



# LES NOUVELLES DE BOISSET

N°38 - WINTER 2016/2017

All articles available on [www.boisset.com](http://www.boisset.com) and [www.boissetfamilystates.com](http://www.boissetfamilystates.com)

**NEWS** 2-4

The magnificent 2016 harvest!  
Bouchard Aîné & Fils sponsorship  
Boisset & Street Art on The Roc  
Wattle Creek

**BURGUNDY** 5-9

J. MOREAU & FILS 5  
In magnums  
DOMAINE DE LA VOUGERAIE 6  
Replanting  
JEAN-CLAUDE BOISSET 7  
Simply taking time  
Le Clos de la Roche wins  
ANTONIN RODET 8  
Saint-Vincent 2017  
ROPIEAU FRÈRE 8  
Bottling the 2015s  
BOUCHARD AÎNÉ & FILS 9  
On the spice trail

**BEAUJOLAIS** 10

CHÂTEAU DE PIERREUX  
A new white wine  
MOMMESSIN  
3 new Grandes Mises

**JURA** 11

DOMAINES HENRI MAIRE  
From shadows to light

**RHONE VALLEY** 12

BOUACHON  
Solar power  
BONPAS  
Gourmet pairings

**LANGUEDOC** 13

FORTANT  
Grand Héritage 2014  
Web series season 2

**SPARKLING WINES** 14-15

LOUIS BOUILLOT  
On the web and beneath the waves  
New vintages  
Even more chic!

**CALIFORNIA** 16-18

RAYMOND VINEYARDS ET DELOACH 16  
Bride Valley from Steven Spurrier  
DE LOACH VINEYARDS 16  
New tastings  
BUENA VISTA WINERY 17  
Victoire champagne!  
Excellence award  
JCB BY JEAN-CHARLES BOISSET 18  
Unique interactive tastings  
N°69 to discover  
New: N°13 and N°65

**DIARY** 19

NEIGE PRESENTS SMAC!



*In la Maison Vougeot,*

The Boisset family has opened La Maison in Vougeot, a showcase for some wonderful wines created by interior designer Jacques Garcia (see page 3)



IMPRIMÉ SUR  
PAPIER RECYCLÉ

## THE 2016 HARVEST

*Small volumes in some terroirs, but lovely fruit overall. This is expected to be a great vintage, confirmed by the first tastings this spring.*

### *From south to north, following the harvest*

In France, the weather was very chaotic throughout the entire growth cycle with a winter that was too warm and very dry, a spring that was very wet, and a heatwave summer, along with some killer frosts in the Bourgogne and Chablis winegrowing region. In California, the weather was clement in both Sonoma and Napa. Although some regions like the Jura and the Côtes-du-Rhône came out of it better in terms of quantities, the quality of the vintage was generally consistent. We take a quick look at the harvests across the Boisset family properties which began in August with California and the Languedoc and ended in mid-October in the Jura.

#### *Languedoc*

As is so often the case, picking began with the Sauvignon Blanc, five days later than in 2015, and was then followed by the Pinot Noir and the Chardonnay. A few episodes of hail touched the more southerly vineyards, but with the exception of the region of Pic St. Loup which was hit very hard, it didn't have much impact on quality. The fruit was in perfect health, and a low weight of berries and limited juice yields meant good concentration and a purity of fruit. This augurs well for the quality of the wines.

#### *Rhône Valley*

The end of the summer was marked by drought in certain sectors of the southern Rhône Valley and a good *mistral* wind, because a great vintage in Châteauneuf-du-Pape always comes from vintages that were windy prior to the harvest. The whites are already very expressive on the nose, with good acidic balance and a crisp finish.

The first reds have dense, deep colors, the noses are clean, forthright, and aromatic. Magnificent silky tannins with a strong presence and fine length foretell a remarkable vintage, but we need to give the wine time to come into its own.

#### *Beaujolais*

The sun shone on the pickers in the Beaujolais. The grapes were high in quality, to a large extent thanks to the spectacular summer sun. The fine rain that fell on 17 September allowed any plots lagging in maturity to ripen fully.

#### *Burgundy*

The harvest was one-third down on average because of the frost that struck the region on 28 April, causing a lot of irreversible damage. This was all the more frustrating as the summer was very hot and sunny, resulting in very dense berries with thick skins, promising concentration and intense wines, but with low yields. The harvest date was key to ensuring a good balance of acidity and sugar from each plot.

For the Crémant de Bourgognes, harvest dates were relatively late, similar to 2013, with the first must brought in to the winery in mid-September. The harvest continued until 15 October, with grapes in perfect health and perfectly mature. The vintage could be defined as fruity and indulgent. As each varietal complements the others, the final blend will be harmonious, and the 2015 reserve wines will bring depth and maturity to the whole.

#### *Jura*

The 225 hectares in production took a month to harvest, from 14 September to 14 October, and the weather was ideal. The first grapes to be picked were those for the Crémant du Jura, which made up the lion's share this year with a big boost in production thanks to the exceptional quality of the grapes. The Chardonnay, Trousseau and Poulsard for *vin de paille* were next, and then from 21 September onwards, the pickers turned to the Pinot Noir and Savagnin, and the remaining Chardonnay, Trousseau and Poulsard. The grapes were in exceptional health across all varietals, and the first tastings promise a magnificent vintage with good acidity, lovely colors for the reds, and crisp, pure whites.

#### *California*

##### *Sonoma*

The harvest began on 24 August with the Pinot Noir, followed by the Chardonnay and Zinfandels, finishing in mid-October with the "Bordelais" plants. The quality was exceptional for all varietals and 2016 promises to be a magnificent vintage.

##### *Napa*

Harvesting in Napa began at the end of August in perfect weather conditions. Grapes were healthy with perfect maturity and small berries foretelling a fine vintage for 2016.

# LA MAISON VOUGEOT

*A wine-tasting lounge of a new kind opened in the Burgundy village of Vougeot this fall. This is a first for the region, a short hop from the Château du Clos Vougeot in the home village of the Boisset family. Here, they have created the perfect place to discover some silky wines that are the result of a long family history of winemaking.*



The tasting experience is all about **Burgundy refinement**, from little-known gems to some great wines, which can all be discovered in warm, elegant surroundings. With works of art on every floor and tempting bottles to be tasted in alcoves from the cellar to the attic, visitors can discover attractive wine-related objects and lovely bottles to take away.

