



# LES NOUVELLES DE BOISSET

SPRING / SUMMER 2017 - N°39

*Rendezvous at*  
**LA MAISON  
VOUGEOT!**

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**RAYMOND  
VINEYARDS**  
*at 40*

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**FORTANT**  
*the spirit of the south*

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Domaines  
**HENRI MAIRE**  
*unveiled*

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**HAUTE COUTURE**  
*2017 show*

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**BOUCHARD  
AÎNÉ & FILS**  
*a tasting  
under the oaks!*

**MOMMESSIN**  
Beaujolais  
*in the pink*

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*John Legend*  
on tour with  
**RAYMOND  
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**LOUIS  
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*new vintages*



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# NEWS

## Burgundy

# SUMMER DAYS AT LA MAISON VOUGEOT

With the arrival of the warm weather, la Maison in Vougeot, Boisset's cozy new tasting lounge created in an old winemaker's house, is hosting an after-work tasting every Thursday in May and June. This provides an opportunity to discover the wines of Burgundy in

an intimate and original setting, including Crémant de Bourgogne JCB by Jean-Charles Boisset, and the elegant wines of the Domaine de la Vougeraie and Jean-Claude Boisset, all served accompanied by some tempting treats of the day.



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



@laMaisonVougeot



@lamaisonvougeot

## Napa Valley

# ATELIER FINE FOODS AND CATERING

Since it was opened in February 2016 by Boisset Collection, the Atelier gourmet boutique in Yountville, in the heart of Napa, has enhanced its offer with the Atelier Fine Foods & Catering. Renowned chef Victor Scargle, who has worked in some of America's finest restaurants, proposes a curated assortment of culinary delights. High-quality products will be made using produce from the organic kitchen gardens and farms at the Raymond and DeLoach vineyards, alongside imported gourmet items, some of which are exclusively sold by the boutique.

The chef spearheading this dynamic vision for the growth of Boisset's culinary operations will also be offering culinary demonstrations. That's the California lifestyle!



Chef Victor Scargle

[www.jcbcollection.com/atelier-fine-foods](http://www.jcbcollection.com/atelier-fine-foods)



jcboisset



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# VINEXPO 2017

*Les Terrasses de Vinexpo is once again hosting the Boisset La Famille des Grands Vins stand. A discovery of the singular and plural universe of wine houses and estates with a dual French and American identity, showcased in an original setting. "While oceans separate us, great wines bring us together!"*

The Collection wines, the latest vintages and new wines are presented in a space combining luxury and conviviality, intimacy and exuberance. The tasting line-up covers: Burgundy, Beaujolais, the Jura, the Rhone Valley, the Languedoc, and California. The excellence of these *terroirs* is magnified by Château Baccarat crystal glasses.

In the Crystal Room, the Red Room, Haute-Couture salon and the French-style garden Cabaret, tasting takes on a new meaning: Experience!



## Jean-Charles Boisset and Gina Gallo receive the Robert Mondavi Award 2017

The Collins College of Hospitality Management recently honored Jean-Charles Boisset and his wife Gina Gallo for their contribution to the development of wine tourism. Since 1999, when the award was created for its first recipient, Robert Mondavi, this honor pays tribute to the men and women whose pioneering vision and dynamism have advanced the hospitality and gastronomy industry. The award was presented in Los Angeles in March during an event on the theme "the magic of dreams".

[www.cpp.edu/~collins/news/Uncorked17Honorees.shtml](http://www.cpp.edu/~collins/news/Uncorked17Honorees.shtml)

# RAYMOND VINEYARDS CELEBRATES 40<sup>TH</sup> ANNIVERSARY DRESS CODE: VELVET!

To mark the 40<sup>th</sup> anniversary of the first vintage from Raymond Vineyards in 1974, the winery released the **2014 Napa Valley Reserve Selection Cabernet Sauvignon** with an opulent and elegant red velvet label. The color and texture of the label echo the luxurious, velvet-ensconced Raymond Red Room as well as the winery's new Le Cabaret space, which features more than 100 bottles of the 40<sup>th</sup> anniversary Cabernet as a dramatic backdrop. Velvet symbolizes the personality of Raymond, reflecting the texture of these pioneering Napa wines that are all about elegance, charisma, eloquence and power.

The 40<sup>th</sup> anniversary *cuvée* pays homage to the Raymond family's five-generation commitment to crafting distinguished wines, which have earned a reputation for their expression of *terroir* in St Helena, at the heart of the Napa Valley. Roy Raymond arrived here in 1933 for the first post-Prohibition harvest and worked for Beringer's winemaking team before founding his own winery. (*Go to [bit.ly/2oSq980](http://bit.ly/2oSq980) to watch our 40<sup>th</sup> anniversary video.*)

## French winemakers on tour in America

Grégory Patriat, winemaker at Jean-Claude Boisset, Lucie Depuydt of J. Moreau & Fils, and Florent Georger of Mommessin all accompanied Jean-Charles Boisset on a US "Tour de Terroir". Their schedule included a presentation of the much-lauded 2015 vintage and a masterclass in Las Vegas for some top restaurateurs. In New York City, a marathon of seven events in the space of 30 hours included wine dinners, distributor sessions, a caviar and Burgundy pairing event, a celebration of the 40<sup>th</sup> anniversary of Raymond Vineyards, and the presentation of the Haute Couture sparkling range. There was an evening demonstration on how to open a bottle of Crémant de Bourgogne with a saber in Washington, attended by 120 guests! Last stop: Miami.





The original label magnified with the vestal virgin and her offering of the precious grapes, fruit of the land.

## A NEW VISUAL UNIVERSE

### *Domaines Henri Maire, the Jura in all its glory!*

The new visual universe of Domains Henri Maire evokes the drive towards excellence that the Boisset family has instigated since it acquired the wine house two years ago.

