

# WINE TOURISM — MAG —





# WINE TOURISM MAG

**WINE TOURISM MAG**

**006**

COVER IMAGES  
MICHAEL MCDUFF

EDITORIAL  
**MICHAEL MCDUFF** EDITOR  
**JOANIE METIVIER** HEAD WRITER

CONTRIBUTORS  
**BENOÎT LEFÈVRE**  
**CLAUDE LALONDE**  
**ANA GALLEGOS**  
**KRISTINE MANSUY**  
**FRANÇOIS CÔTÉ**

MARKETING & ADVERTISING  
**JOANIE METIVIER**  
CONTACT@JOANIEMETIVIER.COM

WWW.WINETOURISMMAG.COM  
CONTACT@JOANIEMETIVIER.COM

ALL RIGHTS RESERVED.



# TABLE OF CONTENTS

---

04

---

*- Editor's Note -*

05

---

*Featured Best wine  
tourism region  
Finger Lakes*

09

---

*Seneca lake  
vineyards*

11

---

*Understanding  
Douro's Heritage :  
The Terraces*

15

---

*Great terroirs of  
Provence*

19

---

*Texas; the little-known  
gem!*

22

---

*Wine tourism in  
Jerez*

25

---

*Carpineto in  
Vino Nobile di  
Montepulciano*

28

---

*Valencia  
photo report*

32

---

*Interview with  
Pierre-Jean Sauvion*

35

---

*Port New Era  
Aged White port*

38

---

*Clairette de die  
A appellation to discover*





## EDITOR'S NOTE

This magazine aims to be fun and entertaining. I hate to approach darker subjects. However, the world wide crisis of coronavirus has affected wine tourism in an unprecedented manner. On the other hand, thanks to magazines like this one, we can get as close to traveling as possible by images, stories, and especially by taste: by tasting exceptional products from all over the world.

The movement that will mark the year 2020 resembles a sterling nationalism. Such a tendency that is usually associated with politics or with extremist groups. Now, it's completely different. Consumers from all over the world are rediscovering and learning to love local products. Whether the great wines from Virginia state or historic wines from Romania, wherever you are, there's surely a small or more sizeable wine industry that actually needs your help. No matter where you are in the world, in such socially and financially difficult times for the producers, I believe it is important to encourage local businesses. Some Canadian producer, although less internationally recognized, are exceptional and I intend to order and especially drink outstanding local bottles like the exuberant wines of Quail's Gate in the Okanagan Valley or the pure and refined wines of Cave Spring cellar in the Niagara Peninsula.

If you are safe and healthy like me and my family, take advantage of this general lull to discover or rediscover the wines that represents the identity of your own local terroir. And soon, I predict, I promise, life will resume its course. It will then be a unique chance to travel, discover and visit these producers that helped you keep dreaming and put a little balm on this yawning pause that upsets our daily lives. They will be thrilled to welcome you, that's for sure!

Stay safe.

**MICHAEL MCDUFF**



## FEATURED BEST WINE TOURISM REGION

### FINGER LAKES



## HIGHLIGHT ON FINGER LAKES

Finger Lakes represents 11 narrow, finger-shaped lake in Central new York. This region is recognized mostly for its riesling production that is on par with all the greatest rieslings of the world in terms of quality. The thing is, Finger Lakes are lucky to have a cool climate and unqiues soils which gives unique, vibrant wines.

The production is mostly nestled along the benches of Keuka, Seneca, and Cayuga Lakes, the deepest of the 11 long, narrow lakes in central New York. These large bodies of water offer unique and quite apparent temperature-moderating influences. It is said that Seneca Lake, the deepest of them all only partially freeze, once every hundred years.

While the potential of Finger lakes Rieslings is only now being discovered worldwide, the beauty and diversity of the region is yet to be discovered. This might be because of its recluse location, a 4 hour drive from NYC and about the same from toronto, but this countryside paradise is also why it's the best place for a weekend getaway.

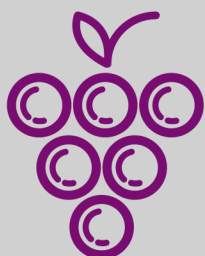
## FINGER LAKES IN NUMBERS



130 PRODUCERS, MOSTLY  
SMALL, FAMILY-OWNED  
ESTATES



11 LONG, NARROW  
LAKES IN CENTRAL  
NEW YORK.



THE  
RIESLING PRODUCTION,  
REPRESENTS ABOUT  
1/10 OF THE TOTAL  
PRODUCTION.



NEW YORK IS THE 4TH  
BIGGEST  
PRODUCING STATE IN  
THE UNITED STATES



FINGER LAKES SHOULD BE ON YOUR BUCKET LIST OF WINE REGIONS TO VISIT. NOT ONLY ARE THE WINES FANTASTIC, BUT THE SCENERY WILL BLOW YOU AWAY.











## COOL CLIMATE FACTOR

White varieties tend to fare better than reds due to the area's cooler climate. This leads to the production of clean, intense Rieslings and mineral-driven, lean Chardonnays. smoky Cabernet Franc, increasing amount of Gewürztraminer and even Grüner Veltliner are being planted along the banks of the various lakes. Sparkling wine production has also proven to be a hit and quite popular with the consumers.

The thing is, for most of these producers, export is very limited, if not inexistant. If you want to truly grasp the freshness and quality potential, the style and terroir identity of that place, your best option is to visit. For most wineries, most of their sales is done on-site. Their connection to their consumers is unparralleled and they make you feel so welcomed!

## RUSTIC CHARM

lakeside cottages, hotels with a view, patio drinking overlooking the lake, local craft beers by the fire, I mean, it doesn't get cuter than that. Finger lakes cozyness is part of its identity as much as wine production is. Look out for an experienc you'll want to repeat and wines you'll want to bring back. Of course, the ambiance is quite different during the summer high season when it gets crowded and active, compared to the calm, cold and serene winter, but both experience are nice. With the crisis going on, maybe proximity vacations will be the answer, it's hard to tell right now, but family-owned vineyards like in Finger lakes will definitely need all the help they can get,



# SENECA LAKE VINEYARDS

## Lakewood vineyards



Three generations of the Stamp family run the family-oriented Lakewood vineyard. They've been growing grapes along the Seneca Lake since 1952. It all started with grape juice like many farms in the region, but now they produce quality-driven craft wines with a strong regional signature and identity.

## Hermann J. Wiemer



Hermann J. Wiemer Vineyard is a pioneer of viticulture and winemaking in the Finger Lakes. Founded in 1979 by German-born winemaker Hermann J. Wiemer, the estate has gained national and international attention for the quality of its wines. With featured minerality and great terroir expression in all of their cuvée, they're one of the main wineries that proved finger lakes potential was on par with reputed riesling terroirs of the world.

## Wagner



Wagner Vineyards is one of the oldest wineries around Seneca Lake. Centrally located on the eastern shore of Seneca Lake, they were also one of the firsts to try out single-vineyard wines. They're also working on proving the aging potential of Finger Lakes Rieslings with stunning older vintages.



# SENECA LAKE VINEYARDS

## Lamoreaux Landing



With a focus on sustainability, the winery on the eastern side of the lake, they make wines with great precision and tension. Mark Wagner, manages the vineyard, and Josh Wig, is co-owner and looks after the winery and sales. They represent the third generation of their family on the property. They make very focused and precise wine, with a bright linear acidity level.

## Atwater estate vineyards



Atwater estate vineyards is a very dynamic estate in the finger lakes that is experimenting on various aspects. They're producing some stunning skin fermented white blends, Pet-Nats, and Gewürztraminer. Sparkling wines which are quite original for the region, yet stunningly executed.

## Fox Run Vineyards



Fox Run overlooks Seneca Lake in the heart of New York's Finger Lakes. While New York is renowned for its cool climate Rieslings and Chardonnays!! This Oak fermented Riesling from a single block has a distinctive creamy richness from its off-dry character. Exuberant aromas of lime zest, aromatic herbs and hazelnuts. The palate is wide and rich with an added spicy and savory character. Overall, it's quite a complex and well-balanced wine.