This former winemaker's house has been elegantly upholstered in velvet by interior designer Jacques Garcia, working on his first creation in his native Burgundy. The building itself was remodelled by **Frédéric Didier**, architect in Cluny for the Monuments of France and Versailles.

Here, you can taste the wines from the *terroir* of Vougeot, offering an ode to the finesse of **Pinot Noir** and the subtle side of **Chardonnay** in three styles, with the **purity of the wines from the Domaine de la Vougeraie**, the elegance of those from the **Jean-Claude Boisset label**, and the effervescence of the **Crémant de Bourgognes of JCB** by Jean-Charles Boisset.

Welcome to this **chic, theatrical** *ambiance*, with red curtains and mirrors immediately plunging you into the atmosphere. The price of admission allows you to taste according to your mood, freely choosing with your Enomatic wine dispenser card as you make your way from the Winemaker's Chambers, into the Boudoir, the Library, through the Cabinet of Curiosities, the JCB Lounge, or down to the Starlit Cellar.

Along the way, you will be charmed by magical works by artist **Hélène de Saint Lager** and photographer **Mathilde de l'Ecotais**, which offer a sensorial interpretation of the explosive bouquet of wine.

The spirit of Burgundy wines can be found in La Maison, the embodiment of refinement in Vougeot.

**la Maison** 1, rue du vieux château 21640 Vougeot • Burgundy France +33(0)3 80 61 06 10 | [contact@lamaisonvougeot.com](mailto:contact@lamaisonvougeot.com)

**Tasting:** from €25 per person

**Winter opening hours:** 11:00am to 6:30pm Wednesdays, Thursdays, and Sundays. 10:00am to 7:30pm Fridays and Saturdays. Closed Mondays and Tuesdays.



## A website for Charles de Fère



The new website for Charles de Fère came on line in September 2016. Faithful to the brand's image, it illustrates the expertise of this artisanal producer of premium *mousseux* wines.

[www.charlesdefere.com](http://www.charlesdefere.com)



## Wattle Creek Tasting Room

Boisset Collection has taken up residence at Ghirardelli Square in the historic heart of San Francisco, through the acquisition of the Wattle Creek Tasting Room, which has reopened after renovation work. The wine bar offers different tastings to showcase the wines of the Wattle Creek Winery, located in the Alexander Valley (Sonoma), along with Boisset's wines.

<http://www.boissetcollection.com/brands/wattle-creek-winery>



## Boisset supports street art on the Roc festival

Limestone underpins expression in Burgundy and not just for wines – it also provides a framework for artistic expression. This was illustrated back in August when six graffiti artists demonstrated their talents and breathed new life into the former stone quarry of Villars-Fontaine, on the Hautes Côtes de Nuits. It provided an occasion for the general public to meet some these specialists in street art, some of whom work all over the world. They include Vinie Graffiti, zest, and Stoul, who transform the streets into galleries, producing art for the general public. Louis Bouillot and the Imaginarium were delighted to offer their support to this life-sized project.

<http://www.villart.fr/index2.html>



## Mosaïque exhibition

# BOUCHARD AÎNÉ & FILS BECOMES PATRON...

Beaune celebrated the Burgundy wine region's patchwork of 1,247 *climats* with the exhibition *Mosaïques* (June–November 2016), which illustrated to the public the various jobs involved in the vineyards and winery, notably at the wine museum. The Bouchard Aîné & Fils wine house supported this event by holding a conference on history and archives.

## ...and entrusts its archives to the town of Beaune

Bouchard Aîné & Fils has deposited its rich archives with the town of Beaune, providing researchers the possibility to gain a glimpse into the life of the pioneering 18th century *négociants* through these ancient documents.

Throughout its long history, the wine house was closely involved in the running of Beaune. The archives entrusted to

the town bear testimony to this, and have allowed historian Jean-Marc Bourgeon to retell this saga in a fascinating and didactic book,\*available in French and English from Bouchard Aîné & Fils and the Athenaeum (Beaune).

Its preferred *climats* were showcased during the six months of the exhibition: Beaune Premier Cru Clos du Roi, Fixin La Mazière, Nuits-Saint-Georges Premier Cru Les Chaboeufs, Savigny-lès-Beaune Premier Cru Les Peuillets, and Meursault Premier Cru Le Porusot.

*\*Bouchard Aîné & Fils : Une épopée Bourguignonne, une grande maison de vin en Bourgogne.*

<http://www.beaune-tourisme.fr/que-faire/agenda#!/mosaiques-les-climats-du-vignoble-de-bourgogne-des-hommes-des-vignes-et-des-aromes-881319>

## CHABLIS EXCELLENCE IN MAGNUMS

*In 2014, on the occasion of its bicentenary, J. Moreau & Fils presented its anniversary cuvée in magnums\*, a Chablis Grand Cru Valmur 2009. Since then, it has been offering its very best vintages in this format as the perfect volume to allow the wine to blossom and reveal its aromas.*

The wines of Chablis may be ideal for enjoying in their youth, but they also age with panache, retaining all their crispness. For its most promising vintages, the *maison* has decided to bottle a percentage in magnums in order to best preserve the wines' ageing capacity. Reducing the surface area in contact with the air ensures the wine evolves as slowly as possible, and preserves all of its aromatic potential.

The *Grand Crus* of Les Clos 2000 and 2003, Valmur 2003 and 2014, Vaudésir 2009, and the Chablis *Premier Cru* Vaillons 2007 are all available in magnum to delight lovers of Chablis wines.

Chablis is probably the best-known white wine in the world, yet it is a *terroir* that defies winegrowing! It's the most northerly area of the Bourgogne winegrowing region, next door to Champagne, and an area that is hostile to winegrowing with its harsh and capricious climate, its contrasting relief, and steep, frost-prone hills. Humidity is omnipresent during the key periods

in the growth cycle, and the diseases that brings are a constant threat. However, its northerly location is a real advantage for those who can tame the land on this cuesta of Kimmeridgean limestone that makes the wines so special.

For the past 10 years, winemaker Lucie Depuydt and expert in this land, has drawn from the *terroir* the very essence of her wines. These are paradoxical wines, all about harmony between the land and the expression of the fruit, between structure and texture, and also between crispness and minerality. They are accessible in their youth, but also offer strong keeping potential. They are subtle and elegant, but also bear the character of their terrestrial heritage. Their style is all about complexity with a whiff of smokiness.

