

BIBENDUM WINE Co.

JANUARY /
FEBRUARY
2012
YEAR OF THE
DRAGON

FORTHCOMING ATTRACTIONS....

We've lined up perhaps our most exciting events program ever in 2012, with a host of European growers visiting our shores, some for the first time. Details will be released as we lock in schedules and events, although we can give you some idea. For starters, **Alain Graillet** will be joining us for the release of Graillet [Australia] and a series of Syrah workshops with his own wines and those of his son, Maxime. Beaujolais legend **Pierre-Marie Chermette (Domaine du Vissoux)** will be visiting for the first time with his wife Martine. **Wilhelm Weil** will be in town – ostensibly for the Frankland Estate International Riesling Symposium in Sydney – but also to spend a few days in the trade in Sydney and Melbourne. **Sophie Armenier** (Domaine de Marcoux), **Katharina Prüm** (to be confirmed), **Benjamin Leroux**, **Melanie Tesseron** (Tesseron Cognac and Chateau Pontet-Canet) and **Jesús Barquín** (to be confirmed), are also expected to be here. Stay tuned.



Mauzac on my Mind

Domaine Robert et Bernard Plageoles is the most admired grower in Gaillac, south-west France. To the Gaillac faithful Bernard Plageoles is an iconoclastic ampelographer (an expert in the identification and classification of grapevines). He is almost solely responsible for resuscitating Gaillac's indigenous, almost extinct grape varieties. The winemaking here is very low-tech, especially so for this unique sparkling wine, which has come to be known as Pet-Nat on our shores (short for Petillant Naturel). The Mauzac Nature is perhaps the best known Plageoles wine – outside of Gaillac at least.

This is old school fizz made using the méthode ancestrale (known locally as méthode Gaillacoise or méthode rurale). In simple terms, the wine is put into bottle before it has fermented dry and it is the continued fermentation of the natural residual sugar that gives the wine its bubbles. There are no other additions and no need for dosage. The resulting wine is a delicate yet textural, citrus oil noted, slightly cloudy, off dry sparkling with only a gentle bubble. It is an orchard in a glass and displays a beautiful natural acidity to balance the kiss of sweetness. It is important to note that this is a very important, historical wine. It is not a product of modern trends. This wine was produced by the monks in Gaillac in the 16th and 17th centuries – even before Champagne had bubbles! The Plageoles make it using exactly the same methods that were used by the local monks almost 500 years ago. So not only have the Plageoles resuscitated many local, indigenous varieties on the edge of extinction, they have also brought back to life one of the region's most fascinating wines styles. The Plageoles now use only the exceptionally rare Mauzac Rose (Mauzac variety with a distinctively pink skin) - from a parcel of 40 year old vines cropped at 25hl/ha - for their Mauzac Nature.

2010 Plageoles Mauzac Nature (750ml)
2010 Plageoles Mauzac Nature (1500 ml)

+ The Domaine's reds are fascinating whilst also being damn good drinks. Prunelart and Duras are two of Gaillac's indigenous black grapes. The Syrah is a knockout for the \$\$

2010 Plageoles Syrah
2009 Plageoles Duras
2009 Plageoles Prunelart

Jacqueline Freidrich "Drink their Mauzac Nature, a light, sparkling white, the minute it comes on to the market and you will swear it's the freshest thing you have ever tasted."

Alice Feiring: "The wine was like a wacky sandwich, earth on the attack, a flower shop in the middle and stone, cold, stone on the finish."

Decanter: "Very different to Champagne, it exhibits lots of fresh pear and fresh crushed apple characters. The palate is bone dry and displays a beautiful natural acidity with a purity and cleanness of fruits."

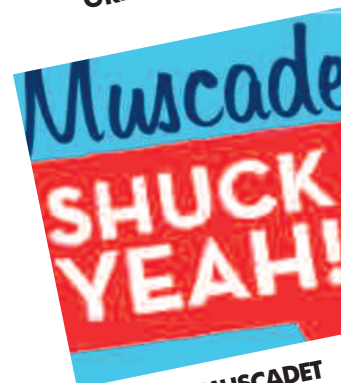
keep up to date with all our latest news @bibendumau



NEW MORGON



GRAILLET [AUS]



SMOKIN' MUSCADET



BOULAND MORGON: BRAND NEW BEAUJU

Daniel Bouland makes some of the most old school and expressive wines in the whole of Beaujolais. Hand harvested from very old, organically-tended Gamay vines in the Morgon lieux-dits of Douby, Côte de Py and Delys, the Bouland wines are defiantly deep, dark, country-style reds with plenty of grip and overflowing with personality. Unlike so many of the region's wines, Bouland's bottlings are actually built for the long haul, but please don't let that scare you off; while Daniel himself recommends five years in bottle for the terroir to show the wine's true sense of clarity and mineral nuance, the 2010 wines are full of tender fruit that make them deliciously prêt-a-boire. You can't help but enjoy the pungent mineral and iron-esqe nuances that point directly to the Morgon terroir.

