira, one of the largest biodynamic farms in Italy, with more than 500 hectares, 40 of which are planted to vines. The wines are made by Michele Lorenzetti in conjunction with Eric Narioo of Vino di Anna and Les Caves de Pyrene.

Here in Petacciato (Campobasso), Fattoria di Vaira cultivate vegetables, grains and cereals, and produce fresh cheeses, olive oil and honey. Grape varieties include Falanghina, Trebbiano, Montepulciano, Sangiovese, Cabernet Sauvignon and Merlot. After several years of applying biodynamic practices,

professional analysis, carried out by independent laboratories, shows that the nature of the soil has been restored, reaching a degree of purity similar to wild soil.

This is a wonderful, very clean environment, with animals, fruit plans, cereals. Shepherds, farmers, cheese makers, vignerons all work in harmony on the farm.

Soils are rich in sand and clay, and the climate is purely Mediterranean; a beautiful hillside estate in the Molise, with a view directly towards the Adriatic Sea, and the southern Apennine Mountains just behind.

Farming is biodynamic. The farm uses green manure and cover crops, and compost from their own herb of cattle, as well as BD preps 500 & 501. All the grapes are harvested by hand in small boxes.

<u>The Vincenzo Bianco</u> is a blend of Fiano (whole-bunch pressed after a maceration of few days on skins) with some direct press Trebbiano. It is dry and aromatic with golden colour, aromas of white flowers, apricot and peach. Light tannins add structure and freshness to this delicious wine. Fermentation (with native yeasts) and maturation on the fine lees is done in stainless tanks. The wine undergoes natural malolactic. The wine is bottled without filtration or fining and homeopathtic dose of SO2 are used.

O 2021 VINCENZO BIANCO

UMBRIA



TENUTA BELLAFONTE, Torre del Colle Organic Principles

Tenuta Bellafonte is located in the heart of the most unspoilt part of Umbria, not far from Bevagna, near the beautiful village of Torre del Colle, surrounded by rolling hills where woodlands give way to orderly vineyards and olive trees.

The 11-ha vineyard, are located between 260 and 320m above sea level. The South-Eastern exposure, the mix of clay, marl and rocky soils are ideal for producing quality wine.

Owner Peter Heilbron left the boardrooms of the corporate World in 2007 when he and his wife Sabina purchased this wonderful 40-ha property (the rest of the land is dedicated to woodland, orchards and olive

trees). Heilbron designed his winery, completed in 2010, building it into the clay and marl hillside with subterranean porous walls made from gabions, steel baskets filled with stones. The winery is energy independent, using solar panels for electricity and generating heat and hot water by burning vine cuttings in a biomass boiler.

In the vineyards, Heilbron shuns chemical fertilizers, herbicides and insecticides, using seaweed and plant extracts as a kind of vine homeopathy. He has not pursued organic certification because, in rainy seasons, he sometimes prefers to use a sustainable fungicide to fight mildew rather than copper sulfate, which is permitted for organic use but can build up in the soil and be toxic to bees and other organisms. "I prefer to do it my way," he says.

Son of a German jeweller, Peter was born and raised in Milan, he studied agronomy before he made a career in Food and Beverage. He learnt winemaking by 'tasting, studying and asking questions'

Peter was intrigued and attracted by Montefalco Sagrantino wine, although the tannic structure wasn't to his personal taste, he was adamant he could make a softer, more elegant version from his 5-ha, dedicated vineyard. Using gentle vinification techniques, whole berry fermentation, natural yeasts, gentle pressing, not filtration/fining and only a small amount of SO2 at bottling.

<u>Montefalco Bianco 'Sperella'</u> comes from the younger Spoletino vines, spontaneous fermentation, unfiltered, it an an intense straw colour, lime, bergamot, pineapple and freshly cut grass on the nose. Brewer yeasts, lime a nd fresh exotic fruit on the palate which ends on fresh and mineral notes.

<u>Montefalco Rosso 'Pomontino'</u> comes from whole-berries fermented Sangiovese (80%) and Sagrantino, aged one year in large Slovanian oak casks and 6 months in bottle. Native yeasts, neither fined nor filtered, the nose is enticing and elegant, pomegranate, redcurrant, sour cherry and blackberry. Lively and elegant palate of red cherry and orange plus the fruits found on the nose, it closes with fine tannins and a long finish. (3 Bicchieri, Gamberro Rosso)

<u>Montefalco Sagrantino 'Collenottolo'</u> is a selection of the estate's best Sagrantino grapes, whole-berry, native yeasts fermentation, matured for 36 months in 300l Slavonian oak barrels and aged for 2 more years in bottles. Intensely perfumed nose, cherry, blackberry, currants, blueberry with floral and oriental spice notes. Light balsamic notes on the palate, generous fruit – cherry, blueberry – wonderful precision, intensity and persistence of flavours. A wine for special occasions.

The origins of Sagrantino are still debated. However, it is likely to have originated in Greece and been brought to Italy by Byzantine Monks. Evidence of its cultivation in the Montefalco area dates to the Middle Ages. In the past, this red wine was mainly used for religious ceremonies, hence the name "Sagrantino", deriving from the word meaning "sacred". Nowadays, with slightly more than 600 hectares in production it is Umbria's most famous wine.

W	2021/22	MONTEFALCO BIANCO 'SPERELLA'
R	2019/20	MONTEFALCO ROSSO 'POMONTINO'
R	2014/15	MONTEFALCO SAGRANTINO 'COLLENOTTOLO'

PUGLIA



NATALINO DEL PRETE, Salento Puglia Certified Organic, Minimal Intervention

Natalino Del Prete is a traditional grower of Southern Puglia. His wines, made in the simplest way possible, are full of rustic character and serve as a perfect example of unpretentious peasant wine meant for everyday consumption.

Vines have been in the Del Prete family for 3 generations, but Natalino was the first to focus exclusively on viticulture. Working with 7 hectares of vines, the indigenous Primitivo and Negroamaro consist of the majority of his production, but a small amount of Malvasia Nera and Aleatico are grown as well. The viticulture is more about restraint than anything else: no fertilizers, minimal plowing, no irrigation and no chemicals (Natalino has been certified organic since 1994). This philosophy extends to the cellar, where the wines ferment and age in large concrete tanks. Very few if any rackings occur, and no sulfur is ever added to the juices.

Il Pioniere comes from 70-80+ year old vines on Clay-Limestone soils of Negroamaro and Malvasia Nera. Extremely low yields, around 25HL per hectare. The skins are macerated for the duration of the fermentation and the wine is aged for 8 months in large old oak barrels without fining, filtration or addition of So2. Intensely red in colour, structed with sweet spice aromatics. Herbaceous and earthy with a lighter body than expected in such a warm climate.

R 2021 IL PIONERE, IGP SALENTO



AZIENDA AGRICOLA PASQUALE PETRERA, Gioia del Colle Certified Organic by ICEA and NOP (USA)

This is an historical 5th generation family estate situated on a rocky hilltop 385 metres above sealevel to the south of Gioia del Colle in the middle of Puglia, 45 km from the Adriatic Sea to the east and 45 km from the Ionian Sea to the south.

Their production process is 100% sustainable: no use of irrigation and with zero CO2 emissions, powered only by solar energy. Zero-Km production by processing just their own grapes located around the cellar. Eco-Friendly Award 2014, 2015, 2016 and 2017.

Tom Maresca in the 'Italy 2013' supplement to Decanter Magazine highlights Petrera as being one of the very top Puglian producers with their Primitivos from the hilly enclave of Gioia del Colle combining power, freshness and longevity in very fine wines

Such longevity and drinkability are the result of exacting attention to detail from vineyard, through cellar and aging. The vineyards are situated in the Murgian hills on clay-limetone soils which contain fossilised marine creatures. In the cellar, only the naturally present yeasts are used and malolactic fermentation also starts naturally. Minimal sulphur is also used. The wine spends 6 months in wine stainless steel tanks, 6 months in Slavonic oak casks, 6 months in bottle before release.

<u>'Fatalone'</u> means seducer in the local dialect and well-named it is; a perfect balance of smoothness, freshness and minerality. Ruby red intense colour with violet glints. Scent and taste typically fruity of berries and slightly of black sour cherry and plum with some spicy and balsamic notes. Aftertaste of toasted almond, typical of the Primitivo of Gioia del Colle. Despite the typical weight expected from a primitive from Puglia, the freshness & drinkability retained is truly remarkable.

Try this with roast lamb, rosemary & garlic or in autumn with game meats.

<u>The Riserva</u> comes from the estate's very best Primitivo grapes. It is full-bodied and full-on flavoured with intense ruby red colour. The nose shows ripe black fruit, toasted almond and spices. The palate shows very ripe fruit, balanced with minerals and great freshness. Smooth and velvety black cherry, plum, blackberry and mulberry with balsamic, clove and cacao notes. It ends with toasted almonds flavours, very typical of the Gioia del Colle region.

The wine spent 12 months in stainless steel tanks, followed by another 12 months in Slavonic oak 750-liter-casks with the application of music therapy to optimize the spontaneous microxigenation process and improve the fining of the wine, it then spends 6 months in bottle before release.

R	2022	FATALONE' PRIMITIVO GIOIA DEL COLLE DOC
R	2020	PRIMITIVO GIOIA DEL COLLE DOC RISERVA

PUGLIA



PROGETTO CALCARIUS, Apricena Certified Biodynamic, natural

Calcarius are based in Apricena, in the northern region of Gargano, Puglia. Valentina Passalacqua owns a farm comprising 80 hectares of vines, fruit and vegetables, she has been a leader in biodynamic agriculture in Puglia since 2000.

Progetto Calcarius comes from 8-ha of Valentina's vineyard planted on Kimmerridgean soils, where calcareous stones and boulders cover the ground (thus Calcarius).

The project of selecting these wines apart from the main production (with the assistance of Danilo Marcucci) bears the fruits of patient observation, attention to terroir, and a

commitment to indigenous varietals.

The wines are naturally made with ambient spontaneous alcoholic fermentations, maturation in inert, stainless steel vats is the order of the day, ensuring the fruit and the soil are the primary focus. Throughout the wines exhibit a restraint, without lacking fruit or depth, a deft sleight-of-hand which while not immediately evident in the wine (which speaks for itself) is clearly a result of the tireless work made of liaising with the land. A lesson in holding back, being assuredly non-interventionist in field and winery alike. They are astonishing, true wines of terroir – mineral, tense, saline and feeling uncompromisingly fresh and alive.

<u>Puglia Bianco 1L</u> 100% Bombino Bianco, hand-harvested and destemmed. The grapes ferment traditionally in stainless steel tanks with indigenous yeast only. Batonnage is performed about 2 times per week and the wine is racked 4 times before bottling. The wine unfined and unfiltered. Aromas of lemon, orange and pear, with floral notes. In the mouth the typical Bombino acidity stands out, it is savory and strong, with echoes of citrus and pineapple.

<u>Puglia Orange 1L</u> 100% Falanghina are hand-harvested and destemmed. The grapes ferment traditionally in stainless steel tanks, in contact with the skins for about 7/8 days with indigenous yeast only. Batonnage is performed about 2 times per week and the wine is racked 4 times before bottling. The wine is unfined and unfiltered, Summery and fresh, with lovely notes of tangerine, orange zest and lime. Easy drinking and very approachable orange wine for a first time experience.

<u>Puglia Rosso 1L</u> 100% Negroamaro are hand-harvested and destemmed. The grapes ferment traditionally in stainless steel tanks with indigenous yeast only. Batonnage is performed about 2 times per month and the wine is racked 4 times before bottling. The wine unfined and unfiltered. Cherry-focused with savoury notes and amazing drinkability, this is fresh with a saline touch on the finish.

<u>Hellen Rosso</u> 100% Nero di Troia Spontaneous fermentation in open steel tanks, with 2 days of contact with the skins. Manual breaking of the cap. Not filtered. No temperature control. Aging for 6 months in steel. An energetic red, with intense aromas of red fruits, mulberry, chalk and cherry. On the palate the fruit returns especially and exhibits a slightly tannic and grainy finish.

<u>Hellen Bianco</u> 100% Greco. Spontaneous fermentation of 5/6 days in open steel tanks, without contact with the skins (direct press) and without temperature control. Not filtered. Aging for 6 months in steel tanks. Super light, aromatic hints on the nose, subtle white fruits, fennel, bright fresh acidity with Calcarius trademark saline hints on the finish

<u>Soulmate</u> 100% Montepulciano made the same way as other reds, but left to mature in old oak barrels for 12 months, dark fruit, well rounded medium to full bodied wine with brooding fruits and specks of cacao, again this is impeccably balanced with bright acidity and saline touches.

W	2019/22	CALCARIUS PUGLIA BIANCO 1 Litre, IGP PUGLIA
0	2022	CALCARIUS PUGLIA ORANGE 1 Litre , IGP PUGLIA
R	2018	CALCARIUS PUGLIA ROSSO 1 Litre , IGP PUGLIA
W	2020/21	CALCARIUS HELLEN BIANCO, IGP PUGLIA
R	2019/20	CALCARIUS HELLEN ROSSO, IGP PUGLIA ROSSO
R	2017	CALCARIUS SOULMATE, IGP PUGLIA ROSSO

PUGLIA



notes reminiscent of the sea.

ANTICA ENOTRIA, RAFFAELE & LUIGI DI TUCCIO, Cerignola Certified Organic

Raffaele di Tuccio bought this run-down farmhouse dating back to the 1700's in 1985 and over the past 30 years has worked tirelessly with his wife, Antonia, and son, Luigi, to bring the property back to life. In 1993, Raffaele was so inspired by the concept of sustainable, organic viticulture that he set about immediately to converting his 40ha of land to organics. The vineyards are influenced by the cooling Tramontana wind from the north, and warming Scirocco wind from the south, giving ideal conditions for their dedication to organic viticulture and lending crispness and depth to the wines. Upon tasting, the most striking element is the crisp and refreshing nature of the acidity, something that it not the norm for wines of this region. Very sadly Raffaele di Tuccio passed away after a short illness in late 2020.

Bianco a blend of 50% Falanghina and Fiano. It is light and elegant with aromas of tropical fruit and citrus, fresh and savory

<u>Rosso</u> is a blend of Nero di Troia, Sangiovese and Montepulciano, bright and juicy, red fruit and violet on the nose leading to ripe forest fruit and fresh red cherries on the palate. Soft texture with firm but ripe tannins on the finish.

W 2022 VINO BIANCO, IGT PUGLIA
R 2021 VINO ROSSO, IGT PUGLIA

CAMPANIA



FRATELLI FELIX, Cilento and Benevento New! Organic principles

Fratelli Felix is a collaboration between Jack Lewens & Bruno di Concilis (of Vigneti Tardis) and Les Caves de Pyrene UK. This negoce project sources grapes from sustainable growers in Campania and aims to offer honest, excellent value wines.

The region typically has long hot summers, warmish and windy at night and cool winters.

The soils here are clay and limestone.

Organic practices and principles are observed with a minimal intervention ethos. Fiano and Falanghina are hand harvested, destemmed and left on the skins for 2 days of maceration.

Only indigenous yeasts are used for fermentation which takes place in stainless steel. The wine goes through full malo, there is no fining or filtration to keep the $\,$

profile and characteristics of the wine at it's purest. A very small amount of SO2 is added at bottling. The result is a lightly golden and bone dry 'orange' wine. Warm hints of peach and some tropical fruit give way to a mouthwatering salinity.

O 2022 CAMPANIA BIANCO **New!**



ARIANNA OCCHIPINTI, Vittoria Biodynamic principles, natural

Arianna Occhipinti is the niece of Giusto Occhipinti of the legendary COS estate in Vittoria, south-eastern Sicily. Despite being relatively young, she is clear about her ethos and philosophy, which is to produce wines that express the unique territory of their native Iblein mountain vineyards. It is a windswept place with reddish, iron-rich soils and crabbed trees which hunch over low stone walls surrounding the vineyards. Agricultural traditions here are millenia-old and the SP68 cuvees indeed allude to this fact. The Strada Provinciale 68 is but a continuation of a three thousand year old stone track which ancient farmers would have used to bring their own wines to the coastal trading towns of Lentini and Catania. "Never as in Bombolieri I can feel that I'm carrying with me past and future at the same time. It was the oldest wine route ever documented." All the vineyards are worked using biodynamic principles and the

in the cellar is measured... not pushing the wine in any way... letting it find its own space... natural yeasts, no temperature control, no fining or filtration and minimal SO2 at bottling.

The cepage for the <u>SP 68 Bianco</u> is two obscure Sicilian varieties: 60% Zibibbo (a regional name for Muscat of Alexandria) and Albanella. The nose offers notes of white flowers, pink grapefruit, lychee, fresh oregano, and spice. It's a deeply aromatic wine that is surprisingly light on the palate (11.5% alcohol). There's 15 days maceration on the skins, so you'll get a bit of tannin on the finish along with an intriguing olive-y note, which adds yet another subtle tone of freshness

<u>SP 68 Rosso</u> made from 70% Frappato & Nero d'Avola. A slightly turbid purple/red in the glass showing aromas of wild cherries, plum and mulberry with just a touch of raspberry lift. There are hints of flowers, leather, smoke, spice and herbs with wafts of liquorice, earth and mandarin rind. In the mouth the initial attack of fruit is awash with wild cherry sheathed in tobacco leaf with supporting fruit flavours of dark plum and blackberry. A very pretty wine on the palate with violet-like floral flicks across the leather and spice backdrop with hints of roasted meats, citrus rind and scattered herbs. It is delicious and lively with a nice, lingering finish set upon a plinth of ripe, fine grained gravelly tannins. Super drinking – it doesn't mind a bit of chilling down, a bit of time in the fridge is ideal...it tightens up a little and is a joy to drink.

<u>Il Frappato</u> is grown on red sand with chalky subsoil at an altitude of 280 metres. The vines are average 40 years old. 30 days of skin maceration. Aged 14 months in 25hl Slovenian oak barrels, 1 month in bottle. Unfiltered.

"Il Frappato stems from a dream which I had when I was a girl to make a wine that knows the land that I work, the air I breath, and my own thoughts. It is bitter, bloody and elegant. That is Vittoria and the Iblei Mountains. It is the wine that most resembles me, brave, original and rebellious. But not only. It has peasant origins, for this it loves its roots and the past that it brings in; but, at the same time, it is able to fight to improve itself. It knows refinement without forgetting itself." **Arianna Occhipinti**

The <u>Siccagno Nero d'Avola</u>, also grown in similar vineyards to the Frappato, but the vines are on average 35 years old. Harvested first ten days in October, indigenous yeast fermentation. 30 days skin maceration. Aged in large 25 hl Slavonian oak barrels, 2 months in botle before release. Unfiltered.

"Siccagno is my Nero d'Avola, born from those concentrated grapes which we precisely call Siccagna. Nero relates mostly Sicily, that it is wild, but it is also fresh and elegant and it is red fruit flavoured. That it has something noble and aristocratic, but it is also melancholic as a poet or a philosopher. That it is passionate, full of warmth and contrasts..." Arianna Occhipinti.

<u>Grotte Alte</u>, Grotte Alte is produced from a one-and-a-half hectare parcel of forty-year-old vines. It is matured in large 25-hectolitre Slovenian barrels for four years, before continuing to age in bottles for a further six months. It is the domain's finest – and rarest cuvée; an exceptional wine. Its bouquet is very pure and indulgent, fresh and fruity. The palate is equally grandiose: well-balanced, silky, fresh, mineral, very elegant and structured, ending with a superbly long finish. This truly great wine is the perfect tribute to Sicily. It will make a perfect pairing with grilled red meat or game.

<u>Vino di Contrada</u> is a range of wines highlighting the differences between calcareous, sand, and limestone soil. Three wines that exemplify the potential of Frappato, reflecting the grape's different expressions from the three contrande (land parcels), one for each of the soils. Contrada FL (Fossa di Lupo) is where she started in 2004. The sandy red and brown soil bears substantial limestone rocks, which results in a fruity, austere Frappato with noteworthy acidity. Contrada PT (Pettineo) has deep layers of marine sands and produces a silky, fruity Frappato, while the soil for the grapes comprising Contrada BB (Bombolieri) contains a high limestone content resulting in a straightforward wine with lingering acidity. She vinifies each wine in the same way so as to highlight the nuances. 20 days maceration (no extraction) in cement vats, wild ferment, 20 months in Slavonian oak, a further few months to settle and then bottling with filtration or clarification.

 \underline{SM} , Some years ago, Arianna's passion was growing for white wines and her desire to produce white wine to recount the limestone and she found the Santa Margherita contrada.

The vineyard, sited at 490 meters above sea level, surrounded by Pine Forest, oaks and olive trees, is divided in 4 parcels on sandy calcareous marl of whitish colour, with sand and yellowish white calcarenites. The parcels Costa Sud and Costa Nord, with a training system method called alberello, they have rich soil about gypsum and fossils and give complexity and salinity. The parcels Terrazza and Trefile, with a training system, alberello growing on trellis, are rich about limestone and give more pulp and acidity.

Continued..

ARIANNA OCCHIPINTI, Vittoria

Continued...

The variety? The Grillo. White grape variety, with great personality, very diffused in the west Sicily and since last ten years in East Sicily too with historic name of Riddu. Probably it is a cross of Zibibbo and Catarratto. It has a good aromatic intensity, That reminds you of typical citrus notes accompanied by spicy vegetal notes and white flowers. It has a good balance between the alcoholic sensation and the acidity, and it is particularly savoury. The wine, after a short maceration of 48 hours, ferments spontaneously in concrete and oval Austrian oak barrel, in which it has aged for 12 months.

