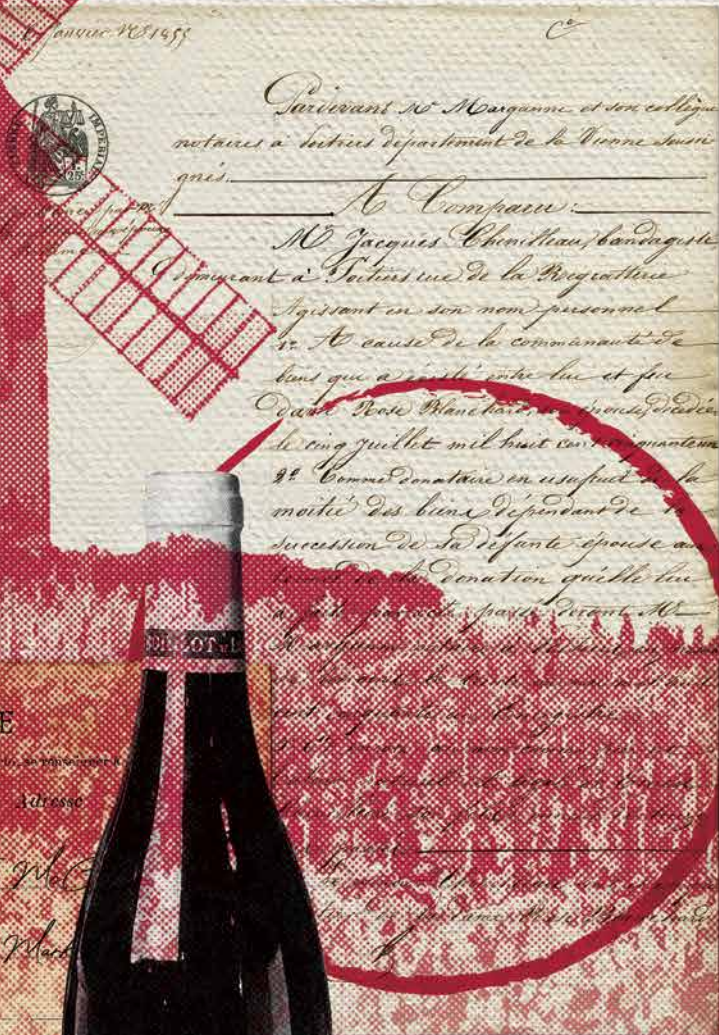


Beaujolais

Burgundy's Frontier



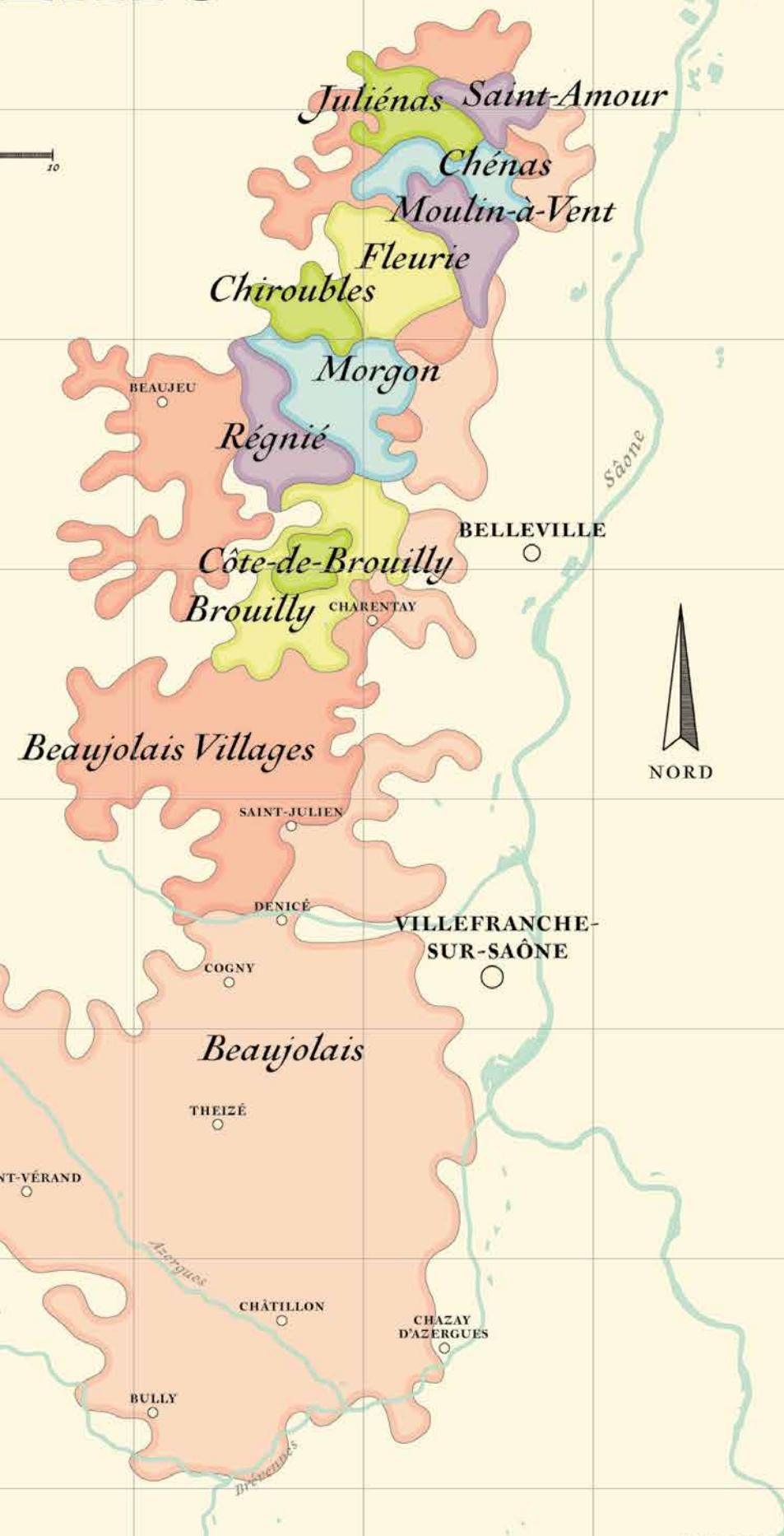
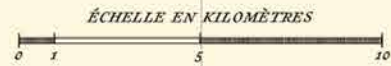
MAISON
VAURON
FRENCH WINE MERCHANTS

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BEAUJOLAIS



MÂCON



NORD

LYON



LÉGENDE

- Villes principales
- Vignobles
- Morgon Appellation
- Fleuve / rivière

Production
blanc et bulles

Production
rouge

Introduction

Stretching 55kms from Mâcon to Lyon, Beaujolais is a treasure trove of delicious wine lying at the southern end of Burgundy. The wines are fruity, perfumed and refreshingly crisp, making them great wines to drink early.

Lying on the frontier, vigneron in Beaujolais have always been pioneers. The currently topical natural wine movement began in Beaujolais in the 1950s with Jules Chauvet and today, the area is still one of the hotbeds for this movement.

The secret to Beaujolais's success is the unique personalities of the 10 Cru, villages which are prized for their distinctive styles and flavours. Lying at the northern end of the region, it is the particular composition of granite, limestone, bluestone and flint which gives them their individual flair.

Beaujolais Nouveau

A fun and lively day to celebrate the region, Beaujolais Nouveau falls on the 3rd Thursday of November. Villages and restaurants in Beaujolais and around France will celebrate with a big meal and of course, plenty of Beaujolais Nouveau, the very light, fruity, easy drinking young wine of the region. What started as a day to celebrate the end of harvest, has become an international day to celebrate Beaujolais, and here in New Zealand, we get to be the first to pop the corks!

Beaujolais Today

While the Nouveau has brought people into the door, it is the more complex Beaujolais-Villages and Cru that everyone is staying for. Even some of the big names of the Côte d'Or have been setting up outposts, seeing the enormous potential of Beaujolais, with the likes of Thibeault Liger-Belair and Louis Boillot.

Gone are the days of the light and fruity, drink right now wines; even at the villages level and certainly the Cru have wonderful ageing potential, with some of the top examples benefitting from 10 or more years of ageing.

Though only 1 major grape is grown, there is a big range of styles for different palates and occasions: from the light and fruity to the deep and savoury. To the rest of Burgundy there is one major (and happy) difference - the prices!

Fun fact: In the local lingo, pinoter means to age or cellar a wine, perhaps as a nod to their more famous big brother to the north.