Bouland portrays the artisanal Beaujolais vigneron in perhaps its purest form. He works alone in his organic vineyards where most of the material is gnarled, old goblet vines. His younger parcels have been planted with selection massale from his older vineyards. Nothing is added and nothing is taken away from the raw, rugged goodness of the juice. Hand-harvesting, very low yields, old wood, wild yeast fermentations, 100% whole bunch, open fermenters and the absence of filtering, places him very much in the back-to-basics-dirt-under-the-fingernails camp. Bouland definitely has the brooding intensity of a loner who's quite content to do his own thing and not follow the path most travelled. You get the overwhelming impression that he would rather be in the vineyard than talking about his wines. That's fine by us. His cellar is stripped of all modernity and is one of the most 'basic' we visit each year.

2010 DANIEL BOULAND MORGON CORCELETTE. 'Corcelette' is one of Morgon's sweet-spots. Situated on the mid-slope adjacent to the Côte de Py vineyard, the pure granite and schist of its famous neighbour gives way to a looser, sandstone and granite. Vignerons suggest this lends a more airy fragrance and supple texture to the Corcelette than the meatier, tannic depths of the CdP. Schildknecht's note to the right covers an overview of flavours, though we should add there is a noticeable ferrous note woven throughout the fruit, no doubt imparted by the crumbled, eroded, flaky rock that is rich in iron oxide and manganese. As Lord Byron once uttered: "Fill high thy cup!"

BANNOCKBURN, THE GREAT WHITE HOPE

Bannockburn Vineyards are producing some of the most complex, anti-establishment and delicious white wines in Australia today. That's all there is to it. These are wines that remind us of a time when the Australian wine fraternity used to talk about where a great wine came from, not the style in which it was made. Ironically, if any wines in Australia could be described as 'Euro-styled' these are the ones. We don't mean to say Michael Glover's wines are a facsimile of a particular European style. They're not. He doesn't aim for 'Chablis' styled Chardonnay or 'Burgundian' styled Pinot, yet his approach is to use the vineyard as inspiration for all winemaking decisions, to start with the question, "How do I maximise the personality of the vineyards with which I work?", and to seek maximum clarity, purity and intensity is certainly reminiscent of the greatest producers across Europe. Put simply, Bannockburn/Michael Glover's declaration of principles (single terroir, mature vines, low yields from dry-grown soils, dense plantings, hand harvesting and long elevage allied to a unique, brilliant terroir) are simply the essential starting blocks for producing the very finest quality possible, no matter where it is made.

The new releases are flat-out brilliant. The **2011 Sauvignon Blanc** is lighter of foot than its 2010 counterpart but manages to retain all of the savoury complexity and brilliance of that vintage. If you don't believe SB can produce fabulous whites in this country (from the right sites) then you need to taste this wine! And we have a new classic in the making with the **2011 Riesling**. Amazingly, this is Michael's first crack at a dry Riesling from the Bannockburn vineyards, yet it is clearly amongst the very finest dry Rieslings in the country. It's ripe, complex, pulpy and pure. Finally, the **2009 Chardonnay** is a complex ripper again displaying Bannockburn's trademark power and depth juxtaposed by a restrained 13% abv and crunchy acidity. While it's the antithesis of the no-malo style that has become the vogue in recent times, it lacks nothing for elegance, freshness and site expression. As our own Imogen Hayes would say: "It's well good."



2011 BANNOCKBURN VINEYARDS SAUVIGNON BLANC*
2011 BANNOCKBURN VINEYARDS RIESLING*
2009 BANNOCKBURN VINEYARDS CHARDONNAY (CORK)



"Bouland's 2010 Morgon Corcelette Vieilles Vignes offers scents of violet, wisteria, fresh cherry, red currant, and smoked meat. Sweetly-ripe yet vivacious fruit informs a silken-textured palate, while smokiness and salinity lend invigoration to a purely-persistent, downright vibrant finish. Look for 4-6 years of satisfaction"
 92 points,
 David Schildknecht,
 Wine Advocate #196