## UNDERSTANDING DOURO'S HERITAGE : THE TERRACES

By Joanie Metivier

Walled, worked, steep, the terraces make the Douro landscape one of the most stunning and dazzling in the world. If you ever have a chance to visit the Douro valley (you should) or if you've seen photos ( you should) you might have noticed the way all the very steep slopes have been worked and structured to allow vines to be planted. Those beautifully straight rows you see are called terraces. It's the nightmare of every winemaker, but also the most esteemed part of their vineyards. The truth is, it's incredibly difficult to build and maintain, but without them, vine growing would be absolutely impossible.

In past few decades, there's been a research on alternatives, one's that could maybe be mechanized and give better access. That means that when you look at the beautiful valley hills, you can find various styles of terraces and it is such a fascinating facet of the Port wine. These hand-built schist walls that keep everything in place, are built using no mortar whatsoever. There are so many different looks to these great walls of contour and stairways connecting terraces throughout the Douro region. Some were built high, some low and it's unimaginable how much labor went into the building of these structures in the Baixo Corgo, Cima Corgo and Douro Superior. Nowadays, these schistous walls are protected and must be maintained due to UNESCO Heritage Site regulations.

Here's the main kind you may find.



# MURTÓRIOS

In the Douro, there's a limited amount of vineyards that can be planted at the same time. This means, if you want to plant a new vineyard, you need to take one already existing or buy another piece of land and leave it abandoned. Overall, everything you do in Douro is extra laborious and costly. This means that there's a lot of abandoned terraces. Everywhere you look you will see wild vegetation and bushes, olive trees, cork trees, fruit trees and many other varieties of plants. But if you pay close attention you will notice that most of these plants, bushes and trees are planted in very old, uneven terraces that are called MURTÓRIOS. These are cultural and historic gems of the region as they were all built by hand 100 to 250 years ago. Remember, those are made from the extremely hard schist of the land, with no machinery or anything, and they still stand today, at least most of them. These MURTÓRIOS were all abandoned because of the Phylloxera strike back in the 1880s. Very few winemakers want to take on the challenge of repairing and planting these vineyards. The only thing that protects them is their UNESCO status which states they need to be maintained properly as a unique heritage for the Douro region. However, some are still getting lost every year.



MURTÓRIOS down the hill and SOCALCOS up hill

The oldest of these walls are called PILHEIROS. They are estimated to have been built some 400 years ago. On each PILHEIRO one can clearly see on the sidewall, a small hole (20 cm by 20 cm) every two meters. The main crop in those days was grains and corn planted on each terrace of the PILHEIROS; it is said that out of each hole there would be a vine planted with the intention to make wine. Thus, the name. The vine would be planted there and it would “steal” some land to grow by itself.



# S O C A L C O S



Modern SOCALCOS - Quinta de Bom Retiro (Ramos Pinto)

Made from high schist wall, Socalcos are the original kind of Terraced walls. It is often built with integrated stairs. Older Socalcos have a low wall and on a narrow, irregular surface allowing only 1 or 2 rows of vines. Other Socalcos, younger ones, will have higher walls and more surfaces sometimes allowing up to 5 rows of vines. Yet, everything still needs to be done by hand, they still have to carry the boxes filled with grapes on their backs.

# P A T A M A R E S

PATAMARES are a new type of terraces with two rows per terrace. They are cut into the mountainsides with bulldozers and aren't supported by stone walls. They look like linear earth mounds. This vineyard landscaping method became widespread in the 1980's when a large area of the Douro vineyard was redeveloped. In comparison, they are relatively inexpensive and quick to build; However, they may cause some erosion problem. The lack of stone walls makes it easy to build. It's often made using bulldozers and other heavy machinery. You can probably imagine they won't stay put for hundreds of years either.



PATAMARES - Quinta de Nápoles (Niepoort)



# VINHA AO ALTO (VERTICAL PLANTING)



In places with a little less slope, terracing can be replaced by vertical rows of vines running perpendicularly up the hillside. It has the advantage in terms of drainage and also a better leaf canopy exposure. It is the most modern way of planting and is becoming quite popular. It was invented in an attempt to make mechanization possible. However, the slope still makes it impossible in most cases. You'll find this type of planting mostly on top or on the bottom of the hills where it's not as steep. The very big advantage is of course the amount of vine planted per hectares.

## VINHAS VELHAS

This term is sometimes used when it comes to very old vineyards with very old vines planted in mixed varieties. This sort of field blend was the norm before. It's not very common anymore but the only ones remaining are truly valued. The preservation of those vineyards is costly and labor intensive, while the production is very scarce and irregular. Some example includes Quinta de Vargellas of Taylor's Fladgate and many more. By very old, they often mean centenary. It's not really different to Socalcos in style, but this is sometimes the referring term. In fact, Vinhas Velhas means "Old Vines". It's a literal explanation of the referred vines more than a terrace.







# GREAT TERROIRS OF PROVENCE

BY KRISTINE MANSUY

With its picturesque landscape, architecture, beaches and infinite gardens. Provence is one of the most romantic wine destinations in the world. Along the French Mediterranean coast, bordered by the Rhône River to the west and the French Riviera on the east, wine has been made there for over 2600 years. Known mostly for its Rosé production, Provence has an important heritage of ancient grape varietals, old vines, and historical traditions. Its terroirs are as complex as they are diversified with a natural biodiversity including, lavender fields, olive trees and wild plants such as, rosemary, juniper, and thyme. Embark on the odyssey and discover two iconic estates with each a unique terroir.



## DOMAINE TEMPIER

Located in the heart of Bandol with some of France's oldest vineyards, this Family-owned estate no longer needs presentations. My first encounter with Véronique Peyraud, (the youngest daughter of the family) will forever remain in my memory.

Upon our arrival at the estate, we can feel a desire for excellence which is an important value that has been transmitted by the founders Lucien Peyraud and Lucie Tempier. They were great defenders of the region's terroir and tradition. Without their work, Mourvèdre grapes and Bandol appellation would not have the same glory.





It is the mosaic of terroirs that surrounds the estate that inspired the founders to produce these world-renowned wines. The 60 hectares of vines are farmed sustainably and divided into 5 terroirs all from a majority of clay and limestone soils.

## LA BASTIDE

Surrounded by Cypress trees, these are their oldest vines of Mourvèdre, Grenache, and Cinsault. These grapes takes part of the red wines and Cuvée Classique Rosé (Some of Provence's most refined and age-worthy Rosé).

## LA TOURTINE

This single vineyard cuvée is a blend of 80% Mourvèdre and equal parts Grenache and Cinsault. Located at the top of the hill, the soil is deep with a lot of clay. It's the estate sunniest vineyard which gives rich and fruity wines.



## LA LAIDIÈRE

Located at 300 meters of altitude, it's the youngest vineyard with a lot of potential. Since it's cooler, it's mostly used to emphasize the freshness of whites and rosés.

## LA MIGOUA

Surrounded by garrigue and forest, an extraordinary geological accident formed these very complex soils with underground rock layers of limestone and dolomite. This vineyard makes the most perfumed and delicate cuvée showing a lot of minerality and floral notes, with only 55% of Mourvèdre and also Grenache.

## CABASSAOU (CUVÉE SPÉCIALE)

Located on the lower hillsides, the vines benefit from a very warm microclimate. With 95% of Mourvèdre, it gives a dense, complex, and powerful wine with a distinctive smoky, mineral touch that differentiates it from the other cuvées. I was able to identify the single vineyard of the 1994 vintage tasted blind. I may have great tasting skills but this cuvée's signature is unmistakable.

I left the estate with the feeling of traveling back in time. To drink a bottle of Tempier, is to lose yourself in your own intellectual and spiritual journey. Like Kermit Lynch said: "If any wine can be said to have soul, it's Tempier."