<u>Panta Rei Olive Oil</u>, Green with golden reflections, this intensely fruity oil exhibits vegetal, wild herbs notes with hints of spices. This beautiful olive oil come from century-old trees located in Contrada Piraino. The olives are picked by hand mid-October, they are slowly pressed in a continuous cold cycle. Unfiltered, unfined, zero additives.

OLIVE OI	∟ 2022	'PANTA REI' Olive Oil	50cl	New!
R	2021 PT - PETTINEO, VINO DI CONTRADA			
R	BB - BOMBOLIERI, VINO DI CONTRADA			
R	2021 FL - FOSSA DI LUPO, VINO DI CONTRADA			
W	2022	SM - SANTA MARGHERITA, VINO DI CONTRADA		
<u>Vino di</u>	Contrada:			
R	2019	GROTTE ALTE		
R	2021	SICCAGNO Terre Siciliane IGT		
R	2020	IL FRAPPATO Terre Siciliane IGT		
R	2022/3	SP 68 ROSSO, Terre Siciliane IGP		
0	2022/3	SP 68 BIANCO, Terre Siciliane IGP		



PORTA DEL VENTO, Marco Sferlazzo, Camporeale, Sicily Organic

Under the guidance of owner/winemaker Marco Sferlazzo, Porta del Vento is making some seriously exciting wines. The tiny, Porta del Vento winery sits on a beautiful natural site, above Palermo, near the village of Camporeale.

In this part of Sicily nature can be very harsh. At 600m elevation, on incredibly steep slopes, this area is known for constant, brutal winds, blowing through the vineyards. These everpresent winds, along with the large, diurnal, temperature range, allow for wines of great concentration, character, low alcohol and racy acidity.

The vines are planted facing North, to avoid the peak of summer sunshine, they are old bush vines, organically grown. Weeding between the rows is manual, the grapes are hand-harvested in small crates. Marco's team adhere to a strict, non-interventionist approach in the winery, the wines are produced unfiltered, so as to not deprive them of the elements that make them unique. Porta del Vento's wines are uniquely expressive, conveying emotion and sense of place.

<u>Voria Bianco</u> is a light and lively Pet Nat, with a tight and fizzy mousse, ample ripe tropical fruit, pineapple and citrus. Produced from organic old bush vine Catarratto, harvested by hand in small crates. Not filtered or disgorged hence its inviting cloudy appearance.

<u>Voria Rosato</u> comes from the very little-known Perricone grape. Hazy, cloudy appearance, lively and zippy, ripe strawberry, raspberry, grapefruit and citrus character. This is a light, deliciously fresh sparkling pet nat.

Spk	2022	VORIA BIANCO, PET NAT
Spk	2022	VORIA ROSATO, PET NAT



CANTINE RALLO, Alcamo Certified Organic

The dynamic Vesco family took over the winery 15 years ago and have since revolutionised the viticultural practices and invested heavily in cutting edge technology for the winery and bottling line. Their hundred hectares of organic vineyards are located high up in the hills above Alcamo.

The wines are certified organic and planted on south-east facing slopes on sandy soils 150 - 300m above sea level. The climate is clearly suited for producing the best quality grapes.

The vineyards in three main sites: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo and Pantelleria for the Zibbibo which that produces their delightful Passito di Pantelleria. The grapes tend to be picked earlier in the year than many of their neighbours which produces their customary bright, fresh style of wine. The results are evident in the

fragrant, crisp Catarratto and perfumed, fresh Nero d'Avola. These wines are a million miles from the overripe styles made by many of their peers. Night harvesting and modern temperature-controlled fermentations result in bright, fresh, modern wines.

The <u>Ciello Catarratto</u> Fermented in stainless steel vats for 15 to 20 days and aged in for 6 months. Wonderful nose of white grape juice, mouth-filling with notes of pink grapefruit and apple and a slight spiciness from the lees. It's extremely bright on the finish. Unfined and unfiltered.

The <u>Ciello Nero d'Avola</u> has freshness and energy, dark red colour, hints of black plum, coffee and chocolate on the nose, pleasant spiciness in the mouth with smooth dark fruit flavours. A great value, both are absolutely brilliant at the price point. The grapes are destemmed and macerated for 8 to 10 days before fermentation in stainless steel.

<u>Maremosso Bianco</u> is deep amber in colour and unfined and unfiltered. This is a fantastic introduction to 'orange' wines both from a flavour and a pricing point-of-view. It receives 3 days skin maceration and has zero added sulphur. Notes of baked apples, cinnamon, nutmeg. The palate is dry, mid-weight, crisp with appealing richness and texture, a touch of skin tannins and those baked apple and spice notes following through. Mouthwatering and slightly savoury/salty on the finish, this would be brilliant with free-range pork rib with apple sauce, with a herby roasted chicken or with cheeses such as Durrus. No added S02.

<u>Maremosso Rosso</u> is 100% Nero d'Avola from certified organic vineyards. Short maceration of a week of whole bunch (40%) and destemmed (60%) grapes. Wild yeast, no sulphur, no fining, no filtration. Deeply coloured with intense aromas of black cherries and blueberries, pure cocoa powder and spices. This is full and lushly textured with a toothsome salinity on the finish. Delicious freshness and drinkability.

W	2023	CIELLO BIANCO CATARRATTO Terre Siciliane IGT
R	2023	CIELLO ROSSO NERO D'AVOLA Terre Siciliane IGT
0	2022	MAREMOSSO BIANCO CATARRATTO Terre Siciliane IGT (ex-Baglio Bianco)
R	2022	MAREMOSSO ROSSO NERO D' AVOLA Terre Siciliane IGT (ex- Baglio Rosso)



VINO DI ANNA, Anna Martens & Eric Narioo, Etna Biodynamic principles, natural

Anna Martens trained with Brian Croser for eight years and also worked with Ornellaia and Passopisciaro. She settled in Sicily with husband Eric Narioo of Les Caves de Pyrene, UK importers of the most amazing wines.

The Vino di Anna wines are made on their small property without much intervention, using native yeasts and no additives, save for a little SO2 in some lots (normally nothing is added at all). A variety of vessels are used for fermentation, including Palmento, old barrels and a Georgian gyeyri.

The *Palmento* is a traditional, multi-level winery, and the most traditional of these are carved into the rocks. The top level contains vats in which the grapes are foot-trodden. The free run juice then flows into another vat on the next level where it ferments. The skins and pips remaining on the top level are pressed under a wicker mat (a 'donkey') and the extracted juice joins the free-run in the lower vat where fermentation takes place over a

few days. Then the wine goes down another level into barrels.

<u>Palmento bianco</u> is a blend of Carricante, Catarratto and Grapes were harvested in stages throughout September. Catarratto and Insolia first, which were whole bunch pressed immediately into stainless steel. Half of the Grecanico and the Grecanico Dorato spent one week on skins. Then the other half of Grecanico, Minella and Carricante were directly pressed into steel where it underwent malolactic and spent 5 months on it's lees. No fining or filration, with minimal use of SO2. Pale straw in colour, attractive aromas of white flowers, lemon and grapefruit. Dry, fresh, crisp, citrus and floral with underlying minerality.

<u>Bianco G</u> comes from predominantly 80 year-old bush vine Grecanico, grown on the North face of Etna. Half the grapes spent a week on their skin, being foot trodden several time, the other half included some Carricante, it was whole bunch, direct pressed. The wine has intense citrus aromas, grapefruit, white peach with minerality and smokiness typical of volcanic wines.

Jeudi 15 Rosato is orangey/pink in colour, it smells of wild strawberries and flowers. Dry, crisp and fresh it has plenty of red fruit flavours; red currants and cherries, balanced by a fine palate structure. It is savoury in style with a mineral backbone. 70% of the cuvee was made from our vineyard located in the contrada "Tartaraci" (70 year old bush vines of Nerello Mascalese, Alicante (Grenache) and Grenanico), at 1000 metres of altitude, on the NW slopes of Mt Etna. 30% comes from old Nerello Mascalese bush vines, from a spectacular 110 yr old, red pomace vineyard, located in Contrada Monte Pomiciaro, near Linguaglossa.

Palmentino Rosso has attractive red cherry and wild strawberry aromas. On the palate it is dry, has plenty of fruit flavours balanced with juicy, ripe tannins, and fresh acidity. The third wine produced under this label is a blend of cuvees made from organically grown Nerello Mascalese grapes, hand harvested from terraced vineyards located high on the north face of Mt Etna, Sicily. These old bush vines, are co-planted with small quantities of Nerello Cappuccio, Grenache and the indigenous white varieties; Grecanico, Catarratto and Minella Bianca. 50% of the blend is wine made in a Palmento; the traditional Etnean winemaking building with only a 5 day skin maceration. 30% is wine made in a Georgian qvevri, with a one month skin maceration. The remaining 20% of the blend is a wine fermented and aged in a large, used, oak botte. Its vibrant in colour, red cherry, juicy tannins, savoury undertones - a great introductory wine to reds from Etna.

Palmento rosso comes from organically grown Nerello Mascalese grapes (90%) were hand harvested from 40 -60 year old bush vines grown on the northern face of Mt Etna and transported to our Palmento in Solicchiata. Small amounts of Nerello Cappuccio (2%), Alicante (Grenache) (3%) and the indigenous white grapes, Minella, Catarratto and Grecanico (5% in total) which are co-planted in the Nerello Mascalese vineyards were harvested at the same time and included in the vinification process. 50% of the grapes were de-stemmed by hand, the rest remained as whole bunches. The grapes were macerated for four days, being foot trodden several times. The fermenting must was then pressed and continued fermenting in stainless steel, used oak casks and Georgian qvevris (amphorae) for another two weeks. The wine underwent malolactic fermentation spontaneously. After six months on fine lees the wine was bottled early June 2017 without fining or filtering.

<u>Vendredi 13</u> comes from 90% Nerello Mascalese, the remaining 10% from Nerello Cappuccio and Grecanico Dorato. These are south-facing bush vines planted in 1955 at an alititude of 640 - 780m. Maceration generally is between 10-14 days. Grapes are then pressed in an Etnean palmento into open wood fermenters, 30% whole bunch. Aged 10 months on fine lees.

The grapes for <u>Jeudi 15</u> come from a beautiful, 2ha property, located in the contrada Monte LaGuardia, at 800 metres altitude, on the northern slopes of Mt Etna. 80 year old alberello (bush) vines of Nerello Mascalese were hand harvested around the 15th October, along with a small percentage (less than 5%) of Nerello Cappuccio and Alicante (Grenache). 70% of the grapes were de-stemmed by hand into an open, old oak fermenter (30hL). The rest of the grapes were added as whole bunches. Fermentation was conducted by indigenous yeasts. The fermenting must was in contact with the skins for 10 days during which time it was foot trodden several times. The fermenting must was then transferred to a stainless steel and the pressings added. Malolactic fermentation occurred spontaneously. The wine was left on fine lees for 9 months prior to bottling without fining or filtration. Crimson red in colour, "Jeudi 15" has attractive floral and red fruit aromas (red currants, cherries, strawberries) with delicate savoury undertones. The palate is medium bodied, with good fruit definition, firm acidity and a fine tannin structure.

Continued..

VINO DI ANNA, Anna Martens & Eric Narioo, Etna Continued...

Qvevri is fermented and aged in 2,000 litre Georgian Qvevri's that are buried in the ground. Grapes are de-stemmed by hand, spontaneous fermentation and an average of 2 months maceration before blending. This is a shapely Nerello Mascalese - floral and expressive, this wine smells of red fruits, particularly morello cherries coupled with dry flowers. The palate is soft and silky, with a taut acidity and fine, textural tannins. The wine is flavoursome with an underlying minerality typical of the volcanic soils of Mt Etna.

Qveri Don Alfio, from 120 year-old Nerello Mascalese vines, including some franc de pied, planted a high altitude is an absolute gem only made in very good years.

<u>Vigna Pirao</u> is 100% Nerello Mascalese from bush vines planted in 1940 at an altitude of between 1000-1100m. The grapes are hand harvested into small baskets. The wine spends one week on the skins before being pressed with a basket press directly into demijohns (54, 115 and 225lt) It then ages for 8 months on fine lees.

Olio di Montagna, Extra Virgin Olive Oil, come from 80 - 100 year old olive trees scattered amongst the vines at high altitudes on the northern face of the volcano. The clean mountain air and rich, mineral volcanic soils make for ideal growing conditions. The varieties are Nocellara dell'Etna, Brandofino (Randazzese) and San Benedetto. The olives are hand harvest towards the end of October/early November. They are cold pressed on the day of harvest at a local frantoio, resulting in a vibrant green, herbaceous and spicy extra virgin olive oil

W	2022	VINO DI ANNA 'PALMENTO' Bianco		
W	2020	VINO DI ANNA BIANCO 'G' Grecanico		
Rosé	2022	VINO DI ANNA, JEUDI 15 Rosato		
R	2021	VINO DI ANNA 'PALMENTINO' Vino Rosso		
R	2022	VINO DI ANNA 'PALMENTO' Vino Rosso		
R	2022	VINO DI ANNA 'PALMENTO' Vino Rosso	Magnum 150cl Ne	ew!
R	2021	VINO DI ANNA 'VENDREDI 13' Rosso		
R	2017/20	VINO DI ANNA, JEUDI 15 Rouge		
R	2019	VINO DI ANNA 'QVERI' Vino Rosso		
R	2020	VINO DI ANNA 'QVERI' Don Alfio		
R	2021	VINO DI ANNA 'VIGNA PIRAO' Rosso		
OLIVE OIL 2022		'Olio di Montagna' Extra Virgin Olive Oil	75cl	New!

I VIGNERI, SALVO FOTI, Etna, Sicilia

Organic, Natural

A native of the city of Catania, Salvo studied enology and began his career in 1981 as a technical and agrarian advisor to some noted estates in eastern Sicily. He continues that work for many years helping out estates such as Gulfi, Benanti and ViniBiondi, all of whose wines are universally recognised as among the best in Sicily.

Salvo is one of those personalities that have reached cult status in Italy, with followers and admirers all around the world. The "Guild" of I Vigneri, an old institution of 15th Century he brought back to life, is today recognized as an unrivalled authority when it comes to what the true spirit of Etna is. I Vigneri is an association, or a brotherhood, of farmers and wine markers that gather around Salvo: the idea is to preserve the knowledge on how to refurburbish, maintain and, if needed, create new vineyards on Etna, following the traditional style.

Salvo is helped by his sons Simone and Andrea along with a group of other 'Vigneri' that have been working together for over 30 years.

This is a breathtaking estate with a mission to make great wines. Furthermore, it is an association that is pulling from the experience and energy of local grape growing talent and giving them a vested interest to create great wines in a region that is economically challenging for many of its inhabitants, especially farmers.

The vines are concentrated at 700 metres altitude on the north side of the volcano near the town of Calderara. Here, the climate is more like the north of Italy than Sicily, winters are harsh and cold, the summers are hot and dry and there can be extreme fluctuations between night and day temperatures.

The soils are broken or decomposed lava stone of varying depth mixed with sand. Many of the vines are rehabilitated old vines, some over 100 years-old, planted at 10,000 plants per hectare in albarello, the only system Salvo considers for producing great fruit under the climatic conditions of Etna. Work can only be carried out by hand or mule.

Because these vines are so old, there is great diversity within the vineyard and different strains of each of the varieties appear.



The grapes are the autochthonous Nerello Mascalese and Nerello Cappuccio with Alicante (Grenache) and a smattering of vines referred to as Francisi, because their variety and provenance are unknown. There is a system of replanting using only massale selection with cuttings from the older vines while maintaining the diversity of plants. Replanting is done in the older vineyards when old vines die, and new adjacent parcels are being planted.

L Vigneri Rosso, Nerello Mascalese 90% and Nerello Cappuccio 10%, No destemming, first crush carried out with feet. Winemaking is carried out in the Palmento, as has always been done on Mt. Etna. Maceration with the skins and stalks for 8 days. No added yeasts. Spontaneous fermentation. The wine is fermented in open topped stone containers cut into the volcanic rock. Aging takes place in Terracotta (amphorae) located underground. Less than 60 (mg/l) So2 used during the whole process.

It is a pure delight, tonic, juicy and driven, floral and cherry with some fruit sweetness on the nose, coupled with Etna's distinctive spice and

some gentle tobacco notes. This is wine of the place...as unencumbered, as representative and as local as it gets.

2022 I VIGNERI, IGP ROSSO

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SPAIN

BASQUE COUNTRY



BODEGAS AMEZTOI, Getaria

Located near the Basque fishing village of Getaria, Ignacio Ameztoi's vineyards are cut into incredibly steep terraced slopes overlooking the Bay of Biscay and the Atlantic. Ignacio is the seventh generation of Ameztoi to carry on the tradition of producing top Txacolis from his 20-ha vineyard which is planted with the native grapes Hondarrabi Zuri and Hondarrabi Beltza. The vines are trained on high trellises and the vineyards are not weeded and no chemical sprays are used.

Hand-harvested, the grapes are fermented in stainless steel tanks, and bottled with residual Co2 which gives the wine its typical light fizz.

Served in the local pinxtos bars, Txacolis are poured from height into tall tumbler glasses, they are the perfect companion to salted anchovies or tuna in oil. Its light fizz and vivid acidity act as a perfect balance to

the richness and saltiness of the fish.

The subtle fruit, bright briny sea salt and vivacity found on the nose of <u>Txacoli de Getaria</u> makes way to a palate of seainfused, mineral citrus notes followed by ginger, green apple and flowery aromas with the light fizz livening things up. The finish is fresh and as zesty as it gets.

<u>Txacoli</u> is not an easy sell, it isn't very well known and it is a bit unpractical as it is best poured into a glass or decanter from the bottle standing at a certain height to release the captured CO2, but it is such a rewarding wine - it is simply delicious; vibrant and perfectly balanced.

The dry and refreshing <u>Txacoli Rosado</u> is made mainly of the afore-mentioned Hondarabbi Beltza grape and works well with seafood dishes. A light salmon-pink in colour. On the nose, aromas of summer red fruits, citrus peel and rose petals. On the palate, bone-dry and fresh with further red fruit flavours leading to a short and crisp finish. Brilliant food wine! Try with dressed crab, clams in a salsa verde or *gilda* ('lollipop') of chilli peppers, black olives and anchovies.

W 2022 TXACOLI DE GETARIA D.O

Rosé 2022 TXACOLI DE GETARIA ROSADO D.O 'RUBENTIS'

RIOJA

R



VIÑA ALBERGADA, Rioja Alavesa

Vina Albergada was founded by Jesus Blanco and Luis Rodriguez and is situated at Lanciego in the Alavesa sub-region of Rioja. The estate comprises of 50-ha on clay-limestone soils and the cool, Atlantic-influenced climate north of the River Ebro makes for a lighter, elegant style of red and these youthful, unoaked joven are some of the best bargains we have come across and seem to be consistently excellent each vintage.

The grapes for $\underline{\text{Caminante}}$ are grown following organic principles, they are harvested manually; fermentation from native yeasts with a short maceration, there is no filtration nor fining. Only a modest

amount of SO2 is added at bottling.

The wine shows a very expressive nose of plum, dark and red berries with meaty hints, the palate is juicy with with lots of ripe, sweet fruit. The finish is well balanced and refreshing. Delicious on its own, served slightly cool, and very versatile with barbecued meats and tapas style food.

'I have a weakness for unoaked (or very lightly oaked) Rioja. I love the lively aroma, the pure cherry fruits and the refreshing acidity. They come to together to form an easy-drinking but sophisticated wine, great for sipping alone or for drinking with a variety or red and white meats. This example, (Albizu) made by a Rioja producer, from grapes grown within the region, doesn't actually have the name Rioja on the label, but it certainly tastes like it'.

John Wilson, Irish Times Top 10 Value Red Wines

2022 'CAMINANTE' TEMPRANILLO, Viño de Mesa



GONZALO GONZALO GRIJALBA, Rioja Alta (La Tejera) Biodynamic principles, natural

Gonzalo Gonzalo was born in Logroño, Spain and grew up among the vineyards that his parents cultivated in Fuenmayor. Fiercely protective of the terroir of his family vineyards Gonzalo rejects market driven fashions, formulae, chemical treatments and conformism. Instead, he has sought out his own methods with respect for the land, his vineyards, and the traditions of his forefathers.

He balances this respect with formal training in the latest enological techniques and methods. The 100% Tempranillo vineyards themselves were planted 35 years ago in the town of Fuenmayor in the La Tejera subregion, which is an area between groves of trees along the Ebro River and Mount San Llorente in the heart of the Rioja Alta sub-zone. The soil is calcareous clay and the vineyards are 4.5 hectares in size. Gonzalo and his helpers, Teresa and Fernando, tend the vines methodically, and with perfection in mind, year-round and work only with the best grapes they can coax from the land. Using

biodynamic methods, they follow the lunar cycle in vineyard and the winery.

<u>Gran Cerdo Blanco</u> is all about great natural wine with a very affordable price tag. This white wine comes from organically grown grapes, mainly from the white Rioja Grape Viura with about 20% other grape varieties including Gruner Veltliner and Macabeo. It is uncomplicated but something that you can serve chilled with some simple tapas and comfortably enjoy a couple of bottles with a group of friends.

In the end <u>Gran Cerdo</u> is all about the purest expression of fruit with whole bunch fermentation, no filtration, no stabilization and minimal sulphites. The wine has real character, all the juicy elements of Tempranillo, with no oak to mask its charm. With its cherry-red, purplish, brilliant colour, Gran Cerdo reveals primary notes of fresh fruit, strawberries, raspberries, cherries and violets with clean mineral tones from the granite. This little natural wine is phenomenal value.

"A large proportion of inexpensive Spanish Tempranillo tastes over-oaked and confected. This unoaked version had good clean cherry fruits, nice supporting acidity and a cleansing minerality. Well-made wine at the price."

