

# Yllätysviinit Ranskasta

Tasting 24.4.2019

Lasse Malinen



● Paris

● Macon

Château d'Antugnac

La Closerie des Lys

● Antugnac

## Crémant de Bourgogne



- Terroir

C'est notre région de prédilection, lieu où le Domaine des Deux Roches est né, au pied de la roche de Solutré. Le Chardonnay y est roi, et parvient à sublimer un terroir unique, que nous retrouvons dans chacune de nos bouteilles. Ce crémant vient donc étoffer notre gamme de vins de Bourgogne afin de vous proposer de la pétillance dans le choix de nos vins.

- Cépage

100% Chardonnay

- Vinification

Elevage sur lattes pendant 18 mois.  
Sucre résiduel : 5,5g

- Notes de dégustation

Ce crémant est issu de vignes situées sur des sols argilo-calcaires. Les bulles fines s'épanouissant dans une robe dorée en font un vin soyeux, exprimant des arômes d'agrumes et des notes florales équilibrant parfaitement la fraîcheur en bouche.

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19,75€ ei sis  
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## Saint-Véran "Les Terres Noires"

2016 13,5 %  
 Vuoden 2015 S-V  
 kultamitalisti Lyonissa  
 2017 ; 22,25 €



- Terroir

Saint-Véran lies between the escarpments of Solutré and Vergisson (from which the Domaine des Deux Roches takes its name), on the southernmost slopes of a of a 250 km long and 5-6 km wide prehistoric limestone ridge that runs through the valleys carved out by the river Soâne.

Its vineyards are among the few in Burgundy with a south/south-easterly aspect, which exposes the vines to maximum sunlight and warmth, as well as winds that help to moderate their temperature and stimulate photosynthesis. This allows Chardonnay to develop physiological ripeness quickly, under stress, in a precarious continental climate. 'Les Terres Noires' takes its name from the black soil, rich with limestone debris, organic material, and a high proportion of humus that make this 2.85 ha parcel of vines on the southern slopes of the escarpment of Vergisson one of the best sites in the Saint-Véran appellation.

- Varietals

100% Chardonnay

- Vinification

The grapes are pressed slowly in a pneumatic press. The free-run juice is then drained and left to settle at low temperatures (no higher than 18°C) before it is transferred into oak barrels to undergo alcoholic fermentation.

After alcoholic fermentation the wine is left on the lees to undergo malolactic fermentation. The wine is then left to age, on the lees, under oak, until the following spring (April/May).

Lees stirring takes place throughout the maturation period.

- Tasting notes

'Les Terres Noires' is translucent gold wine with a beautifully balanced aroma of fruits and flowers. It tastes of green apples and lemons with floral hints, and a mineral character that compliments its fruitiness on the palate.

- Service & food pairing

Serve lightly chilled (10-13°C).

This wine's minerality makes an excellent accompaniment for oily fish (poached or fried), as well as seafood.

Its citrus flavours make it ideal for white meat, such as veal or poultry, accompanied by cream sauces, as well as creamy seafood and mushroom risottos.

It is equally suited to a number of cheeses: goat's cheese, blue de Bress, Comté, Beaufort, and Gruyeres.

- Packaging & storage

## Limoux Blanc "Terres Amoureuses"

2016 13% Chardonnay 85% et  
vieilles vignes de Mauzaz  
(cépage local 15%), 16,75 €



### ♦ Terroir

The 30ha of Chardonnay vines that are used to make «Terres Amoureuses» were planted in the early 70s and are some of the oldest in Languedoc.

The terroir consists of clay and limestone typical of the Aude Valley and sits 400m above sea level

### ♦ Climat

The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuations in temperature between night and day during the maturation period. However, at an altitude of 400m, with a south/south-easterly aspect, facing towards the Pyrenees, the vines exposure to the sun, winds, and altitude create a mesoclimate that favours a slow and long maturation period.

### ♦ Varietals

100% Chardonnay, hand picked from 35 year old vines.

### ♦ Vinification

After harvest the grapes are placed delicately in a broad stainless steel vat where they burst under their own weight and the pressure of gravity's pull.

The wine is then left to settle and clarified at low temperatures. The free run grape juice is then transferred to oak barrels (10% of which are new) where the fermentation takes place at a temperature of no more than 19°C and the wine is left to age until the April after the harvest.

This wine is entitled to the Limoux Appellation, reserved uniquely for wines of the region made mainly from Chardonnay grapes that have been hand picked, and have undergone compulsory lees stirring, and barrel fermentation.

### ♦ Tasting notes

This wine is a brilliant yellow, with flashes of green. A nose full of mature fruit and flower. On the palate it is ample and beautifully structured, rich and elegant fruity wine with a fresh, mineral finish.

### ♦ Service & food pairing

Serve at lightly chilled (10-13°C).

Makes an excellent aperitif with toasts and fois gras. Also goes well with fish and shellfish and poultry or with goats cheese.