<http://www.jmoreau-fils.com/fr/actualites.r-50/communiqués-de-presse.r-117/j.-moreau-fils-celebre-ses-200-ans-a-chablis.f-139.html>





The sun sets over newly planted vines in Vougeot.

*Domaine de la Vougeraie*

## REPLANTING IN VOUGEOT TO IMPROVE THE VINEYARD

*Le Clos du Prieuré in Vougeot is one of the three monopoles of the Domaine de la Vougeraie, and is a lovely vineyard covering 1.83 hectares close to the high walls that run alongside the River Vouge. Just over one hectare of the plot is planted with red, and the remaining 0.82 hectares is white, and it normally produces some 7,000 bottles annually.*

As part of the Boisset family's ongoing strategy to continually improve its vineyards, they are constantly replanting any vines where quality is less high, resulting in excellence across all plots. Here, they opted to replant 0.4 hectares of Pinot Noir in the center of the plot as the vines dated from the 1970s and were not as good as they might have been. The new plants are massal selection fine Pinot Noirs. Since 2011, the estate's preferred plantation density is higher than the traditional Burgundy planting density of 10,000 plants per hectare, or one plant per square meter. In Le Prieuré, as in the estate's other recently replanted vineyards, it is now 13,600 plants per hectare. Planting the vines closer together helps encourage competition and the plants produce fewer bunches each. This results in smaller fruit that is more concentrated, producing more intense wines.

Planting in the winter is in line with the local saying, "*A la Sainte Catherine tout bois prend racine*", which states that on St Catherine's day (25 November), all plants take root. But to help things along, the soil was carefully prepared, and the new vines planted 70cms apart with 1.05m between each row, and then earthed up to protect them from the freezing winter temperatures Burgundy enjoys. As winter progresses, the soil will gradually flatten, and any excess will be removed in May. Replanting continued with part of the Beaune Montée Rouge plot, with new whites over 0.3 hectares and reds over 0.9 hectares.

[www.domainedelavougeraie.com](http://www.domainedelavougeraie.com)

Grégory Patriat (center) with Oz Clarke (left) and Tim Atkin (right), co-presidents of the competition



## THE WINES OF JEAN-CLAUDE BOISSET SIMPLY TAKING TIME

*The vinification without artifice of Jean-Claude Boisset wines combines elegance and ageing potential, while expressing all the spontaneity of the terroir.*

These wines are marked by their crisp taste and pure fruit, and although they are dazzling in their youth, giving them time will allow them to fully flourish. This is the case with the Savignylès-Beaune 2007, a white wine that is just starting to come into its own, whose aromatic expression is unrivalled in terms of length on the tongue. The Chambolle-Musigny 2008, “forgotten” in the cellar four eight years, is now wonderfully mature with fine tannins, a silkiness on the palate, and delicately spicy blackcurrant notes.

The secret resides in part in the choice of harvest date. Winemaker Grégory Patriat seeks the perfect balance between sugar and

acidity, and he likes his grapes to be offering potential alcohol of around 12.5°. The rest happens in the silence of the cellar. The whites spend two winters there in the barrel, with fermentations lasting around 10 months during which they feed on the indigenous yeasts, and are never stirred in order to “vaccinate” the wine against the passing time.

As for the reds, to ensure sophistication and body, the grapes are left to macerate for several weeks in open wooden vats. Once in the barrel, the cold and damp stone cellars of Les Ursulines ensure long secondary fermentation that helps obtain the complexity desired.

### *Clos de la Roche Grand Cru 2014 World’s Best Red Wine at IWC\**

**Clos de la Roche 2014**, the most illustrious wine from the Jean-Claude Boisset wine house, has won the IWC Champion Red Wine 2014 award. Its style captures the essence of Burgundy, the ultimate expression of Pinot Noir in all its glory: Finesse and power at the same time, a thoroughbred wine with incredible length. (900 bottles.)

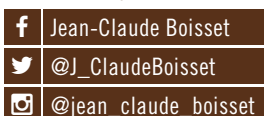
At the northern edge of Morey-Saint-Denis, the Clos de la Roche expresses its hard brown limestone soil, which produces a very firm wine with remarkable ageing potential. An original feature of this vineyard planted with 45-year-old vines is its rows planted north/south to avoid gully erosion down the slope.

**The 2014 vintage** was saved by the September sun and wind. An abundant and healthy harvest, with generous grapes and volumes that have at last returned to normal after four lean years.

The grapes were vinified 50% in whole bunches, aged for 16 months, half in new oak, with very light filtering. The result is a wine with a complex bouquet of raspberry, chocolate, and a hint of graphite, with lovely smooth tannins and a texture dense enough to give it great length.

*\*International Wine Challenge*

[www.jcboisset.com](http://www.jcboisset.com)



## THE SAINT-VINCENT TOURNANTE!

*On 28 and 29 January 2017, the village of Mercurey will be hosting the festivities dedicated to Saint-Vincent, the patron saint of winemakers.*

This event, the Saint-Vincent Tournante, takes place in a different village every year. For the 73rd edition, it returns to Mercurey for the third time, and the *maison* Antonin Rodet – a big name in this village – will be hosting one of the highlights of the official ceremonies, namely the initiation of Mercurey's winemaking elders into the Confrerie des Chevaliers du Tastevin.

Le Clos Antonin Rodet will be decorated in the colors chosen by the neighborhood for the event, specifically wine red, pink, and white.

To close the day, a gastronomic banquet for 1,150, cooked up by Eric Pras, chef of the nearby three Michelin starred Lameloise restaurant, will be served in a marquee in the village.

<http://www.mercurey2017.fr/>

[www.rodet.com](http://www.rodet.com)

f Antonin Rodet



## 2015: BOTTLING IN TWO STAGES

As mentioned in the last issue of *Nouvelles de Boisset* (#37 - spring 2016), ageing the wines at Ropiteau Frères does not follow a set formula, but is adapted more than ever before to the vintage. The house winemaker had initially planned a single, early bottling session for this vintage in July 2016, but in the end decided to do it in two goes to conserve all the character of this exceptional year.

The first batch of wines were indeed bottled in summer, those from the Meursault de Ropiteau *cuvée*, which combines several plots. The *premier cru* wines and one *cuvée* of Meursault are scheduled to be bottled in January-February 2017, after three months on lees in stainless-steel vats to allow the wines to develop.

The ultimate goal is structure, complexity and finesse for these great whites, which promise to be elegant wines.