# DOMAINE HAUVETTE

Not far from the beautiful village of Saint-Rémy-de-Provence and nestled on the foothills of Les Alpilles, Dominique Hauvette is farming 16 hectares of vines in biodynamic viticulture. Her vineyards are mostly planted with Cabernet-Sauvignon, Carignan, Cinsault, Grenache, Syrah in Reds, and Roussanne, Clairette and Marsanne in Whites. Rich in fossil shells, the soil is naturally drained. Dominique has great respect to the soil and the authenticity of the terroir. Small yields, intensive work in the vineyards, and very low intervention in the winery allows the wines to better express the identity of the terroir with great elegance, purity of the fruit, energy, and a good aging potential. This pioneer of natural winemaking, surprised me by her strong personality, sensitivity, and commitment to her land. At Domaine Hauvette nothing is left unturned, her uncompromising work ethics makes it one of Provence most respected winery.

## PETRA ROSÉ

A blend of 70% Cinsault, and equal parts Syrah and Grenache. This full-bodied rosé is partially fermented in concrete eggs which gives it great layers of minerality and salinity. Fruit, elegance and freshness make it a classic Provence Rosé.

## JASPE BLANC

This is a 100% Roussanne from a 2 hectares vineyard with a rocky-clay and limestone soil. Released only after 4 or 5 years of aging, this is one of the best single varietal of Roussanne. It has herbaceous, mineral, spicy and fruity notes with a rich and complex mouthfeel. It's the perfect blend of power and elegance. The marine salinity and calcareous undertones make this white stand out.

## DOLIA BLANC

Inspired by the white Rhône Valley blends, this mystic white is made of Roussane, Marsanne, and Clairette. Planted on a rocky, calcareous soil, the vines are North-oriented with a natural thermoregulation from the Mistral. Aged for a minimum of 5 years, this cuvée shows a lot of depth and structure. With Its smoky and earthy aromas along with infused herbs and sweet bitterness, this cuvée is amongst the best whites of the South of France.





---

## AMETHYSE

An old vines cuvée with a dominance of Cinsault, Carignan, and Grenache. This wine has gorgeous fruits, concentration and refined tannins; a pure expression of Cinsault. The deep rocky soil gives it great freshness that adds to the signature of the wine.

## CORNALINE

A blend of Grenache, Syrah, and Cabernet Sauvignon, this red blend is a keeper. It's full-bodied with tannic structure, powerful aromas of dark fruits, spices, and menthol. Garrigue and pine notes make it even more seductive and irresistible. It's like a sip of the Mediterranean sun!



The undeniable minerality and energy in Dominique's wines are an inspiration for anyone who wants to make great wines, wines that expresses a sense of place, a vision, a story.

On your next trip to the Mediterranean coast, make sure you make a stop at these two estates and fill up your passion for great terroir wines.

Santé !





# TEXAS; THE LITTLE-KNOWN GEM!

By François Côté



TEXAS HIGH PLAINS ©JEFF LYNCH

## TEXAS VITICULTURE TODAY

### DID YOU KNOW?

- ▶ Texas is the 5th largest producer of wine in the U.S. (by volume)
- ▶ 400 wineries, which also places it 5th in the United States
- ▶ Nearly 5,000 acres of vines
- ▶ 2/3 red, 1/3 white
- ▶ Annual production of 1.9 million gallons of wine!

It's far behind California with its 560,000 acres of vines and 680 million gallons of wine, but still it's a huge step.

If you ask anyone what he thinks of Texas wines, his answer will most likely be: "What, they make wine in Texas? »Yes, they do! And their wine tourism infrastructure is one of the best in the world! This is surprising, isn't it? For the past three years, I've been pleased and fortunate to be invited as a judge to one of the largest wine competitions in Texas (Texas International Wine Competition). The first year, I admit I went out of curiosity. But there were still several interesting wines. The second year, I really tasted qualitative products! And in the third year, I decided to spend a week there before the competition to visit and discover. And what great discoveries!

### QUICK HISTORY

Before Europeans arrived in the early 16th century, there was simply no wine in Texas. In fact, at that time, the state of Texas as such did not even exist yet! There were a few alcoholic drinks similar to beer. The first Europeans to arrive in the area were Spaniards. Being Catholic, they were interested in wine for their needs of religious celebration.

The first German immigrants arrived in Texas in 1846 and settled in what is now the city of Fredericksburg. It's all nice, but there was no wine! People tried to grow the grape varieties they were acquainted with (*Vitis vinifera*) around their houses, but without success. Wine is still used mainly for masses, but European culinary art has just settled!



Unsurprisingly, grape varieties from similar climatic zones as Texas are the most successful, typical grape varieties from Italy, Spain, and Portugal, for example. Although, the wines have their very own character. Texan wine is still looking for its own identity, they're doing much more than just copies of old country wines. Tannat, for example, gives fantastic results and constitutes, in my opinion, the grape variety of choice for great Texan wines. One producer in particular masters Tannat particularly well: Bending Branch. It's a great choice for learning about the flavors of Texas Tannat!

## A PARTICULAR CASE

You should know that in Texas, things are not as conventional as one might think when it comes to wine. Hard-core Texans who live on country ranches don't really drink wine. It's the urban townspeople from big cities who ask for it, and cities are always growing! So, the demand is there, but vines are difficult to grow in Texas.

The solution lies in a small state where there are quite a few vines not far from Texas? Yes, California! The idea is to grow the grapes in California (easier), then transport them to Texas to make wine. It's legal as long as you indicate on the bottle: "For Sale in Texas only". So there are Texan wineries that have no vines at all in Texas! I admit that it is quite particular, unique, and rather against the current. For years, the old classic producing countries have been hammering our ears with the importance of the terroir.



BECKER VINEYARDS CELLAR



HYE ESTATE VINEYARD, WILLIAM CHRIS

Well, it would still make more sense to use grapes from Texas to make Texan wine. The most promising wine-growing region of Texas is located in the northwest in a region called "High Plains". The vast majority of Texas vineyards are located there. The majority of Texan wine is also produced here. The whole region is a huge desert plateau. Not a hill, nor a tree for miles around. Above all, the nearest town is 500 km away! That's not ideal for tourism.

The area recognized for wine tourism is in Fredericksburg. So this is where wineries decided to construct, 550 km away from their vineyards. The grapes travel in refrigerated trucks. At least, this way, they can put "Texas" on the bottle. Do not forget that the law requires a minimum of 75% of Texas grapes to indicate "Texas". Up to 25% can still come from elsewhere without any mention on the bottle.

So, during your visit, do not worry if you are not offered the traditional stroll through the vineyards. Some establishments have absolutely no vines in Texas. Others do, but more than 500 km away! Don't worry, this is common practice here! And when we travel, isn't this exactly what we are looking for, the local particularities?



# HIGH-END WINE TOURISM

WILLIAM CHRIS VINEYARD TASTING ROOM

In terms of wine tourism, the Fredericksburg region ranks second in the United States, just behind Napa! Everything is there; Hospitality, restaurants and wine trail! Located in the center of Texas, a hundred kilometers between Austin and San Antonio, this charming little town (barely 12,000 inhabitants) is the center of attraction for the most beautiful wine region of Texas: "Texas Hill Country".

Its downtown is magnificent! We plunge greedily into the typically German atmosphere; its essential Hauptstrasse (main street) with its ultra-well-preserved buildings filled with Germanic restaurants like small, charming bakeries. There is no shortage of shops, as well as numerous B&B and small hotels.

Right in the city center (within walking distance), several wineries operate a tasting room where you can taste their products in an inviting setting. If you want, like me, to get away from touristic spots and soak up Texan wines, the "Texas Wine Road 290" is ideal! Between Fredericksburg and Johnson City, for around 50 km, there are no less than 22 wineries. The most famous Texas wineries are there, including several of my favorites (William Chris Vineyards, Becker Vineyards, Grape Creek Vineyards).