new spanish gear

Bibendum's own Equipo el Almacén (ok, warehouse team) has just unloaded the first container of 2012 and it's full of some of our favourite Spanish produce. From the Alejandro Fernández stable we have more 04 **Dehesa Tempranillo**. It's remarkable to be able to purchase such wonderful Spanish wine at eight years of age... but we are not complaining. Also just arrived is the new **Condado de Haza**, which now rolls onto the 2008 vintage. Staying in Ribera del Duero, **Bodegas Felix Callejo** has undergone a touch of rebranding; the juicy, fresh **Flores de Callejo 2010** replaces the '6 Meses' label and the **2009 Crianza** is now labelled simply 'Callejo'. The new labels finally do justice to the quality in the bottles. There is more Albariño excellence from Lusco Do Miño under the great-value **Zios** label, and, after an absence, more tasty Mencia from the quality Bierzo outfit, **Dominio de Tares**. As a first-rate, by-the-glass option, the Tares 'Baltos' is perfumed and supple old vine Mencia from the slatey, calcareous soils of Cabanelas. From the sherrysphere we have the new vintage PX from **Toro Albalá**. For those of you who loved the 1982, the equally scrumptious '85 is now ready to roll in both full and half bottle formats. Finally those with back orders for the **Equipo Navazos La Bota** series won't have to wait long. If we have any residual stock available we will offer these soon. Despite the tiny quantity available, it's worth mentioning that we have our first parcel of sparkling Xarel.lo made in an oxidative style and aged 29 months in the cellar before being disgorged in October last year. A truly individual wine with Amontillado used as the liqueur. *As with all things Navazos, you should expect the unexpected.*

Grailot

Alain Grailot, one of France's great winegrowers and an icon of Syrah will be joining us to convene a series of Syrah workshops here in Australia. Grailot will be showing and discussing his own Crozes-Hermitage label, and those of his talented progeny, Maxime Grailot. The seminar will also serve as the release

of Grailot's latest venture: a distinctive and elegant Syrah from a unique Victorian vineyard. This will be an excellent opportunity to taste with, and learn from one of the great winegrowers of modern times. Stay tuned for more details.

JANCIS ♥ ZALTOS

What I love is that Zalto glasses are the thinnest and most delicate glasses I have come across, yet seem springy and almost elastic in the hand. The Zaltos were originally Venetian, but the glasses are made in northern Austria and over the border in the Czech Republic. Best of all, the manufacturers say they are best washed in a regular dishwasher.they are cheaper than many of Riedel's top models and would give any serious wine lover a real thrill over the closeness of contact they offer.

Jancis Robinson
JancisRobinson.com



WEINBACH'S WATER OF LIFE

It's not just stunning aromatic wines that are produced at Alsace's Domaine Weinbach. The Fallers also make a terrific range of artisanal Eau de Vie and Marc d'Alsace from Estate grown fruit, using a traditional Holstein still. These are some of the finest examples we have come across with incredible perfume and purity on both the nose and palate. After several years of enjoying these at the Domaine, we have brought in a few bottles to share with the trade. Eau de Vie is a clear fruit-based spirit, rarely stored in wood and usually bottled, sold and enjoyed young. Marc is made using the same method, though using grape pumice as its base. Unlike other spirits, good Eau de Vie and Marc captures fresh, lively fruit flavours rather than the nutty depth achieved by oxidation and prolonged wood contact. The Faller's aim is to preserve as much of the fruit aromatics as possible, so you'll find delicate red fruits in the **Marc de Pinot**, musky spice characters in the **Marc de Gewürz**, grapey florals in the **Marc de Muscat** and pure, yellow plum notes in the **Mirabelle Eau de Vie**. In ye olden times the spirit was drunk more as an anaesthetic against hard times and apparently Water of Life was 'invented' as a possible cure for Cholera. Today they can cure many more ills but are conventionally served as a digestif. Don't be surprised to find yourself using these remarkable essences post service to "take the edge off"!

Marc de Pinot (700ml)
Marc de Gewürz (700ml)

Marc de Muscat (700ml)
Mirabelle Eau de Vie (700ml)



DOMAINE HUET: SOARING CHENIN

Last October we offered a small parcel of soaring Vouvray from this incredible, biodynamic Domaine: a wonderful set of dry, off-dry and sweeter wines from the legend-in-waiting vintages of 2009 and 2010, as well as a smattering of decade-old, perfectly aged wines, direct from the Domaine. Some of those wines are still available to order as per the table below. A second parcel containing the Estate's most sought after wine - the Moelleux 1er Trie (from 2009) – has just landed. To give you a clue as to the critical assessment of these wines; the **2009 Clos Du Bourg Moelleux 1er Trie** was recently ranked 3rd in Wine Spectator's Top 100 Wines of 2011. Noël Pinguet's wines don't need to rely on such accolades, however it is always heartening that terroir-rich wines from exceptional vineyards and great winemakers are still able to get the recognition they deserve in a marketplace swimming with 'spoofulated' wines.*