The golden, bronze, or brown tints illustrate the passage from darkness into light. The brown for the dark earth, the barrels, and the beneficial darkness of the cellars, especially for the most emblematic of the wines, the famous *vin jaune*. The light is that of the altitude of this cooler wine region, the crystalline bubbles of the Crémant, and the gold of

the noble oxidization of the Savagnin which reveals itself after more than six years.

The round seal depicting a man carrying a *biou*\* is a traditional illustration symbolizing the perpetual metamorphosis from the work in the vine into wine, from dark to light. It also includes the date the Henri Maire winery was founded: 1632.

*\* The biou is a giant bunch carried in a procession in Arbois, the emblematic town of the Jura, on the first Sunday in September to herald the harvests*

### *Crémant du Jura Brut Jurassique*



*An ode to the Jurassic era, combining the elegance of Chardonnay, the finesse of Pinot Noir, and the structure brought by a touch of Trousseau, a varietal local to the Jura.*

The Jura is barely 30 miles from the Burgundy wine region. Way back, both regions were joined, but the collapse of a trench separated them, the Saône river now running between the two and marking the schism. But on either side, both these related *terroir* are mainly composed of limestone, making an excellent substrate for the great cool-climate varietals that

are Chardonnay and Pinot Noir, and all the more so the indigenous varietal Trousseau, which is very at home at altitude.

For this *cuvée*, the grapes were harvested by hand and put in open crates, which keeps the fruit cool, then pressed in whole bunches before being aged for 12 months on laths to allow the wine time to develop. The crisp nose opens on delicate notes of white blossom and dried fruit.

The attack is forthright and taut, the radiant bubbles catching the eye and refreshing the taste buds.

This crémant makes a perfect aperitif or accompaniment for desserts. Try it with smoked salmon on toast, filet of sole in a crémant sauce, or with a chocolate gâteau.

Serve well chilled, between 6-8°C.

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

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Winemaker Lucie Depuydt

## J. MOREAU & FILS UNVEILS ITS UNOAKED CHARDONNAY “LE SANS BOIS”

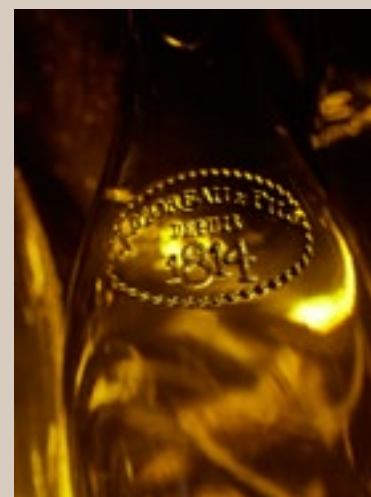
*Going against the grain of the trend for rounded, oaky wines, here is a Chardonnay that is all about freshness, created by Lucie Depuydt, winemaker at the J. Moreau & Fils wine house and a talented enologist and soil expert.*

Lucie has selected the star of the white varieties grown in some cooler *terroirs* that have similar soils and climate to Chablis.

It is therefore a geo-climatic approach that governs the production of this Vin de France: Grapes harvested at the coolest time of day, magnified by vinification according to Chablis principles, with gentle pressing to extract the subtle aromas of the Chardonnay, then ageing in stainless-steel vats over fine lees to refine the wine.

This wine illustrates the philosophy of J. Moreau & Fils and its winemaker, for whom “vinification must reveal, but also protect the very delicate aromas of the Chardonnay”.

The 2016 vintage opens on floral notes, before giving way to crisp, fresh fruity aromas of pear and grapefruit, with a good tension, close to a Chablis. This wine expresses the J Moreau & Fils house style: Structure and texture, vivacity and minerality. It makes an ideal aperitif, and a delightful accompaniment to seafood.



Like all the Chablis AOC wines in the range, the engraving like a seal in the glass of the Burgundy bottle for this unoaked *cuvée* underlines the wine house's excellence and expertise since 1814

[www.jmoreau-fils.com](http://www.jmoreau-fils.com)

 J. Moreau & Fils, Chablis

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## BIODYNAMICS FOR PURE AND LIVELY WINES

Respecting the environment has always been a top priority at the Domaine de la Vougeraie, where vines have been cultivated according to biodynamic principles since 1999. Biodynamic cultivation goes one step beyond organic cultivation and can be defined as a practice that seeks to reinforce life through “dynamized” natural elements. The aim is to find a balance between soil, plant and man to bring out the best of the *terroir*. It requires a great deal of time as all preparations are hand-made and applied to the vines in the same way. Biodynamic cultivation is currently applied to the whole estate’s vineyard.

Biodynamic cultivation aims to promote life in the soil where the vine sends down its roots and where everything starts. It is about encouraging biodiversity and increasing the number of microorganisms in the soil that break down the organo-mineral elements so the plant can assimilate them. It promotes vigorous vines that are healthier and more disease-resistant, and in which the grapes

carry an imprint of the *terroir*, which is enhanced and translated into the wine – a “pure” wine.

The work rhythm is guided by the seasons and the planets. Two treatments are combined: plant infusions and dynamized organic and mineral-based preparations.

### *Dynamization*

This is, without doubt, the most esoteric part of the concept and the most difficult to explain scientifically. However, the benefits of this process have been demonstrated in many studies. Twenty years ago, agriculturist Claude Bourguignon revealed the benefits of this practice with the presence of twice as many microorganisms in soil cultivated according to biodynamic principles. The “dynamizer”, or stirring machine, loads biodynamic preparations with magnetic and cosmic energies to make them effective. It mixes in alternate directions for ten seconds at a time for twenty minutes, creating a kind of chaos in the preparation.





## EVEN LESS SULFUR, EVEN MORE ELEGANCE!

*These days, both winemakers and consumers want lower levels of sulfites in their wines, with “bioprotection” offering a natural alternative to reduce or eliminate doses of sulfite in wines. But one still has to pay close attention to the wine itself.*

One of the challenges of vinification in order to attain the deep nature of the wine, the imprint of its *terroir*, and its unique personality, is to reduce both pesticides and doses of sulfur. As such, since 2012, the Jean-Claude Boisset wine house launched its first *cuvée* called **Nature**, a red Burgundy with no sulfur added during vinification, although a tiny dose is added at bottling.