Really, as a little gem to discover, you can't find better.



# WINE TOURISM IN JEREZ

By Ana Gallegos



## AN EXPERIENCE BEYOND SHERRY

In this pandemic season the nostalgia to exchange with wine people throw me back to my last trip to Jerez. As you might have guessed, I adore Spain, with endless cultural festivals, world-class gastronomy, and renowned wines, Spain is impressive 365 days a year.

Jerez is most famous for their Andalusian horses, flamenco, and, of course for its traditional sherry bodegas. Incorporate a bit of these three elements in your visit and you will be sure to have experienced the true essence of this magnificent Spanish city.

Last autumn I had the chance to participate at the Sherrymaster program. The 2019 Sherrymaster, hosted by Gonzalez Byass, was an extraordinary combination of theory and tastings; a fine exploration of the Jerez terroir. Masters of Wine, Master sommeliers, and wine professionals from around the world participated in this Sherrymaster Course during last September.

© Consejo Regulador de las Denominaciones de Origen "Jerez-Xérès-Sherry"

Even if sherry is not your particular favorite wine, it is very rare that one leaves Jerez without falling a little bit in love with this city. And once you visit a sherry winery and learned about the fascinating way it is made, your feelings for sherry wine will grow as well.

Although these are not the best times for the demand of sherry wine and many wineries have seen their doors close in the past years, you will still be able to find a good number of wineries. I strongly recommend the Tio Pepe winery, you will be able to visit the monumental winery facility and taste its famous wines known all over the world.



The story of this legendary winery dates back to 1835 when Manuel Maria Gonzalez Angel reached Jerez. That year he acquired a winery and began producing and exporting their wines. Gonzalez joined his agent in England, Robert Blake Byass, and Gonzalez-Byass was born. One interesting thing is that this company reminds family-owned.

Sherry was first referred to in the 1st century BC by a Greek geographer called Strabo and has since been mentioned numerous times throughout history. The fortified wines of the Sherry region are unique in many aspects, one of which is the triumvirate of grapes from which it is made, the Palomino, the Moscatel and the Pedro Ximénez provide the magic of a Denomination of Origin.

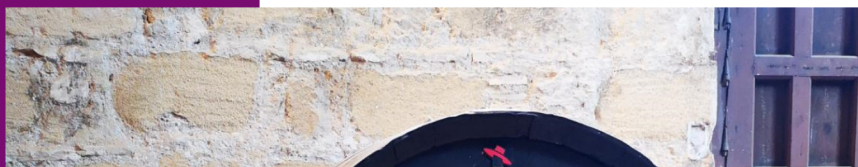
The wine is made in the “Sherry Triangle” between Jerez de la Frontera, El Puerto de Santa Maria and Sanlúcar de Barrameda in the Province of Cádiz. The area’s hot, dry climate and ocean breeze offers the perfect environment for the vineyards.

However, within the geographical limits of the Sherry region other grapes can be found which are suitable for other types of wine. This is the case with the Tintilla de Rota. Despite being indigenous to the area, it is not approved in the Denominación de Origen Sherry as it is not one of the three authorised grapes mentioned above.

## TINTILLA DE ROTA HIDDEN GEM OF JEREZ

Tintilla de Rota is an autoctonous blue grape that is native to the sherry region: Rota is a coastal town between Sanlúcar and El Puerto, famous for the wine with the same name and for its US naval base and airport. This in fact is one of the reasons why so many vineyards had to disappear and why the wines are now so rare.

The low-yield vines produce small, round grapes with a very dark skin and a fairly high acidity. It is genetically identical to the Graciano grape. In Andalucía, Tintilla has been present for at least 500 years (that’s longer than the records in Rioja) and the wines were quite popular in the 19th and early 20th century, but given its low yields and currently its modest fame outside of the region, production is limited so it is notoriously hard to find.







The terroir of Rota revolves around sandy, poor soils (arenas). It makes the vines root very deeply, until they reach the clay underneath the sand. This is why Tintilla grapes in the sherry region have not been affected by Phylloxera.

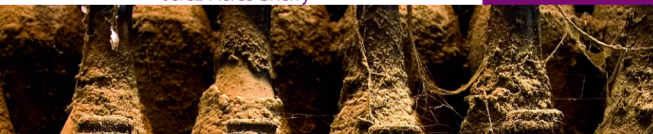
Different types of wines can be produced from this grape of course, but traditionally Tintilla de Rota is started by harvesting the grapes late, and with a few days of soleo (drying the grapes in the sun). A wine alcohol is added to fortify the fermented must (thus producing a vino de licor) and it can be coloured and sweetened through the addition of arrope, a syrup made from must that is cooked and concentrated to around 20% of its original volume. It is then aged in barrels, often in a solera, similar to the production of sherry. Taste-wise this classic type of Tintilla de Rota is roughly in between a Ruby Port and a Pedro Ximénez wine, some examples being closer to the first and others closer to the latter.

Gonzalez Byass is recuperating forgotten traditions with the ageing and elaboration of Tintilla de Rota. The interest for this special and unique variety dates back to the beginnings of Gonzalez Byass. This variety first appeared in the Gonzalez Byass stock books in 1841 and as of 1851 was sold to the Royal Family, in the times of Isabel II.

The Tintilla de Rota is produced in the Finca Moncloa estate found in Arcos de la Frontera, this project began in the 1970s with experiments with red and white grape varieties in the area. However, it was not until the 1990s, after seeing the excellent results of the first vinifications that the winery decided to invest in the area. In the year 2000, after extensive research and experimentation across the region, the Finca Moncloa estate was purchased.

Recently a few good table wines have appeared Tintilla wines that have not been fortified. You could even say the grape is making a (modest) comeback, in a different, more modern form. Tintilla de Rota may be extremely limited and difficult to find, but its profile is rather unique and deeply rooted in the Cádiz region, so make sure you try it if you have a chance!

© Consejo Regulador de las Denominaciones de Origen  
"Jerez-Xérès-Sherry"



This Tintilla de Rota is elaborated following the traditional method used by Gonzalez Byass in the 19th century and described by Manuel Maria Gonzalez in his book Jerez-Sherry-Xeres. The Tintilla bunches are selected when they are completely mature and then sun dried on grass esparto mats for a few days. The grapes are then destocked and fermented with their skins in stainless steel tanks for approximately 8 days until the alcohol reaches 5%. After racking off, the wine is pressed and fortified to 15% alcohol. The wine is left to rest in deposit at low temperature for 3 months and is then aged for 18 months in Freeh oak barrels.

This wine shows a dark intense cherry colour with violet hues. On the nose intense aromas of mature black fruits, spices and cocoa with balsamic notes and elegant aroma of oak. On the mouth the wine shows smooth and elegant tannins with an aftertaste of black fruits, caramel, honey and fine notes of oak, the wine is full bodied and complex. Ideal with chocolate desserts and can also match perfectly with savoury foods especially blue cheeses.