John Wilson IRISH TIMES

W 2022 GRAN CERDO BLANCO, Viño d'España

R 2022 GRAN CERDO TEMPRANILLO, Viño d'España



HACIENDA GRIMON, Rioja Alta (Valle de Jubera) Organic principles

Hacienda Grimón is run by the Oliváns, a family with a long winemaking tradition in Rioja. Grimón was established by Paco Grimón who runs the bodega and his brother Eliseo who takes care of the viticulture.

Their 25 hectares of vineyards are based in the Valle de Jubera, a secluded and little-known corner of Rioja Alta with a great viticultural history. Viticulture is organic, with no use of herbicides and pesticides, sheep manure is used as fertilizer. Hand harvesting is employed for all their vineyards. Great care is taken to provide the healthiest grapes of the highest quality, as nearly all the wines will experience

extended ageing. 75% of the vineyards are planted to Tempranillo, 15% to Garnacha and 10% to Graciano. Plots range from 10 to 45 years old.

The <u>Crianza</u> 100% Tempranillo, this is a rigorous selection of grapes from 3 different vineyard parcels. The wine is aged for 14 months in French & American oak. Aromas of black fruits with black pepper and sweet spices. Palate is quite full bodied for a Crianza due to the quality of fruit used and longer than average ageing in oak. The ripe tannins and fresh acidity balance the richness of the fruit which results in an elegant and classy Rioja, a serious Crianza and cut above most others you will try. For me it tastes genuine and harks back to how good Rioja used to be. 2016 was a very good vintage indeed for Rioja. A must try!

<u>The Reserva</u>, a blend of 85% Tempranillo and 15% Graciano spends 24 months in French and American oak barrels. It is an exceptional wine, the nose slowly opens up to a myriad of dark and red berries, plum, morello cherry, hints vanilla and toast. The palate is intense and complex, loaded with ripe fruit, yet it is juicy, fresh and mineral. At the end, everything finds its place, in perfect harmony and balance.

R 2020/1 RIOJA DOCa CRIANZA

R 2015 RIOJA DOCa RESERVA

W



TERRAS GAUDA, Rias Baixas Organic principles

Located in the O Rosal valley, in Galicia, Terras Gauda is notable for owning around 85% of its own vineyards; the remainder of the grapes are provided under strict quality control agreements with local growers. Having this control allows the estate to pick later and more selectively (and over a greater period of time) than most others ensuring greater maturity and higher sugar levels in the grapes. The sheltered aspect of the vineyards surrounded by forest, the proximity to the Mino and to the sea, also promotes ripening. The result is that Terras Gauda is one of the few wineries that does not need to do a

malolactic on any of their wines, which is why they taste so exceptionally fresh and bright.

Abadia de San Campio (100% Albarino) is such a lovely white, its nose is filled with white fruit, grapefruit and citrus flavours. No sign of oak and no malolactic fermentation, the wine is therefore as pure and bright as a whistle with mandarin, exotic fruit, pineapple, minerals and sea scents joining in on the palate.

Served with tuna steaks, it worked brilliantly. Ideal with seafood, shellfish (barnacles!), fish... or almost anything coming out of the Atlantic.

2022 ALBARIÑO 'ABADIA DE SAN CAMPIO' Rías Baíxas DO



ADEGA CACHIN, Ríbeira Sacra Organic principles, Natural

The D.O. of Ribeira Sacra (or "sacred hillside") is the most visually stunning of all Galicia's four D.O.s. in North-West Spain. It is home to some of the most spectacular vineyards anywhere in the world, with slopes approaching 60% incline. Ribeira Sacra is divided into 5 sub-zones following the rivers Miño and Sil (a tributary of the Miño) towards the city of Ourense. The estate comprises of 9.5 ha of their own vineyards and produces 70,000 bottles in total. This is a small, compact no-frills winery built into the hillside, the vineyards parcels are very small, and viticulture is extremely

difficult. The soil is mainly slate and schist.

Mencía (85-100% depending on vintage) the remainder Brancellao, Merenzao, Caiño Tinto, local varieties found in Northen Spain and Portugal. Peza is Galician dialect for Pieza or Trozo, meaning "parcel". This wine is named after a famed 5 ha parcel of prime vineyard which was considered one of the best vineyards in the time of Castilian kings ("Rei" is Galician for Rey meaning King).

<u>Peza do Rei</u> is fermented and aged in stainless steel and sees no oak at all. It is a light bodied, sappy, mineral red with crunchy red fruits (redcurrant/cranberry) and refreshing acidity. Try with local chorizo stew, cured meats, even the local pulpo a la gallega (octopus with paprika and olive oil) is a great match.

"Regular readers will know that I love red wines from this part of northwestern Spain, and this was one of my favourite wines of the tasting; fresh juicy raspberry and cherry fruits, with a lovely minerality. I could drink this all-night long."

John Wilson IRISH TIMES BOTTLES OF THE WEEK

R 2022 PEZA DO REI TINTO, Ribeira Sacra DO

BODEGA CUATRO RAYAS, La Seca, Valladolid

Bodega Cuatro Rayas is the largest and arguably the most important producer of wines in the Rueda D.O. Established in 1935, the cooperative has evolved to become a state of the art winery, where the focus is to make quality wine, in an environmentally-friendly manner.

The Casa Maria Verdejo is dry, light-bodied and zesty, with flavours of green apple and fennel, typical of the grape variety. This flavour profile works well with a variety of foods-ideal with a simply grilled piece of fresh mackerel and a green salad, or as an aperitif with a handful of manzanilla olives.

W 2022 'CASA MARIA' VERDEJO, Vino de la Tierra de Castilla y Léon



BODEGAS MENADE, RUEDA Certified organic.

Brothers and sister Marco, Richard and Alejandra Sanz run this certified organic estate in Rueda, South of Valladolid. The estate has 160 ha in production (including 30 ha of prephylloxera vines). Hand-harvesting, natural yeasts and low yields with minimal intervention in the cellar is how the trade-mark Menade style of pure and expressive wines is created.

The grapes for <u>Rueda Verdejo</u> are grown on the alluvial plains and low terraces of the Duero River. The soils are rich in round pebbles and are mainly either sandy clay or calcareous clay. Verdejo oxidizes easily, especially in the high temperatures around harvest time. As a consequence, harvest mainly takes place at night to keep temperatures cool. Dry, light-bodied and crisp with flavours of lime and aniseed. Very good depth and

intensity and brilliant value for money.

"A big, smiling mouthful of ripe pear and pineapple fruits, balanced by racy citrus acidity. Delicious". John Wilson, IRISH TIMES.

W 2022 RUEDA 'VERDEJO'

RIBERA DEL DUERO



BODEGAS FUENTENARRO, PEDRO PEREZ GARCIA, Ribera del Duero Organic principles

Bodegas Fuentenarro is a family winery owned by the family Pérez Garcia. The winery is located in the municipality of La Horra, Burgos, with a long winemaking tradition in the heart of Ribera del Duero. The wines come exclusively from family-owned vineyards. The youngest of these vineyards is 20 years old and the oldest 70 years, with different wines produced at each vineyard. The bodega is organic but not certified with sheep manure used for composting, the vines growing on a mixture of clay and chalk at an altitude of 800m-900m. After a manual harvest usually in the first week of October the Tinta Fina

grapes are taken to the ageing cellar which is built eight metres underground (resulting in a constant temperature throughout the year). After 20-day maceration the wine is fermented at 25 degrees before being aged four months ageing in medium toast oak barrels and then a further four months in bottle. The wine is unfiltered with only a gentle cold stabilization.

Quatro mesas has a deep colour, classic nose of black fruits, rose petals, sweet spice, undergrowth. The palate is luscious, full of ripe fruits such as cherry, blueberry, blackcurrant with touches of spice, ripe tannin and fresh acidity. Subtle oaked character but very drinkable. Drink with *lechazo* (slow-roast suckling lamb) or, failing that, lamb chops.

<u>Esenzias</u> is 100% Tinto Fino from 840m above sea level in La Horra, and spending 18 months in new French oak, for fermentation and Malo. The nose that shows us is very powerful and complex, highlights the maturity of the grape with intense and clean fruity aromas with very defined aromas of coffee and toffee, with wood perfectly integrated in the wine, a mineral background and spicy cinnamon, vanilla nuances), it is completed with aromatic herbs sensations such as thyme or juniper. On the palate it is elegant, tasty and fruity, with magnificent structure, with fine and sweet tannins, friendly, expressive huge fruit that has, cocoa, coffee bean chocolate, broad and persistent, in short, a wine that tastes like even better than it smells. Less than 3,000 bottles produced.

R 2021 'QUATRO MESAS' Ribera del Duero

R 2018 ESENZIAS Ribera del Duero

RIBERA DEL DUERO



ALFREDO MAESTRO, Ribera del Duero Organic, Natural

"Wine made with only grapes, well-kept vineyards, and healthy land." This is the mantra of Castellano winegrower Alfredo Maestro, a bright light amongst an abyss of industrially farmed, over-ripe, over-oaked, and over-manipulated wine-scape that is the Ribera del Duero these days.

Alfredo's ascendance is unique to Alfredo. His family came to the winemaking town Peñafiel, Ribera del Duero from the Basque Country. Having grown up amongst the vines, Alfredo had a great interest in wine, and, through encouragement from friends, he started making his own wine in 1998. That same year he planted his first vineyard -Almate- on the Rio Duraton near his home. From the begining he farmed organically. In the cellar, Alfredo was working literally "by-the-book", teaching himself enology from a book and using every trick in it to make a "correct" Ribera del Duero wine: yeasts, acid, enzymes, tannins,

color-enhancers, etc. were just some of the techniques utilized. In search of serious "purple-ness", this is how many of the modern Ribera del Duero's of today are produced. In the early 2000's Alfredo had a revelation. He questioned why as an organic farmer would you use chemicals to make the finished wine; he wanted to work as naturally in the winery as he did in the vineyard, in his words - "to better tell the story of the land." Alfredo began eliminating exogenous products, and in 2003 he began making wine without any additives whatsoever, including sulfur. Alfredo still has a bottle of 'Castrillo de Duero' from that initial experimental vintage, and the wine is delicious, developing beautifully, deep, tarry, and tobacco – a great sign of things to come.

Over the past few years, Alfredo has been seeking out neglected parcels around the Ribera del Duero and the nearby Madrid to make wine from. He looks for old vines, poor limestone or granitic soils, and the requisite high elevation that gives freshness to wines grown on Spain's great Meseta Central. Alfredo has accumulated 9 hectares and two small bodegas, one located in his native Peñafiel in the Ribera del Duero, where his father helps with the bodega work, and the other in the Navalcarnero area, southwest of Madrid. Alfredo makes no less than 11 cuvees from single vineyards and most notably from very rare old-vine parcels of Garnacha, Garnacha Tintorera, and Albillo located in the Ribera del Duero; these are grapes that were once embraced in the region but have fallen out of favor due to the region's fascination with producing a 100% Tinto Fino wine. This prevailing mentality and fascination with spoof has worked to Alfredo's benefit.

Alfredo's goal is to make "easy wines with character imprinted with the earth and the vintage, authentic stories transmitted differently each year and not modified by the hand of the man in the cellar."

<u>Viña Almate</u> is the name of the first vineyard that Alfredo planted and gives the name to his bodega and to Alfredo's entry-level Duero wine. This cuvee is made from fruit sourced from various plots of Tinto Fino (Tempranillo), of varying vine ages located, in Valtiendas at 1,000 m. elevation, as well as Peñafiel, at 700 meters. The wine is 80% whole cluster fermented in steel vat with 15-20 days of maceration and raised for 4 months in neutral French oak with one racking: unfined, unfiltered, and very low SO2. The result is a very pure and classic medium to full bodied Duero wine with notes of red fruits, spice, flowers, and minerals; a great wine to pair with grilled and roasted meats.

R 2020 VIÑA ALMATE TINTO JOVEN

PENEDES



PARTIDA CREUS, Antonella Gerosa and Massimo Marchiori Organic, natural

Partida Creus (named after the crosses used to seperate plots of land) produce a very limited quantity of high-end very original wines made with organically grown grapes.

The initiative was started in 2007 by a couple of Italian architects from the Piedmont region, Antonella Gerosa and Massimo Marchiori, who, seeking a complete reversal in their lives, relocated to the quiet village of Bonastre.

There they refurbished an old agricultural building, converting it into a cellar, a project carried out with recycled materials and solid structures. They purchased and rented vineyards, in most

cases, these were close to abandonment. Whenever they could find a new vineyard, they'd go to the nearby town, find out who the owner was and approached them to buy or at least farm the vineyard. Locals were amazed, as vines were often very old, low yielding and in most cases, obsolete grape varietals. Some had been disqualified from D.O. for lack of colour, as was the case with Sumoll, others were never even accepted.

Members and producers of Slow Food, since 2004 they have been engaged in the recovery and preservation of Bonastre's viniculture heritage in the Baix Penedès region. Tasks in the vineyard are shared with Orazio and Vincenza, a donkey and a mare that help them practice a traditional environmentally friendly philosophy.

<u>BN Blanco Natural</u> is the entry level blend from Partida Creus, and is mainly Macabeu, with small amount of Cartoixa Vermell, a white grape with light pink skins which provides a lovely hue to the wine. Wild yeast fermented on skins, it's intensely savoury and saline with crisp acidity and moreish complexity.

<u>VY Vinyater Blanco</u> This a very rare and unique grape from Catalonia, it is an elegant, thirst-quenching wine from Partida.

Direct pressed, fermented in stainless steel with indigenous yeast, very fresh, light bodied, medium acidity and crispy.

<u>SP Subirat Parent</u> is a near-extinct grape variety that is related to Malvasia. Farmed organically, fermented with wild yeasts and unfiltered, it's a light-bodied burst of sweet grapefruit, lemon peel, creme fraiche and sour mash with a lightly tannic texture not unlike cold tea and a featherweight 10% alcohol.

<u>CX Cartoixa Vermell</u> the local name for the obscure grape Red Xarel-lo is vinified as a white wine but turns pink from the red skins, Antonella and Massimo are not calling it rosé - wholly delicious, very dry and balanced food-friendly wine, cloudy and unfiltered with notes of orange peel, cinnamon, saline and wild strawberry.

GT Garrut from the almost lost and forgotten local Catalunya variety Garrut (aka Monastrell or Mourvèdre) a beautiful earthy quality, bright red and dark fruit, spice, vibrant and multi-faceted.

<u>BS Sumoll Blanco</u> is an exceedingly rare white-wine variety. It was once widely planted in northeastern Spain, but today it has been replaced by more commercially viable varieties, despite the good quality of its wines. It shows good acidity and minerality, with a wide range of fruit flavours including lemon and pineapple.

<u>VN Vinel-lo Tinto</u> is a core wine that Partida Creus makes each year. It's always a field blend of Garnatxa, Garrut, Queixal de Llop, Samso, Sumoll Tinto, Trepat, and Ull de Perdiu and it's always delicious. This wine always has a bit more mass than the other wines they make but it constantly keeps that super fresh structure and drinkability that all their wines have. We find that this wine has an intense smokey character to it and love the light, dusty tannins that hold the wine together.

<u>MUZ Vermouth</u> (1 Litre bottle) is a natural Vermouth produced from Certified Organic grapes, the base is a blend of young red wine, aged red wine and oxidative white wine. A blend of 51 different botanicals including citrus, alpine and local herbs and spices, oriental spices, flowers and roots are macerated in the wine for a period of time. Details coming from Partida Creus are very sketchy - Antonella and Massimo are very keen to keep their recipe a secret! Enjoy as an aperitif over ice, a cutting of orange peel and perhaps a dash of soda water. Excellent depth of flavour and complexity, absolutely suited to drinking on its own or over ice, the bright citrus peel nose lends itself very well to the classic vermouth cocktails.

W	2021	PARTIDA CREUS, BN	Blanco Natural
W	2020	PARTIDA CREUS, VN Blanco	Blanco Natural
W	2020	PARTIDA CREUS, VY	Vinyater Blanco
W	2021	PARTIDA CREUS, SP	Subirat Parent
W	2020	PARTIDA CREUS, CX	Cartoixa Vermell
W	2019	PARTIDA CREUS, BS	Sumoll Blanco
R	2020	PARTIDA CREUS, VN tinto	Vinel.Lo Tinto
R	2019	PARTIDA CREUS, GT	Garrut
R	2019	PARTIDA CREUS, TP	Trepat
V	2022	PARTIDA CREUS, MUZ	Vermouth 100c

VALENCIA



CAVA, PAGO DE THARSYS, Requeña

Owned and run by Vicente Garcia and Ana Suria, this is an estate that is garnering a real following in Spain. The winery buildings are surrounded by its vineyards – an important quality factor, especially for sparkling wines in this hot part of Spain, as it means that the grapes, once picked, can be transferred quickly to the winery buildings, cutting the risk of spoilage by heat and oxidation.

The blend is 75% Macabeo and 25% Parellada, selected from 20-year-old vines. The initial fermentation is in stainless steel tank at 14°C. After one year ageing the wine is disgorged without adding any expedition liquor. The wine is bone dry (less than 1 g/l of residual sugar) and fresh, with fine bubbles, clean floral notes and grassy aromas. Further notes of banana and citrus fruits are revealed, and the finish is crunchy

with balanced acidity. This would work well with a number of dishes and would be delicious with tapas but would be particularly worth trying with paella Valenciana.

W Spk NV DOMINIO DE THARSYS, BRUT NATURE NV, Cava DO

SIERRA DE GREDOS



A PIE DE TIERRA, Laderas de la Sierra de Gredos (Toledo Province) DAVID VILLAMIEL & AITOR PAUL

Organic, Natural

David and Aitor met back in 2015 while they were finishing their training at the School of Viticulture and Oenology in Madrid, during this time they interned with the prestigious Valquejigoso and Comando G wineries.

"A Pie de Tierra" was founded with the aim of respecting the environment and showcasing the local terroir, they work with the Garnacha vines planted among the granitic undulations of Gredos. David's family farm consists of about 20 hectares sprawling through the town of Méntrida, in the Alberche Valleys. These are old vineyards planted in the middle of the last century. They also work with 4-5 Ha of vines beside a riverbed in the neighbouring municipality of Aldea del Fresno

(Madrid).

We are up in the Gredos mountains about 45 minutes' drive west of Madrid. Climatologically, this is where the Mediterranean meets the Atlantic. Hot summers, cool nights, very cold winters. Really interesting micro-climates due to the numerous river valleys and mountains

Granitic soils predominate. Geologically very interesting area, with granite mother rock, granitic sand, schist and other soils in a relatively small area. 600m altitude gives freshness to the wines.

Mainly bush vines, some trellising, all unirrigated. Vines are grafted with plant material from previous old vineyards and planted and trained in the regionally traditional way (staggered frame with goblet formation). Yields; 24 hl per/ha or 1.5 - 2kg per vine.

Gre2 (pronounced - 'Gre-dos') is a combination of destemmed and whole bunch grapes, long maceration with soft extraction. Various fermentations in stainless steel, chestnut, oak, and others. All fermentations are with indigenous yeasts Light filtration, no fining with modest sulphur additions before bottling.

This is pure, ethereal, pale colour style Garnacha with rose petal scent, delicate red fruit, juiciness and perfect harmony.

R 2022 GRE-2 Garnacha New!

New!

HACIENDA LA PARRILLA - San José del Valle, Jerez de la Frontera Organic, Natural



El Pinto is a collaboration between Les Caves de Pyrene and Hacienda La Parrilla. The idea behind this project is to create excellent value wines, from sustainably grown grapes, as naturally as possible, wines that will be identified with the characteristic of the area. The vineyards are part of a 500-ha estate in the San Jose del Valle, inland, 35km southeast of Jerez, in beautiful countryside close to the Sierra de Cadiz. Made up of old olive trees, vineyards (17ha), pasture (where Iberico pigs roam free) and other crops. Owned by the Rebuelta González brothers they built the winery in an old olive mill, within their charming ranch house which dates from 1881.

<u>El Pinto, Palomino</u>, here the Palomino grape (the grape traditionally used to make Sherry) is vinified dry and is neither fortified nor oxidative. The wine is bright, fresh, bone-dry with a lovely richness mid-palate, the scent of the sea is present right through to its saline finish.

W 2022 EL PINTO, PALOMINO

ANDALUCIA



BODEGAS MIGUEL SANCHEZ AYALA, Manzanilla

Bodegas Miguel Sanchez Ayala was founded in 1798. Being one of the first Bodegas of the region came with perks – notably the Las Cañas vineyard and its location in Barrio Baja. The Las Cañas site is still the single origin of their wines, which is quite rare in the Jerez Triangle.

There is often debate about whether Sherry is a wine of process over terroir. But here the focus is on both the traditions of Sherry production but also the history of the great terroir of the Las Cañas vineyard.

Gabriela is named after a famous dancer and singer Gabriela Ortega Feria, born in Cadiz in 1862. She married a bullfighter and her sons became bullfighters too, one was the legendary

Joselito

A single vineyard Manzanilla sherry. Only free run juice is used and vinification with native yeasts only. Aged for 6 years in solera and minimally filtered before bottling. Nuances of chamomile, straw, iodine and mineral notes. Salty, fresh, and very persistent on the finish.

W NV SANCHEZ AYALA MANZANILLA 'Gabriela'

37.50cl



BODEGAS CÉSAR FLORIDO, Chipiona

"One of the most compelling developments of the nascent sherry renaissance has been the emergence of a new style known as en rama' (unfiltered) which roughly translates to "on the branch" or "raw."