Although sulfur, and the much decried SO<sub>2</sub>, prevents bacteria and stops the wine turning to vinegar, it has two major disadvantages. On the one hand, it modifies the character of the wine, with a tendency to reinforce the tannins, making it more austere, as well as changing the color and in a certain way **denaturing** the wine. On the other hand, in excess quantities, it can lead to unpleasant consequences for some consumers.

That's why Grégory Patriat who has been making the house's wines for 15 years in a forthright, clean and silky style is clearly moving towards an approach that is respectful of the **nature** of the wine with less sulfur. The wine gains in purity, in the quality of the tannins, and above all results in a velvetiness in the mouth. These wines are bursting with elegance, finesse and vigor, giving a more precise interpretation of *terroir*.

Here's what he says: “Contrary to conventional wisdom, sulfur-free wines are not a matter of being cool... Quite the opposite! Working like sulfur is

like performing without a safety net. It's a high-risk choice that should not be taken lightly, and requires great skill. One has to be even more rigorous, very precise and vigilant. These wines do not tolerate any approximations, otherwise they soon veer off. Cleanliness in the cellar must be irreproachable. If there's one thing I hate, it's the smell of pony!” By which he means the whiff of stables, a sure sign that a wine is going to ruin.

Sulfur has been used since antiquity and seemed irreplaceable. But one of the most promising advances to avoid it is so-called **bioprotection**, a recent discovery which works on the principle of **protecting the living with the living**. This technique involves encouraging the good elements, which occupy the space leaving no room for the bad. Technically, this involves non-fermentable yeasts whose only role is to prevent undesirable bacteria and microorganisms from developing. As a result, one can reduce or even do away with doses of SO<sub>2</sub>, given that the less one uses, the more active it is. As an enthusiastic pioneer, our winemaker decided to test this new approach this year.

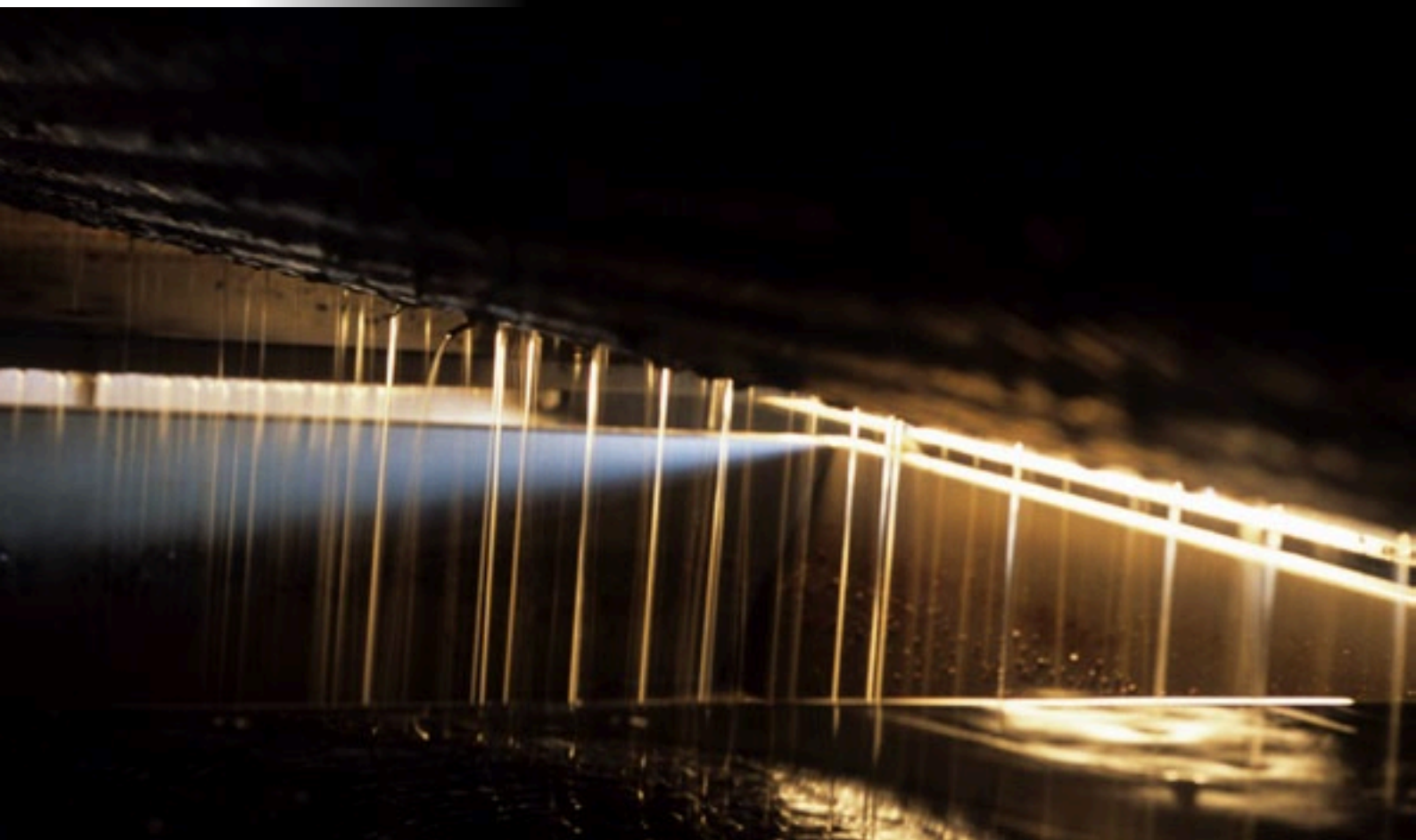
As such, 2017 will mark the sixth vintage of Nature and possibly the first to be made without sulfur, or at least close to zero, with the aim of extending the practice to other wines in the Jean-Claude Boisset Nature range. Watch this space...