[www.ropiteau.com](http://www.ropiteau.com)

f Ropiteau Frères

Boisset La Famille des Grands Vins  
[www.boisset.com](http://www.boisset.com) - Winter 2016/2017



Burgundy



An exceptional tasting

# BURGUNDY WINES ON THE SPICE ROUTE

*For its 10th annual tasting of food and wine combinations, Bouchard Aîné & Fils invited guests on a distant voyage to a place where Burgundy wines and spices meet, resulting in a very original tasting experience. There was a whiff of adventure in the air to enchant both the palate and the imagination.*

Over the weekend of the Hospices de Beaune wine auction, visitors to Bouchard Aîné & Fils had the chance to explore the spice trail, through the Indies, Americas, and Africa, with Bouchard Aîné & Fils Burgundies as their traveling companions.

The tasting included seven wines, included four that were paired with dishes prepared with Roellinger spices.

### Crémant de Bourgogne brut in magnums

#### Savigny-lès-Beaune 2014

& scallops marinated in olive oil and vanilla from Papua New Guinea

#### Chassagne-Montrachet premier cru

##### Les Macherelles 2013

& Irish beech-smoked salmon with Corsaire curry power

#### Beaune Premier Cru Les Marconnets 2016, from the barrel

#### Pommard Cuvée Billardet Hospices de Beaune 2003

& with venison and Malabar pepper from India

#### Beaune premier cru Clos du Roi 1999

& a velouté of wild mushrooms, slivered duck with long Indonesian pepper and Ombre spice mix

#### Bonnes Mares grand cru 1973



The Cave des Arômes was dedicated to spices for the event.

The spices offer fragrances and visual, olfactory, and tactile sensations, and were woven together with the personality of Burgundy wines into perfectly balanced pairings by Beaune-based chef Laurent Parra along with the winemaker, with elegance and precision.

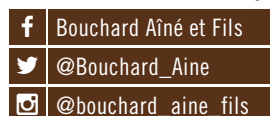
An exhibition of travel-related works from the Graglia gallery in Beaune completed the event

[www.galerie-graglia.com](http://www.galerie-graglia.com)



The limited-edition Bouchard Aîné & Fils poster for the event was designed by photographer and artist Mathilde de l'Ecotais. The poster is available for purchase from the Bouchard Aîné & Fils website.

[www.bouchard-aine.fr](http://www.bouchard-aine.fr)



Boisset La Famille des Grands Vins  
[www.boisset.com](http://www.boisset.com) - Winter 2016/2017


## A website

With the emphasis on the visual, the new site offers an immediate immersion into the singular universe of the Château. Available in **French** and **English**, it can be consulted on **all types of screen**, whether computer, tablet, or smartphone.

Details of wines from the Château de Pierreux are available in the section "A wine for keeping" and can be downloaded as a pdf.

In addition, a Facebook page relays day-to-day news from the Château.

[www.chateaudepierreux.com](http://www.chateaudepierreux.com)

 Château de Pierreux

## A WHITE WINE FROM CHÂTEAU DE PIERREUX

While Beaujolais traditionally celebrates the happy marriage between the Gamay grape and granite soil, other unions are being formed. One of these involves limestone and Chardonnay. Some promising land near the Château de Pierreux prompted the move to produce a white wine in this land of reds.

Three plots with fairly young, seven-year-old vines provided the golden grapes for this novel wine:

"Le Roux": half a hectare, mainly granite soil with clay, harvested on 4 October.

"Le Savigny": 0.7 hectares, principally limestone with some clay, harvested on 11 October.

"Le Gonnu": 2.2 hectares chiefly on pink granite. This huge, magnificent plot facing east-southeast, was harvested in two goes; on 28 September for the earlier ripening areas, with the rest picked on 4 October. Two months later, while alcoholic fermentation has not yet finished, we can already see two taste profiles emerging around grapefruit and honey.

After gentle pressing and cold settling, around a quarter of the harvest was vinified and aged in 450-liter new oak vats, the rest in stainless steel to preserve the fruit and citrus flavors.

*A wine to be discovered next spring...*



## Beaujolais primeur 2016 Garden party



A season; the fall. A garden; Beaujolais.

Three colors, red, rosé and white. The primeur wines from Mommessin as seen by the illustrator Mariette Guigal.

From the third Thursday in November, wine lovers can discover the new vintage from Beaujolais. The 2016 wines reveal their first signs of excellence, with a very aromatic wine in the great tradition of Beaujolais primeurs, with notes of banana derived from the yeast and semi-carbonic vinification which enhances the expansive profile of this sneak-peek Gamay.

[www.mommessin.fr](http://www.mommessin.fr)

 Mommessin

 @\_Mommessin\_

 @mommessin\_

Boisset La Famille des Grands Vins  
www.boisset.com - Winter 2016/2017



*The collection grows*

## LES GRANDES MISES

*Mommessin has its soul in the Beaujolais and its heart in Burgundy, with a style that is both fruity and powerful, loyal to its roots and imbued with a history that began in 1865.*

To continue in this tradition, in 2014 Mommessin launched its "Grands Mises" range of Beaujolais wines vinified in the Burgundy style. This year, three new *cuvées* from the 2015 vintage have been added to the selection.

Five Beaujolais crus from five exceptional *terroirs* were selected for their powerful personalities: Saint Amour, Moulin-à-Vent, Morgon Côte de Py, Morgon Les Charmes,

and Côte de Brouilly. And three more were selected from the wonderful 2015 vintage: Fleurie, Morgon Grand Cras, and Juliéna, all in a limited edition.

These are elegant, intense, and well-crafted Beaujolais wines, proving that this is a *terroir* for some truly great *cuvées*.

Henri Maire Estates

## FROM SHADOWS TO LIGHT...

*The Henri Maire story is a journey that began in 1632 when a certain Mr Maire in the Jura was recorded as “having vine and cellar”.*

In 1939, Henri Maire inherited 2.6 hectares of vines and went on to gradually assemble a huge estate that was almost overshadowed by the branded wines created by this Jurassic giant, which enjoyed huge success in the 1950s, such as the legendary Vin Fou.

Today, it's another family – the Boisset family from neighboring Burgundy – that is continuing this trajectory, opening up the Henri Maire estates to the world, whilst preserving its heritage intact. The renovation of the company's long-standing boutique in Arbois was the first confirmation of this. But one should take a closer look at the Henri Maire estates because long before it became a brand, this name was an estate and a “winegrower par excellence,” as he himself said.