10% discount
for orders of 6 bottles or more
on products in this newsletter.

For online orders, please use coupon code

“BEAU10”

at check out, excludes the 6 pack
& Beaujolais Nouveau offer.



Beaujolais Villages

The most easy-going style with bright fruits, refreshing acidity and low tannins, a perfect introduction to the region. It is the clayey-limestone which gives it the fruity, intense, refreshing, yet easy-drinking style. If you want to get more technical, carbonic maceration is a common winemaking technique used here, where whole bunches of grapes are fermented in an anaerobic environment which gives the raspberry bubblegum character.

Burgaud Beaujolais Villages 19 \$23.50

The rising star of Beaujolais, Alexandre is cousin of top Morgon producer Jean-Marc Burgaud.

Etienne Bailly Beaujolais Villages 18 \$24.00

The 2018s are just packed with fruit, a gorgeous intro to the region.

Chermette Beaujolais "les Griottes" 19 \$27.50

"Chermette produces some of the finest values in French wine." Robert Parkers Wine Advocate

Burgaud Beaujolais "Lantignié" 18 \$28.50

"Bursts with aromas of cherries, raspberries, violets and spices. Medium to full-bodied, velvety and succulent, it's juicy and gourmand." 92/100 Wine Advocate

Chasselay Beaujolais 18 \$28.50

Organic, biodynamic and natural. Young sister and brother, Claire and Fabien produce beautiful low sulphur wines, leaving Dad, Jean-Charles, to concentrate on his charcuterie.

Thivin Beaujolais Villages "Ecussol" 18 \$32.00

A new cuvée for this historic estate. The Thivin wines are a staple of France's best restaurants as well as the tables of many wine writers.

Terres Dorées Beaujolais "l'Ancien" 18 \$33.50

Jean-Paul Bruns 40th vintage, an icon of Southern Beaujolais. "This must be one of the best values in Beaujolais." 92/100 Vinous

Lapalu Beaujolais Villages VV 19 \$40.00 (arriving in October)

With 50 to 100+ year old vines, Jean-Claude Lapalu is one of the most respected and revered growers of the natural wine movement.

Light & Fruity Les Crus

Saint-Amour • Julienas • Brouilly • Chiroubles

As we step into the Cru, we'll start with the lighter, easier styles. With more complexity, St-Amour is known for its lightness and delicate floral notes; Juliéenas for its softness which comes from its altitude and stony soils; Chiroubles for the lively, rounded yet delicate style and the fruity yet sophisticated Brouilly which is best drunk after 2 years.

Clos du Fief St Amour 18 \$39.00

Bold blueberry and blackcurrant pastille aromas, quite vivacious, quintessential Saint-Amour.

Clos du Fief Julienas 18 \$35.00

Dark cherry and raspberry-scented bouquet with subtle undergrowth notes developing with aeration. A very delicious and well-made Juliéenas.

Cheysson Chiroubles 18 \$33.00

Delicate and floral with ripe berry flavours that dance across the palate.

Lafarge Vial Chiroubles 18 \$67.00

Volnay superstar Frédéric Lafarge is new to this region, only the 4th vintage of this wine but a huge success. 91/100 Wine Advocate.

Burgaud Brouilly 18 \$28.50

A wine that cements Alexandre as one of the best, despite his age and experience.

Thivin Brouilly 17 \$37.00

"Pliant black raspberry and bitter cherry flavors show a hint of licorice, and a candied violet nuance adds a sweet touch." 91/100 Vinous

Rottiers Brouilly 18 \$38.00

Highly recommended, young organic producer who pushes the boundaries to make exceptional wines. 92/100 Wine Advocate