House winemaker Grégory Patriat

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

	Jean-Claude Boisset
	@J_ClaudeBoisset
	@jean_claude_boisset



Pressing the grapes to release the pure fruit juice.



Winemaker Nicolas Burnez

## THE MEURSAULT EXPLORER

Something is going on in the secrecy of the cellars of Meursault. Perhaps it's the effect of the Golden Triangle, of the good vibrations, or else waves of telluric energy – who knows? Whatever the case, Nicolas Burnez, the winemaker at Ropiteau Frères, reputed for his discretion, has revealed to us the results of some trials which say a lot about his constant quest for the Grail, the excellence of these great white Burgundy wines. This perpetual thirst for knowledge has driven him on for more than a decade in the Meursault winery, where he does much more than just make wines – he wants to penetrate their mystery, pushing them to their limits to get the very best out of them.


### *Two secrets, two paths for reflection*

The first involves making the juice more dynamic. In biodynamics, energy is given to the preparations by dynamizing them, in other words, mixing them according to a special vortex movement, as is done at the Domaine de la Vougeraie, to make their properties more effective. Nicolas started down this path in 2015 with some initial trials, which were continued in 2016 on a larger scale. He has honed his equipment, with a view to the majority

of production becoming biodynamic by 2018. The goal, which the more down-to-earth might see as esoteric, is to inject a higher degree of vibration into these divine nectars, so their living personalities are expressed with yet more intensity. How can one not adhere to this lofty objective of living, vibrant wine? We don't know any more the processes at work. We can just taste and trust our senses.

The second trial is more accessible for common mortals, and involves barrels. For many years, we have tested oaks of various provenance, but it is more unusual to test different species of wood. Alongside the noble oak, Nicolas has undertaken trials to see what other woods might bring, starting with French acacia. This widespread wood has been tested for the past two vintages on Chablis wines, the stylistic opposite of Meursault. It involves selecting particular batches of grapes according to the personality of the vintage for this specific wood. One may also take into account cutting the wood according to the biodynamic calendar as part of this study, these three parameters allowing a full evaluation of the difference this unusual ageing brings. One to watch...

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

 Ropiteau Frères, Meursault France

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[www.boisset.com](http://www.boisset.com) – Spring / Summer 2017



*Under the oaks*

## WINES, TRUFFLES AND WILD MUSHROOMS OF BURGUNDY

*As it has done every fall since 2008 during the weekend of the Hospices de Beaune wine auction, Bouchard Aîné & Fils invites visitors on a voyage to the land of the senses through some audacious food and wine combinations.*

This year, Bouchard Aîné & Fils invites guests to enjoy a stroll in the woods, for a tasting which matches its wines with their distinctive aromas of wild mushrooms which sometimes echo those of Burgundy wines when mature.

This exercise in style will surprise and charm your taste buds, revealing how the earthy flavors of the Burgundy truffle form a harmonious union with the fine wines of the Côte d'Or, two treasures from the same *terroir*.

The 18<sup>th</sup> century cellars will be decorated on the theme, like a nature trail through the vines and forests of Bourgogne where fairytales and legends abound.

Tastings on Saturday 18 and Sunday 19 November in the cellars of the Hôtel du Conseiller du Roy, Beaune.

From 10am to 6pm.

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

f	Bouchard Aîné & Fils
t	@Bouchard_Aine
ig	@bouchard_aine_fils





Winemaker Anne-Laure Hernette



Lyre-shaped vines at the Château de Mercey

## ESTATES AND CHATEAUS

The Antonin Rodet wine house has 85 hectares of vine through the Domaine de la Bressande, the Château de Rully, and the Château de Mercey. The vineyards are spread across the Côte Chalonnaise, the Côte de Beaune, and the Hautes Côtes de Beaune, with an unusual feature in the Burgundy wine region: Vines trained into a so-called lyre shape at the Château de Mercey. Another rarity in this region where given appellations are typically made by several producers is the exclusive *monopole* of Rully Premier Cru Clos La Bressande Château de Rully.

The Côte Chalonnaise, which has been the heartland of Antonin Rodet since 1875, provides a range of 14 wines, both red and white, from Mercurey *village* and *premier cru* appellations, and Rully *village* and *premier cru* from the Château de Rully and the Domaine de la Bressande.

### *Wines from the Domaine de la Bressande*

- Mercurey white and Mercurey red
- Mercurey Premier Cru En Sazenay
- Rully white and Rully red
- Rully Saint Jacques
- Rully Premier Cru Préaux
- Rully Premier Cru Chapitre

### *Wines from the Château de Rully*

- Rully white and red Château de Rully
- Rully Premier Cru La Pucelle
- Rully Premier Cru La Bressande Monopole
- Rully Premier Cru Molesme white and red

The **Château de Mercey** estate located in the south of the Côte de Beaune produces three red wines:

- Bourgogne Hautes Côtes de Beaune (lyre-shaped vines)
- Maranges Premier Cru Les Clos Roussots,
- Santenay

And one white wine:

- Bourgogne Hautes Côtes de Beaune (lyre-shaped vines)

Winemaker Anne-Laure Hernette and her head grower Georges Piazzon combine their talents to bring out the best in each plot for a delicate and pure expression of the varied *terroirs* of southern Burgundy.





## EMINENT AND GRAND EMINENT



### Two new classifications for Crémant de Bourgogne

Producers of Burgundy AOC sparkling wines have created a new label with very rigorous specifications which will be reserved for the top level of Crémants de Bourgogne:

- Crémant **Eminent**, which must benefit from at least 24 months of ageing
- Crémant **Grand Eminent**, which must be aged for at least 36 months, and which is only made from the first pressing of juice from Pinot Noir and Chardonnay grapes

This classification will be overseen by an independent body, and underlines the increasing quality of Crémant de Bourgogne wines, which today account for around 10% of Burgundy wine production.

The producer of Crémant de Bourgogne Louis Bouillot, which has always made sparkling wines with long ageing, will be among the first to bring its *cuvées* bearing this new label to market, with its Perle d'Or Rose 2014 Eminent and Perle d'Or 2009 Grand Eminent available in July.