Henri Maire's five estates in Arbois, Pupillin, Château-Chalon, and L'Etoile, cover a total of 280 hectares, of which part is still to be planted. A single strategy governs their cultivation – to bring out the best of the vines through rigorous plot selection along with strict clonal and massal selections for high-quality replanting.

The work in the vines is all about respecting nature and the soil. The earth is turned over along every other row, with the soil double-dug to aerate it after it has been compacted by rain; plants are allowed to grow between the vines, such as clover which, by competing with the vines, encourages them to adapt their mineral and water intake, and helps control growth and yields; and pruning is adapted to each varietal.

The Henri Maire estates are all in the Arbois appellation and grow the Chardonnay, Pinot Noir, Savagnin, Poulsard, and Trousseau appellations:

The Domaine du Sorbief, which also produces the Arbois-Pupillin, Château-Chalon, and Etoile appellations

The Domaine de Brégand, which is organic

The Domaine de la Croix d'Argis

The Domaine de Montfort

The Domaine de la Grange Grillard

Further along the process, the winery and the cellar have also enjoyed significant investments to improve quality in a similar way to the vineyards.

The Jura is one of France's best-preserved winegrowing areas, and one of the smallest with Jura appellations covering just 2,000 hectares. The wines grow on marl, clay, and limestone in the shadow of the valleys and the slanting mountain light. Indigenous varietals like Poulsard, Savagnin, and Trousseau, along with their Burgundian cousins Pinot Noir and Chardonnay, give rise to a range of different expressions, and that is what makes the Jura unique. It is a region that produces wines that are lively, floral, elegant, suave, intense, luminous, fruity, smooth, full-bodied, unique, generous, and sweet...

The brand's graphic identity has been redesigned to fit with this spirit, to respect the past and show faith in the future. The colors illustrate the passage from shadows to light, with brown for the shadow of the earth, the vines, the barrels, and the beneficial darkness of the cellar. Then lighter tones for altitude, the shimmering bubbles of Crémant, and gold for the noble oxidation that comes over time.

The traditional illustration of the *biou*\* carrier symbolizes the perpetual metamorphosis from working in the vines to working on the wines, and moving from shadows to light.

The new packaging will be launched in early 2017.

*\*The biou is a giant bunch of grapes carried in a procession in Arbois on the first Sunday of September to herald the harvest.*

<http://jura-vins.com/>

[www.henri-maire.fr](http://www.henri-maire.fr)

Henri Maire Officiel - Vins du Jura  
 @Henri\_Maire  
 @henri\_maire

Boisset La Famille des Grands Vins  
www.boisset.com - Hiver 2016/2017





## SOLAR ENERGY...

*The Chai du Petit Bois where Bouachon wines are made is in the heart of the Châteauneuf-du-Pape appellation, and since 2016 has been the site of solar energy production.*

The sun shines down on this wine region, for the delight of the tourists, and the benefit of the Bouachon winery! Since the summer of 2016, 1,437m<sup>2</sup> of photovoltaic panels have been in service, producing 141kWh of electricity, enough to supply 26 households.

With its commitment to sustainable winegrowing, the preservation of resources has been a major concern at Boisset for many years. Its estates in California, DeLoach and Raymond Vineyards, showed the way with photovoltaic

roof installations which made them energy self-sufficient. In France, the legislation is different and the electricity produced is sold to the state power company EDF, which then handles distribution.

After renovating the interior, the work on the roof took a further 10 months, including installation of rock wool insulation, a PVC membrane, rails, and connecting piping to recover the warm air.

To carry out such an installation, Bouachon had to present a dossier to a tendering committee at the ministry of ecology and sustainable development to have the project approved.

In parallel, a pilot project is being carried out for the production of hot water. It is being followed by academics in Lyon and sets out to use the warm air stored by the voltaic panels to preheat the water used in the winery and to warm the buildings mid-season.



Gourmet Pairings

## LA RÉSERVE DE LA CROIX DE BONPAS 2015

Since 1318, the Chartreuse de Bonpas has looked down from its fortified heights over the River Durance. The first edifice of the southern Côtes du Rhône, it welcomes visitors to discover this *terroir* of red stones.

Every Bonpas wine tells the story of a chapter in the history of this magnificent property in Caumont-sur-Durance. They are mainly produced with Grenache Noir, cultivated on these amazing pebbles, resulting in their exceptional fruity character and smooth tannins.

Starred chef Christian Peyre paired **La Réserve de la Croix de Bonpas 2015** with pan-fried red mullet fillets with green asparagus, squid and black olive ravioli with a beetroot jus. This is a wonderful encounter between a full-bodied Côtes-du-Rhône with subtle hints of sun-ripened red fruit, and the peppery notes of southern cuisine.

\*<http://www.lamaison-a-bournissac.com/restaurant-alpilles-provence.htm>

[www.chartreusedebonpas.com](http://www.chartreusedebonpas.com)



## FORTANT GRAND HÉRITAGE 2014

### A great wine for a great vintage!

Anchored in the seaside town of Sète, between the land and the ocean, Fortant brings out the *terroir* of the Languedoc through Fortant Grand Héritage, a limited edition *cuvée*.

Inspired by a barrel from 1877 that was found in the cellars and is stamped with "Grenache, Syrah, Carignan", this *cuvée* symbolizes the heritage of Fortant. It offers a selection of great *terroirs* aged in wood for a rounded and full-bodied wine with aromas of blackberry, cocoa beans, and licorice.

**Fortant Grand Héritage**, only produced in exceptional vintages, is a blend of Grenache from old vines, which brings noble fruit and powerful aromas; Syrah, which brings a touch of spice; and Carignan, from very old vines aged 80 years, which provides a balanced structure. The wine is partially aged in large barrels, like in 1877, with the rest in regular ones, and small oval vats to bring finesse and harmony. This *cuvée* is limited to 1,620 bottles.



Fortant webseries on YouTube

## SEASON 2 COMING SOON!

Fortant's webseries has been available on YouTube since April 2016 to put the spotlight on its singular wines from the South of France.

**Season 1** tells the story of Fortant, personified by an adventurer who goes in search of a land "blessed by the gods" by following in his father's footsteps. This odyssey between sea and land echoes the history of the wine house.

Just like Indiana Jones, viewers travel through the three landscapes: Littoral, Collines, and Grands Monts, the three vine-growing terrains which produce the Fortant range. "The Three Grapes Quest" is told across five episodes.

**Season 2** was shot last summer and will be online in March 2017. The six episodes of "Fortant la Grande Nuit" illustrate the wines and their genesis.