En rama refers specifically to the seasonal release of specially selected unfiltered fino and manzanilla – the "biologically aged" sherry. Unlike the nuttier, richer "oxidatively aged" styles like oloroso, which intentionally come into contact with oxygen during the aging process, fino and manzanilla sherries are fortified only to around 15% alcohol, which allows a layer of living yeast, known as flor, to develop on the surface

of the wines as they mature in barrel (hence the term "biological aging). In addition to imparting tell-tale briny and saline aromas and flavours, with a characteristic biscuit-y yeastiness, this protective film also protects the wine from being exposed to air or slows down the oxidative process. The result is the palest, freshest, and driest style of sherry, traditionally served with all manner of local seafood. The en rama approach showcases a different expression of sherry's potential. Bottled with minimal or zero filtration and released seasonally, en rama sherry offers a much closer approximation of what the wine would have tasted like in its natural state, taken directly from the cask, with all it aromatic intensity, fullness of body, and essential flavours intact. As great as this sounds, it's worth noting that one style isn't necessarily better than the other. Sometimes, all you want is a crisp (well chilled of course!) fino to wash down a plate of oysters on a hot summer day. The two approaches simply result in different but equally valid interpretations of the category, which, taken together, expand the region's stylistic diversity and broaden the possibilities of what is already the amzing world of sherry.

Up until recently (with a few exceptions), the only viable way to taste sherry en rama was to go to Jerez, or one of the other Sherry towns in the 'Sherry triangle', visit the bodegas, and taste the wine poured directly from the cask. The en rama version offers the more complex drinking experience: it's pungent and saline, with notes of yellow apple, green olives, and a hint of almond, along with a corresponding fullness of body that somehow manages to be bracingly acid-driven and fresh."The Palomino grapes for the Bodegas Cesar Florido fino en rama come from the prestigious Pago de Miraflores vineyard. The wine is aged slowly under flor in the cellar solera. From one special cask (Bota No 22) – bottled to order just for Les Caves de Pyrene – making 600 halves – without filtration or fining." Doug Wregg, Les Caves de Pyrene.

W	NV	BODEGA CÉSAR FLORIDO, FINO	37.50cl
W	NV	BODEGA CÉSAR FLORIDO, FINO	75 cl
W	NV	BODEGA CÉSAR FLORIDO, FINO 'EN RAMA'	37.50cl

SWITZERLAND - VALAIS



MYTHOPIA, HANS-PETER-SCHMIDT, Arbaz, Valais Biodynamic, Natural

Nested high up in the Swiss Alps, above the town of Sion, in the tiny village of Arbaz, Hans Peter-Schmidt took over the production of these vineyards in 2004 and began converting the land to organics. Mythopia is a project designed to explore the effects of bio-diversity on wine production. The views from his vineyard are amongst the most jaw droppingly beautiful we have ever seen.

800 to 900m above sea level, on calcareous schist soil, Hans-Peter turned the vineyard into a "vine" garden. From day one, he rejected the use of any herbicide or pesticide, and have instead planted trees,

flowers, plants, he installed beehives, lots of stones for the lizards, cultivated fruits and vegetables in between the rows. Augmenting and enriching biodiversity, reactivating the soil, giving back this complex balance to *terroir*, in order to gain more quality and aromas in his fruit. Nature seemed to have been waiting for Hans-Peter's impulse to start blooming again. No tillage in the vineyard, very little intervention, only letting nature grow according to its balance. In the cellar, Hans-Peter favours very long ageing in older, larger casks, without any unnecessary intervention. Chasselas (Fendant), Pinot Noir, Sylvaner (Rèze), Muscat are all shining with a rare purity, so very expressive. Meditation wines, to be enjoyed with as much respect as Hans-Peter have put in crafting them...

Mythopia in Hans' own words:

"Facing the highest summits of the Alps, the steep slopes of the Mythopia vineyard have become a paradise, home to fragrant flowers, fruit trees, rare birds and more than 60 species of butterflies. It's a vineyard exuding biodiversity where the ecosystem is sustained by a symbiotic network of uncountable species. The vineyard is no longer a hostile monoculture with naked soil, but a beautiful natural system designed to produce grapes expressing the subtleties of its terroir. The soil is activated by accompanying plants and the air is full of the music of bumblebees and the perfume of wild blossoms. The grapes we harvest in Mythopia do not need any forcing interference with oenological substances. Our wines are made from grapes and air, nothing more."

The wines descriptions in Hans-Peter words:

<u>Finito</u> is made as an orange wine from Sylvaner grapes. It is probably our best white wine but as there is only one barrique per year, not so many countries had the opportunity yet to taste it.

<u>Disobedience</u> is our classic orange wine made from Chasselas and probably the wine we are most known for. The 2016 is with a hint of Muscat which makes its fun, much more witty.

<u>Lost Highway</u> Pinot Noir whole grapes on the stem spend 9 months in tank, then pressed and aged in old barriqes for 3 years. A wine like they used to make in the Valais centuries ago.

<u>Vagabond</u> Pinot Noir on schist, 6 months maceration, and 3.5 years in barrells. A beautiful expression of mountain Pinot Noir, with notes of red berries and mountain herbs. A wine that carries you into a galaxy far far away!

0	2018	MYTHOPIA, FINITO (SYLVANER, SKIN CONTACT)	
0	2018	MYTHOPIA, DISOBEDIENCE	
R	2018	MYTHOPIA, LOST HIGHWAY (PINOT NOIR)	N
R	2018	MYTHOPIA, VAGABOND (PINOT NOIR)	



WEINGUT JUDITH BECK, GOLS, Burgenland Biodynamic, Natural

Judith Beck's winery is run as a family business. Since 1976 the area under vine increased from 5 to 15 ha. Most of the vineyards are situated at the Wagram of the Parndorfer Plate, the most important site of the region. And from 2007 Judith has produced wines in accordance with biodynamic principles. The winery is housed in an impressive airy new building in the middle of the vineyards from Gols. Now the emphasis is on refining the style whilst capturing the potential of the grapes. Judith is passionate about the traditional red wine varieties: Blaufränkisch and St. Laurent. Judith is an impressively calm, thoughtful person and that sense of relaxation seems to transmit itself into her wines, which possess a lightness of touch not always apparent in this region.

As mentioned, the focus is on the vine growing. Biodynamics is an art of healing which takes advantage of the holistic curativeness of nature. It aims at strengthening the natural resistance of the plant. Pest and disease control are mainly affected in a prophylactic manner. "We encourage the formation of humus, as a basis of healthy soils, by regularly applying cattle manure which we prepare ourselves and by cultivating grass between the rows. Herbal teas (such as stinging nettle, chamomile, field horsetail ...) and biodynamic field sprays such as horn manure and horn silica are

used under the consideration of moon rhythms; their purpose being to strengthen resistance and further the physiological ripeness of grapes."

The aim is to produce authentic wines with an individual aroma profile while at the same time maintaining healthy soil and vines. Part of this is also the absence of yeasts. Fermentation of the red wines starts spontaneously (without the help of selected yeasts) in stainless steel tanks or in open wooden casks. Part of the red wine matures in large wooden barrels (1000 to 2000 litres). Judith uses barrels made of third generation acacia wood. This larger format accentuates the clear fruit of Zweigelt and Blaufränkisch; and thus is the ideal vessel. "We believe that wine needs to breathe in order to develop thoroughly; that's the reason why we do not use stainless steel tanks for maturation at all."

Judith Beck <u>Pet Nat Bambule!</u> is a sparkling wine made the ancestral way. The grapes are whole bunch pressed, then fermentation starts, and the wine is bottled when there is still residual sugar left. The fermentation finishes in the bottle which gives the wine its natural perlage. After a period of ageing each bottle is disgorged by hand. Grape varieties change with each vintage. This year the blend is 70% Muskat Ottonel (a 19th century crossing produced in the Loire from Chasselas and Muscat de Saumur), 30% Neuburger.

Picked by hand, <u>Weissburgunder</u> (aka Pinot Blanc) is matured for 6 months in oak casks on the entire lees and is fragrant and refreshing. Pale golden-yellow colour, refreshing aromas of citrus, pears and white peaches. Full-bodied and well structured on the palate with balanced fruit, acidity and a long finish. It is showing a bright lemon yellow in colour, with youthful green hints. Aromas of fresh green apples are accompanied by an attractive spiciness. Exotic fruit and ripe citrus flavours perfectly balance this wine's refreshing acidity.

The region around Lake Neusiedl is particularly suited to cultivate Burgundy varieties and provides optimum conditions for <u>Chardonnay</u>. Manual harvest, matured for 5 months on its lees, the wine has developed a tasty richness without losing any of its focus and brightness. Light golden yellow, pronounced fruit, ripe peach and quince on the nose, full-bodied on the palate, creamy fruit, good acidity, long finish.

<u>Bambule! Chardonnay</u> is fermented on the skins (3 weeks of maceration). Matured for 22 months in old barriques on the entire lees. Strong golden yellow with orange reflexes, brilliant, very intense scent, black tea and tobacco as well as minerals and yeasty aromas. Full bodied and ripe tannins on the palate, moderate acidity, good length.

Judith's 'Pink' is super fresh and vibrant, Blaufranckish and Zweigelt, it is the ultimate summer rose. Light pink in colour, it has aromas of summer red fruits and red cherries with a hint of stone fruits. On the palate, clean, zesty and crisp with a balanced acidity and mineral purity. Another great addition from Judith's ever-growing selection.

<u>Hunny Bunny</u> is a very light, low extracted red wine made from Blaufrankisch grapes. Sweetly fruited, lively, it is utterly delicious, with raspberry, cherry fruit literally dancing on the palate. Serve slightly chilled.

Koreaa is essentially a Gemischter Satz or field blend, composing of co-fermented Grüner Veltliner, Scheurebe, Welschriesling, Weissburgunder, Muskat and some Zweigelt, all grown near Lake Heideboden on the regions famous seewinkelschotter soil, ancient silt, sand and gravel stones from an ancient lakebed. This is an extraordinary bone-dry white, which takes you in all sorts of directions. 2-day skin maceration in old oak, before pressing, spontaneous wild yeast ferment and maturation for 6 months in old oak barrels on its lees. The nose is herbal spiced, candied orange, tropical yellow fruits with a touch of honey, an oily mouth-filling palate, lush yet with great balancing acidity. One you just keep coming back to in the glass.

Continued...

AUSTRIA

WEINGUT JUDITH BECK - Continued...

Ink is a fresh, juicy, vibrant and delicious blend of 80% Zweigelt and 20% St. Laurent. Judith chooses the most forward and expressive batches from the Zweigelt and St. Laurent harvest for the INK. Beck picks all of the fruit by hand and sorts the grapes in the vineyard and at the winery before de-stemming. Fermentation occurs spontaneously in stainless steel tanks. Beck circulates the fermenting juice over the cap of grape skins twice per day for the first 10 days to attain a balanced level of extraction. The young wine is then racked off its skins and moved into 1000–2000-litre, neutral acacia wood casks for two months where the wine completes its malolactic fermentation. It is then transferred to neutral 500 and 1000 litre casks for 8-10 months of aging. The 2 varieties are assembled and bottled in September before the next harvest.

Red berried, fresh and lively, this red will be equally perfect with Turkey leftovers as with weeknight fare such as pasta, pizza and tacos.

Judith Beck and her team pick all of the fruit by hand and sort the grapes in the vineyard and at the winery before destemming. Fermentation occurs spontaneously, in stainless steel tanks. The young wine is then racked off its skins and moved into 1000-2000 I, neutral acacia wood casks for two months where it completes its malolactic fermentations. It is then transferred to 4–6-year-old barriques for 8-10 months of aging. Beck matures her <u>Blaufränkisch</u> in two phases in wood in order to attain the round, complex and vivid style she seeks. Beck makes only 500 cases of this cuvée, and it is superb. It has a chewy, plush texture with generous dark cherry, cassis and plum fruit nuanced by herbs and a touch of minerality. It is a highly versatile wine, complementing virtually all types of food and cuisines.

<u>OUT</u> is a delicious, bright, poised and juicy - strawberry, plum and raspberry scented red wine, ending with spicy and savoury notes. Medium-bodied, super moreish, perfect to drink on its own or with charcuteries, white meat, poultry dishes or will accompany an array of vegetarian dishes.

A blend of 60% Blaufränkisch and Zweigelt from Judith biodynamically farmed vineyards. The vines average 15 years of age and are planted on loam, clay, limestone soils. Spontaneaous fermentation in a mix of steel and open wooden vats and aged in used large acacia barrel.

ZWEIGELT BAMBULE! The grapes for this wine are grown in the Kurzberg vineyard, fermentation initially first in 4–8-year-old barrels, then small basket pressing and racking into 7–10 year old barriques to complete fermentation. juicy blackberry, plum and sour cherry and an elegant spiciness.

Pet Nat	2021	PET NAT BAMBULE!	
W	2022	WEISSBURGUNDER (PINOT BLANC)	
W	2022	CHARDONNAY	
W	2022	KOREAA - GEMISCHTER SATZ	
Rosé	2023	BECK PINK	
0	2021	CHARDONNAY BAMBULE!	
R	2022	HUNNY BUNNY - BLAUFRANKISH	
R	2022	INK	
R	2021	INK	Magnum 150cl
R	2021	BLAUFRANKISCH	
R	2020	OUT	
R	2019/20	ZWEIGELT BAMBULE!	

AUSTRIA



LESEHOF STAGÅRD, Kremstal Certified biodynamic

The history of Lesehof Stagård is as old as the town of Krems where it is situated: The "Lesehof der Tegernseer" was an old German abbey, first mentioned in official documents in 1424; its cellar dates back even further, to the year 1000. The estate passed into private hands in 1786. 10 generations later, the family – now in the hands of Dominique & Urban – has been pursuing an organic approach to the vineyards and cellar since 2006. The unusual name came to the organically certified winery from Urban's father, who originally hailed from Sweden.

The estate's vineyards are in the some of the steepest locations of the western Kremstal. The climate as a whole is characterized by warm Pannonian influences from

the east, but various micro- climates play an equally important role. Just as crucially, a variety of north-facing gaps and valleys allow cool air currents to flow through. Geologically, the steep slopes are mainly comprised of gneiss, although mica/slate and crystalline rock can also be found here and there, with sandy, conglomerate-rich soils of varying thicknesses above. Other areas, however, are little more than bare rock.

Their philosophy is to combine the characteristics of the grape variety with the natural conditions of the region and the vineyards. The wines are vibrant and distinguish themselves mainly by two factors: spontaneous and slow fermentation & extended time on the lees. "Above all," says Urban, "we trust in time." This allows each wine to find its own individual rhythm and equilibrium. These are true wines of terroir – crystalline, tense, and intellectually satisfying, not to mention delightful to drink.

<u>Urban</u>, a fresh and lively Grüner Veltliner that at the same time presents depth. Grapefruit and green apples in the nose, some tropical fruit and a crispy finish.

<u>Handwerk</u> Grüner Veltliner originates in a selection of the Stagård's south-facing mountain and terrace vineyards, all in the Pfaffenberg. It's a steep site that climbs to 300 meters above sea level on the south bank of the Danube near Mautern. The wine is fermented in stainless steel and shows veltliner's classic snappy crunch and cayenne spice.

W 2022 URBAN GRÜNER VELTLINER

W 2022 HANDWERK GRÜNER VELTLINER



WEINGUT VON WINNING, Deidesheim, VdP Organic principles

One of Germany's oldest and most prestigious wineries, Weingut von Winning was founded in 1849 and revived as a family enterprise in 2007 by the late Achim Niederberger, bringing in the extremely talented Stephan Attman as winemaker and assisted by Andreas Huetwohl.

Practicing organic and with enviable holdings of Grosses Gewächs vineyards across the villages of Ruppertsberg, Deidesheim, and Forst. Von Winning produces the most internationally renowned dry wines in Germany.

The Von Winning philosophy has historically relied on respectful cooperation with nature, with no use of herbicides or synthetical fertilisers in the vineyard, no fining and no use of pumping or filtration. Going against the more common (and less expensive) use of stainless-steel fermentation, all of Von Winning's Rieslings are fermented in oak barrels of different sizes, which contributes to their structure and complexity

Attmann describes his winemaking as "not doing the wrong thing at the wrong time." The

estate's premium wines are treated with a minimalist approach and with the highest respect in the cellar. Gentle clarification, a natural and spontaneous fermentation and the abandonment of fining agents create wines with a distinctive indigenous and very elegant style. Pumping the juice or wine is never necessary in the gravity flow winery, allowing for minimal, and gentle vinification.

<u>Weissburgunder</u> is fragrant and crystal-clear aromas of Pinot Blanc on the nose of this honest straightforward example. On the palate, the wine is very well balanced and fragrant, the finish is underlined by a delicate mineral edge. The vines for this white wine from the Pfalz are based on deep, calcareous loess and loamy soils, which are excellent for Burgundy varieties and produce wines with a soft character and balanced acidity. As a food companion, it is especially recommended for fresh summer salads or fish dishes.

This is not just another <u>Sauvignon</u>, let's make that clear from the outset, it really needs to be tasted to believe. On the nose grapefruit, cranberries, apple and lime with hints of herbs and elderberry.

On the palate crispy but not too much, full-bodied, good minerality and acidity (not screaming) with green apple, citrus and cranberries. Nice long and refreshing saline finish, which is the hallmark of these great wines.

<u>Win Win</u> is sourced from outstanding single-vineyard sites such as Reiterpfad, Kalkofen and Kieselberg, grown on a combination of red sandstone and limestone and vinified in 50% large oak barrels, 50% stainless steel. This is the most accessible wine from Von Winning Estate; astoundingly complex, wild yet elegant and produced using spontaneous fermentation in large wooden barrels. Notes of lime, white pepper and faint mandarin peel lead into a fleshy palate with good backbone and a moreish, long, soft dry finish and a thrilling acid backbone.

The <u>Deidesheimer Riesling</u> is a selection of different locations from Deidesheim and, in principle, the perfect balancing act for those who want something more than just the basic or Riesling Win Win, but do not want to risk the Grosses Gewachs or have them slumber in the cellar for a decade or more. Very aromatic, citrus, floral notes on the nose, suck you in for sip. The palate is juicy nectarine and citrus, with a touch of smoke and herbaceous notes too, a huge wash of acidity brings you through to a silky smooth saline, mineral finale. A real triumph at the price.

The <u>Ungeheuer</u> of Forst is one of Germany's most famous vineyard sites. Riesling from here was poured at the opening ceremony of the Suez Canal in Egypt in 1869. The soil is based on sandstone with an ancient coral reef and volcanic basalt on top. Fermented and aged in 500l oak barrels for 10 months. Dry apricot, earthy notes, and a hint of smoke on the nose resolve on a palate that is balanced and lengthy, with a strong umami character to balance out the flinty minerality and extremely restrained stone fruit character. This wine explodes on your taste buds and remains there with a never-ending resonance. One of the true pinnacles of German Riesling.

W	2022	VON WINNING WEISSBURGUNDER (PINOT BLANC)
W	2022	VON WINNING SAUVIGNON II
W	2022	WIN WIN RIESLING
W	2022	VON WINNING DEIDESHEIMER RIESLING
R	2021	VON WINNING UNGEHEUER RIESLING G.G

ENGLAND



WISTON ESTATE, WEST SUSSEX

Wiston Estate had been owned by the Goring family since 1743, its farmland straddling the chalky slopes of the South Downs. They farm beef, sheep and arable crops, but it was Pip Goring who had the initial idea of creating their own vineyard.

"No one seemed particularly interested in acres of barley and wheat, but plant a vineyard and people are fascinated, Ever since Pip Goring arrived at Wiston Estate in 1972, she dreamed of planting a vineyard to evoke her childhood in South Africa's Western Cape." says Harry Goring.

After 17 years spent as head winemaker and vineyards Manager, Co. Limerick-man Dermot Sugrue stepped down in 2022 to pursue his own projects. Dermot firmly established Wiston as one of the top sparkling producer in the UK, the future looks very bright for this wonderful estate.

<u>Wiston Brut NV</u> is a perfectly balanced wine, made up of the three classic varieties: Chardonnay, Pinot Noir and Pinot Meunier in equal parts. A refreshing, elegant and complete English Sparkling wine, with a fine complex finish that combines youthful purity of fruit with more mature characters from long lees-aging.

Sp NV WISTON ESTATE, BRUT

MOROCCO



DOMAINE DE LA ZOUINA, Meknès Organic in conversion

Morocco remains one of the cradles of the last wild wines, and a Kingdom where the first wines were made around the 6th century BC during the setting of the Phoenician and Greek civilizations. Winemaking continued through the Roman era. French colonization in the 19th and early 20th centuries heralded the return of both winemaking and social drinking. By the 1950s, Morocco was one of the largest wine exporting countries in the world, but after the country gained independence in 1956, many vineyards were abandoned or grubbed up. In the 1990s, King Hassan II appealed to French investors and wine experts to return the industry to its former glory. Today Morocco has a diversity of styles and has recovered thousands of acres of forgotten wine lands.

Most wine is produced on the sunny plateau around Meknes. Sheltered by the Atlas Mountains and open to the cooling influence of the Atlantic, these regions are perfect for the growth of red Rhône and Spanish varieties, and it produces a fine wine that can easily rival the best rosés, known as Vin Gris - an extremely light style of Rosé.

In 2001, during a golfing holiday, Gérard Gribelin (Château de Fieuzal) and Philippe Gervoson (Château Larrivet-Haut-Brion) discovered and purchased the beautiful 115-ha vineyards and oliveraie of Domaine de la Zouina (beautiful in Arabic), nestled between the foothills of the Rif and the Middle Atlas Mountain.