### Perle Rare unveils its 2014 vintage, combining power and finesse

Among Louis Bouillot's three vintage sparkling wines, Perle Rare is no doubt the most sophisticated. Made exclusively in exceptional years, the release of the 2014 vintage is highly anticipated, after the elegant and rich 2012.

A blend of the four classic Burgundy varietals – Chardonnay, Pinot Noir, Gamay, and Aligoté – Perle Rare 2014 is first and foremost a wine of great finesse. Its golden color catches the eye, before complex aromas of fresh lime blossom and honeysuckle delight the nose. This then gives way to subtle notes of bread and honey, all part of the olfactory journey offered by this new vintage. In the mouth, Perle Rare 2014 reveals its power. Delicious citrus notes and orchard fruits such as white peach and apricot make this *cuvée* a Crémant de Bourgogne all about pleasure, with a perfect balance between acidity and sweetness, delicacy and personality.

The latest Perle Rare vintage promises good keeping potential. The wine will bear the mention "Eminent", the new classification for sparkling Burgundy indicating bottle ageing of at least 24 months.



### Paris vernissage with a Burgundy accent

Louis Bouillot was the guest star of a vernissage on 16 May at Le Rosie, a new Paris bar with a cocktail specially created for the occasion, the Burgundian Punch, based on Perle d'Ivoire sparkling Crémant de Bourgogne, blackberry liqueur, gin and fresh fruit. This exclusive concoction went down as well the work of artist Jérôme Royer. Perle Rare 2012 was also served for a successful operation seduction.

### 2014, a new vintage for Perle d'Or Rose

Just like its predecessor, the 2013 vintage, Perle d'Or Rose 2014 is an exceptional Crémant de Bourgogne. With this *cuvée*, Louis Bouillot once again demonstrates the astonishing metamorphosis of a fruity rosé into one that is fresh, promising excellent ageing potential. This is a pink sparkling wine at the dawn of its development, made from a delicate blend of Pinot Noir and Chardonnay, enhanced during more than two years of ageing on laths, with a small proportion aged in old oak barrels.

It has a fresh, gleaming salmon-pink hue. The elegant nose suggests complex floral notes of rose, iris and orange blossom, followed by deeper creamy touches.

In the mouth, the attack is lively, with pleasant aromas of red berries such as cherry and raspberry. This vintage Crémant de Bourgogne perfectly illustrates the harmonious balance between great finesse and deliciousness which the Nuits-Saint-Georges wine house holds so dear.

*Perle d'Or Rose 2014 will be available in July 2017.*

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





## THE GRANDES MISES

### *A Beaujolais rosé*

Rosé wine has carved out its own niche in recent decades, and this one has the originality of hailing from the Beaujolais, and is therefore 100% Gamay. The excellence of its breeding means it has earned its place in the Grandes Mises collection for the 2016 vintage.

Full, rounded, and with a complex aromatic palette, it is an undeniably gastronomic rosé which will accompany a wide range of dishes: Grilled fish or meat, shellfish, cheeses, or fruit tart.

### *The best of Beaujolais in magnums*

Since 1865, the Mommessin spirit has forged an alliance between the Beaujolais and Burgundy regions, to produce a style that is fruit-packed and powerful. In 2014, the wine house launched *Les Grandes Mises*, a range of Beaujolais cuvées vinified and aged like Burgundies, resulting in structured and complex wines.

### *For a big vintage, a big bottle!*

The 2015 vintage was an exceptional one for ageing, worthy of the magnum format across the range:

Saint Amour, Morgon Côte de Py, Morgon Les Charmes, Morgon Grand Cras, Côte de Brouilly, Juliéna, Fleurie, and for the whites, Pouilly-Fuissé Les 2 Terroirs and Saint-Véran La Grande Bruyère.

*Limited edition available.*

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

f Mommessin

t @\_Mommessin\_

i @mommessin\_

## Château de Pierreux

## A KITCHEN GARDEN AT THE CHÂTEAU DE PIERREUX

Any feudal stronghold worth its salt had to be completely self-sufficient, and the Château de Pierreux still has its lake, vines, chicken run, orchard, and kitchen garden. Today, it is proud to flaunt its agricultural virtues.

The organic kitchen garden, with its roots in feudal times, still serves to feed the locals. Whereas before, these were the people who lived nearby, today they are passing guests, delighted to sample fruits and vegetables cooked at the château, along with free-range eggs, honey, and freshwater fish.

Nature has been preserved here, in this peaceful, timeless environment. The fruits of human effort have come into their own, produced on the pink sandy earth of this former feudal fortress. Food served at Pierreux offers real flavors, and is always accompanied by grape juice skillfully fermented in the winery into the local violet wine, topped off with a touch of eternity and a strong hint of soul...

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

f Château De Pierreux

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## A WINE AND 700 YEARS OF HISTORY

*The official seal with the coat of arms of the Chartreuse de Bonpas first appears in archive documents dated 1320. Inspired by this, an adaptation is now engraved on the winery's bottles.*

In 1318, Pope John XXII, the second pope ruling from Avignon, gave the Carthusian monks a fortified monastery not far from the city at a strategic spot to cross the Durance river. Hence the name of the wine house, since "bonpas" comes from Latin "bonus passus", meaning good passage.

Bonpas wines offer an interpretation of the Rhone Valley, each appellation providing a link to a chapter in the history of this prestigious place: Croix de Bonpas Côtes du Rhône Villages, Réserve de Bonpas Côtes du Rhône, Châteauneuf-du-Pape Bonus Passus,

Vacqueyras Grand Cartulaire, Gigondas Grand Prieur, Plan de Dieu, Costières de Nîmes Les Hauts de Bonpas, Grande Réserve des Chalières Ventoux, and lastly, Les Portes de Bonpas IGP Méditerranée.