# INTERVIEW

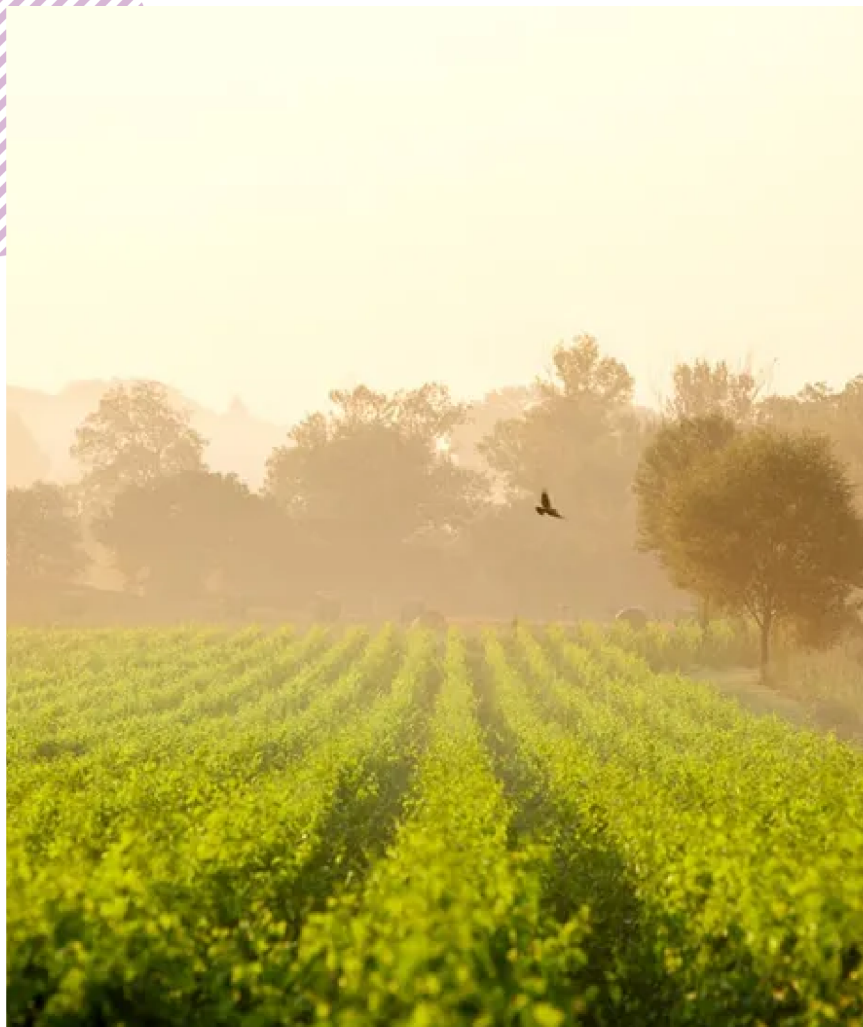
WITH ANTONIO MICHAEL ZACCHEO JR, OWNER  
OF CARPINETO IN VINO NOBILE DI MONTEPULCIANO

BY CLAUDE LALONDE

Last June I visited Italy and more particularly the region of Montepulciano which is located in Tuscany. The region deserves to be seen at least once in your life. So beautiful! During this trip I took the opportunity to visit several vineyards including Carpineto. Antonio Michael Zaccheo Jr, owner of Carpineto received us himself.

## *TELL US ABOUT CARPINETO AND ITS BEGINNINGS.*

It was in 1967, in Greve in Chianti, at an auction that my father Antonio Mario Zaccheo and his partner Giovanni Carlo Sacchet acquired 12 ha of a vineyard owned by the church. This is how we started. My father always tells us that, in the 1960s, it was a vineyard that had been largely neglected. Rural people during this period left for the city to find work and a better life. Life on the farm was very hard. Towards the end of the 1960s, for the price of an Alfa Romeo or a Ferrari you could buy 40 ha including the Château which is quite extraordinary.



Carpineto vineyards

It was in 1967, in Greve in Chianti, at an auction that my father Antonio Mario Zaccheo and his partner Giovanni Carlo Sacchet acquired 12 ha of a vineyard owned by the church. This is how we started. My father always tells us that, in the 1960s, it was a vineyard that had been largely neglected. Rural people during this period left for the city to find work and a better life. Life on the farm was very hard. Towards the end of the 1960s, for the price of an Alfa Romeo or a Ferrari you could buy 40 ha including the Château which is quite extraordinary.

Within 50 years, we started from a small producers that nobody knew (withouth noble origin) to a recognized producer who has managed to position himself among the best wines in the world and who earns awards such the best Winemaker in the world. You know, the vast majority of producers in Tuscany have noble origins. It was difficult for us to make our way. We were just ordinary farmers, "rednecks".





Carpineto winemaking facility

Carpineto can be considered a modern "Winery". You don't smell the wine when you visit the winery because everything is very clean. It's not particularly romantic, but if you want to make great wines, this is the kind of environment that is needed. And this environment will allow the wines to age for many years.

We produce a total of around 3,500,000 bottles with around 30 different wines. In the Vino Nobile appellation we have 22 ha and the Winery itself has 110 ha. All wines are sold under the Carpineto brand. Some other vineyards provide us with the quantities necessary to meet demand.

We are growing, but we can't buy vineyards fast enough to meet demand. The Vino Nobile appellation is only 1,200 ha and that's it. We would like to have another 100 ha but it's not possible. Access to the vineyards is not a simple thing. It is actually managed by the EU. And if it's complicated with the EU, tell yourself it's even more complicated in Italy.

## *I SEE YOU HAVE A LOT OF DIFFERENT TANKS. IS IT TO ALLOW SINGLE PLOT VINIFICATION?*

Indeed, the size of each plot is aligned with the approximate capacity of tanks or multiple tanks. It is essential for us to keep the vinification of the plots separately. We are an ISO 9000 Winery. We therefore adhere to very strict principles. For us, traceability of wines is important and it all starts in the vineyard and at the reception of the grapes.

Once we have identified the plot number, we can follow the evolution of the grapes and the resulting wine: the date and time of the harvest, the conditions of the harvest, where the wine is at in the winemaking process, sugar level, alcohol level, etc. We control everything. With all of these analyses, we want to know what we are doing wrong and what we are doing right. We always want to learn in order to optimize our wines. Over the years we have improved our processes a lot. But you should never forget that the vintages are so different from each other and you have to constantly adjust. We have made wines at Carpineto for 52 vintages and none has been like another. We work with nature. Of course, there is a bit of science involved in making a wine, but there is also a lot of gut feel.



Carpineto vineyards



Carpineto estate in Montepulciano



---

## WITH CLIMATE CHANGE MANY PEOPLE ARE LOOKING FOR A SOLUTION. WHAT ARE YOUR THOUGHTS ON THIS MATTER?

---

For us, due to the fact that our terroir is on clay soils, we are in a good situation. These soils hold water, and in our case, we would appreciate the climate staying as it is. Already, to meet the climatic challenges, we have changed our vine pruning strategies and many other things. We want to avoid among other things that the grapes cook on the vine. We are not entitled to irrigation so there is no question of water management.

We have had weather stations for about fifteen years which allow us to follow all the climatic evolution. We also have probes that are scattered all over the vine. Some are in the vine plants and others are in the soil. This greatly helps us in the management of our viticulture.

---

YOU MENTIONED THE DIFFICULTY OF OBTAINING NEW LAND TO PLANT VINES. I SEE LOTS OF FORESTS AND WONDER WHY YOU CAN'T CLEAR THEM TO PLANT NEW VINES?

---



Carpineto barrel room

In Chianti Classico, where we have 2 estates, there are around 7,000 ha of vines but the potential is at least 10 times this amount. This forces producers and consumers to take only the "filet mignon" of the appellation from the best vineyards. If we increased production a lot, I'm not sure that quality would follow. And besides, it creates a beautiful panorama to visit and it brings a lot of biodiversity which is good for the vine. If you go to Napa, you only see vineyards. This mosaic is more durable if you look at it long term. This situation forces producers to choose the best places for the vine. We also have an olive grove and we have to decide on the locations taking into account the vines necessary to meet the demand.