Convinced of the immense potential of the terroir and climate, they translated their passion and wine-making savour-faire from Pessac-Leognan to Morocco, installed a brand new winery and replanted the vineyards (all within the Guerrouane appellation) Today, the winery is run by Gribelin's son Christophe, helped by winemaker Philippe Lespy. They apply their Bordeaux knowhow and can enjoy the freedom of winemaking and experimenting in Morocco.

<u>Volubilia Rouge</u> is a blend of 50% Cabernet Sauvignon with Syrah, Mourvèdre and Tempranillo. It has a lovely, clean nose of red and blackcurrant with gamey and vanilla hints. Ripe, smooth palate of mocha, concentrated red berries with hints of leather and game, it ends with juicy freshness and soft tannins. Completely mature now, this will appeal to anyone seeking a velvety soft, rich red. It would pair well with a slow cooked shoulder of lamb.

'This winery is owned by a couple of Bordeaux producers so naturally has 50% Cabernet Sauvignon plus some Syrah and Mourvedre, with solid earthy black fruits and dry clean finish' Leslie Williams, Irish Examiner.

R 2021 VOLUBILIA ROUGE, GUERROAUNE A.O.G.



PHEASANT'S TEARS, Kakheti Organic, natural

Pheasant's Tears estate vineyard plantings flow down the slopes of the eastern Georgian Kiziqi province overlooking the Alazani Valley and snow-capped Caucasus Mountains. The site itself is located near the village of Tibaani in the shadow of the 6th century monastery of St. Stephen. The terroir here is special, with long summer sunlight of over 14 hours a day and evenings cooled by the breeze from the gorge. The soil is composed of limestone, chalk and dark clay on the surface, whilst a metre deep lies a sandy loam mixed with gravel, providing excellent drainage for the vines' root systems. Winemaker Gela Patalashvili grew up in a farming family learning from their grandparents and parents how to grow grapes and make wine in qvevri. Gela, along with John Wurdeman, are helping to preserve the traditional

winemaking techniques that have made Georgia a home for viticulture since 6,000 BC.

All Pheasant's Tears wines are fermented and aged in Qvevri, the first vessels ever to be used for wine fermentation, with archaeological finds dating back to 6000 BC. Qvevri are clay vessels lined with beeswax and completely buried under the ground where the temperature stays even throughout the year, allowing the wines to ferment in the natural coolness of the earth. Pheasant's Tears qvevri vary in age but some date back to the mid 19th century. The cellar is built in the vineyard itself to minimize the damage to the grapes in transportation, allowing harvesting and process before the heat of the day takes effect. In accordance with Georgian traditional winemaking methods, the ripest of stems are added to the grape skins, juice and pits, for both reds and whites. The maceration time depends on varietal and the size of the qvevri and varies between 3 weeks and 6 months.

Pheasant's Tears are also committed to seeking out rare indigenous varietals, of which Georgia has over 500 species of grape, many limited to tiny micro-regions at specific elevations and most unfamiliar even to the most knowledgeable Georgian wine consumer. And as to the name of the winery – the pheasant is a bird believed to have originated in Georgia (The Latin is something like pheasantas colhidas, and Colhida is an ancient name for Georgia). In the region of Kizikh there is an old saying that only the finest of wines can compel a pheasant to cry tears of joy!

<u>Madlieri white/rosé</u> is 80% Vardesperi Rkatsiteli with 20% Kisi. It shows a beautiful, intense and deep rosé colour, thanks to the Vardesperi with aromas and flavours of peach, ripe pink grapefruit and gentle tannins.

The *Rkatsiteli* is from thirty year old vines, fermented naturally for thirty days with wild yeasts in clay Georgian qvevri buried underground. The wine is neither filtered nor fined and only a touch of sulphur is added at bottling. Golden amber in the glass with a nose of wild honey, but dry, and unexpectedly, full-bodied in the mouth with background notes of walnut and apricot.

Mtsvane Tibaani from 70 year old vines growing in sandstone and limestone soils in Tibaani. Fermented on skins for 30 days, this is complex and beguiling with a plethora of aromas from thyme and walnut to dried apricots, white flowers and smoke.

<u>Vardesperi Rkatsiteli</u> is a variant of the white grape Rkatsiteli, here the Vardisperi's skins have pink pigmentation and give the wine a lovely rosé colour.

Quinta is a blend of 5 grapes, mix of reds and whites, Chinuri, Goruli Mtsvane, Danakharuli, Shavkapito and Tavkveri. 5 days on skins, no stems. It's a light style red, with soft tannins and immense drinkability.

The <u>Saperavi</u> is a red that is sometimes so dark in colour that it's called black in Georgian and varies greatly according to the terroir in which it's grown. Pheasant's Tears estate Saperavi is a bold, earthy, dry red with flavours of black currant and toasted almond with an elegant and robust tannic structure.

0	2020	MADLIERI, VARDESPERI RKATSITELI - KISI
0	2021	PHEASANT'S TEARS RKATSITELI
0	2020	PHEASANT'S TEARS MTSVANE TIBAANI
Rosé	2020	PHEASANT'S TEARS VARDESPERI RKATSITELI
R	2020	PHEASANT'S TEARS Poliphonia
R	2021	PHEASANT'S TEARS QUINTA RED BLEND
R	2021	PHEASANT'S TEARS SAPERAVI



JOHN OKRO, KAKHETI REGION, Georgia Organic, natural

In the small town of Signaghi, in the Kakheti region of eastern Georgia, John Okruashvili grew up with John Wurdeman's wife to be, Ketevan (Pheasant's Tears winery) and since 2009 he has been bottling his own wine under the name Okro's Wine.

Like many other producers in Georgia, the focus of winemaking lies in the passion for ancient winemaking rituals. Today, 'Joni' Okro is one of the most respected natural winemakers in Kakheti, where he concentrates on traditional long skin contact amber wines and increasingly a small range

of delicious pet nats.

His Kakhetian wines are sourced from cool high-altitude vineyards instead of the warmer plains. His wines retain freshness and vitality and have concentration levels rarely seen. He also works with grapes from Kartli and Imereti. All John's wines are completely natural – no sulphur is used.

<u>Mtsvane</u> comes from a vineyard at nearly 600m above sea level in Signaghi, Kakheti in Eastern Georgia. It spends two months on skins without stems, fermenting in qvevri before being racked into a clean one.

Soft, burnished gold, the wine is aromatic with notes of piquant spices and paprika emerging over the browned pineapple and honeyed walnut aromas often associated. The palate is savoury yet tart, medium bodied, and quite delightful with high-toned cranberry, peeled starfruit, and a tropical acidity.

The <u>Saperavi</u> comes from an organic vineyard in Manavi, also in Kakheti (500 metres above sea level). Saperavi Budeshuri is a type of Saperavi with white flesh and more aromatic intensity. This red wine spends 15 days on skins with no stems and just over a year in gyevri.

O 2019 MTSVANE DRY WHITE

R 2018 SAPERAVI BUDESHURI



IAGO BITARISHVILI, Kartli Organic, natural

Almost every single family in Georgia makes wine in the qvevri but under the Soviet regime, it became illegal to bottle and sell, so Iago did not start to do this till 2003. He has always worked organically here and has always been passionate about preserving the local traditions. He is, therefore, a bona fide qvevri wine maker although that is a complete contradiction in terms as in Georgia, it is believed that nature and the great clay jugs make the wine. Man is just a facilitator; moving things around and making sure that everything has exactly what it needs to function happily and healthily.

Iago works with only one variety – Chinuri. With this skin contact wine, there is only gentle crushing before the whole bunches go into Qvevri for 3 – 6 months. Sunk into the stone floor, the perfectly

round O's of the Qveri entrances gape widely. The yeasts here are strong and busy; starting their work almost immediately the grapes are crushed – usually in mid October. Once fermentation is well under way, the cap is broken up at least twice a day. When fermentation is finished, the vessels are filled to the brim while Iago waits for the secondary, malolactic fermentation to begin. Around December, a large flint stone or a piece of glass is used to cover up the entrance which is then sealed.

Iago has some new Qvevri but also those which are 300 years old. He explains that the opening of one is always a special and noteworthy occasion and the official opener person is tasked not only with the opening but also with saying the name of the person or occasion which it is being opened for. Some buy a Qvevri for their child at birth, to be opened at the wedding. In Georgia it seems, little to do with the drinking of wine is allowed to proceed without some flourish which officially marks the occasion.

<u>Iago Chinuri</u> – a very pleasing viscosity held in check by a lean, mineral element, something akin to roughly hewn stone about it, with flavours of honeyed spice, and textured layers.

'A little like a full-bodied Pinot Blanc with great minerality, tannin and baked sweet fruit peeking out at the finish' Georgian Wines To Seek Out, Tomás Clancy, Sunday Business Post, January 2017

O 2022 CHINURI



RAMAZ NIKOLADZE, Imereti

Organic, Natural

For the last few of years, Ramaz is producing wines that are amongst the purest and most vibrant in the whole of Georgia. Our last tastings with him were mind-blowing.

Ramaz Nikoladze is the head of Slow Food in Georgia and he started his small domaine in 2007 just a few kilometers from Kutaisi in the Imereti region on the grounds of his grandparents parcel. Ramaz himself is from this village, same for his parents, he bought his house in 2001, eventually setting up his cellar on the basement with a few qvevri buried to their neck.

Ramaz' own vineyard surface makes 1,5 hectare in total, his yearly production is about 4000 bottles from his own cellar, plus he sells the wine of his wife's uncle (Didimi) who is 82 years old and also makes wine the traditionnal way in a village 30 km from here (makes 2000 bottles more).

To complement his small production Ramaz occasionally looks for local people who have a family parcel and make wine for themselves, if they're interested and after he speaks with them and is sure they work naturally in the vineyard, he can buy them some fruit.

Imereti is a region where there's usually no skin maceration during the vinification and Ramaz was the first to introduce some skin contact in the wines here.

Undoubtly the <u>qvevri</u> is central to the character of these wines as well, some say it's like some sort of terroir that goes into the wine: These vessels are made with specially chosen clay and sand, plus beexwax and you don't make these things like that (although i'm sure some company is going to try produce them in industrial numbers), they're living containers which will breathe and accompany the wine safely without needing the safety net of sulfur. Ramaz doesn't add sulfites and his wines are unfiltered.' Wine Terroirs

The <u>Tsolikouri</u> comes from Ramaz uncle's vineyard in Lechkhumi region on the edge of the Caucausus in NW Georgia. No skin contact, no stems, this is a racy, vibrant white showing white fruit and pear flavour, lemon skins, lime juice and noticeable mineral character.

<u>Tsitska</u> stayed 4 months in qvevri and 4 months in barrels, with part of the élevage done in old oak. Asked if he saw a difference compared the the previous vintages where he made with wine with qvevri only, some roundness in the mouthfeel for example. Ramaz doesn't look for oak aromas, just the breathing that can occur in a wooded vessel.

The wine, which has a nice golden colour is neat, very pure in the mouth, and the aromatics are so different from what we're used at home, and there's this nice bitterness. There was no skin contact in this wine. Goes well with fish, chicken, salad, cheese but also for apéritif as well.

W	2022	TSOLIKOURI	(no skin)	
W	2022	TSITSKA	(no skin)	
W	2021	BAKURTSIKHULI	(semi-skin)	New!



DIDIMI MAGHLAKELIDZE, Imereti

Organic, natural

There are many vineyards south of Kutaisi, the country's second city. This region is more humid than Kakheti and many of the vines grow on pergolas. Viticulture is organic and the main variety is Krakhuna, indigenous grape of Western Georgia.

Didimi, his wife Endi (pictured here) with the help of their nephew Ramaz Nikoladze produced this highly sought-after wine in glass demi- johns without skin contact.

During both our trips to Georgia 2015 and 2019, Didimi's <u>Krakhuna</u> was part of every wine lineups accompanying meals hosted by the growers we visited. Best credit one can get. The colour is pale with a minerally Riesling-like nose and a fresh, even explosively fruity palate.

'Bone-dry with invigorating crisp sparky minerals and cool yellow fruits' John Wilson, Irish Times.

`...this appley Georgian white was a superb match for organic salmon with pickled vegetables' Mary Dowey, The Gloss Magazine.

W 2021 I AM DIDIMI AND THIS IS MY KRAKHUNA



ARCHIL GUNIAVA, ZESTAPHONI, KVALITI Organic, natural

Archil Guniava Wine Cellar and Vineyard are located in Zestaphoni, Kvaliti Village, at the family home, where generations of the family have lived. Vines are planted across 1.5 hectares of vineyards. This location provides excellent soil structure and a conducive climate for grapes. The vineyard plot is planted to many grape varieties: Tsolikouri, Tsitska, Krakhuna, Otskhanuri Sapere, Dzelshavi, Dondghlabi and Mgaloblishvili, the latter two being very rare and whose reputation Archil is dedicated to restoring. Everything is fermented in old qvevris buried in the marani (cellar). Natural winemaking methods are naturally employed with native ferments, and nothing added; normally the wines would be made Imeretian-style with approximately 15% maceration on skins, but in the lighter 2019 vintage they were made without skins (bar the Dondghlabi).

The climate in this part of Imereti is subtropical, warm rather than hot, and quite humid in the summer. The soils are clay over limestone, this latter feature giving the wines their particular freshness and vitality. Organic farming methods are practised.

Grapes are harvested by hand, destemmed, and crushed into the beeswax-lined qvevri. Ferments are ambient and take around two weeks to complete. All wines undergo natural malolactic fermentation and are bottled without filtration, fining or sulphur added.

<u>Krakhuna</u> This direct-press Krakhuna has been aged for 9 months in Qveri, buried underground, in typical Georgian fashion. It is bright, lemon-scented, vividly fresh, very Chablis in style, with amazing minerality.

<u>Tsitska-Tsolikouri-Krakhuna</u> (60-20-20) is another wine that majors on freshness and purity of fruit. Citrus and fresh cut apple to the fore, background hints of dry honey and herbs. A particularly versatile food wine, it goes equally well with chicken, beef or cheese.

The <u>Dzelshavi</u> grape doesn't have much exposure outside of Georgia, it's known for producing delicious, summery, mediumbodied reds, similar in style to Gamay from Beaujolais or Burgundian Pinot Noirs. This example is bursting with lively notes of all things red: cherry, apple, raspberry and strawberry are all present on the nose. Each sip reveals further complexities. You can discover flavours of rich dark chocolate, black pepper, and dried, savoury herbs. Qvevri ageing has imparted some mouthdrying tannicity, but overall, it is a light and easy-to-drink red. Dzelshavi is a flexible wine for food pairing, and we recommend drinking it alongside some rich Georgian food, such as lobiani, khachapuri or a bean soup. It will also be excellent with mushroom risotto.

R	2020	DZELSHAVI	New!
0	2021	TSITSKA	
0	2021	TSITSKA - TSOLIKOURI -	KRAKHUNA
W	2021	KRAKHUNA	

"They could out-eat us, out-drink us, out-dance us, out-sing us. They had the fierce gaiety of the Italians, and the physical energy of the Burgundians. Everything they did was done with flair...nothing can break their individuality or their spirit." John Steinbeck on Georgia and Georgians in A Russian Journal, 1948.



SHOTA LAGAZIDZE, LAGAZI VINEYARDS, Kakheti Organic, natural

Shota's family originates from the Tusheti region, a remote, difficult to access mountain range with peaks at 4,492m. The single, narrow road climbing up to Tusheti from the Kakheti plain is one of the most dramatic (and truly scary) anywhere in the World.

Shota established his cellar in his family home and started making wine in 2013, his style is traditional, both his Rkatsiteli and Mtsvane see 6 months on skins and a whole year in qvevri. This means lots of structure and complexity, but there is also a gentleness and elegance behind the seemingly thundrous first impression. Shota is just 26 years old, but he cares deeply about the Georgian landscape,

traditions and especially the agricultural side of things. He is a firm believer in supporting the young farmers of the country, he is in the process of reviving a very

old and rare grape variety.

As a local magazine recently pointed out: 'drinking the wines from this very young winemaker will likely transport you thousands of years back to the very origin of winemaking as we know it.'

O 2020 LAGAZI, MTSVANE (AMBER)
O 2020 LAGAZI, RKATSITELI (AMBER)



IGAVI WINES, AIDAN RAFTERY, IMERETI Organic, natural

Igavi wines was established by an Englishman, Aidan Raftery, who came to Georgia via New Zealand and Melbourne. Prior to his move to Western Georgia, Aidan spent 18 years as a sommelier and restaurateur.

Aidan makes wine from vineyard sites that he prospects in Imereti and Lechkhumi, and from his own vineyard, planted in 1954. The name of his winery was inspired by a Georgian folk story that he came across when he first visited Georgia.

The winery is based in the village of Zeindari in the Imereti region, where he has plantings of Tsolikouri, Tsikska and Vanis Chkhaveri. In the style of the region the grapes are mostly destemmed before fermentation and with less skin contact than in other regions.

The grapes for Aladasturi come from a 45-50 year old vineyard in Imereti that is flecked with limestone and planted on Talaveri (Pergola). The wine is made very gently with a whole berry fermentation on skins for 7 days in tank. Bottled pure, with

nothing added or taken away. At 9% ABV, super light red colour, it is crunchy, fresh and juicy, with hints of spice, reminiscent of the best Pineau d'Aunis.

R 2021 ALADASTURI

ARGENTINA



FAMILIA CECCHIN, Mendoza Certified Organic by IFOAM & OIA

Located in Russell – Maipù, this 75-ha organic farm is owned and run by the Cecchin family since 1959.

Strict adherence to organic methods in the vineyard, limited yields and minimal interventions in the winery result in very articulate wines that truly reflect their terroir and capture the essence of the fruit.

This fruit-driven *Cabernet* shows vibrant aromas of ripe wild berries and notes of toast and gentle spices. Expansive, generous and incredibly pure flavoured on palate, offering clean blackberry flavours, ripe velvety tannins and a spicy, peppery finish. Beautifully well balanced and deliciously fruity, drinking perfectly right now.

The <u>Malbec</u>, a grape that Argentina has successfully appropriated, is made without the addition of sulphites. The nose opens up with enticing, ripe plum, bruised red cherries, liquorice, dark chocolate and a delicate earthiness. These lovely fruit and seeds are also found on the ripe, well-balanced palate and the natural acidity hold this eminently drinkable wine perfectly.

"Some Argentinean Malbecs can be frightening whoppers but not this one. Heady, fleshy nose. Savoury fruit on the palate, mild liquorice, warm length. Big but not dense. Lovely freshness, lovely stuff." Raymond Blake, BLAKE ON WINE.

R 2020

MALBEC sin sulfito



LA AGRICOLA, Mendoza Organic

El Abasto by the Zuccardi family shows what Argentina is capable of. The gentle approach here in the vinification highlights the excellent quality of the fruit. This Malbec is punchy, packed with dense damson fruit / red fruits and tannins in alignment finishing with a lifted freshness.

R 2021

EL ABASTO, MALBEC

CHILE



LA PODA CORTA, Curico Valley

Organic

In 1991 Denis Duveau decided to sell his property, Domaine des Roches Neuves in the Loire Valley, and went on to work as a consultant Oenologist in France, but also in Chile, Argentina and Uruguay. In 2002 he decided to make terroir-driven wines in Chile. The grape he chose to express the terroir of the Curico valley was Carmenere, formerly a Bordeaux speciality, but which had disappeared after the invasion of phylloxera.

In 2006, his son Grégoire moved to Chile and joined his father's company and now operates the 45-ha vineyards.

El Grano Carmenere is made from grapes grown at 450m. The vines are ploughed, no weedkillers are required, and because of the exceptional climate, no chemicals are needed either. The yields are kept low by a green harvest. The juice is fermented at about 30C in stainless steel and sees no oak. This is a terroir-driven wine with real character, the nose expresses greenery in abundance: capsicum, green bean and mint pea and there is a satisfying highly digestible savoury bitterness in the mouth.

El Grano Chardonnay comes from the Curico Valley, an area renowned for its Mediterranean climate and arid land.

This grape has a very high-quality potential and produces a well balanced wine with good acidity. The nose is subtle and toned down, with typical and complex aromas of hazelnuts, butter, and tropical fruit. Lovely presence on the palate, medium, with subtle fruit and brilliant natural freshness.

W 2022 CHARDONNAY 'EL GRANO' Central Valley DO

R 2021 CARMENERE 'EL GRANO' Central Valley DO



"THE WILD VINEYARD WINE", VILLALOBOS, Colchagua Biodynamic, Natural

The Villalobos family estate is located close to the village of Ranguili and is entitled to Colchagua Valley appellation of origin. The vineyaris essentially Carignan as far as anyone can ascertain, and was originally planted during the 1940's and 50's.

Villalobos vines have never been treated; indeed, the vines have always grown wild and free from any chemical processes for sixty years amongst native Chilean flora such as maitenes, rosehip, Culenes, pine trees, blackberry bushes etc.

In fact, the mission is the constant quest to produce a wine characterized by its unique qualities and the special Carignan variety, which had almost disappeared from Chile and is rarely found in this particular region.

The wine cellar was founded in the sculpture workshop of Enrique Villalobos, in the Artists Valley located in the Colchagua Valley. "The art of sculpture and the art of wine-making are intrinsically linked in the creation process; that is, the modification and intervention of substances offered to us by nature, which the artist may turn into a unique and particular work of art."

Given this context the winegrowers wish to distance themselves from the traditional industrial monoculture. Their main goal is to produce wines which reflect the seasonal conditions and qualities of the terroir, taking advantage of the organic and wild characteristic of the aged vines. This unique terroir allows them to harvest grapes which give the wine an aroma that is perfectly harmonized with the Chilean countryside.