These are all wines made with grower-partners, with a style that tends towards spicy and velvety, mainly produced from selected older vines of Grenache grown on soil covered with the famous large pebbles known as *galets roulés*. They stand out for their fruity character underscored with smooth tannins.



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



## JARDIN DE SAINT PIERRE 2015

*A new organic wine  
from the Maison Bouachon*

Bouachon, established in Châteauneuf-du-Pape in 1898, presents its latest *cuvée*, **Jardin de Saint Pierre**, a Côtes du Rhône made from organically-cultivated old vines of Grenache, Syrah and Mourvèdre, located in the southeast section of the Rhone Valley and planted in terraces covered in large pebbles.

True to the house style with the accent on fruit and freshness, this is an ideal wine to accompany a Provençal beef stew, Sisteron lamb, or mature cheeses.







## NATURE DE FORTANT

*The pure expression  
of the terroir*

**Nature de Fortant** is made from carefully selected plots, cultivated organically with respect for the local environment, to produce authentic and deliciously complex wines. Gentle vinification and ageing on fine lees brings out their delicate side, and the absence of sulfur allows the wines full expression.

The range available from June comprises three IGP vintage wines:

- Merlot 2016 organic
- Chardonnay 2016 without sulfites
- Cabernet-Sauvignon 2016 without sulfites



## FORTANT VEG

*Fortant, the pioneer in premium vintage varietal wines, and Jean-Luc Rabanel\*, starred chef and inventor of “greenstronomy”, have joined forces to create a distinctive range of organic wines to go with the chef’s vegetable-based cuisine.*

The creation of Fortant’s Veg range is the story of an encounter between two creators for whom emotion comes from gustatory pleasure. The four wines were made with Jean-Luc Rabanel in a crisp, tempting style to forge a harmony between the flavors of the chef’s dishes and the wines with plant aromas such as freshly-cut grass and blackcurrant buds.

“As the inventor of greenstronomy, it seemed a logical step for me to create the first Vegan *cuvée* with the Maison Fortant. As a lover of *terroir*,

I conceived these very distinctive wines to accompany the best vegetables,” says Jean-Luc Rabanel.

### *The four wines in the collection*

Whites: Fortant Veg IGP Pays d’Oc 2016 and Coteaux d’Aix en Provence 2016

Reds: Fortant Veg IGP Pays d’Oc 2016 and Saint Chinian 2016

*\*Chef of the Year 2008, Chevalier of Arts and Letters & Maître Cuisinier de France.*



# FORTANT DE FRANCE TERROIR LITTORAL ANCHORS ITS MARITIME IMAGE

Fortant, anchored in Sète since 1920, has been providing a pioneering vision of the South of France for almost a century with its distinctive wines which have always stood out from the crowd.

Fortant de France's Littoral range has had a redesign to underline its links with the Mediterranean port: Five vintage varietal wines with packaging that evokes the maritime history of Sète.

Wines of character, with the accent on fruit and freshness from its vineyards influenced by the big blue: Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon, and Grenache for the rosé.

Available from September.

## ROSÉ MARINIÈRE *the spirit of the south*

The Mediterranean, the sun, a chaise longue... and the rosé wines of the Maison Fortant!

A Rosé de Provence 2016 to be savored with your feet in the sand, and a sparkling brut rosé to sip in the shade of the palm trees on the Riviera.

These are delightful, festive wines, rose-petal pink with a crisp bouquet of red berries and a burst of freshness in the mouth.



## SIX GREAT TERROIRS, SIX CRUS OF THE LANGUEDOC

The Languedoc winegrowing region is one of the world's largest, and thus has multiple facets. It is one of the few to combine such geological, geographical and climatic diversity: Limestone rock, shales, granites, and basalts can all be found there along coastal landscapes, plains and mountains, where the Mediterranean winds mingle with those of the Massif Central. A proliferation of varietals thrives here.

The vocation of this range of six appellation wines is to reveal the remarkable *terroirs* of southern France, by giving pride of place to older vines and high-altitude plots:

### Picpoul de Pinet

The singularity of this *terroir* resides in its traditional local varietal with its unique characteristics, Piquepoul Blanc. Plot selection is oriented around the main *terroirs*: Clay-limestone soils from the cretaceous era for finesse and minerality (80% of the blend) and sedimentary soils for aromatic freshness (20% of the blend).

*Enologist's notes: This wine, with a pale yellow color and glints of green, has a delicious bouquet with notes of citrus and hawthorn. It is crisp and moreish in the mouth, with nice lemony flavors and an invigorating finish.*

### St Chinian

The singularity of this *terroir* is the incredible aromatic and mineral expression of the Syrah grown on shales



(60% of the blend). Grenache and Mourvèdre from Mesozoic limestone soils bring structure and bite to the fruit (20% of the blend for each varietal).

*Enologist's notes: This deep red wine is fine and complex on the nose, with notes of laurel, tapenade and black pepper. It is rich and smooth in the mouth, revealing pure flavors of fresh red berries and sweet spices, with a velvety finish.*

### Minervois

The singularity of this *terroir* is the rich and complex expression of Syrah grown on lacustrine limestone from the Mesozoic, while Syrah from hard, stony limestone from the same era brings aromatic depth and polish to the tannins (80% of the blend). Grenache from Mesozoic limestone adds zing to the fruit (20% of the blend).

*Enologist's notes: This dark red wine has an intense, complex bouquet with notes of blackcurrant, licorice and peppery cacao. In the mouth, it is rich and intense, opening onto full flavors of dark berries and fresh spices, with a long, smooth finish.*

The other three wines in the range, **Pic St Loup**, **Minervois La Livinière** and **St Chinian Berlou** will go on sale in 2018.



## Season 2 "Fortant la Grande Nuit"

Season 2 has been available since May 2017 on Fortant's YouTube channel. Seven episodes illustrate the wines and their genesis. Web users can follow the latest adventures of Fortant and go in search of the Land of Fortant.