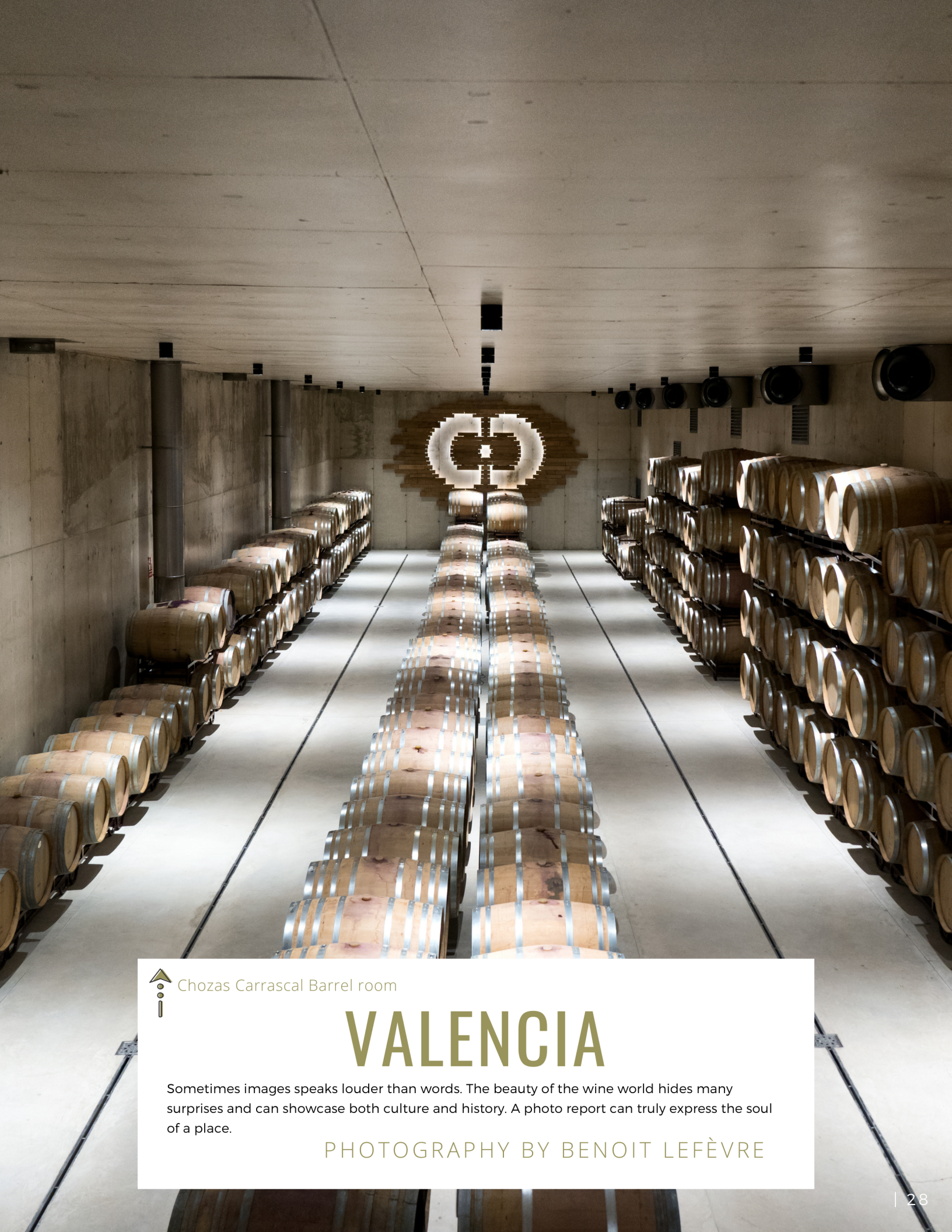
We are producers of classic wines which respect native terroirs and grape varieties. Over time we've faced several challenges. Our style was not well understood by everyone. The media was not so long ago more interested in deep wines with a lot of extraction which was not our style. And Sangiovese is just not the kind of grape that will make such wines. It's more about elegance and finesse.

At Carpineto, we have soils mainly composed of clay and that is why we focus on making Riserva because clay soils are suitable for producing wines that are powerful. And finally aging takes longer in barrels and in bottles, which is a very special process. We are in the lower part of the Vino Nobile appellation area and it's very windy. It's always like that here. We never have a humidity problem and therefore fewer phytosanitary problems and little or no mildew.

My family has been making wine for over 100 years and over the years we have accumulated beautiful pieces that make up like a small family museum. Hand pumps that are 100 years old, equipment to produce olive oil and wine.

---





Chozas Carrascal Barrel room

# VALENCIA

Sometimes images speak louder than words. The beauty of the wine world hides many surprises and can showcase both culture and history. A photo report can truly express the soul of a place.

PHOTOGRAPHY BY BENOIT LEFÈVRE



Chozas Carrascal vineyard



Celler del Roure



Javi revert Vineyard





Rafael Cambra wine



Javi Revert Wine



Chozas Carrascal Cava



Javi Revert wine











### **WINEMAKER - MAISON SAUVION**

Acquired by Ernest SAUVION in 1935, the Château du Cléray-Sauvion is, with its old vaulted cellars, one of the oldest properties in the vineyards of Sèvre and Maine. It covers 95 hectares, planted mainly with Muscadet Sèvre & Maine, but also Gros-Plant, Chardonnay and Sauvignon. The soils are silico-clay, rather late but rich terroir, with great aging potential.

Pierre-Jean Sauvion has the Loire and, more precisely, the muscadet anchored on the heart.

### **PRESIDENT OF THE INTERLOIRE COMMUNICATION COMMISSION**

InterLoire, the interprofession of Loire Valley wines, was born from the will of the wine growers and traders of the Pays Nantais, Anjou, Saumurois and Touraine, to defend and develop their 31 appellations and the IGP Val de Loire.

Pierre-Jean Sauvion has the Loire and, more precisely, the muscadet anchored on the heart.

Interview

## **PIERRE-JEAN SAUVION**

Loire Valley wines, for all occasions!

BY JOANIE METIVIER

### **WHEN WE SPEAK OF TYPICITY IN THE LOIRE, SHOULD WE SYSTEMATICALLY SPEAK OF DIVERSITY?**

PJS: It's true and it's not true. The advantage that we already have is that we are very small. The Loire is 400 km, it may seem small and makes you laugh, but we have such diversity, possibilities, both in color, in style, or in profile, bubbles, no bubbles, residual sugar, no residual sugar ... We can find everything in the Loire. On the other hand, there is still always, always a common thread in all colors, in all profiles, it is freshness.

Fruit, freshness, this is the common thread of Loire wines, and this is true in reds, in bubbles, in sweet wines, in dry white wines ...

We still have a diversity here, but on a common base, which can be explained in a fairly basic way, it all comes down to terroir. The choice of grape varieties was made by our location, because today, ripening syrah in the Loire would be quite a challenge. This is one of the reasons why this or that grape variety is established in this or that region. This is the whole story of our appellations in France. Beyond our grape varieties which have this typicity, we still have with us what the whole world envies us today, it is to be a cool climate.

Today, you can chat around the world, cross the oceans, from north to south, from east to west, everyone is talking about Cool Climate Chardonnay, Cool Climate Shiraz, Cool Climate Pinot. We naturally don't need to talk about it because we are by definition a Cool Climate. For that, we are looked at with envious eyes today, and this is what makes our profile of freshness, fruity. This is why you are not going to find wines with us with 15% alcohol, body-built wines.

### **IS THE COOL CLIMATE MOVEMENT FAIRLY RECENT? A FEW YEARS AGO, WE DIDN'T TALK ABOUT IT AS MUCH.**

PJS: We were already talking about it, but it made less noise. It comes in part from the way of drinking wine, drinking healthy, being able to drink without being disturbed. In the collective consciousness, 15% alcohol is a lot, 12% alcohol is less. However, between you and me, whether you drink a 15% or 12% bottle, it will not frankly change the course of your day. Even if it's better with us, that's another debate and I am cruelly lacking in objectivity.

We want to drink wines more on lightness, more on fruit, less bodybuilder, less alcohol for this connotation, I mean connotation, on the healthy side. We eat fish, we don't want to eat meat, we shoot point-blank at butchers, our Loire wines, whatever they are, go with fish. We have a wave, we have not done it, there is a wave that is created, which is almost global, and luckily, this wave is with us.





### HAS THE DEMONIZATION OF SUGAR HARMED THE SWEET WINES OF LOIRE?

PJS: Sweet wines are sold less easily today than they were sold a few years ago. I think it's mostly a question of balance. Today, you have a very balanced wine with 22-24 g of residual sugar and you sell it without problem. Only excesses are still troublesome.