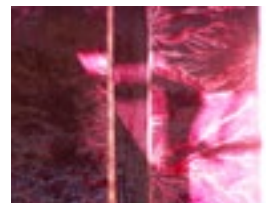


### Photography competition Fortant and ImageSingulières

Fortant has been a partner of the ImageSingulières photography festival for seven years, and in 2016, launched a competition in partnership with the event for amateur photographers and wine lovers. The theme, "The earth around the wine", struck a chord with the brand's communication strategy this year. And for the 2017 edition, the theme will be "The light around the wine".



1<sup>st</sup> prize: Julien Marmayou



2<sup>nd</sup> prize: Sarah Mörch



3<sup>rd</sup> prize: Céline Laurens

[www.fortant.com](http://www.fortant.com)





## 2013, THE NEW VINTAGE OF PERLE D'OR ROSE

A new vintage and a new look for this pink Crémant de Bourgogne, with a nose that is both floral and fruity; a paradoxical rosé that is two years old but which still remains fresh!

Sophisticated, vinous and silky, Perle d'Or Rose 2013 opens on intense aromas of red berries, before evolving towards floral notes. The mouth is balanced, underscored by a nice vivacity suggesting good ageing potential. Partial ageing in oak has consolidated the structure of this great wine, which brings a slightly toasted note, giving it an aromatic distinctiveness.

Produced in limited quantities, this wine reflects a wonderful vintage that has been aged on laths for more than two years to give it the complexity of a grand *cuvée*.

## UPPING THE CHIC FACTOR!

The new labels for Louis Bouillot's range of Crémant de Bourgogne wines were unveiled in spring. The new look puts the emphasis on elegance, evoking the wine itself, with a smaller label for Perle de Nuit, Perle d'Ivoire, Perle Rare, Perle d'Or and Perle d'Or Rose.

The wording and typeface have been made lighter, for a more refined effect. The collar label is simplified, with the word "Brut" more visible, and the foil seal has been shortened with enhanced graphics, contributing to a more slimline silhouette. The Louis Bouillot coat of arms adorns the top of the bottle like a seal. This new presentation has been available since the summer.



# LES TROIS SAINTS 2006

Les Grands *Terroirs* from Louis Bouillot is a range of limited-edition top-flight vintage *cuvées* whose originality stems from the *climats* where the grapes are grown. After the 2003 vintage, it's time to introduce the magnificent 2006!

This delicate and generous *cuvée* is a blend of three appellations (Saint-Aubin, Saint-Romain, and Saint-Véran) in which the notes of the Chardonnay varietal offer an entertaining interpretation of the *terroir*, bringing their personality to a crisp and elegant whole.

These *village* soils with their limestone marls woven through layers of clay ensure a crisp character. And how these wines are made, in particular being aged for five years, some of which is in oak, has shaped this singular aromatic expression, with an *extra brut* dosage to give free reign to the personality of the finished blend. With its crystal clear pale yellow color with hints of gold, its highly complex nose, and rounded, vinous sensations as it lingers on the tongue, this *blanc de blancs* would make a distinguished companion for gastronomic cuisine.



## Amphoris

**Louis Bouillot Crémant de Bourgogne, 20,000 leagues beneath the sea!**

In 2015, the Louis Bouillot wine house embarked on an unusual experiment in ageing two of its Crémants de Bourgogne, Perle de Vigne and Perle d'Or 2008. With the help of offshore cellar specialist Amphoris, based in Finistère, the project took shape. Bottles of these two *cuvées* were submerged in deep waters off the island of Ouessant, Brittany. In this unique place, where the English Channel meets the Atlantic Ocean, their waters mingle at an ideal temperature of 13°C at a depth of 60 meters for a full 12 months, to gauge the impact of these special ageing conditions.

After their year on the sea bed, the wines will now be tasted and compared to their counterparts that were aged in the traditional manner, in a cellar on laths for the same period.

Are the differences significant? The team at Louis Bouillot has carried out triangular tastings and is eagerly awaiting the feedback from around 100 experienced wine tasters from around the world to evaluate their impressions. We'll let you know in the months ahead what the consensus is on marine ageing!




## Louis Bouillot weaves its web

Louis Bouillot's website had a makeover this summer, gaining a new simplified look, elegant and refined, in tune with its growing legions of fans worldwide.

The producer of Crémant de Bourgogne wines based in Nuits-Saint-Georges is now active on social media via Facebook, Twitter and Instagram, a great way to follow and share all Louis Bouillot's sparkling news!



[www.louis-bouillot.com](http://www.louis-bouillot.com)

-  Louis Bouillot
-  LouisBouillotOf
-  Louis-BouillotOfficial



Boisset Collection

## EXCLUSIVE IMPORTER OF BRIDE VALLEY

English sparkling wine from Steven Spurrier

Steven Spurrier, an emblematic figure in the world of wine, with a career spanning 50 years in the press, took the plunge into winemaking in 2008, founding one of the pioneering vineyards in England with his wife Bella. Bride Valley in Dorset makes sparkling wine from the Burgundy varietals of Chardonnay and Pinot Noir, and the Pinot Meunier made famous in Champagne.

Today, their 10-hectare estate produces a *blanc de blancs* and a pink 2013 vintage, which will soon be joined by a

brut reserve. The wines were presented to the US media during the commemorations of the 40th anniversary of the Judgement of Paris, at the time organized by Spurrier, which caused a sensation in 1976 by revealing to the world the excellence of Californian wines.

A festive launch at Raymond Vineyards for the Bride Valley brand, which will be officially available on the American market from January 2017.