Chasselay Brouilly 17 \$45.00

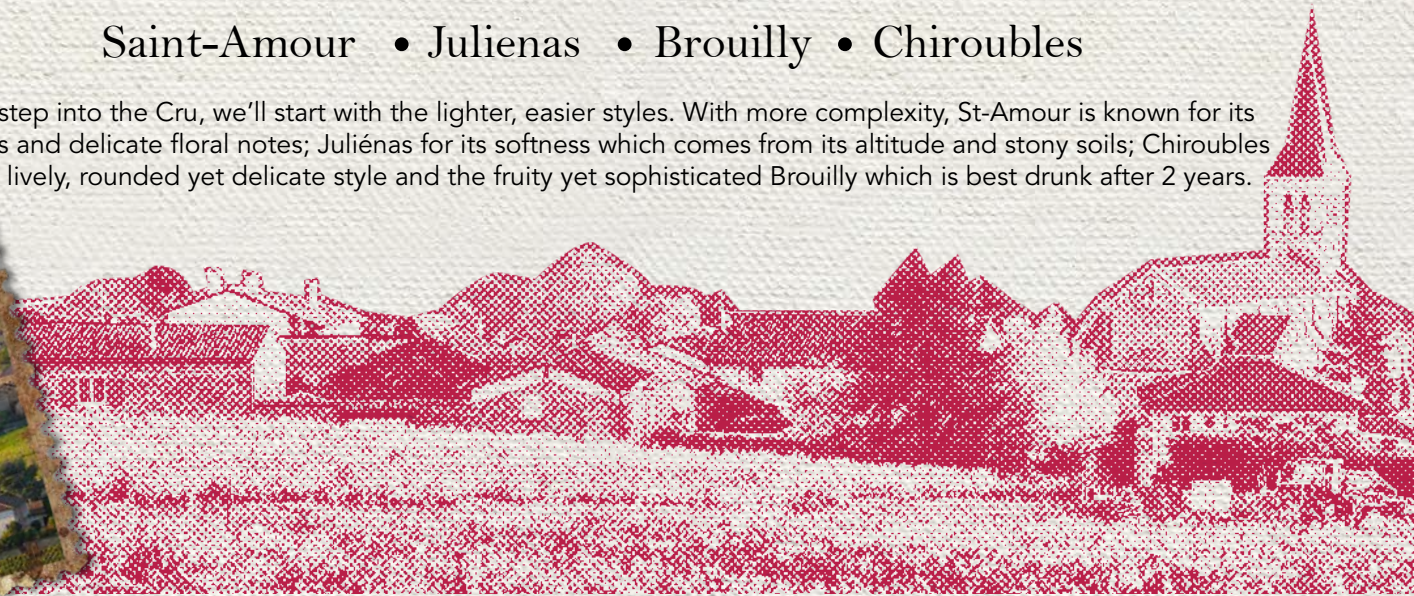
Aromas of wild berries, violets, grilled meats and raw cocoa. A succulent red bottled with minimal sulphur.

Chermette Brouilly "Pierreux" 18 \$42.00

"A fleshy wine with a satiny attack that segues into a fine-boned, elegantly structured mid-palate, with lively acids and a fragrant, expansive finish." 91/100 Wine Advocate

Lapalu Brouilly VV 19 \$49.00 (arriving in October)

Natural winemaking at its best. Very complex with wonderful balance.



Medium-Weight *Les Crus*

Chénas • Fleurie • Régnié • Côte de Brouilly

With more texture and tannins, these Cru pack more punch. Chénas, reportedly Louis XIII's favourite, is known for its notes of peony; Fleurie is fine and elegant; sandwiched between Morgon and Brouilly, Régnié stands out with bright fruit and fine tannins; Côte de Brouilly lies on the slopes of an ancient volcano, with blue granite providing a fuller structure.

Piron Fleurie 18 \$42.00

Sensationally good value. The fruit leaps from the glass enveloping the senses. A cracker!

Piron Chénas "Quartz" 16 \$42.00

A joint venture with Michelin 3 star Lameloise. "Fine-grained tannins build slowly on the tenacious finish, which shows excellent clarity and leaves behind sappy red fruit and white pepper notes." 92/100 Vinous

Chermette Fleurie "Poncié" 18 \$42.00

Serious Fleurie with a fine boned tannic chassis, will age for 10+ years. 94/100 Wine Advocate

Piron Régnié "Croix Penet" 16 \$42.00

With four years of age this has really started to drink well. Super ripe mouthfilling fruit and tannins.

Thivin Côte de Brouilly "Sept Vignes" 18 \$43.50

"Sappy and deeply concentrated on the palate, offering mineral-laced bitter cherry and blackberry preserve flavours that stretch out and turn sweeter with aeration." 93/100 Vinous

Thivin Côte de Brouilly "Clos Bertrand" 18 \$49.50

Raised in foudre and derived from the historic southwest-facing enclosed vineyards of the Château Thivin, a wow wine that will need some time. 93+/100 Wine Advocate

Terres Dorées Fleurie "Grille Midi" 17 \$54.00

Very promising with a rich bouquet of dark fruits and black raspberries backed by firm tannins. This will need time.