Beyond excess, there's also the way you drink it. If you ask my grandparents, at Christmas, it was foie gras, Sauternes, Bonnezeaux, Sweet ... I'm not saying it doesn't work, but we put on a suit that is far too intricate with sweet wines. It's so sad. Yes, it's very good at Christmas, but why not eat foie gras on any day. The second point is that we talk about it as dessert wines. It's heresy, it's not just dessert wines. You take Layon, Bonnezeaux, made of Chenin which is among the greatest grape varieties of the world, in all objectivity, its beautiful acidity in its DNA, balances the sweetness. We shouldn't just talk about sugar, but about balance. It is above all an aperitif wine and works throughout the meal up to dessert. Today, most sales of sweet wines, are from those who understood that they could put them in wine by the glass, as an aperitif.

Someone will always say, "Yeah, but it will destroy my palate! ", But there are people who drink Ricard as an aperitif. There is nothing worse than Ricard, after it, you can't drink anything, it tastes nothing. A sweet, balanced wine with Chenin, you serve it as an aperitif and your palate end up just clean. You have to change your habit. Standards have to be broken. It's up to us to communicate it.

The Loire has everything to please today. We have trendy wines, trendy grape varieties, climatology which is trendy at the moment and we have wines that we can drink from January 1st to December 31st.

### IS IT DIFFICULT TO COMMUNICATE ON SO MUCH DIVERSITY?

PJS: Having a single message with the multi-typicity we have is frustrating. I can't tell you one thing, I want to tell you 20. One word to describe something is not possible. We're going to have to spend 5 hours together, eat together, do something. So it's more of a frustrating side than a complicated side. I would always like to say more. One of the communications that I loved was: "All different, but from the same family! "

Loire wine is a family. If you like Chinon, a Cabernet from the Loire Valley, you will love Saumur-Champigny because it is a Cabernet from the Loire Valley.

### WHAT IS THE BIGGEST ADVANTAGE OF CHENIN BLANC?

PJS: Chenin has this capacity, which you will not find in other grape varieties, it can do everything. The greatest bubbles: Chenin. The greatest sweet wines: Chenin, the greatest dry wines: Chenin. The greatest semi-dry: Chenin. You can find all the profiles of the wines, necessarily white, and it will be grand. It won't be half a try of something that works, but more or less. No, very good example can be made with Chenin. And that is not possible with others wines. Try it with sauvignon, it makes great wines, but for a sweet wine, it's still pretty rock'n'roll, the bubbles are uninteresting. Riesling, Gewürztraminer, try it. There is only one and it is with us.

The second thing about Chenin is that it is a soil enhancer. A chenin really smells like the place where it grew up. A sand Chenin smells of sand, a schist Chenin smells of schist, a limestone Chenin smells of limestone, and so on. It's not Chenin who takes the place, he's not in the show-off. He puts himself back, however, he immediately puts the terroir on the front of the stage.



## IS THERE A LOT OF INNOVATION?

For me, there are not many. The evolution in wine is quite delicate, due to specifications. This is the advantage of protection, which makes a Crémant a Crémant, that a Muscadet is a Muscadet, that a Reuilly is a Reuilly. There is a wine profile so that the consumer can find his way around. However, the downside of this kind of thing is that it actually slows you down when it comes to innovation. Is that a problem, I don't think so. Given the diversity that you find in the Loire, you will just move, change from appellation to appellation. The biggest revolution would be weather forecasting. If I had said to my grandfather: "A week of rain is announced, we'll wait because afterward there's going to be all blue sky." He would not have believed me. He would have said to me, "It is high time to go to bed and we are harvesting now, because you can't wait another week."

There isn't necessarily modernism, but that doesn't mean you're sitting and not moving.

## WHAT ABOUT THE NEW MUSCADET CRUS: GOULAIN, CHÂTEAU-THÉBAUD, MONNIÈRES SAINT-FIACRE AND MOUZILLON-TILLIÈRES?

It's not modernization, it's precision, and it's across the world, France, Loire. My grandfather worked at the scale of the property, my father on the plot scale, my generation on the vine stock scale. For me, this is the biggest step forward. We did it in Muscadet, but there are others who do it. Les Cru du Muscadet is an abuse of language because in fact the real word is not very pretty. It's called a secondary denomination, which is pretty ugly as a term, so we prefer to use the term "Cru". There is a real work to delimit the communal areas.

## HAVE THE LAST VINTAGES BEEN DIFFICULT, ESPECIALLY WITH THE 2017 AND 2019 FROSTS?

Mother nature has proven again that she is the patron. We can do Brexit, taxes, we can create anything we want, wind turbines, etc. Mother Nature always has the last word. She is the one who says what to do, who puts us back on the right track. She's not necessarily always nice to us. It's easier to talk about it after you digest it. My grandfather said to me, "There will be a disaster in your career, maybe two." I've had six, and I still have some left. The challenge of the Loire over the coming years will be the regularity of the available volume. If you take Muscadet, it's 3 out of 4 years of frost. You cannot open doors if you run out of wine. You need that consistency, that certain stability. We will need people to fight against freezes. We can work protect some vines maybe whole property, but what would be interesting, it would be to protect on the appellation scale. We never had a qualitative problem, but only a quantitative one. It lacks visibility, everyone wants visibility, buyers, markets ... And in terms of visibility, we have almost nothing to offer.







## - PORT NEW ERA - - AGED WHITE PORT -

BY JOANIE METIVIER

We've all heard it before, Vintage & Colheita ports are supposed to be the best there is. Porto as a wine producing place, has made its name throughout history for its premium fortified wines. They're amazing, yes, they're high quality, of course, are they original, not quite. I feel like everybody is trying to find the next cool thing in Porto. There's just so much potential, which is being lost in misinformation, misinterpretation, lack of interest or plain boring preconceived opinions. Well, as hard as it can be to believe it, the port world is evolving. The changes have been reluctantly stopped and fought against in the past. After all, traditions are extremely valued. Remember the slogan "Yes! We mix!" back in ... to promote port based cocktails? Well, it was a flop. Now, you can't walk a few meters in Gaia without being offered a Port & tonic. Furthermore, we can now see a trend toward other colors of Port, such as White. While the simpler, non-aged associated products or aperitive styled seems to mostly find their way into Porto Splash, lemon slushie and other cocktails, there's also the serious side of aged white ports. It's a Port Wine category that is growing a lot. We can see a great development in terms of interest, quality and also the amount of products available, even if still quite minimal. Their intense, complex and profound nut-based character with a range of flavors from spices to dark chocolate and orange rind is quite appealing for all kinds of consumers.



I don't want to be misunderstood, the vintage stuff is still the glorious and high-end side of Port, but there are other interesting options. I won't say no to another way of enjoying port, that's for sure.

First of all, white port can be tricky to find. The production is complicated and the white grapes (Most commons being Códaga, Malvasia Fina, Rabigato, Folgasão, Gouveio, Cerceal, Arinto and Viosinho.) The trend started with young bottled, fresh and exotic wines, but some of them are capable of more and you can now find some with age indications similar to Tawnies or Colheita. When you look at it, even if they're called "white port", there's really a lot of similitudes with barrel aged blends. In terms of color, they both brown with age, literally turning to tawny hue, although the whites retain a more golden aura. The ageing method is generally the same too. It's a blend of different crops, and/or vintage, aged in oak with the age indication being the average of the blend. Both follows the art of blending, mixing casks of different years to achieve absolutely seductive and distinctive wines. You could think the maceration time would be the main difference, and it is for apperitive styled, but most of the aged white ports have longer maceration and more extraction of tannins, colour and aroma from the skins in order to increase the wine's ageing potential and character.