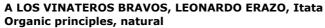
The philosophy of Villalobos is based on absolute respect for the environment where the grapes are grown. Viticultural methods involve the use of draught horses and natural forms of herb control in order to keep the natural balance. Grapes are hand-harvested, since the vines grow amongst rosehip, blackberry bushes and other native plants, which makes the harvest a logistical challenge to say the least!

Villalobos' Carignan is neither filtered nor fined and nothing is added to the wine which is allowed to age slowly and naturally in French oak barrels. It is the colour of a dark rosé, there is no extraction or concentration, just clean, pretty lifted, almost graphite fruit supported by clean acids.

In February 2017, the dramatic forest fires that spread across this part of Chile, destroyed many old vineyards, some of them as old as 300 years of age. Unfortunately, Villalobos was hit and lost 70% of their magnificient wild vineyards together with their winery facilities and painting workshop to the fire. Some of the vineyards were spared so we are hopeful to continue bringing some of their amazing wines to these shores.

R 2016 VILLALOBOS CARIGNAN RESERVA

CHILE



Itata lies south (way south) of Chile's higher-profile wine regions like Maipo and Casablanca. Its capital, the port city of Concepción, is the point of the original Spanish colonization. The first grape variety here, called Pais—also known as the Mission Grape—was brought by the conquistadors in the 1550s. Widely scattered vine plantings soon spread across the rolling hills north of the capitol, blessed by a cool climate tempered by the Pacific Humboldt current, generous winter rainfall, and granitic loam and clay soil that retained water through dry periods. Grape vines, grown as small bushes, dry-farmed without irrigation and worked traditionally with axes and horse plows thrived in these conditions on small family farms that provided wine for local consumption, with no intentions to expand production or export wine to the global market.

The Itata farmers, following a long tradition based around heeding cues from their environment, were the original 'natural wine' makers. Their instinctive organic approach produces deep-rooted, gnarly vines that live exceptionally long—many to more than 100 years of age—and has not changed for more than five centuries. Though the so-called modernization of viticultural and winemaking methods, along with the uses of herbicides, pesticides, and international grape varieties took hold in northern Chile, where the success of bland bulk wines nearly wiped out the very popular Pais, in the south the traditional, natural, small-scale approach was never lost. Fortunately for us, a new generation of enterprising, small-scale producers arose in the late 20th and early 21st centuries, eager to stem the tide of big, modern wine companies who had stamped out the unique qualities traditional Chilean wine had to offer. One such producer is Leonardo Erazo, who founded A Los Viñateros Bravos in the heart of Itata's steep hills.

A talented young winemaker and viticulturalist with a degree in Agronomy and Enology from the University of Chile, Leonardo traveled the world for ten years to learn about and gain experience in classic and remote wine regions and their diverse terroirs. During this time he studied biodynamic methods in California, soil types in South Africa, and geology in New Zealand, among other adventures. In Itata, Leonardo has worked with the scattered local farmers' old vines—many well over 100 years, still growing as dry farmed, untrained small bushes—to enhance their traditional natural practices to align with biodynamic guidelines. His mission, throughout this journey, has been to bring a sense of place into the bottle.

'The old Itata Hills is a fantastic place; the potential of the terroir for making wines here with special character its great. The way we work is to bring that sense of place into the bottle. In the Itata Hills the beautiful heritage, the historic old vineyards over volcanic or over granitic soils have a lot to say and tell, we want to communicate that message. In order to achieve that, we are working back into the organic viticulture (historically, a tradition here) with natural winemaking. We feel like we dont need to fix nature but rather enhance its capabilities, thus, to enhance its potential. We want wines full of life, vibrancy, tension and freshness.' Leonardo Erazo

<u>Pipeno Blanca</u> comes from the Guarilihue region of Itata, southern Chile, a climate influenced by nearby Pacific Ocean – 700-1000 mm of rain per year. Located high on a hill the nearly seventy-year-old bush vines are on marginal granitic soils, very sandy with large quartz deposits. The wine itself is a field blend containing predominantly Moscatel but also other grapes such as Corinto and Semillon, co-harvested and co-fermented in tank with native yeasts. Bottled with minimal intervention in a litre bottle, this is a turbid natural tasting wine with a touch of grapefruit, dried spices and a zesty tang.

<u>Volcanico Pais</u> comes from very old vines (100 years and more) grown on volcanic soil. Hand harvested, fermentation starts spontaneously with native yeast, Malolactic fermentation occurs naturally. It is fermented and aged in concrete vats, the extraction is very subtle. The skins are basket press. The wine is then aged in large wood vessels and after 14 months is bottled with a very coarse filtration. The delicate underbrush aromas of Itatas wild grass, red fruits and a little bit of cassis are aromas and flavours that characterize this wine. A fresh wine, delicate, marked by fine grain tannins that give a very unique structure and create a long lingering finish with a distinctive mineral character due to the volcanic soils where the old vines thrive.

<u>Pipeno Tinto</u> comes in 1 Litre, this is a rustic, easy-drink blend of Pais and Cinsault, light and crunchy, a little bit wild! The grapes for this wine come from ancient, low yielding Pais vines grown on basaltic soils. They are hand-harvested and then fermented with native yeasts in concrete tanks and pressed in a basket press. They are then aged for around 14 months in large barrels made from native Rauli wood. There is a distinct characteristic of the wild grass that surrounds the vineyard, plenty of crunchy red fruits and a little bit of cassis. Unlike most Chilean wines, it is fresh and delicate, and has a lovely structure created by fine grained tanning. The finish is long with a distinctive mineral / smokey character which smacks of the volcanic soils.

W	2021	PIPENO Blanco, ITATA	1 LITRE	
R	2021	VOLCANICO PAIS, ITATA		
R	2021	GRANITICO CINSAULT, ITA	ATA Ne	w
R	2021	PIPENO Tinto, ITATA	1 LITRE	

AUSTRALIA



JAUMA, JAMES ERSKINE, McLaren Vale, South Australia Biodynamic, natural

James Erskine of Jauma produces hand crafted wines is South Australia and his passion is Grenache (he also has an honours graduate in soil chemistry and is a certified sommelier). All of Jauma's wines are made without the addition of yeasts, acids, polymers, enzymes, tannins or filtration. All of the vineyard blocks grown on the hilly ranges of McLaren Vale, are hand harvested, farmed biodynamically, and bottled with minimal added sulphur. All work in the winery is done by gravity, without the need to use pumps. James's winery is in one of the original, basket range sandstone buildings built in 1841 just around the corner from his family home.

James is a founding member of the Natural Wine Theory, a revolutionary group formed a few years ago that has turned perceptions of Australian wine upside down. Committed to sustainable viticulture grounded in organic and biodynamic principles.

'Like Raindrops' is a blend of all three Grenache vineyards - Foreman Block in the alluvial basin of McLaren Vale proper, moving to the white beach sands of Blewitt Springs' famed Genovese Vineyard and finishing on the steep slopes of Clarendon with the iron-rich Wood Vineyard. All three harmonize perfectly to give a glimpse into the Grenache world of James Erskine "Blackberry, raspberry, and plum dominate the nose, with hints of savoury, menthol, and sage. The fruit again takes over on the palate. The medium-high acid keeps the wine young and vibrant. Long, intense finish of mineral-tinged black and red berries". All fruit is organically farmed and hand harvested. No sulphur was added throughout the winemaking process.

R 2020 'LIKE RAINDROPS' GRENACHE



PATRICK SULLIVAN WINES, Yarra Valley, Victoria Organic, natural

Patrick Sullivan, one of the most exciting young winemakers in Victoria, and one of the names now synonymous with the new wave of wine in Australia. Patrick was born and raised in Victoria, where he grew up on the family farm. After travelling to Europe, he returned to his homeland and studied winemaking and viticulture. Patrick makes his wine from organic and biodynamically grown vineyards, and his wines are made with minimal intervention and in small batches.

Baw Baw Chardonnay is named after the quaintly-named, hobbit-sounding Baw Baw Shire in Gippsland. Patrick Sullivan – a blend across both North and South facing slopes at the Bull Swamp Vineyard. The South facing component always gives the strength and shoulders of the wine with the North facing component giving all of the class. Iit gives a generous helping of fresh stone fruit and cream leaning back into a very generous yet structured palate."

<u>Jumpin' Juice Yellow-Yellow</u> is made with Sauvignon Blanc and Semillon grapes along with a splash of Gewurztraminer. The nose has fruity notes with tropical aromas of pineapple and lime. On the palate it is juicy and fresh, fun and drinkable.

<u>Jumpin' Juice</u> 'Half Full' is a blend of Pinot Noir and Pinot Gris. While eclectic in pairing, many varied fermentation vessels and techniques have been used to create this wine that the varietals drop their personalities to act as a singular force. Patrick Sullivan's Jumpin Juice is juicy, fresh, vibrant lighted red, a 'vin de soif' 'meant for chilling down', says Patrick.

W 2019 'BAW BAW' CHARDONNAY

O 2021 'YELLOW-YELLOW' JUMPIN' JUICE

R 2021 HALF-FULL 'JUMPIN' JUICE'

AUSTRALIA



GENTLE FOLK, GARETH BELTON, Adelaide Hills, South Australia Biodynamic, natural

"A love of wine, food and growing things eventually led us away from a vastly different background involving scuba gear and seaweed. Our winery is situated in the Basket Range of the Adelaide Hills where we try to intervene as little as possible in the growing and making of our wines. We farm a number of small parcels in Basket Range, Forest Range and Ashton. We don't like to define our styles or wine making techniques, we just make wine in the way we feel is right for the grapes and season and most importantly, with maximum drinkability and enjoyment in mind. We hope you enjoy." Gareth Belton, Gentle Folk Wines

'The Adelaide Hills-based label was my find of the day. Gentle by name, gentle by nature, Belton's Adelaide Hills' Pinot Noirs shared a delicate persistence of fruit and tannin. Belton really puts the artisan into artisanal. The marine biology graduate – a phycology (seaweed) specialist – produces a little over 2,000 bottles of Forest Range and a little under 1,500 bottles of Scary Gully

Pinot Noir.' Sarah Ahmed, The Wine Detective.

Rainbow Juice is a wine that walks to the beat of its own drum. The 2018 is a blend of 23 varieties, both red and white (and one that Gareth doesn't even know the name of), all sourced from the Basket Range in the Adelaide Hills.

All the varieties were fermented for a short time on skins then basket pressed to oak to complete fermentation. This is pure Rainbow Juice! It's a breezy wine, wild and untamed. It screams sunshine and good vibes. Gareth describes it as Adelaide Hills spring in a glass...

<u>Vin de Sofa</u> is a field blend from the Scary Gully Vineyard high up (620 m) on the Forest Range ridge in the Adelaide Hills. A blend of Pinot noir (85%), Cabernet franc (5%), Pinot gris (5%) and Gewurztraminer (5%). Just a short time on skins and stainless steel élevage has produced a very lifted, light, crisp summer red.

Best enjoyed sitting on your sofa, in the garden on a hot summer evening to paraphrase Gareth.

R 2021 'VIN DE SOFA'

R 2021 'RAINBOW JUICE"



FREE RUN JUICE, Angaston, South Australia Organic, natural

Free Run Juice are a cooperative in Australia, falling under the umbrella of one of the biggest and most highly regarded family-owned winery in the Southern Hemisphere, Yalumba Wine Company. The project is overseen by Eric Narioo of Les Caves de Pyrene / Vino di Anna fame; sourcing fruit from regions known for their quality, the focus is on minimal intervention and organic farming methods. The grapes for the Samurai range are picked earlier in the season to retain freshness and drinkability, assisted by a lack oak.

<u>Samurai Chardonnay</u> is pale straw with classic chardonnay aromas of fresh white peach and ripe melons. Rich fruit flavours and creamy texture, perfectly balanced by crisp acidity entices the palate from the first glass to the last.

<u>Samurai Shiraz</u> comes from different soil types which include limestone-marl based soils of the Adelaide areas, and the sandy, clay loam based soils of the Barossa.

Crimson red with purple hues. Concentrated plum and spice aromas are supported with subtle vanilla oak. A medium bodied wine with flavours of juicy black cherries, redcurrants and hints of spicy oak combining together with soft tannins to give a lingering finish on the palate. This little gem (and cracking label) offers a vibrant, natural, juicy red wine.

W 2022 SAMURAI 'FREE RUN JUICE' CHARDONNAY

R 2021 SAMURAI 'FREE RUN JUICE' SHIRAZ

NEW ZEALAND



TE WHARE RA, Renwick, Marlborough New! Organic / biodynamic

Te Whare Ra (TWR), pronounced Te Faré Rha (House of the Sun), is the oldest boutique winery & vineyard in Marlborough, being first established in 1979 in the sub-region of Renwick. Since 2003 it has been owned and run by Anna & Jason Flowerday.

Anna and Jason firmly believe that biodiversity is the key to maintaining a good vineyard. They plant between the vines and plough alternate rows. To combat pests, they use natural methods such as buckwheat, and fertilize the vineyard using their own home-made composts and manure. In

the cellar they practice a hands-off approach as they seek to express the nature of their individual vineyards and sites. The TWR wines are truly hand-made. Everything is hand-picked, hand-sorted and the attention to detail is meticulous. Anna and Jason are dedicated to making delicious authentic wines that showcase the very best of Marlborough.

"Te Whare Ra are one of the most interesting producers in Marlborough" Jamie Goode

<u>Sauvignon Blanc</u> growing conditions in the Awatere are characterised by cooler temperatures and slower ripening. Distinctive Awatere characters of guava, white currant, and elderflower coupled with lovely ripe passionfruit & tropical notes and hints of basil and lime from the Wairau fruit. These follow through to the palate – which is fine and soft with loads of fleshy fruit balanced by a ripe, juicy acidity and lingering minerality. There is real fruit weight here and that is complimented by lovely texture from the time on lees.

"Wonderfully aromatic and exotic with grapefruit, tomato leaf and green pepper, as well as some passionfruit. The palate is concentrated, fresh and bold with lively citrus and a juicy, vital intensity" Jamie Goode

Riesling 'M' medium-dry style, aromas of mandarin, pink grapefruit, and white peach follow onto vibrant, ripe flavours of the same with juicy lime with underlying slatey mineral notes. This wine is fine and soft with excellent fruit weight and concentration to counterbalance the mouth-watering acidity. 10% alc

"Powerful and exotic with lovely limey notes on the nose, showing real intensity. Great balance between the vivid, intense citrus fruit, the high acidity, and the slight sweetness. Primary, pure and delicious with great intensity" Jamie Goode

W 2022 SAUVIGNON BLANC

W 2021 RIESLING 'M' Autumn 2024

SOUTH AFRICA





PERCHERON, Western Cape

The Percheron wines are sourced from traditional growers across the coastal region and are made by Marinda Kruger van Eck, using traditional winemaking techniques. The Coastal region of South Africa is renowned for its fine and expressive fruit, resulting in wines with depth and complexity. These wines are very well made and offer brilliant value.

The <u>Chenin – Viognier</u> is made from up to 40-year-old bush vines planted on hidden corners of the Cape. Vibrant and aromatic with generous fresh apricot, nectarine and hints of passion fruit on the nose. A creamy palate with real fresh fruit

flavours, fleshy just picked apricots with hints of guava. Bright acidity and minerality delivers a good balance.

"Medium bodied, fresh wine with a subtle creaminess and a dry finish. Horse lovers will be aware that Percheron is a breed of draft horse from the west of France". **John Wilson**

The <u>Shiraz – Mourvedre</u> with a dab of Viognier is rich, dark and brooding, packed with warm, chocolate notes and a big savoury and multi-layered heart with notes of dark berries, briary, cherry, pastille, spice, vanilla and anise.

W 2022 PERCHERON CHENIN BLANC - VIOGNIER

R 2021/2 PERCHERON SHIRAZ - MOURVEDRE



INTELLEGO WINES, Jurgen Gouws, Swartland Organic, Natural

Jurgen Gouws worked with Eben Sadie for a vintage in Spain (at Terroir Al Limit in Priorat) and also South Africa. He did further stints in France (at Matassa with Tom Lubbe, Stephane Ogier, Roc d'Anglade) and in New Zealand and Russia (where he made the premium wines for a big winery during 2008 and 2009). Subsequently, he worked for 4 years at Lammershoek with Craig Hawkins, but since January 2015 has solely concentrated on Intellego and renting vineyards for his project, Jurgen works his vineyards with extreme care, using organic methods and keeping intervention in the winery as low as can be to help is wines be free & full of life

<u>Chenin Blanc</u> "Bush vines Chenin yielding fruit with impressive purity and firm acidity. This wine has the crunch of green apples and a fine linear quality. A blend of two parcels, a combination of granite and gravel sites in the South and South West Swartland appellation. The bush vines on the granite site are farmed dry land and were planted in 1974.

<u>Kendungu</u> - 50% Syrah, 45% Cinsault, 5% Mourvedre; Syrah being the backbone of this blend, contributes to the structure and freshness of the wine. Cinsault adds a lovely mid palate and vibrance with loads of red fruits. Planted on a south east facing slope at an altitude of 210m. On a granite site with quartz as well

<u>The Pink Moustache</u> 59% Syrah, 33% Cinsault, 8% Mourvedre, Light red in colour, the nose has aromas of flowers and garden berries. The palate is light, fresh and fruity with a juicy long aftertaste.

<u>Syrah</u> This 100% Syrah has delicious typical varietal characteristics, currant fruits meshed with wild herbs, this truly showcases the remarkable elegance that Jurgen manages to maintain in his wines.

W	2020	CHENIN BLANC
Rosé	2022	THE PINK MOUSTACHE
R	2021	KENDUNGU Red Blend
R	2020	SYRAH

SOUTH AFRICA



LUDDITE, Stellenbosch Organic principles

Niels Verburg began his South African career as winemaker at Beaumont Wines in 1995, and in 1996 was the first to plant Shiraz vines in the Bot River valley. He recalls the rainy Sunday, during his tenure at Beaumont, when he took a bottle of wine up to a rocky outcrop and looking at where his farm is now asked the question, 'if we can grow grapes on Beaumont, why not grow grapes here?' Penny remembers planting the first vines in 2001 without any established irrigation, refilling a bucket and watering by hand. Naysayers warned it would never work, but miraculously the rains came.

The Luddite vineyards lie on the eastern slopes of the Houw Hoek Mountains, 30km from the Atlantic Ocean, and fall within the Walker Bay Wine Ward. The morning sun washing over the cool South-eastern slopes encourages long ripening, which in turn creates spicy characteristics in the well-balanced Luddite Shiraz.

Six hectares of the 17-hectare property is under vine, planted with Shiraz grapes. There are also Frantioa, Mission and Leccino olive trees and a herd of happy pigs. In Jancis Robinson's words: "this wine is a triumph of flavour over alcohol - no added water here - with real backbone as well as tons (six to the hectare) of spicy fruit. More leathery than the average New World Syrah but nothing like a North Rhône wine."

The 2013 vintage finally broke the cycle of two consecutive hot and dry vintages. The cooler, longer ripening time allowed us to make wines that were both elegant and balanced with good, natural acidity. We had time on our side to pick both blocks separately and give them the necessary attention that they need ie extra time on skins and a longer, cooler fermentation. This has resulted in a wine with great perfume and femininity.

This vintage we experimented with a small percentage of stalks in the ferment, and this has definitely given the wine the desired freshness. After fermentation, the wine was allowed to post macerate for 4 weeks and went through malolactic fermentation on skins. It was then pressed, and the two batches kept separately in barrels of which 20% was new French Oak and the balance older wood down to 8th fill. Of the total barrel selection, 5% was Hungarian Oak and the rest was French Oak. After 2 years in barrel, we made up the final blend between the two batches and bottled.

W 2021/2 LUDDITE CHENIN BLANC

R 2017/8 LUDDITE SHIRAZ



KELLEY FOX WINES, Dundee Hills and McMinnville Biodynamic, natural

Kelley Fox Wines is a small winery producing Pinot noir from self-rooted, dry-farmed, old vines of the historic Maresh Vineyard in the Dundee Hills, and the Demeter-certified biodynamic Momtazi Vineyard in the McMinnville foothills since 2007.

So much for the dry and dusty history for this is a story of a woman and the very special places where the vines grow, and the wine is made and mediated.

Kelley Fox has been a full-time, on-the-floor winemaker for over sixteen years. Most of the canopy work in her blocks at Maresh she does personally and in solitude, including the biodynamic sprays.

The wines are touched only by Kelley, but they are not a personal expression as she always says. "No stylistic intentions are imposed. They are silent, living songs of these beautiful farms."

<u>Pinot Blanc</u> was produced from the storied Freedom Hill Vineyard in Dallas (bordering the Eola-Hills A.V.A.). The soil here is Bellpine, a marine sedimentary silt clay loam that is well-drained. 100% Pinot blanc, whole cluster-pressed after picking. It settled in tank for a couple of days before racking to neutral Burgundy oak barrels (228L). No new wood. Fermented in these barrels with wild yeasts, this wine is dry and underwent malolactic.

The colour is a highly transparent, brilliant pale, lemon yellow with a hint of green. The nose is full of fruit and flowers, and to date, extends quite a bit beyond the glass. The texture is rich without an iota of heaviness. This wine reminds me just a tiny bit of Belluard's Les Alpes Gringet (Savoie). Excellent acidity, very clean on the palate, and long.