[www.bridevalleyvineyard.com](http://www.bridevalleyvineyard.com)

[www.raymondvineyards.com](http://www.raymondvineyards.com)



## NEW TASTING WORKSHOPS

DeLoach, the bucolic estate in the Russian River Valley, offers themed tastings in this corner of the Sonoma wilderness, just an hour north of Napa. These tasting sessions are available year-round, and by reservation only. The DeLoach estate is cultivated according to biodynamic principles and has a penchant for Pinot Noir, producing small editions of wines produced in the Burgundy style. The latest tastings to be offered to the general public all have a touch of Burgundy about them:

**The Appellation tasting:** To discover the estate's limited edition wines that are only available from the estate

**The Heaven and Earth tasting:** Learn about the influence of biodynamic cultivation on the Chardonnay and Pinot Noir appellations

**Estate visit and tasting:** Take a day to discover the estate and its wines, including a gourmet lunch

**The Taste of France tasting:** A comparative tasting of Bourgogne wines along with Pinot Noirs and Chardonnays from Sonoma

**Winemaker for a Day:** Step into the winemaker's shoes and learn about the art of vinifying wine

[www.deloachvineyards.com](http://www.deloachvineyards.com)



Boisset La Famille des Grands Vins  
[www.boisset.com](http://www.boisset.com) - Winter 2016/2017





The "Champagne Cellars"

NEW

## A CHAMPAGNE CALLED LA VICTOIRE

*For Buena Vista, its past is also its future. The oldest winery in California has gone back to its roots and presents its champagne, La Victoire.*



In 1859, the winery's founder, Count Agoston Haraszthy, sent his son Arpad to Champagne to study what was at the time known as the *méthode champenoise*. Despite some difficulties, in 1861, he produced the first *cuvée* of sparkling Californian wine in Buena Vista's cellars.

In 2016, Buena Vista makes a return to the celebrated region to produce a champagne from selected plots located on the Montagne de Reims and on the Côte des Blancs, in the villages of Chouilly and Mesnil-sur-Oger, both classified as *grand cru*.

As a tribute to this pioneer of bubbly in America who, 155 years ago, brought the champagne touch to sparkling wines from Sonoma, this wine marks a new chapter in Buena Vista's history: A *cuvée* composed of 70% Pinot Noir and 30% Chardonnay, with a dosage of 8.7g/l.

**Preservation Awards 2016:  
Excellence Award  
for Buena Vista**



In 2013, the Buena Vista Winery won the **California Preservation Design Awards** in the craftsmanship/preservation technology category.

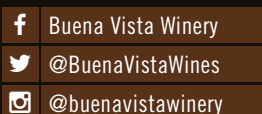
This year, during the prize-giving ceremony, the **Sonoma League for Historic Preservation** decided to reward Buena Vista again for its efforts, with the **Excellence Award**.

Following the Loma Prieta earthquake in 1989, the "champagne cellars" dating from 1857 were closed, and had since considerably deteriorated. In 2012, after major reinforcement of the original stone walls, restoration work was undertaken for all the buildings.

This spectacular overhaul set out to give new life to this edifice, whose cellars bear the stamp of the history of wine in California.

[www.californiapreservation.org/awards.html](http://www.californiapreservation.org/awards.html)

[www.buenavistawinery.com](http://www.buenavistawinery.com)





NEW

Some amazing numbers!

### JCB N°65

Crémant de Bourgogne Brut 2006

Its cutting-edge aluminum packaging with gold foiling and embossing underlines this exceptionally structured wine dominated by Pinot Noir, with the refreshing touch of Chardonnay, smoothed out over nine years on laths. Its noble AOC *village* origins and partial ageing in the barrel complete its powerful personality.

Currently only available in the US.

### JCB N°13

Crémant de Bourgogne rosé 2014

This number was chosen for Jean-Charles Boisset's wife. It is a blend of Chardonnay (60%) and Pinot Noir, with 5% of the wines aged in oak for six months, then aged for 24 months. With hints of salmon pink, an intense fizz, and lingering bead, it offers a bouquet of rose, iris, and orange blossom mingling with deeper, more creamy notes. It is lively in the mouth with traces of cherry and raspberry in its wake. An elegant wine between tense acidity and an enveloping, lingering finish.

Currently only available in the US.

JCB N°69, a rosé that keeps its cool!



The Crémant de Bourgogne rosé JCB by Jean-Charles Boisset which bears the symbolic N°69 (the vintage of Jean-Charles Boisset himself) has been given a new cover to keep it well chilled: A reusable zip-up neoprene sleeve that goes in the refrigerator before service.

This ultra-feminine touch keeps the sparkling rosé at an ideal temperature for an hour, so it never loses its cool.

Available from the JCB lounges in California at St. Helena, Russian River Valley, San Francisco, and Yountville, and in France at la Maison in Vougeot.

A WORLD PREMIER

JCB Tasting Salon in Yountville

## WINE AND AUGMENTED REALITY

Opened in February 2016 (see *Nouvelles de Boisset n°37*), this unique boutique offers a high-tech approach to tasting, with a first for the world of wine.

A tactile table, specially developed with hardware company Ideum, detects the glasses placed on it. The interactive tasting can then begin, with visitors discovering a run-down of information about the wine they are sampling on the table itself, which they can discuss and to which they can add their own comments.

Moreover, the table screen changes according to the wines being served, taking participants into a different sensorial space.

Designed to seat four people, the tasting table presents five wines during a one-hour tasting session.





## BOISSET LA FAMILLE DES GRANDS VINS - CALENDAR FIRST SEMESTER 2017

### January

1-31 Tasting of the moment: Crémants de Bourgogne and still wines, the Imaginarium, Nuits-Saint-Georges, France  
14 International Gamay competition, Lyon, France  
14-15 Winter Wonderland, DeLoach Vineyards, CA., USA  
21 Geo-sensorial tasting at the Imaginarium & Bouchard Aîné & Fils, Nuits-Saint-Georges, France  
23 The Guldbagge Awards, Louis Bouillot, Stockholm, Sweden  
26 Grand Concours Beaujolais wines competition, France  
28-29 Saint-Vincent Tournante, Mercurey, France  
30 The Art of Blending with Steven Spurrier, Fortant, Lavérune, France  
29-31 Vinisud, Montpellier, France

### February

4 JCB One Year Anniversary, The Tasting Salon and Atelier by JCB, CA., USA  
5-7 Salon Périgord Vintages & Terroirs, Mommessin, Jean-Claude Boisset, Bouachon, France  
6 Goût du Vin trade show, Jean-Claude Boisset, Dijon, France  
11 Valentine's Day Dinner at The Tasting Salon and Atelier by JCB, CA., USA  
11 Geo-sensorial tasting at the Imaginarium & Bouchard Aîné & Fils, Nuits-Saint-Georges, France  
13 Rézin trade show, Boisset Collection & Antonin Rodet, Nice, France  
18 Crab Feast, Buena Vista Winery, CA., USA  
19 Valentine's Day Dinner, Raymond Vineyards, CA., USA  
19-21 Mundus Vini spring tasting  
23-25 Zinfandel Advocates & Producers (ZAP), Buena Vista Winery and DeLoach Vineyards, CA., US  
24 Napa Gras, Raymond Vineyards, CA., USA  
24-28 Vinalies Internationales, Paris, France  
25 Premier Napa Valley, Raymond Vineyards, CA., USA  
25 Vine to Bottle Dinner, DeLoach Vineyards, CA., USA