Lafarge Vial Fleurie 18 \$75.00

"Generous and gourmand, it's fleshy and enveloping but—like all the domaine's wines—remains bright and precise." 91+/100 Wine Advocate

Lafarge Vial Fleurie "Joie de Palais" 18 \$79.00

"Beautifully vibrant and precise, this 1.5-hectare parcel of steeply sloping decomposed pink granite was planted in the 1950s." 93+/100 Wine Advocate

Bold & Full-Bodied *Les Crus*

Moulin à Vent • Morgon

The most robust and celebrated of the Cru, Moulin à Vent, unusually, is not named after a village, but a prominent landmark: a 450 year old windmill which sits at the top of the hill. Robust and complex, this is one to cellar to bring out the rich fruit, spices and floral notes. Morgon is another rich and powerful style, said to have the fruit of Beaujolais and the charm of Burgundy, just the perfect combination!

Large Morgon \$33.50

Big gutsy style with soft round tannins, a real crowd pleaser.

Piron Morgon "La Chanaise" 17 \$36.00

Piron's entry level Morgon is all about the fruit, very easy to drink.

Terres Dorées Morgon 18 \$39.00

"Fleshy and enveloping, with a rich, layered core of fruit, powdery tannins and lively acids. This comes warmly recommended." 92+/100 Wine Advocate

Piron Morgon "Grand Cras" 18 \$40.00

Powerful and structured, a terrific age-worthy Beaujolais from the blue granite of the Côte du Py

Piron Moulin à Vent 18 \$45.00

The organic Piron wines are all about balance. Beautiful fruit from these 75-year-old vines

Piron Morgon "Côte du Py" 18 \$46.00

Vivid purple with an impressive aromatic bouquet that fairly leaps from the glass

Rottiers Moulin à Vent 18 \$46.00

"Offering up aromas of dark cherries, spices, chocolate and truffles, it's velvety and layered, with succulent acids, powdery tannins and a long, precise finish." 93/100 Wine Advocate

Terres Dorées Moulin à Vent 18 \$46.00

"From the lieu-dit Tour de Bief, a full-bodied, satiny and layered palate that's fleshy and inviting, it will evolve gracefully for a decade or more." 92+/100 Wine Advocate

Chermette Moulin à Vent "Trois Roches" 18 \$48.00

"An inviting bouquet of black raspberries, spices, candied peel and peonies, another terrific effort from Chermette." 94/100 Wine Advocate

Marcel Lapierre Morgon 19 \$50.00

From the original Gang of Four, this is one of the great producers of Beaujolais. *(on allocation, please enquire)*

Louis Boillot Moulin à Vent "Rouchaux" 17 \$54.00

One of a growing number of Côte d'Or producers acquiring land in Beaujolais. Serious, elegant and muscular this is built to age with grace. Highly recommended. 90/100 Wine Advocate



Whites, Rosé & Sparkling

Accounting for only 4% of total production, these are a rare find! Chardonnay comes in a different guise here, with more flesh and texture than their northern neighbours with a stony, mineral backbone. Rosés are fresh, fruity and layered, made to be drunk on their own or with seafood.

Piron Beaujolais Rosé 19 \$26.50

(arriving late September)

This is like sunshine in a bottle. A Gamay Rosé that will wow you with its seductive fruit and charm.

Piron Beaujolais Blanc 19 \$33.00

Here is a Chardonnay that really punches above itself, intense exotic stonefruit with a long lingering finish.

Terres Dorées Beaujolais Blanc 19 \$34.00

The warmer climate and limestone soils around Charnay are perfect for Chardonnay. Exotic fruit with an intense mineral finish.

Chasselay Beaujolais Blanc 19 \$35.00

Notes of pears and peaches with real concentration and character, underpinned by lively acids. This is a genuinely impressive white Beaujolais. 90/100 Wine Advocate

Thivin Beaujolais Villages Blanc 18 \$45.00

An unctuous and gourmand style, bursting with notes of yellow orchard fruit, peach and pastry cream.

Terres Dorées Mousseux FRV 100 \$38.00

A Méthode Ancestrale made from 100% Gamay, it is slightly pink, low alcohol and unbelievably drinkable.