'Starting with the 2015 vintage and going forward, the <u>Mirabai</u> will have 100% Maresh Vineyard fruit. The Mirabai 2015 is a selection of 21 barrels of wines from all of my blocks at Maresh except for the Red Barn Blocks: the Old Block (planted in 1970), the Long Rows (planted in 1970), the Star-of-Bethlehem Flower Block (planted in 1988) and Block 8 Pommard (1978). All of my wines in 2015 were 100% whole cluster. The colour is a shining, brilliant, transparent light red. The nose is full of sun-warmed Hood strawberries and a little spice, but not the sun of a hot summer day, but one of a late spring day, with both a welcome sunshine from above and a fresh coolness like the dew of a spring morning not yet warmed. There are soft minerals in this lithe, high energy, aerial Pinot, reminding me of hummingbirds, but with a certain trickiness of Tinkerbell. The vines are old and know themselves: this Mirabai has a twinkle in its eye with a seriousness that doesn't need to be obvious.' Kelley Fox

Produced from self-rooted vines planted in 1991 at the historic Maresh Vineyard the <u>2017 Pinot Gris</u> was 100% destemmed and fermented in two 1.5 ton "macrobin" (food-grade plastic) fermentors. One pigeage (foot-treading) by me, personally, happened each day. About 14-16 days skin contact occurred before the wine was pressed at dryness. Élevage was in a uterine-shaped concrete amphora tank. The Maresh Pinot Gris is fermented to dryness.

It is a beautiful clear pink colour and has far more complexity in the nose (roses, strawberries, and some exotic notes I can't articulate) and mouth than ordinary white Pinot gris/Pinot griggio. It has more structure and power than the white, but drinks more like a rosé than a Pinot. It is has a fine, silken texture and is delicious.

W	2020	FREEDOM HILL PINOT BL	ANC
R	2018	MIRABAI PINOT NOIR	
0	2021	MARESH PINOT GRIS	skin contact

USA - OREGON



OVUM WINES, JOHN HOUSE & KSENIJA KOSTIC, Newburg Organic, natural

John House and Ksenija Kostic both have day jobs so they're able to take risks with Ovum. For example, they focus solely on whites rather than more lucrative reds. "They are unveiled, so raw," explains House. "You can't hide anything. I think whites are a better conduit for terroir (the expression of a vineyard site) than red wines."

Where a larger winery might ferment whites quickly in large, temperature-controlled steel tanks for a consistency of style from year to year, the goal at Ovum is to reflect the vintage, no matter what it brings. So the techniques are old-school: House and Kostic allow fermentation to happen spontaneously and linger for months, in neutral (old) oak barrels. The resulting wines are richly textured and deeply layered.

The name "Ovum" is a reference to the perfect natural shape of the egg, and the life cycle a wine takes, from grape to bottle. And, yes, for all you wine geeks out there, these guys do have one of those au courant egg-shaped concrete fermenters. "There is a special convection that occurs in the concrete egg during fermentation that constantly stirs the lees," House explains

"The natural energy and heat generated by the yeasts make the sediment move in a circular fashion, making, in my experience, wines on the most mineral end of the spectrum."

House and Kostic have made it their mission to find the state's best old plantings of overlooked varieties like Muscat and Gewürztraminer. Their explorations have led them to highlight different vineyards, often in unexpected regions, with each vintage. "There are parts of southern Oregon we find very compelling," says House. "I just got an e-mail from someone who has plantings of Riesling, farmed organically in the Umpqua Valley since 1979. Where has this fruit been going until now? It has been blended."

<u>Big Salt</u> comes from organic 30 year-old dry-farmed vines overlooking the ocean, exposed to extreme wind conditions. Riesling, Muscat and Gewurztraminer are co-fermented in stainless steel with no additions except a small amount of SO2. a combination of grit and saltiness that totally comes across in the wine – along with floral, honeysuckle and tropical fruit notes balanced by chalky texture and pebbly minerality. Like a Hawaiian garden planted in the middle of Germany's Pfalz region. Aromatic but not sweet. A supremely satisfying sipper, and excellent food wine to boot.

Old Love is inspired by what makes Big Salt so special. Instead of big salty, floral aromas like Big Salt - Old Love is all about big, salty CITRUS flavours. Kind of like a blood orange margarita on the beach...but not sweet! It is a dry, white blend that dreams of capturing the summer sun in a bottle of wine. Aromas of fresh cut blood orange, salty lemon and aloe vera typify this racy, texturally rich white wine. Guided by mother nature, we combine the Big Salt process, with a proprietary ageing process to elevate the terroir that each of our five vineyards bring us (citrus, salinity, bright acidity, florality, ripe apricot).

W	2022	BIG SALT – Riesling, Muscat, Gewurztraminer
W	2021	OLD LOVE – Riesling, Muscat, Gewurztraminer



SOKOL BLOSSER, Dundee Hills

USDA certified Organic

Bill and Susan Sokol Blosser planted their first vines in 1971 in the Dundee Hills. Back then there was no Oregon wine industry. Now Dundee, in the heart of the Willamette Valley, is the epicentre of Oregon Pinot Noir.

Sokol Blosser estate vineyards are farmed organically; local organic straw, organic cow and horse manure, grape pomace from the crush and organic rock phosphate contribute to the composting. The insect population is kept in check by a resident flock of bluebirds.

The vineyards have been certified "green" by LIVE (Low Input Viticulture and Enology, an international certification) and the underground barrel cellar, built to US Green Building Council standards, became the

first winery in the country to earn the prestigious LEED (Leadership in Energy and Environmental Design) certification.

<u>Evolution White</u> 'Lucky No. 9' is both complex and approachable, with an intensely aromatic and flavourful blend of white varietals that create a wine with depth of interest and versatility in pairing. Spicy and floral on the nose, this wine is lush and tropical on the palate, with a soft and round sweetness that is tempered by a burst of citrus, leaving the finish clean and crisp. We may dare to say that Evolution goes with just about anything, but especially shines when sipped alongside Thai curry, Tandoori chicken, or spicy tuna rolls.

"It is not every day you come across wines from Oregon in this country, although there are plenty of good wines being made. Less often too you find a wine made from nine grape varieties, including Muller-Thürgau, Gewüztraminer, Chardonnay, Sylvaner, Pinot Blanc, Pinot Gris and several others. This winery was one of the first to set up in Oregon, and is now fully organic. The Evolution is a lively crisp white with intriguing subtle melon and nectarine fruits; a very satisfying wine that is out of the ordinary." John Wilson, IRISH TIMES bottle of the week

<u>Evolution Red</u> is a blend based on Syrah, Montepulciano and Sangiovese with a good dollop of Evolution white added to enhance the floral aromas.

"Delicious, lively wine packed with succulent dark berry fruit. Despite its easy-drinking appeal, this is a wine with a lot to say and a big personality. Blackberries, wild cherries, bramble fruit, black plums, licorice, clove, sweet spices, vanilla cream are but some of the bright, fresh flavours I picked out. Smooth, gentle tannins caress rather than grip on the palate. Juicy finish with moderate length, the main things I noted about this wine were its deliciousness, vibrancy and drinkability." Mary Gorman-McAdams, MW

<u>Pinot Noir</u> thrives at Sokol Blosser and the exceptional red (volcanic) jory soils of the Dundee Hills provide a good home. The vines range up to 30 years old and careful hand-sorting of fruit ensures that only perfectly ripe fruit makes it to the fermentation stage. Winemaker Russ Rosner uses an original technique for producing full-flavoured wines allowing for a post-fermentation soak of up to three weeks resulting in soft, supple tannins and a more complex wine. The wine is then aged in French oak barrels for approximately sixteen months followed by a further year in bottle. Aromas and flavours of black cherry, liquorice and mocha, smooth and supple, long and elegant. This fragrant wine would be pleasant lightly chilled and served with salmon, pork or mushroom risotto.

W -- EVOLUTION WHITE 23RD Edition

R -- EVOLUTION RED 9th Edition

R 2019 DUNDEE HILLS PINOT NOIR



BOW AND ARROW, Willamette Valley Organic, Natural

Husband-and-wife team Scott and Dana Frank of Bow & Arrow are producing wines from Loire Valley varieties in an urban winery in downtown Portland - bringing a bit of the Loire to the Pacific Northwest. Grapes are sourced from some of the best cool-climate, organic or biodynamic vineyards around the Willamette Valley, and the work in the cellar is completely natural. The result is a set of serious, well-crafted, food-friendly, affordable wines that are a true homage to the Loire.

<u>Rhinestones red</u> is an annual blend determined by nature and vintage, the 2020 is 60% Pinot Noir and 40% Gamay. Rhinestones was inspired by Cheverny. This blend comes from Johan vineyard and ages in a mixture of concrete and old barriques. Bow and Artow takes the best of the two varietals and marries them into a refreshingly pure red. Juicy dark cherry and black raspberry, dried thyme, some spice and softly earthy.

<u>Gamay Noir</u> has juicy, primary fruit with lovely fresh cherries. Medium-bodied, it is grippy with soft red fruit flavours and an earthy and granite-based minerality and tart finish. This refreshing wine has deep flavours of blackberry and red cherry, with a hint of sweet baked fruits, an elegant savoury gamay.

R 2020 RHINESTONES

R 2020 GAMAY NOIR

USA - CALIFORNIA



LO-FI WINES, MIKE ROTH & CRAIG WINCHESTER, LOS ALAMOS Biodynamic, natural

Lo-Fi is a partnership between two lifelong friends who believe in hand crafted honest wines that are made for everyday drinking. Wines to be enjoyed not to be collected. Easy drinking lower alcohol wines made to pair well with all types of foods. Mike Roth believes in neutral barrels, native yeasts, little to no sulphur additions, and no adjustment of pH. He loves whole cluster fermentation. We adore carbonic maceration and embraces a nothing-added, nothing taken away philosophy that gives birth to wines that are young, vibrant and alive. But in all reality Lo-Fi is less about what it is and more about what it is not.

<u>Gamay Noir</u> comes from Santa Barbara County, Rancho Real and Mullet Vineyards. Both are farmed organically, the grapes are hand-harvested and part de-stemmed. Pumped over once daily, in concrete tank, after which the top was again sealed and the fermenter was gassed using carbon dioxide. No sulfur used at harvest. Fermented on the native yeasts, followed by full malolactic by naturally occurring bacteria. The wine was fermented for eight days then pressed to

tank, settled, then racked to barrel the following day. It aged in a mix of old Burgundian barrels (20%) and large neutral 600l demi duids. The wine is light and shows real purity and focus. Delicate red berry fruit, mingle with earthy notes and vivid freshness

R 2020 GAMAY NOIR



LIVING WINES COLLECTIVE, DIEGO ROIG, SAM BARON, SHAUNT OUNGOULIAN Organic, natural

Populis is the love child of three winemaking school friends, Diego Roig, Sam Baron, and Shaunt Oungoulian. Populis was born from the desire to make lighthearted, naturally made, extremely drinkable wines from exciting vineyard sites throughout California. We partner with farmers who grow organically, many of whom dry farm historic, old vine vineyards.

<u>Reversée Red</u> is a natural wine made with organic grapes from a vineyard planted in 1948. Impeccable structure highlights this 100% Carignan that was made throught a saignée, where juice was separated from the must after only a short maceration.

R 2020



MARTHA STOUMEN WINES, Northern California Organic, natural

POPULIS REVERSEE RED

One-woman winemaking and grape growing project based in Northern California. Martha seeks to express wines that represent her land with purity and precision. She has chosen to work with sunloving grapes: either those historic to California Viticulture, or those that flourish and maintain elegance in California's warmth, such as Carignan, Zinfandel, and Nero d'Avola, whilst utilising natural, traditional winemaking practices she learned while apprenticing in Italy and Southern France (Didier Barral). And most importantly, to truly respect her Californian roots, she ensures hervineyards are farmed in such a way that healthy ecosystems are created and maintained.

'For my wines I lease and farm around half of the vineyards myself. The other half are farmed by multi-generation farmers who understand their land, and their family's land, far better than I ever will, and who farm with my same philosophies in mind. Patience in the vineyard means composting rather than adding synthetic fertilizers, allowing predatory insects the ability to outcompete pests rather than spraying insecticides, and doing proper handwork, such as pruning for vine longevity rather than high

yields.

In the cellar I use a minimalist winemaking approach. Patience in the cellar means letting the natural yeast and bacteria present on the grape skins perform fermentation and allowing longer macerations and aging to provide stability rather than using added tannin, acid, or stabilizing agents in my wines. Above all, I strive to make wines that are delicious, joyful, and truly representative of California.' Martha

<u>Post Flirtation</u> is a zippy, glou glou (french wine slang for gulpable) version of a traditional California red blend: Zinfandel (55%): Grown using sustainable and ecologically sound practices. Planted in the 60's, these head-trained, dry farmed vines are the youngest in the historic Del Barba vineyard in Contra Costa County. Grown in pure sand. Imagine walking on the beach—that's what the soil is like in this vineyard. Destemmed & aged in neutral tanks for 6 months to preserve freshness. Carignan (45%): Grown using certified sustainable and ecologically sound practices. Planted 1948. Head-trained, dry-farmed vines lovingly tended to by the Ricetti family (alongside their bees and chickens) in one of the coolest climates in the greater Ukiah area, Redwood Valley AVA. Whole cluster, foot-tread fermentation and aged in neutral oak for 6 months, this Carignan has inky color, bright acid, and brings all of the tannin to the blend. 12.7% a.b.v.

R 2020 POST FLIRTATION RED

USA - CALIFORNIA



RUTH LEWANDOWSKI WINES, Evan Lewandowski Organic, natural

Evan Lewandowski;

'Why "Natural Wine"? "Natural wine is the true expression of the land by way of a grapevine. I'm not interested in debating exactly WHAT natural wine is. People get all up tight about numbers and definitions in the wine world. It tends to be easier explaining exactly what natural wine is not.

It is not industrially farmed with the use of synthetic pesticides and herbicides and fungicides and fertilizers. It isn't an industrially produced beverage product through employing unnecessary amounts of sulphur, without cultured 'designer' yeast and/or bacteria strains, and the myriad of other techno cellar wizardry products we have at our fingertips these days. No acid additions, no sugar, no water, no tannin, no filtration for filtration's sake, etc etc. Insomuch as it is possible, I strive to produce wine made of SOLELY grape juice. That is, to me, the true expression of the land via the grapevine."

I fell in love with this place while attending the University of Utah. Like many of us, I came to ski and found my home. Along the way I also fell in love with wine and was struck with the harebrained idea that what could keep me in Utah for the rest of my life was to actually plant vineyards here. That kooky notion has since taken me all over the globe, just trying to figure out if it even made sense, if it was even remotely possible. During the spring of 2012, while working in Alsace, I decided I could no longer dream but I had to put it into motion. I moved back to Utah, set up shop, and I'm really trying not to look back.

The soils here are varied and pretty amazing...pebbly, cobbly, rocky...sandstone, limestone, shale! Many places are absolutely perfect for the cultivation of extremely high quality winegrapes. The same can be said for our climate here in Utah (political climate aside...). I'm one million percent certain that world-class wine will one day be grown here. It's a matter of time. If I don't do it, someone else will.' Evan

<u>Mahlon</u> is from Fox Hill Vineyard, Talmage Bench, Mendocino CA. Lowell (the grower) chose well with the Arneis and Cortese and planted them on a northwest facing slope with gentle terracing running northwest to southeast. This allows a longer, fuller ripening at lower sugar levels in what can be a fairly roast-ey part of the Mendocino corridor. Winds coming down from the hills in the evenings also serve to refresh the vines. Brilliant, almost electric version of this grape with sturdy, dense aromas of wild flowers and spices, contrasting with a surprising citric acidity on the palate.

<u>Chilion</u> – 100% Cortese is from the Fox Hill Vineyard (on cooler north facing slopes) in Mendocino. Destemmed grapes. 6 months on skin contact in egg shaped tanks. Amazing palate of candied orange, quince cognac, crushed rocks- incredible vitality.

<u>Feints Red</u> is a blend of Arneis (45%), Dolcetto (25%), Barbera and Nebbiolo from Fox Hill Vineyard in Mendocino County, California. All the grapes were picked the same day and co-fermented together. Full carbonic maceration lasted about 10 days. Traditional, foot-trodden maceration lasted about 2 days. The grapes were basket pressed and then continued fermentation without temperature control. Native yeasts were used. Malolactic fermentation occurred. The wine spent seven months on its lees with one racking. Feints was bottled unfined and unfiltered with only 10ppm SO2 added during late fermentation. On the nose, it reveals peppery raspberries and forest-ey meaty aromas. The palate is equally intriguing. It's lively, with fresh acidity, and an ever so slight presence of tannin.

<u>Boaz</u> is a co-fermentation of three different estate plots, three different varieties. Carignan, Grenache and Cabernet Sauvignon. The soil is of the Yokayo series, well-drained sandy loam derived from parental sedimentary rock. Organic growing practices, old vines Carignan abd Grenache (75+ years old), and dry farming The Cab 25 years old A balanced, delicate palate full of dark cherry, currants, baking spice and coffee.

W	2017	MAHLON, ARNEIS Mendocino, California
0	2019	CHILION, CORTESE Mendocino, California – skin contact
R	2020	FEINTS RED, Mendocino, California
R	2016	BOAZ, Mendocino, California

USA - VERMONT



LA GARAGISTA, DEIRDRE HEEKIN & CALEB BARBER, BARNARD, Vermont Biodynamic, natural

La Garagista Farm + Winery began in 2010. Deirdre and Caleb farm three parcels of coplanted, alpine varietals that are horticultural crosses of vinifera and native riparia and labrusca vines. The family trees of these varietals are quite baroque and uniquely American. They practice biodynamic and also pull from organic and permacullture concepts. Firstly, in the home farm and vineyard in the Chateauguay, a protected forest in Barnard, Vermont (1600 feet) where they also grow vegetables and fruit and raise some livestock for their restaurant Osteria Pane e Salute. The farm is a polyculture project with vegetables, orchards, flower gardens, vines, and chickens all interplanted. The chickens are particularly interplanted. They also raise pigs on farm, utilizing them to naturally till new ground. In the vineyard, they co-plant vegetables between the vines focusing on root vegetables, escaroles and chicories, and flowers, all things that aid the soils in this parcel. The two other parcels are in the Champlain Valley (184/194 feet) and

are close to Lake Champlain. No-till and natural field cover crops are part of the farming at these two vineyards, encouraging the flora and fauna particular to each microclimate.

The wines are stunning – the whites (which are amber-hued) wildly floral with flavours of orange marmalade, cloves, wild mint and strawberry leaf. They are nourishing. La Crescent expresses the different terroirs of the vineyards in the most eloquent way imaginable. The reds are very different. All share this Alpine meadow character; Deirdre has captured something unique here

The Loup d'Or is the "golden wolf" – a mythical creature that haunts the edges of the Chatauguay forest that borders the farm. It's also a white wine, made from the Brianna grape which counts several types of muscat and grenche blanc among its heritage grapes. It's floral, white peach-y, with textured leesy character from its time spend in glass demijohn. If we're making comparisons (and wine people love to make comparisons... I'm no exception!), it's like the love child of a grenache blanc and a muscadet. But comparisons aside, this wine can stand on its own as an example of how good wine from unexpected places can be.

Loups-Garoux speaks of the woodland and is mercurial in nature. Deirdre and Caleb use typical biodynamic preps of horn manure, silica, horsetail, stinging nettle, kaolin clay, and small amounts of minerals copper and sulphur due to intense humidity and also experiment with plant medicines provided by the vineyard floor when needed. Loups is 100% Frontenac Noir destemmed into small open fibreglass vats for wild ferment and then into 59 gallon seven year old Burgundian casks for ageing. No sulphur is used in the making of this wine. This wine is made essentially like a ripasso on the vine. Because of its naturally high acidity, they wait until about half of each bunch is raisined then pick the whole bunches, seeking the tension between the raisined fruit and the fresh. This Valpol-style approach yields aromas of blood sausage, bruised sour black plums and notes of bitter chocolate and roasted herbs. This would be great with venison or meat cooked with wild berry fruit.

<u>Dame Jeanne</u> is 90% Marquette (descendent from Pinot Noir), 10% La Crescent (descendent from Muscat d'Ambourg) from the same vineyard as the Harlots. Yields are a mere 8.5hl/ha. The wine takes its name from the glass demi-johns in which it is fermented and aged for one year, bottled unfined or filtered.

Harlots is 50% La Crescent (descendent from Muscat d'Ambourg) + 50 % Frontenac Gris (descendent from Aramon and Muscat d'Alexandria) from the Vergennes vineyard in Champlain, a broad, open field five miles from the lake. The grapes are harvested by hand, destemmed into open fibreglass vats, then five weeks on skins before pressing. Indigenous yeasts, ambient ferment, malo for the La Crescent before bottling with a minmum amount of added sulphur. "An Orange Omelet for Harlots and Ruffians is a medieval Italian dish that we make at our restaurant, the orange ingredient used believed to inspire the debauched to purity. The citrus and creamy notes are reminiscent of this dish for us", (writes Deirdre).

W	2017	LOUP D'OR Brianna
R	2016	LOUPS-GARROUX Frontenac
R	2016	DAME JEANNE Marquette/La Crescent
0	2017	HARLOTS & RUFFIANS La Crescent/Frontenac Gris

CIDER - NORMANDY - FRANCE



ÉRIC BORDELET, CHÂTEAU DE HAUTEVILLE, Charchigné, Normandy Biodynamic

It was Didier Dagueneau who convinced Eric Bordelet, former sommelier at Paris's three Michelin star Arpège restaurant, to develop a new, artisan style of cider, a natural product of character and thirst-quenching ability, which would also work with a wide range of different food. And so Eric refurbished his family's ancestral orchards and ciderworks and would use his knowledge of viticulture to push for the highest level of quality.

The biodynamically farmed orchards – covering roughly 15 hectares – are situated in southern Normandy. The land is composed of schists and sedimentary rocks dating back to the pre-Cambrian period three million years ago. The granite and broken schists form a complex soil and sub-soil that provides the foundation for the terrain.