### The episodes

1. A highly anticipated harvest
2. In the memory of the father
3. Threats
4. The origin
5. The unknown
6. La Grande Nuit
7. The new departure

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

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*The latest creation*

## JEAN-LOUIS ICE MY PARIS SECRET

The French producer of premium *mousseux* presents its latest range, **Jean-Louis Ice - My Paris Secret**. Two *cuvées*, one white, one rosé, with a dry dosage for wines that are all about freshness and fruit.

In a nod to Paris, city of light, these two sparkling wines provide an uplifting effervescence to any occasion, and can be enjoyed at any time of day or night. To reveal their hidden pleasures, serve them over ice in a large glass to reveal their full fruity character.

### *My Paris Secret Blanc de Blancs dry*

A blend of white varieties selected for the aromas of ripe fruit and citrus. The bubbles awaken the taste buds with their delicacy, transporting one to a peach orchard.

### *My Paris Secret Rosé dry*

An explosion of bubbles that brings the pink to the cheeks. A blend of white and black varieties which produces a delicate pink color and notes of delicious red berries.

## THE EXPRESSION OF THE JURA




There is a newcomer in the range *Les Grandes Cuvées*, a Crémant du Jura, **Grands Crêts Brut**, the local interpretation of sparkling Pinot Noir and Chardonnay. The grapes are pressed gently in whole bunches and the wine aged for 12 months on lees, resulting in a Crémant that reveals all the minerality and crispness of its *terroir*.

The cool climate and mineral soils of the Jura bring vivacity and a richly tempting aromatic palette. The wine opens on notes of verbena and *pêche de vigne*, along with sweeter aromas of quince and honey. The finish is smooth, underscored with a mineral touch.

Perfect as an aperitif or with grilled fish.



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

 [charlesdefereofficial](https://www.instagram.com/charlesdefereofficial)

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## HAUTE COUTURE

### *French effervescence on show at Vinexpo!*

*Launched this year, the brand is affirming its finely-crafted style, and at Vinexpo is showcasing its collection in a lounge that reflects this chic.*

A lounge decorated in gold and black with a fishnet effect on the walls immerses guests into the universe of French bubbly with a distinctly hand-stitched style, projecting a seductive, relaxed mood with four wines available in two formats (75cl and half-bottles) with the stamp of an assured dosage.

#### ***Méthode Traditionnelle Rosé Dry 750ml***

The elegance of Pinot Noir, which gives this wine its soft pink allure. Creamy bubbles release a tempting bouquet of summer aromas; cherry, blackberry and raspberry. The mouth is acidulated with a rounded finish, very Moulin Rouge!

#### ***Méthode Traditionnelle Blanc Dry 750ml***

A pale yellow, dazzling silhouette with fine bubbles and a persistent bead like tiny pearls. The nose is

expressive, dominated by pear and *pêche de vigne*, with toasted notes. A full, generous mouth, with a nice balance between the fruit and sweetness, with a delicious finish.

#### ***Vin Mousseux Rosé Dry 187ml, presented in a box of two bottles***

A light grapefruit pink hints at the dominant Pinot Noir. A vinous, complex nose of citrus and red berries. This structured wine has a pleasant, gentle sparkle with tempting flavors of grenadine and strawberry, a deliberately frilly affair.

#### ***Vin Mousseux Blanc Dry 187ml presented in a box of two bottles***

A pale yellow color, with an elegant nose offering notes of white blossom and an exotic touch. A soft, voluptuous sparkle enhances a delicious mouthful of white peach and acacia, which evokes the bride's dress at the end of catwalk show!

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



Haute Couture French Bubbles



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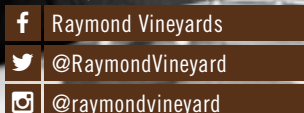


John Legend and Jean-Charles Boisset  
prepare the Red Blend.

## LEGEND VINEYARD EXCLUSIVE WINES ON TOUR WITH JOHN LEGEND

Legend Vineyard Exclusive wines, the collaboration between Raymond Vineyards and John Legend, went on tour with the singer this spring. Three wines, including the new Red Blend, were featured on Legend's tour of nearly 30 US cities in a special tasting lounge inspired by the Red Room in Napa.

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



## BUENA VISTA TOKAY IS BACK!

After a successful initial offering five years ago, Tokay has returned to Buena Vista, the former estate of the Hungarian Count Agoston Haraszthy, and a wine he missed so much after leaving his native land in 1840. This **Tokaji Aszú**, a great wine from the 2008 vintage, is a sweet wine whose burnished gold color is due to grapes affected by noble rot and long ageing in barrels. This nectar is imported directly from Hungary.

Aszú wines are made using techniques dating back to 1631. The wine is aged skillfully for a minimum of three years and the *puttonyos* number indicates the amount of Aszú berries used and thus the level of sweetness, with six being the highest rating for this premium wine. The grapes were harvested from the reputed vineyards of Lőcse, Diókút and Omlás.

The weather conditions during 2008 were perfect for Aszú wine production. It was a dry year, but the balanced precipitation during late summer and early fall was perfect for developing the botrytis fungus. The alteration of dry and rainy days gave great noble rot, and high acidity.

A beautiful golden color in the glass, this rich, honeyed wine offers complex aromas and notes of dried apricot and orange blossom. The opulent flavors and rich mouthfeel is balanced, with refreshing acidity giving it a bright, luxuriously long finish.



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



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## Lyeth Estate, A new wine, a new look

Back in the day when single varietal wines were the holy grail, the Lyeth Estate, founded in 1981 by Chip Lyeth, was one of the first in California to explore blends of the classic Bordeaux grapes, in particular Cabernet Sauvignon. The estate produces wines with greater complexity, creating a new concept called "Meritage", an alliance of "merit" and "heritage", and today there are many producers of award-winning wines in this category.

The latest creation from Lyeth, the Sonoma County Cabernet Sauvignon, is accompanied by three Lyeth wines with a new look: Sonoma County Meritage has reverted to a label silkscreened directly on the bottle, while the California Cabernet and California Red Blend now bear labels designed by the artist Jeffrey Caldewey, giving a more contemporary and elegant image to a brand known for quality wine at an affordable price.