Terres Dorées Crémant de Bourgogne Extra Brut NV \$42.00

100% Chardonnay, this Méthode Traditionelle is a Champagne look alike, spending more than 2 years on lees.

Beaujolais Nouveau 2020 \$42

The 2020 vintage will be released on the 3rd Thursday of November.
We are flying in limited quantity, to secure a bottle or more!

Pre-order before 1st October

Beaujolais Intro Pack



1 x white and 5 x reds

- Chasselay Beaujolais Blanc
- Burgaud Beaujolais Villages
- Terres Dorées Beaujolais L'Ancien
- Cheysson Chiroubles
- Piron Chénas
- Louis Boillot Moulin à Vent



~~RRP \$221~~

\$195

A drink now pack that you are going to love.

PRE-ORDER



La boîte à fromages



Chebris

Semi-hard • Goat & Sheep Milk • Fresh & Clean

With a wonderful combination of goat and sheep milks, this cheese has a creamy nuttiness and a cleansing acidity coming from the goat's milk. Definitely one of the top mixed milk cheeses with a nuanced flavour that will please the palates of novices and gourmards alike.

\$11.30 /100g

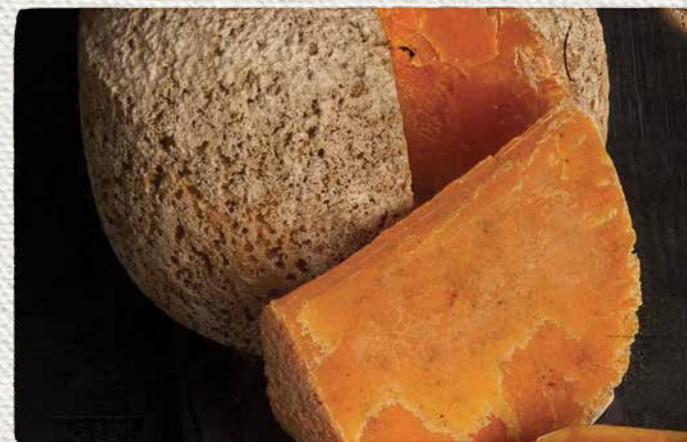


Tomme de Savoie

Semi-Hard • Cow's Milk • Nutty • Tangy

From the Savoie region on the eastern border with Switzerland, this cheese is aged to develop a flavour that is nutty, earthy, and sometimes grassy. The characteristic grey-brown rind protects but is inedible. As a simple, rustic cheese it certainly holds its own.

\$8.70 /100g



Mimolette Young (6 Months)

Hard • Cow's Milk • Buttery • Fruity

Mimolette dates back to the time of Louis XIV. Born out of a ban on Dutch products, the people of the northern regions of France began to make their own version of a Dutch classic - with a French twist, of course, and so, Mimolette was born! With a distinctive orange colour, the cheese has a fruity aroma, with buttery flavours, salty and nutty.

\$9.35 /100g



Fourme d'Ambert

Blue • Cow's Milk • Mild • Slightly Sweet

Fourme d'Ambert is an absolutely beautiful blue cheese with a lovely smooth, soft texture and refined blue flavour, often referred to as the 'connoisseurs blue cheese'. The flavour is more subtle than many blues and builds slowly rather than hitting the palate straight away. This traditional handmade cheese has a creamy, crumbly texture with a rich and balanced blue flavour.

\$11.30 /100g



Buche Blanche Melusine

Soft • Goat's Milk • Bloomy Rind • Light

This 1kg log is made from 100% goat's milk with a gentle sweet taste and a wonderful, slightly crumbly texture in the centre. Tastier than the rindless log, it's a delicious cheese, with an interesting tang and a edible bloomy rind.