### ♦ Packaging & storage

Sold in traditional Burgundy 0.75 bottle with a natural cork, and comes in cardboard

## Mâcon Rouge "Verger des Feuillants"

2016 13,5% ;  
15.50€



- Terroir

The Mâcon is known for its rolling limestone hills that experience more sun, less rain, and less risk of frost than the rest of Burgundy. 'Verger des Feuillants' is a parcel of 50-year-old Gamay vines situated in the village of Charnay-lès-Mâcon. Its name comes from the fact that the parcel is divided in two by a small peach, apple, and plum orchard (a 'verger' in French). These parcels have south-westerly aspects that expose them to sunlight throughout the day and allows them to maintain their warmth late into the evening. This ensures the vines do not suffer rapid temperature fluctuations and stimulates photosynthesis, ensuring that the Gamay grape (usually associated with the Beaujolais region, further south) can develop physiological ripeness quickly, under stress, in Burgundy's precarious continental climate.

- Varietals

100% Gamay

- Vinification

The grapes are handpicked in mid-September.

The grapes are pressed slowly in a pneumatic press. The free-run juice is then drained and left to settle at low temperatures half of the wine is then transferred to oak barrels, and half of it to a steel vat, where it undergoes alcoholic fermentation and is aged until the following Spring (April/May).

- Tasting notes

This medium purple wine has the aroma of red fruits, ripe strawberries and cherries, with notes of spice from the oak. On the palate there is a touch of clove and black pepper, and the fruit flavours are prolonged into a cherry finish.

- Service & food pairing

Serve lightly chilled (10-13°C) or at room temperature (15-18°C).

This wine makes an excellent accompaniment to charcuterie, red meats, and/or mild cheeses.

- Packaging & storage

Comes in a traditional Burgundy bottle, with a natural cork, in cartons of 6 or 12 bottles.

Store horizontally and consume within 2-3 years.

## Pinot Noir "Côté Pierre Lys"

2016 100%; 16,75€



- Terroir

This wine takes its name from the Pierre Lys wind, which is funnelled through the canyon gorges of the same name, into the Aude valley, and across the 4.5 ha of Pinot Noir reserved for this cuvée.

The soil is poor in organic matter but rich in schist, calcium, and marine fossils, and the vines are not only exposed the wind, but at 500m of altitude they are also exposed to the sun, the heat of which the large stones that about in the top soil store, which moderate the drastic fluctuations in temperature between night and day, to which the grape is subjected during the maturation period, and helps them to realise their full potential and creates wines with aromatic elegance and long finish.

- Climat

Although the valley has a broadly Mediterranean climate, the mountain influence of the Pierre Lys wind is particularly pronounced in this microclimate.

- Varietals

100% Pinot Noir

- Vinification

After harvest the grapes are sorted and placed in a broad stainless steel vat where they burst under their own weight and the pressure of gravity's pull. The juice is then left in contact with the skins for 4-5 days while cold maceration takes place in a controlled environment no warmer than 12°C, and the caps are carefully punched down twice every day to ensure maximum extraction between the grape juice and the pulp and skins to ensure the colour and aromas of the final product.

The wine is then left to ferment for approximately a fortnight in a controlled temperature of no more than 25°C, after which the vat is drained and the free run wine is separated from the skins and gross lees so that it can be transferred into French oak barrels (10% of which are new) where it is left on the lees to undergo malolactic fermentation and oak-aging until the next harvest to add complexity to the wines flavour.

- Tasting notes

'Côté Pierre Lys' is a beautiful, translucent, ruby wine, with hints of purple. It has a medium body with elegant balance between primary fruit flavours and secondary characteristics from the time it spent under oak. It has an aroma of cherries, forest floor, and spices, all elegantly balanced on the palate with a long fruit finish.

- Service & food pairing

Serve at either room temperature (15-18°C) or lightly chilled (10-13°C) to accompany meals. Goes well with red meat, fowl, and game.



## Limoux Rouge "Vieilles Vignes"

2014 14%  
Haute Vallée  
de l'Auge ;  
26,25 €



- Terroir

The vines are located in altitude. These hillsides are exposed to the south facing the Pyrenees. They are well ventilated, with clay-limestone soils poor in organic matter but rich in minerals of different origins. They retain moisture during dry periods and the pebbles promote drainage.

- Climat

The climate is Mediterranean and Pyrenean, with significant alternations of temperatures between night and day (30 °C / 12 °C)

- Varietals

Merlot 70% Cabernet Franc 20 % Syrah 10 %  
The vines are 55 years old.

- Vinification

Sorting the harvest with a cold pre-fermentation maceration for two days, daily pumping and a 100% barrel rearing for one year.

- Tasting notes

This wine comes from the old vines of the Domaine d'Antugnac. Aged in oak barrels, it develops aromas of fruits such as blackcurrant with peppery and roasted notes. On the palate, a frank attack with complex scents of compote red fruits. A great persistence while keeping a nice freshness with a mineral finish.