### March

3-4 World of Pinot, Buena Vista Winery and DeLoach Vineyards, CA., USA  
3-4 Barrel Weekend, DeLoach Vineyards, CA., USA  
4 Geo-sensorial tasting at the Imaginarium & Bouchard Aîné & Fils, Nuits-Saint-Georges, France  
7-10 Chardonnays of the World, Château des Ravatys, Beaujolais, France  
11 CB Collectors Spring Barrel Tasting at DeLoach, JCB by Jean-Charles Boisset, CA., USA  
11-12 Barrel Weekend, DeLoach Vineyards, CA., USA  
12-13 Monvoisin trade show, Jean-Claude Boisset, Nantes, France  
17 Cave Dinner Series, Buena Vista Winery, CA., USA  
19-21 Prowein, Düsseldorf, Germany  
24 Spring Tastevinage, Clos Vougeot, Burgundy, France  
25 International wine competition in Lyon, France  
26 Hospices de Nuits wine auction, Nuits-Saint-Georges, Burgundy

### April

1-2 Vinalies Nationales  
1-2 Spring Cleaning, Buena Vista Winery, DeLoach Vineyards, and Raymond Vineyards, CA., USA  
2-4 Bien Boire en Beaujolais, Mommessin & Château de Pierreux, Beaujolais, France  
6 Féminale competition, Beaune, France  
8-9 Salon des Vinéales, Beaune, France  
11 April Optional Release, Buena Vista Winery, CA., USA  
13 JCB Collectors Dinner at Raymond Vineyards, JCB by Jean-Charles Boisset, CA., USA  
21 Sonoma County Barrel Auction, Buena Vista Winery and DeLoach Vineyards, CA., USA  
21-23 Macon wine competition, Macon, France  
22 Earth Day Event, Buena Vista & DeLoach Vineyards, CA., USA  
25 April Optional Release, Buena Vista Winery, CA., USA  
29 Generations Release Party, Raymond Vineyards, CA., USA

### May

13 JCB Collectors Dinner at The JCB Tasting Lounge, The Ritz-Carlton, San Francisco, CA., USA  
20 Sushi & Pinot Gris Release Party, Buena Vista Winery, CA., USA  
24-11 ImageSingulières photography festival, Sète, France  
24-26 Vinexpo Hong Kong

### June

1-4 Auction Napa Valley, Raymond Vineyards, CA., USA  
10 Cave Series Dinner, Buena Vista Winery, CA., USA  
16-18 Aspen Food & Wine, Boisset Collection, CO. USA  
17 Summer Solstice Dinner, DeLoach Vineyards, CA., USA  
17 Pinot Days San Francisco, DeLoach Vineyards, CA., USA  
18-21 Vinexpo, Bordeaux, France

Publication : Boisset La Famille des Grands Vins  
Rédaction : **actuelles** N. Boisset,  
V. Desmazure, L. Delmas - [contact@actuelles.biz](mailto:contact@actuelles.biz)  
Réalisation : [www.agence-panama.com](http://www.agence-panama.com)  
Impression : Imprimerie Boisset

NEW

## “HAUTE COUTURE” SPARKLING ON THE RED CARPET

French sparkling wines affirm their hand-stitched side with this range which pays homage to the minutia of haute couture, evoking the world of high fashion in chic packaging. Four wines are proposed in two formats, all with a distinct dosage.

### Méthode Traditionnelle Dry Rosé 750ml

The elegance of Pinot Noir dominates, giving a gentle pink hue to its smooth bubbles, a tempting nose with a whiff of summer, with the varietal's characteristic cherry, blackcurrant, and raspberry. An acidulated attack evolves to a rounded finish, very Moulin Rouge!

### Méthode Traditionnelle Dry White 750ml

A bright pale yellow appearance with fines bubbles and a persistent bead, like rocailles. The nose is expressive, dominated by pear and pêche de vigne, with toasted notes. The mouth is full and rich, with good balance between

fruit and softness, followed by a delightful train.

### Vin Mousseux Dry Rosé 187ml available in a twin-bottle pack

This fresh pink grapefruit color is the signature of Pinot Noir. The nose is vinous and complex, with notes of citrus and small red berries. The sparkle is gentle and pleasant in this structured wine, with grenadine and strawberry flavors making this a decidedly frilly bubbly.

### Vin Mousseux Dry White 187ml available in a twin-bottle pack

A pale yellow with an elegant nose and notes of white blossom with an exotic touch. Velvety bubbles enrobe an indulgent mouthful of white peach and acacia, evoking the bridal dress at the end of the catwalk show!

Available in January 2017 in the USA

## DOMAINE NEIGE EMERGES FROM LA FACE CACHÉE DE LA POMME



### Smac! the latest thirst-quenching cider from the Hemmingford orchard

The very creative Quebec-based cider works Domaine Neige has launched its latest innovation – thirst-quenching Smac! cider in cans. This delicious beverage that sounds like a kiss is already winning over consumers, with its launch campaign on social media causing a buzz, if one judges by the number of kisses uploaded with the hashtag #baiserSmac.

Smac! is easy to carry and so refreshing. It's light and bubbly, and produced exclusively from McIntosh apples from Quebec. It's moderate in alcohol (5.5°) and can be enjoyed anytime and anywhere, for a relaxed and convivial way to quench your thirst.

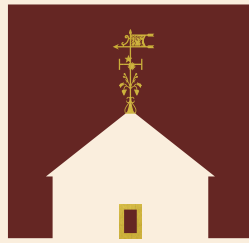
Currently only available in Quebec

[www.domaineneige.com](http://www.domaineneige.com)



Almost 25 years after it was created, the Quebec-based cider works La Face Cachée de la Pomme has changed its name to Domaine Neige. This new nomenclature and logo clearly stem from its flagship product, Neige ice cider. And thanks to this strong and well-recognized identity, Domaine Neige, the cradle of ice cider in Quebec and around the world, is continuing its international development with high-quality ciders that offer an authentic taste of the province.





la Maison  
• VOUGEOT •  




Wine tasting lounge • Boutique • Curiosities

1, rue du vieux château • 21640 Vougeot • Burgundy • France  
[lamaisonvougeot.com](http://lamaisonvougeot.com)