These beautiful, serious age-dated white ports have been permitted only since 2005 although vintage-dated colheitas were always allowed. You can still find some extremely rare and wonderfully old Colheita White Ports at historic houses. Kopke, proudly the oldest Port Wine House founded in 1638, has some White ports dating back to 1935. They even recently released a special editions, Kopke Very Old Dry White, a blend of very old and rare wines from the last century, cask-aged for at least 50 years, in 300 litres casks. It is a testimony of the unique legacy of Old White Ports Ports that Kopke has preserved in small quantities over the last 381 years. While Kopke has made its name around its history and its fabulous aged white port, it's not the only Port wine House going towards limited, special golden specialties, Porto Cruz and Porto Dalva have a whole range of of old dry white ports, other famous houses like Niepoort, Ferreira, Vasques de Carvalho and Vista Alegre are also getting into the game.





## What does it taste like?

You can expect the most beautiful colors of shiny gold in a younger blend, such as 10 years, to a dark brown shade for the precious antique blends. Whatever their age, they are always very expressive and complex. Typical flavors include dried fruit, figs, toasted nuts, orange zest, marmalade, nougat, almond paste, dark chocolate, coffee, spices, caramel, curry, list can go on forever.

Surprisingly, they are capable of retaining essential freshness and youth, while being able to withstand decades in oak barrels. The intense sweetness is finely balanced by a decent acidity and gives a rich and succulent expression. We highly recommend to all Porto wine fans who want to take it to the next level and try a different type of port.





# CLAIRETTE DE DIE

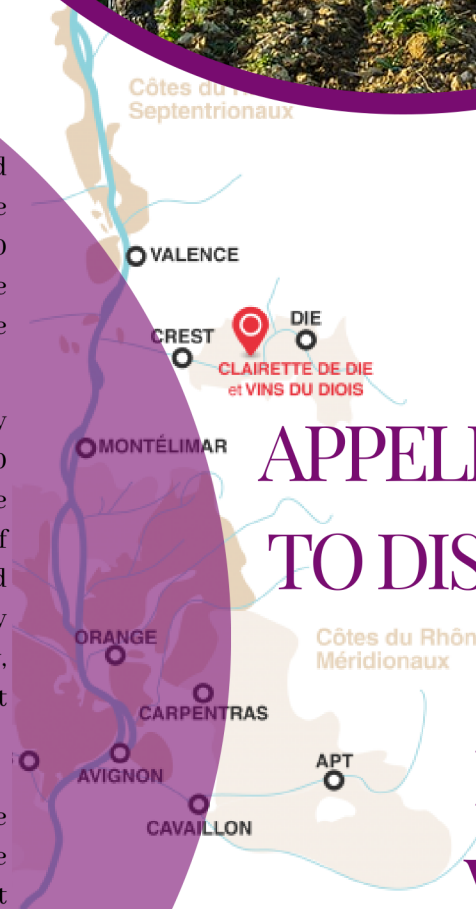
Does Clairette de Die mean anything to you? This appellation of the Rhône Valley, exclusive to the production of sparkling wines, is little known, even disliked. We could blame the sugar war of the past few years, but for my part, I attribute this lack of interest to ignorance only. How can we like something we haven't tasted? However, when tasted, the Clairette appeals to all consumers of all generations. With its undeniable advantages, its quality-price ratio, its fruit-sugar-acidity balance and its natural manufacture, its only defect is its limited production.

## THE DESIGNATION

In the heart of the Rhone Valley, in the Drôme department, affixed on the southern walls of the Vercors massif, Clairette de die is one of the highest vineyards in France with an average altitude of 700 meters. Sharing the territory with Crémant-de-die, Coteau de die and Châtillon-en-diois, Clairette nevertheless provides most of the volumes.

Developed according to the ancestral or dioise method, it largely favors Muscat. In this 1600 ha Drôme territory, 88% of the 300 producers make their wines using the ancestral method. The appellation, which became AOC in 1942, dictates a minimum of 75% white Muscat with small grains. The blend can be completed with white Clairette (more rarely pink) or with small red berry Muscat. These grape varieties, of legendary aromatic intensity, know how to charm with their floral, fragrant and gourmet aromas.

While the Drôme is a tributary of the Rhône, the two regions share few points in common. The Rhône valley, with its picturesque vineyards and steep banks (think Côte-Rôtie) transforms just south of Valence, where the two rivers meet. Diois (Die region) is one of the most geographically isolated wine districts in France. It is located 48 km east of the main wine region of the Rhone Valley and several hundred meters higher. The diois is not quite in the northern part, nor in the southern part of the Rhône valley, but somewhere in between. It is one of a kind.



## THE LITTLE APPELLATION TO DISCOVER IN THE RHÔNE VALLEY

BY JOANIE METIVIER



## WINES

Today, around 25% of the appellation is organic or in conversion. In addition, alcoholic fermentation takes place in indigenous yeasts. It is not compulsory, but very widespread. It was in 1971 that the “ancestral dioise method” was validated, based on an incomplete fermentation in vats at low temperature which is continued in the bottle from the residual sugar of the grapes. Before the grape must is completely transformed into wine, it is bottled and kept for another four months, sometimes longer. In the cellars maintained at a temperature of around 12 ° C, the bottles are jealously guarded by the producers. Fermentation can thus continue its work. It will stop naturally when the wine has reached its naturally low alcohol level (7-8%).

The result is a wine with a rich and complex profile, a beautiful aromatic purity, a high acidity which admirably brings a sugar level to 35g / l. minimum, but which more often rises to 60-80g and this effervescence multiplies the aromatic intensity. The wines are full and fruity and almost always contain residual sugar of a semi-dry level or more. The limestone and clay soils as well as the higher altitudes offer a favorable environment for Clairette and Muscat, allowing the grapes to ripen slowly and to retain a high natural acidity during maturation. So many parameters that argue in favor of Clairette de Die.



## THE NAME

There are different versions explaining the origin of the name of this sparkling and delicate region. Oddly, it is not named Clairette, although it is grown there.

According to legend, more than two thousand years ago, in a country called Le Pays Diois, a shepherd placed a pitcher of wine in the icy waters of the Drôme to cool it. The wine was forgotten and left in cold water during the winter. The shepherd returned in the spring and, to his surprise, found the wine right where he left it. When he opened the jar, he discovered a slight foam in the wine ... what the French call sparkling. For centuries, the Gallic tribes left jars of wine in the river in winter to recover them in the spring... Sparkling wine had been made in this region for centuries, even in Pliny's time, Muscat was already mentioned as grown here; however, it was most widely appreciated in the late 19th century. At the turn of the 20th century, in the nearest large cities, Lyon and Grenoble, the sparkling wine of Die was still sold directly in barrels – much like Bourru wine, partially fermented wine which is sold just after harvest. Needless to say, the yeast was in suspension, but gradually it would disappear, leaving the deposit behind. The name therefore supposedly comes from this phenomenon of “clarification” or “clairette”.

## CLAIRETTE DE DIE ROSÉ

Yes, it did exist, the rosé Clairette appeared at the end of 2016. After several years of debate, the producers were finally going to be able to quench their desire to give color to their sparkling wines. However, the joy was brief. In January 2018, the French Council of State canceled the decree of the Minister of Agriculture which had allowed the production of rosé in the specifications for the appellation. Good luck finding this short-lived production, only the 2017 vintage will be able to display the name of the appellation. They will be bottles of historic rarity.





# AMBO™

MODERN  
ITALIAN  
TRADITION



**AMBO GRIGIO**  
14.95\$  
SAQ CODE: 13692481



**AMBO NERO**  
14.95\$  
SAQ CODE: 13487161

Moderation is always  
in good taste.

**Éduc**  **alcool**

**18+**



THE SOUL OF ITALIAN WINE  
[WWW.ALESSANDROBERSELLI.COM](http://WWW.ALESSANDROBERSELLI.COM)

REPRESENTED  
IN QUEBEC BY:

 **VINEO**  
[WWW.VINEO.CA](http://WWW.VINEO.CA)