Noël Pinguet is not one to make exaggerated claims, so we take very seriously his description of the 2009 harvest as one of the finest sweet wine vintages of

recent decades. He also considers 2010 to be perhaps the greatest dry wine vintage for the last 50 years! You only need to taste one or two Huet wines from these re-

★★★ **Producteur de qualite exceptionnelle Le Classement 2011 (One of only 4 Central Loire producers at this highest level)**

cent vintages to understand that he is right on the money. These are wines that are destined to become some of the Domaine's most legendary bottles. In terms of late harvest wines, the Première Trie (1st selection) level represents Pinguet's top selection of hand-harvested grapes to come off the renowned terroirs of Le Mont, Le Haut Lieu and most famously, Clos de Bourg vineyards. In this latter vineyard, the walls of the Clos facilitate a warmer, more humid micro-climate and can result (as it has in 2009) in sweet wines with crystalline fruit (and terroir) expression – wines that bring together a Mosel-like, salivating confluence of tautness, minerality and incredible lushness. They are indeed extraordinary wines and quantities are naturally very limited.

As touched on, 2010 has refused to be outdone and has delivered, in contrast, the greatest dry white vintage for eons - full of intense, pulpy fruit, structure and energy. The impossibly pure, perfumed and essential **2010 Clos de Bourg Sec** is now available. It is probably the most exciting young, dry wine we have shipped from this impeccable, storied Estate. In summary, we are truly privileged to be in the position to offer you a selection of these mind-blowing Vouvray's that hail from a pair of vintages of singular quality. They are bottles that generations of wine lovers will be seeking out long after we've taken our last sip.

**The term Spoofulated was popularised by the iconic US wine importer Joe Dressner. It refers to a wine of excess: excessive concentration, excessive oak, excessive alcohol and minimal sense of place. Spoofulated wines are wines that could come from anywhere and, sadly, they are everywhere.*

VINT	DESCRIPTION	LUC
2008	Le Mont Demi Sec Vouvray (375ml)	
2001	Le Clos Du Bourg Demi Sec Vouvray (375ml)	
2005	Petillant Brut 2005	
2010	Le Mont Sec Vouvray	
2010	Le Clos Du Bourg Sec Vouvray	
2010	Le Clos Du Bourg Demi Sec Vouvray	
2009	Le Clos Du Bourg Moelleux Vouvray	
2009	Le Mont Moelleux Vouvray	
2002	Le Clos Du Bourg Moelleux 1ere Trie Vouvray (375ml)	
2009	Clos Du Bourg Moelleux 1er Trie Vouvray	
2009	Le Mont Moelleux 1er Trie Vouvray	
2005	Cuvee Constance Moelleux Vouvray (500ml)	

SMOKIN' JO LANDRON

"I WANT TO FEEL THAT SOME GUY TOOK A RAY GUN AND MELTED A BUNCH OF ROCKS"

JOE DRESSNER ON MUSCADET.

Perfect timing - a new shipment of Smokin' Jo Landron's electric, biodynamic Muscadet has landed just in time for the summer months. Of course we wouldn't win any prizes for originality in telling you these are perfect oyster wines, but Landron's cuvées do have more a profound minerality than the norm, the low yields and later picking shining through, enhancing the oyster experience. *Bring on those NSW South Coast rock oysters!*

Those customers who have not yet bought these wines before may still recall encountering Jo's wines at the Return to Terroir tasting in Melbourne last year? If not, forget everything you think you know about Muscadet. These wines are every bit as interesting and delicious as many German Riesling, Sancerre and Pouilly Fume on the market. Landron's first label is the **'Louvetrie' (2010)** cuvée that originates from soils rich in amphibole minerals but also sand, clay and gneiss. It remains Jo's only wine made from a blend of the Estate's different sites, although it is still a significant cut above the competition and manages to retain a unique, resonant Landron-style minerality. **'Amphibolite Nature' (2010)** is pure mineral juice and is as fine, delicate and racy a white as you are likely to find from the Loire. The cuvée derives its name from the greenish metamorphic bedrock that was formed in the local soils when the oceans receded millions of years ago. 'Nature' is used to describe the fact that the wine is unchaptalised (a rarity in Muscadet), unfinned and unfiltered (unheard of!), and that it comes from a single site; nothing but the pure, unadulterated expression of the soil. Finally the **Le Fief du Breil (2010)** comes from a 4 hectare, particularly stony vineyard containing silex (flint), river pebbles, quartz and granite. It's a well-sheltered slope surrounded by walls and woods (Muscadet is generally flat) where the Melon grape is cosseted by direct southern exposure. This *climat* makes this the ideal site for producing one of the region's benchmarks. If you are a partisan of terroir-specific, lingering and crunchy dry whites of impressive clarity, then you are in business here.