Eric grows 20 varieties of apples and 15 varieties of pear. Some of his pear trees are over 300 years old.

After the process of selecting, crushing, pressing and settling, the natural traditional fermentation takes place in vat or barrel and in bottle over weeks and months according

to the amount of residual sugar in the respective cuvées and therefore without the addition of any sugar. Eric Bordelet makes wonderful natural products. His classic ciders can age for five to seven years, with the Granit able to go to ten years to develop superb complexity of flavour. Bordelet says the impression of sweetness improves with age, as with older wines.

<u>Sidre Nouvelle Vague 33cl</u> comes from hand-picked and hand sorted apples, made in a tender style, yet dry, fruity, extremely refreshing and easy to drink. It comes in 33cl 'long neck' bottle, making it the ideal drink for a lazy afternoon sitting at a terrasse or from a picnic basket.

The <u>Sidre Brut</u> is a classic dry cider, tender or mellow in the mouth, yet also lively with plenty of acidity and extremely refreshing. This would wash down those marvellous Breton galettes or crepes, and it would be pretty good also with charcuterie or cheese.

The type of apple used for <u>Argelette</u> are 40% sweet, 40% bitter, and 20% acidic (sour), and the finished cider contains approximately 3% residual sugar. Very slightly off dry, balanced by perfect acidity and some tannins from the skins. This is Bordelet's special cuvée for apples. Named after what the elders called the large and small redish rock formations found in Charchigne orchards, this is "Grand Cru" cider. The apples are crushed and left to macerate on their skins for 3-5 days for some serious extraction of flavour. French Artisan / Craft Cider at its very best.

<u>Poiré 33cl</u> is a very pretty perry, showing classy vinosity with a very precise ripe, juicy pears aromatic structure. The palate is very fruity, and full of freshness, with fine bubbles and a crunchy finish. One for sunny terrasses or to bring to a picnic in the park.

<u>Poiré Authentique</u> Biodynamic, off-dry, traditional French sparkling Perry. This delightful bottle of Pear Cider from Normandy is full of pear flavours and a subtle hint of sweetness, balanced by clean acidity. Made traditionally from old orchards that have never been sprayed, this is a great food pairing for scallops, savoury crepes and all manner of salads, delicate fruit-based desserts or even cheese. Versatile, refreshing and delicious!

The <u>Poiré Granit</u> is the sublime expression of fruit from ancient trees, now measuring over twenty metres, which like all the other trees in the orchard have never been sprayed. The tradition says that it takes one hundred years for the trees to grow, one hundred years to produce the fruit and one hundred years to die.

The nose expresses stony, mineral notes and gorgeously ripe pear, quince and pineapple. The palate is generously fruited and ripe with more pear and caramel flavours preceding a lively fizz and racy acidity.

Bordelet often serves it with pan-fried scallops; it would probably also work beautifully with goat's cheese.

Cider	2022/3	SIDRE NOUVELLE VAGUE	33cl
Cider	2021/2	SIDRE BRUT	75cl
Cider	2021/2	SIDRE ARGELETTE	75cl
Cider	2022/3	SIDRE NOUVELLE VAGUE K-KEG 20L	200cl
Perry	2021/2	POIRÉ	33cl
Perry	2022/3	POIRÉ AUTHENTIQUE	75cl
Perry	2022/3	POIRÉ GRANIT	75cl



MARK JENKINSTON, CIDER MILL LANE Slane, Co. Meath

Mark is growing 120+ varieties of apple across his 12 acres orchard located near the town of Slane. Apples are grown without the use of chemicals and are hand-picked.

Mark makes his cider using the Keeving method, an ancient process which isn't the easiest thing in the world to explain as it is more intuitive than an exact science and has taken Mark almost 10 seasons of cidermaking to master. Many ciderists regard it as an Art form and the pinnacle of the cidermakers skill, however Mark would put it down to perseverance and attention to detail.

It is a technique whereby apples are milled and left in the fresh air overnight, they are then gently pressed and the cloudy apple juice is clarified by a natural pectin gel which traps any particles and impurities, this gel then rises to the

surface of the juice by the action of yeasts, leaving a crystal clear and clean apple juice to be syphoned off from underneath the gel into another tank ready for fermentation. The fermentation then commences at an imperceptibly slow rate over a period of 6 to 8 months or more. It is then hand bottled and further matured for a minimum of 6 months before release.

The whole concept of this technique is to produce a cider with naturally retained fruit sugars along with the intense apple flavours and aromas from the original apple must. This results in a naturally sparkling and 'living' cider that has not been filtered, pasteurised, sweetened or force carbonated at the bottling stage. Mark is the only person in Ireland producing cider in that way.

The name Cockagee refers to the once famous Irish Cider Cockagee first mentioned in 1664. Originating from the Irish language 'Cac a gheidh' which translates as 'goose turds' and refers to the yellow/green colour of the fruit from the Cockagee apple tree. This once famous Irish cider was often referred to as Champagne Cider and compared to the finest French wines. Although Cockagee apple trees are thought to be extinct, Mark is almost certain he has found some specimen and have started the project of replanting 40 to 50 trees in his orchard.

<u>Cockagee cider</u> has pure, clean apple flavours, superbly balanced by the hand selected fruit natural acidity and sweetness. A masterclass - delicious, smile-inducing and invigorating.

"Delicately sparkling from the natural keeving art of fermentation. Off-dry, smoothly textured and very fresh and refined" Liam Campbell, The Irish Independent

"Mark Jenkinson has been producing his wonderful unique Cockagee for a few years, using traditional varieties grown in Meath. This keeved cider is naturally carbonated, unfiltered with a natural sweetness". John Wilson, The Irish Times.

Mark also makes a small quantity of <u>Irish Perry</u>, made from Irish grown French Perry pear varieties 'Plant de blanc' and 'Poire de cloche'. It is a delicious and properly dry sparkling Perry with a delicate floral bouquet. Exhibiting the unique, crisp and refreshing full flavour of a classic dry Perry.

Cider	NV	COCKAGEE PURE IRISH KEEVED CIDER	33cl
Cider	NV	COCKAGEE PURE IRISH KEEVED CIDER	75cl
Perry	NV	COCKAGEE IRISH PERRY	33cl

LIQUEURS and SPIRITS



FRANCIS DARROZE BAS ARMAGNACS

Marc Darroze has been described as the Pope of Bas Armagnacs and is widely recognised as the top producer in the region.

Darroze owns no vineyard, instead works with small growers ageing the spirits in his own cellars. The end product is totally authentic, each bottle is hand drawn and bottled from its original aging cask. Marc refuses to blend casks from the same Domaine or same vintage feeling that this would diminish each cask's individual charm and integrity. Darroze also refuses to add water to his brandies (a common and legitimate practice in both Armagnac and Cognac). Each cask is carefully monitored and tasted regularly to adequately judge its maturation and evolution.

"I cannot claim to have tasted all the finest Bas-Armagnacs, but I know of no-one who makes finer Bas-Armagnacs than Francis Darroze. All his Armagnacs are unblended, from single vineyards from a single vintage. He is considered the "Pope of Armagnacs". You haven't tasted real old-style Armagnacs until you try one of these incredibly intense, fiery creations. The aromas are undeniably heady, but deliver powerful yet complex scents of vanillin, leather, sautéed almonds and hickory. Extremely full-bodied and intense, the remarkable amount of fruit these Armagnacs possess and the astonishing richness they have set them apart from just about any other brandy on the market." Wine Advocate

Marc Darroze has created this range, using his huge family stocks of hand selected Bas Armagnacs, with vintages dating back over 100 years. This blend with very little wood influence, displays a predominance of fruity aromas, along with a variety of other flavours, including prunes, candied orange zest and quince to name but a few. A straight armagnac that is highly strung but nevertheless, smooth and enveloping.

DARROZE Grands Assemblages 8 years old

43%

70cl



LAURENT CAZOTTES, Gaillac

Domaine Laurent Cazottes is located in Gaillac region of the Southwest, within the Tarn department in the commune of Villeneuve-sur-Vère. Husband and wife team, Laurent and Marina, are known for making exceptional, artisan eau de vie from various fruits they organically farm,

Each eau-de-vie is made from organic fruits, harvested ripe then dried on mats to concentrate sugars/flavours. The dried fruits are then pealed one by one, cut in half, the pit/seeds/stalk are removed as to keep only the flesh of the ripe fruit. Only then are they crushed into a juice and fermented. On average the wine obtained is about 11% alc./ vol. This wine is distilled in a pot still to 66% alc./vol. Laurent bottles each eau-de-vie at 45% alc./vol after reducing the proof slowly by adjunction of rainwater. Because of the long process of making those products, the allocation for each country is very small.

<u>72-Tomatoes</u> is made with... 72 ancient varieties of tomatoes, which Laurent grows organically in his estate, amongst fruit trees, flowers, herbs and vines. Noire de Crimée, Rose de Berne, Merveille des Marchés, Cornue des Andes... all these tomatoes are used to make this amazing liqueur. Saline with elegant vegetal notes and a touch of sweetness, this is an amazing aperitif, or to have with tapas, marinated anchovies or whelks in aïoli.

As with his other liqueurs, Laurent will wait until the tomatoes are dried (passerillé). They are then fully destemmed and bitter components removed by hand. The flesh is then put into an eau-de-vie of Folle Noire grapes and left to macerate until the tomato essence is fully extracted. This is then racked, and the "pomace" is pressed and redistilled into a marc. This marc is then added back to the liqueur.

Goutte de Poire Williams Eau-de-vie is made from 100% Bartlett pears, destemmed and cored by hand. This process takes a team of 10 people one month to clean the fruits after harvest. The fruit is then crushed and fermented using only ambient yeasts, then double distilled in a wood-fired, 11hl pot still. It is bottled at 45%, having been brought down to proof with rainwater.

72-TOMATOES 18% 70cl GOUTTE DE POIRE WILLIAMS 45% 70cl

CHRISTIAN BINNER (See details page 65 - Alsace) New!

EAU DE VIE DE FRAMBOISE 'La Terrasse aux Chats' 40% 70cl New!



Le Nez du Vin "The scent of wine" by Jean Lenoir

What are the typical aromas of Syrah, Pinot Noir and Sauvignon Blanc?

Can you identify the scent of leather, musk or truffle in wine?

Did you ever struggle to define wine?

Train your sense of smell to identify aromas in all wine style and improve your enjoyment and knowledge of wine.

Unique and exquisite wine appreciation, education and training aromas set for all wine lovers and professionals

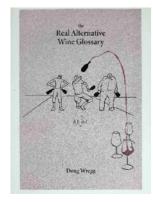
Le Nez du Vin Grand edition - 54 Aromas (English Version)

Le Nez du Vin Duo Red & White Wines - 24 Aromas (English Version)

Le Nez du Vin OAK Flavours 12 aromas (English Version)

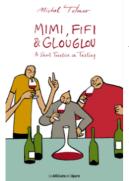
Le Nez du Whisky 54 Aromas (English Version)

0% V.A.T (Educational product Intrastat No: 49019900)



The Real Alternative Wine Glossary by Doug Wregg

In Doug Wregg's own words, "There are wine dictionaries. And there are wine dictionaries. This is the latter...The Real Alternative Wine Glossary will help you spice up your wine lingo with the latest, greatest and certainly most obscure wine terminology, and make every oyher wine dictionary seem mere technobabble"



Mimi, Fifi & Glouglou by Michel Tolmer

The idea for this comic came from Michel Tolmer in his somewhat frequent visits to wine shows, bistros and cellars. Like jokes that start off with «this guy walks into a bar...,» all of Mimi, Fifi and Glouglou's adventures are actual things the author has heard and seen.

«An immoderate passion for wine may cause one to behave irresponsibly. But in Mimi, Fifi and Glouglou's case, it's not that they drink too much but that they drink all the time. Tasting wines occupies their thoughts all day and their dreams by night -- tasting of course, but making comparisons, finding the right words to describe the fleeting, imperceptible sensations in each sip. Most of all what they consider to be the Holy Grail of wine tasting: passing themselves off as the James Bonds of wine tasting being able with just one sniff or just one taste to recognize a wine, its vintage, its winery and if they're lucky, its vintner, his daughter's name and what breed of dog they own. «Alas, this exercise is disappointing. Mimi, Fifi and Glouglou will find themselves assailed by ignorance, pre-conceived notions

and misguided faith, and failure. However, nothing can stand between our valiant crusaders and their next glass, especially the thought of what delicious surprises the corkscrew may release in the exquisite aromas of one of life's great pleasures.»

Foreword: Jamie Goode, Translator: Doug Wregg



Jules Chauvet, Le Vin en Question (Wine in Question) French - English

English translation by Aaron Ayscough

An Interview with Hans Ulrich Kesselring. English version at the end of the book. (English version at the end of the book)

Here is the complete text of an interview of Jules Chauvet conducted in 1981 by the Swiss winemaker Hans Ulrich Kesselring. The transcript of this exchange was published in the form of a written dialogue for the first time in 1998 by publisher Jean-Paul Rocher.

This book being no longer available, the present volume constitutes a new edition and the first in the "Jules Chauvet" collection launched by Les éditions de l'Épure / Marie Rocher, to ensure that the ideas of Jules Chauvet - which have already inspired numerous winemakers, oenologists, scientists, and more - may continue to be read, to be known and to pose us questions.



Jules Chauvet, L'Estéthique du Vin (The Aesthetics of Wine) - French-English

English translation by Aaron Ayscough:

'This month sees the release of my English translation of Jules Chauvet's The Aesthetics of Wine, published by Editions de l'Epure in collaboration with Cher valley vigneron Marie Rocher. It's the second Jules Chauvet translation I've done for Rocher and Epure, after retranslating his Wine In Question for last year's reissue. But this new bilingual edition of The Aesthetics of Wine marks the first time this work has appeared in English. It's a collection of Chauvet's essays, scientific papers, and public speeches concerning the intricacies of wine tasting.

You might, however, be posing yourself the same question a young Italian food journalist friend asked, when I handed him a copy of the book last night: "Who's Jules Chauvet?"

Chauvet was a Beaujolais wine dealer, winemaker, and wine scientist, who throughout the 1980s mentored the Morgon vigneron Marcel Lapierre and his collaborator Jacques Néauport, prefiguring many of today's ideas about natural wine. He's memorably profiled in the Beaujolais chapter of Kermit Lynch's classic Adventures on the Wine Route. Nonetheless, if you've ever wondered quite what the Chauvet fuss was about, you're not alone. His wines, released as Chauvet Frères, have become indescribably rare since his death in 1989. Even in France, where he lived and worked his entire life, Chauvet is sufficiently shrouded in mystery to inspire one French blogger to satirically suggest he never existed.

Chauvet's original books, published posthumously throughout the 1990s and 2000s by the late Paris publisher Jean-Paul Rocher (Marie's father), are long out of print, and were never easy reads to begin with, even for French speakers. Chauvet's delicate turns of phrase and his authoritative command of the subject are unmistakable. But the works were marred by repetition among the different volumes, and peculiar editorial decisions, like the one to preserve the "hemming and hawing," "unfinished sentences," and "awkward phrasing" in the first edition of Wine in Question. No doubt certain instances of "awkward phrasing" will be discovered in my own translations of Chauvet. (For starters, Chauvet's obscure use of the word relief, which the editors insisted on retaining in the English version, to describe the three-dimensional sensations in wine tasting. He uses it in the sense of "relief maps," not "stress relief.") I hope anyway to have conveyed the flavor of the French text, which encompasses everything from peremptory dictums, moments of disarming modesty, to dashes of dry humor.

The Aesthetics of Wine is by turns scientific (in descriptions of the effects of adsorption and surface tension on wine tasting), anatomical (in descriptions of the physical mechanism of perceiving sensations of taste and smell), and poetic, as when Chauvet ends one essay with a mild endorsement of wine tasting in a mountain setting. But the most striking thing about Chauvet's language is the extent to which it fundamentally differs from how most of us think and speak and write about wine today. It bleeds rigor – scientific and aesthetic. One has the sensation of listening in on a very instructive conversation among lifelong professional insiders for whom wine was simply native.

Which is to say The Aesthetics of Wine was perceptibly not written for an editor seeking to make wine as accessible as possible to the widest possible audience. In this the book differs from almost anything published on wine in English nowadays, outside the realm of academia. That Chauvet's essays can even get published comprises the upside to the dinky scale of the French publishing industry. It's a dynamic that permits niche wine books to exist. I'm happy to have helped produce this one.' Aaron Ayscough

TERMS & CONDITIONS OF SALE

1. GENERAL

- a) These terms and conditions shall apply to all sales and no variation or purported variation (including in particular any terms and conditions on the Buyer's contract or order form) whether before or after the making of the contract shall have effect unless expressly agreed to in writing by Le Caveau Ltd.
- (b) The contractual rights which the Buyer enjoys by the virtue of sections 12,13,14 and 15 of the Sale of Goods Act 1983 (as amended) are in no way prejudiced by anything contained in these terms and conditions save
- (if the buyer is not dealing as a consumer or in the case of an International sale of goods) to the extent permitted by law.

2. RESERVATION OF OWNERSHIP

- (A) The property in the goods shall remain in the ownership of Le Caveau Ltd until Le Caveau Ltd has received payment in full for the goods.
- (B) If the buyer shall sell or dispose of the goods before payment in full has been made to the Seller, the Buyer shall in such case act on his own account and not as the agent for the seller and shall hold all monies received by him from such sale or disposal in trust for the Seller and shall on request furnish the seller with the names and addresses of the persons to whom such disposals have been made together with all necessary particulars to enable the Seller to recover any outstanding sums due from such persons.
- (C) So long as the property in the goods shall remain in the Seller, the Buyer shall hold the goods as bailee for the Seller and store the goods as to clearly show them to the property of the Seller and the Seller shall have the right without prejudice to the obligations of the Buyer to purchase the goods to retake possession of the goods (and for the purpose to go upon any premises occupied by the Buyer).
- (D) Nothing in this clause shall confer any right upon the buyer to return the goods. The seller may maintain an action for the price notwithstanding that property in the goods shall not have vested in the-Buyer.

3. DELIVERY AND ACCEPTANCE OF GOODS

- (a) From when the risk of loss and damage to the goods commences to be carried by the Buyer until the Seller shall not be liable for the failure to deliver within the time quoted.
- (b) The seller shall be entitled to make partial deliveries or deliveries by installments and the terms and conditions herein contained shall apply to each partial delivery.

4. RISK OF LOSS OR DAMAGE

- (A) From when the risk of loss and damage of the goods commence to be carried by the Buyer until the Seller is paid in full for the goods, the Buyer shall;
- (i) Indemnify the keep indemnified the Seller against all loss of damage to the goods and against the reduction in the re-sale value thereof below the price to be paid therefore by the Buyer.
- (ii) Insure and keep insured goods in an amount at least equal to the price to be paid therefore by the buyer.
- (iii) Hold upon trust for the Seller absolutely all proceeds of such insurance.
- (iv) Indemnify and keep indemnified the seller against any liability for all excise duties and all other taxes payable on goods.

5: PRICES

Unless otherwise agreed in writing all prices (which include the cost of carriage) shall be as specified in the Seller's price list as published from time to time or those prices ruling at the date of dispatch of the goods and shall be exclusive of VAT, any other applicable taxes or duties and the cost of any import or other applicable taxes or duties and the cost of any import or other licenses or clearances.

- (a) Payment shall be made net cash with order or if credit is given at the end of the month following the month of delivery.
- (b) Le Caveau Ltd. reserves the right to charge interest at the rate of 2% per month on any overdue account.
- (c) Nothing in this clause shall be taken as limiting the Sellers rights under clause 8 and time of payment shall be of essence of the contract.

7: DEFAULT BY BUYER

(a) If the buyer:

- (i) Fails to comply with any terms of the contract including stipulations as to payment.
- (ii) Commits to an act of bankruptcy, makes an arrangement or composition with creditors or suffers any distress or execution, or
- (iii) Resolves or is ordered to be wound up or has a receiver appointed. $\,$

Then in such event the Seller shall have the right (without prejudice to any other remedies) to cancel any uncompleted order and withhold or suspend delivery of further goods and to demand payment forthwith of all sums due by the Buyer to the Seller.

(b) In the event the Seller exercises any right it may have to stop goods in transit because of the Buyers financial condition the Seller may as its option resell such goods at public or private sale without notice to the Buyer and without affecting the Seller's rights to hold the Buyer liable for any loss or damage caused by breach of contract by the Buyer.

8: FORCE MAJEURE

The Seller shall not be under any liability of whatever kind for non-performance in whole or in part of its obligations under the contract due to causes beyond the control of the Seller or beyond the control of the Sellers suppliers including but not limited to war (whether an actual declaration thereof is made or not) sabotage, insurrection, riot or other act of civil disobedience acts of the Buyer or a third party failure or delay in transportation, acts of any Government or any agency or sub-division thereof Government regulations, judicial actions, labour disputes, strikes, embargoes, illness, accidents, fire, explosions, floods tempest or other acts of God delay in delivery to the Seller or the Sellers suppliers or shortage of labour, fuel, raw materials or machinery or technical failure in any such event the Seller may without liability cancel or vary the terms of contract including, but not limited to extending the time for performing the contract for a period of at least equal to the time lost by reason for such clauses.

9: ASSIGNMENT

The buyer shall not assign or transfer or purport to assign or transfer to any other person the contract or the benefit thereof, or the benefit of any condition warranty or guarantee or term of condition (express or implied) forming part thereof or relating to the goods.

10: HEADINGS

The headings of these Terms and Conditions are for the convenience only and shall have no effect on the interpretation thereof.

11: GOVERNING LAW

This contract shall be governed and construed in all respect and in accordance with the laws of the Republic of Ireland