\$8.70 /100g



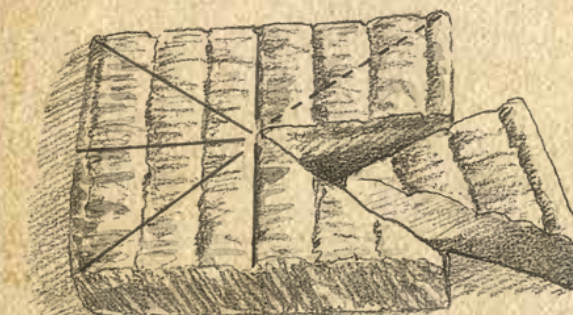
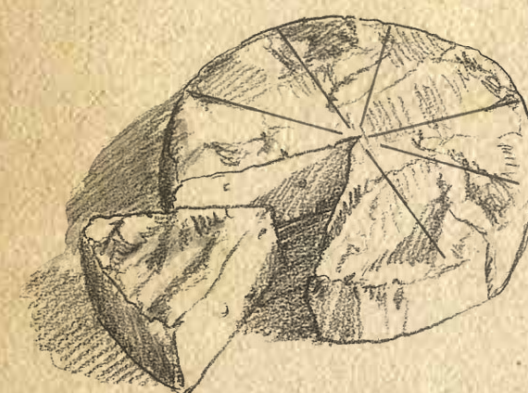
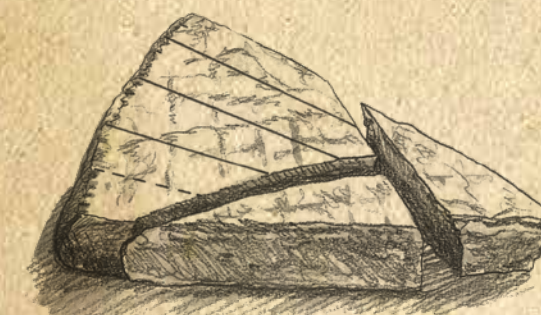
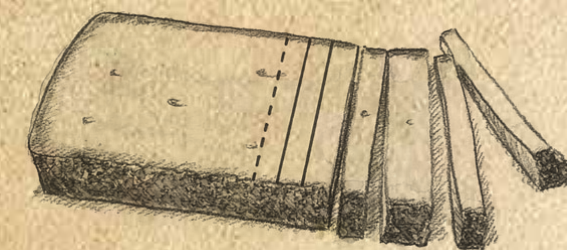
Montagnard des Vosges

Soft • Cow's Milk • Washed Rind • Rich

Montagnard des Vosges is a speciality cow's milk cheese produced in the village of Le Tholy in the French region of Lorraine. Made exclusively from milk collected from farms 600 meters asl, this is a mountain cheese with a strong character. It is an intensely creamy cheese with pleasant, earthy flavours, but without any sharpness at the finish.

\$9.35 /100g

Cheese Cutting Guide



St-Félicien & Leek Tart

This is one of those classic recipes, everyone has their own version!



Servings: 6 people
Prep Time: 30 minutes
Cooking Time: 40 minutes

Ingredients:

For the pastry:

2 cups flour
½ tsp salt
150g butter or 75g butter and 75g lard
about 4 tbsp cold water

(or substitute a sheet of store-bought savoury shortcrust pastry)

For the filling:

- 1 x Saint-Félicien (150 grams)
- 2 x Leeks, cut in half lengthways, washed & cut into 1cm slices
- 1 x Pear, peeled and cut in 1cm cubes
- 200g Cream
- 3 x Eggs
- 20-30g Butter (or olive oil)
- A pinch of salt, pepper and grated nutmeg

Method:

1. Preheat oven to 200°C and line a 25cm loose-bottomed tart tin with baking paper.
2. To make the pastry, place the flour, salt and butter (or butter and lard) in a food processor and whizz to fine crumbs. With the motor running, add the water a little at a time, adding more if necessary until mixture comes together in a ball. If you are pressed for time, use store bought savoury short crust pastry.
3. Press pastry into the base and sides of the tin and prick the surface of the dough with a fork. Cover with baking paper, weight with baking beans or rice and bake blind until lightly golden (about 12-15 minutes). Set aside to cool while you make the filling.
4. To make the filling, heat the butter (or oil) in a large pan on medium to low heat. Cook the leeks, making sure they don't colour. After about 7 minutes, add a little water, salt and pepper, taking care not to add too much salt as St-Félicien is already salty. Cover and cook for another 10 minutes and set aside.
5. Cut the St-Félicien into small pieces and spread around the bottom of the tart. Spread out the diced pear and then the leeks, making sure to distribute everything evenly.
6. In a bowl, beat the eggs. Add the crème fraîche, pepper and nutmeg. Mix well and add to the tart.
7. Put into the hot oven and cook for 10 minutes at 200°C then lower to 180°C for another 20 minutes or until it is set in the centre and lightly golden.
8. Serve hot with a green salad.



Discover a wide variety of French wines and cheeses!

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