## New Evolution of Wattle Creek

The rebirth of Wattle Creek Winery is well underway, with a new website, and a new label for higher-end wines. The new logo features the wattle blue butterfly, which feeds on pollen from the wattle tree, an Australian acacia.

The winery's tasting room is hosting a series of events to mark the relaunch. The first was a barrel tasting which attracted more than 100 wine club members to sample wines and some delicious food with winemaker Katie Carter. Other events include a blending session and the presentation of the Sonoma Coast Chardonnay and Alexander Valley Red Blend wines.

## Quebec

### Bulle de Neige Rosé

Bulle de Neige Rosé, just like Bulle de Neige, is dosed with Neige Première iced cider. The rosé version is a direct result of the pink flesh of the Geneva apple. The fruit is picked by hand in the orchards of the Domaine Neige in Quebec, Canada.

On sale at the Domaine Neige cider house and in the Quebec's SAQ liquor stores from this fall.



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

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## June

- 9/06-9/07 Climats Month, The Imaginarium, Nuits-St-Georges, France
- 15 Les Jeudis Chics, La Maison, Vougeot, France
- 16-18 Aspen Food & Wine, Buena Vista Winery, DeLoach Vineyards, Raymond Vineyards CA., USA
- 17 Summer Solstice, DeLoach Vineyards, CA., USA
- 17 Pinot Days San Francisco, DeLoach Vineyards, CA., USA
- 17-18 Terroir lunch, Antonin Rodet, Mercurey, France
- 18-21 Vinexpo, Bordeaux, France
- 22 Les Jeudis Chics, La Maison, Vougeot, France
- 24 Rosé Fest, DeLoach Vineyards & JCB, CA., USA
- 27 Neige Garden Party, gardens of the Ritz Hotel, Paris, France
- 29 Les Jeudis Chics, La Maison, Vougeot, France

## July

- 1-31 Rosé wine tasting, The Imaginarium, Nuits-St-Georges, France
- 1 Independence Day BBQ, Raymond Vineyards, CA., USA
- 4 Independence Day, The Imaginarium, Nuits-St-Georges, France
- 5 Climats Month evening event, The Imaginarium, Nuits-St-Georges, France
- 6 International Wine Challenge, London, UK
- 7 Tour de France, stage arrival, Nuits-St-Georges, France
- 7-9 Sommelier Selection Blending, Raymond Vineyards, CA., USA
- 8-11 Sons d'une Nuits d'Eté Festival, Nuits-St-Georges, France
- 15 Living History Fair, Buena Vista Winery, CA., USA
- 22 White Party & Secret Indulgence, Raymond Vineyards, CA., USA
- 28 Cellar Series Dinner, Buena Vista Winery, CA., USA
- 29 Lobster Feast, DeLoach Vineyards, CA., USA

## August

- 9-13, 16-20 Shakespeare Festival, Buena Vista Winery, CA., USA
- 19 Giants Game Box, Buena Vista Winery, DeLoach Vineyards, Raymond Vineyards CA., USA
- 26 Santa Rosa Marathon Expo, DeLoach Vineyards, CA., USA
- 31/08-3/09 Mundus Vini, Germany

## September

- 2-3 Taste of Sonoma, DeLoach Vineyards & Buena Vista Winery, CA., USA
- 7 The Ritz-Carlton 2nd Anniversary, JCB, CA., USA
- 9 Hands Across the Valley, Buena Vista Winery, DeLoach Vineyards, Raymond Vineyards CA., USA
- 16 Sonoma Harvest Wine Auction, DeLoach Vineyards & Buena Vista Winery, CA., USA
- 16-17 Heritage Days, La Chartreuse Bonpas, France
- 21 "Permis de Bourgogne" event, The Imaginarium, Nuits-St-Georges, France
- 23 Collectors Experience, Wappo Hill, JCB, CA., USA
- 23 Collectors Fall Barrel Tasting, Raymond Vineyards, JCB, CA., USA
- 23 Harvest Brunch, DeLoach Vineyards, CA., USA
- 24 Crush Brunch, Buena Vista Winery, CA., USA

## October

- 5 Projection of the best of Cénovidé, The Imaginarium, Nuits-St-Georges, France
- 7 Progressive Dinner, Buena Vista Winery, CA., USA
- 7 Harvest Brunch, Raymond Vineyards, CA., USA
- 8 Pick-Up Party, Wattle Creek Winery, CA., USA
- 13-14 World Tasting Championships, Jean-Claude Boisset, Nuits-St-Georges, France
- 14 Bubbles and Oysters, JCB, CA., USA
- 14-15 Lyon Tasting, Château de Pierreux, Mommessin, France
- 21 Masquerade Ball, Buena Vista Winery, CA., USA
- 28 Crystal Cellar Costume Ball, Raymond Vineyards, CA., USA

## November

- 4-5 Stellar Cellar Sale, Buena Vista Winery, DeLoach Vineyards, Raymond Vineyards CA., USA
- 8-12 Napa Valley Film Festival, Raymond Vineyards CA., USA
- 15-17 Effervescents du Monde 2017, Dijon, France
- 15-19 Les Sarmettes de Beaujeu, Beaujolais, France
- 16 Beaujolais Nouveau event, The Imaginarium, Nuits-St-Georges, France
- 18-19 Bouchard Aîné & Fils, "Under the Oaks" tasting of Burgundy wine, truffles, & mushrooms as part of the Hospices de Beaune wine auction, France
- 29/11-3/12 Private Sales (including nighttime sale on 30 November) at Antonin Rodet, Mercurey, France

## December

- 1-2 Grand Tasting, Jean-Claude Boisset, Paris, France
- 2 Open House, DeLoach Vineyards, CA., USA
- 2 Open House, Wattle Creek Winery, CA., USA
- 3 Open House, Buena Vista Winery & Raymond Vineyards, CA., USA
- 9 Sparkling Event, JCB, CA., USA

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