**Domaine du Haut Bourg Cholet Muscadet $18.99**
[http://hautbourg.free.fr/](http://hautbourg.free.fr/%22%20%5Ct%20%22_blank)

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| http://www.polanerselections.com/image.news.php?id=21259 |
| http://www.polanerselections.com/image.news.php?id=21245Hervé and Nicolas Choblet  |

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A new Muscadet recommended to us by our friend François Chidaine! This is classic Muscadet—bracing, salty, racy, and seriously lip-smacking.

Located in the heart of the Muscadet appellation, Côtes de Grandlieu, the Domaine du Haut Bourg was built by four generations of winegrowers. The first vine was planted in 1945 and today brothers Hervé and Nicolas Choblet run their 40 hectare estate vineyard together.

Fourteen kilometers southeast of Nantes, the "Côtes de Grandlieu" AOC is formed by nineteen townships that surround the Lac de Grandlieu. The Lac de Grandlieu, a wildlife preserve that houses 250 species of birds, is the largest natural lake in Europe and spans 6,300 hectares at its peak in winter. The appellation, created in 1994, benefits from the distinct microclimate created by the lake. Thanks to this large body, the sun’s daily heat is retained, a compounding benefit to the wine crop that gets to ripen a little longer while avoiding frost.

The Domaine is located northwest of the lake, in the town of Bouaye. Its soils consist of mica schist, granite and sand. This combination lends a certain richness and balance to the wines. Together, the Lake of Grandlieu in the south, the Loire River to the north, and the low altitudes (15 to 25 meters) all create an ideal microclimate characterized by low temperature differences between day and night. This phenomenon allows an early harvest that helps retain the generous acids typical of Muscadet.

The brothers practice "lutte raisonnée" in the vineyard, meaning they try to avoid chemical or mechanical intervention at all possible times during the growing season except in the rare instance where they would risk losing their entire crop. Their vines average 30 years of age, with some vines as old as 60 years old. These old vines are highly valued in providing structure and richness to their wines. They plant densely, with 7,000 vines per hectare. Grass grows between the Guyot-trained vine rows. They hand-plough the soil to encourage deep rooting for the vines, which increases minerality in their wines.

From harvest through vinification, all is handled at their estate, including bottling. The grapes are vinified traditionally: the must settles for 48 hours and ferments with indigenous yeasts at a controlled temperature to accentuate aromas and balance. All white wines are vinified on their lees, resulting in just the right amount of effervescence to accentuate the wines’ vibrant fruit expression. They make a regular Muscadet Sur-Lie, as well as a special cuvée aged a minimum of 7 years on the lees, the latter in particular showing off the amazing aging potential of their wines.

**Rolet Cremant de Jura $24.99**

**Cremant du Jura** is the [appellation](http://www.wine-searcher.com/technical-wine-terms-a-b.lml%22%20%5Cl%20%22appellation%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Appellation%27%20definition) for sparkling wines from the [Jura](http://www.wine-searcher.com/regions-jura%22%20%5Ct%20%22_self%22%20%5Co%20%22Jura%20Wine%20Region) region of eastern [France](http://www.wine-searcher.com/regions-france%22%20%5Ct%20%22_self%22%20%5Co%20%22French%20Wine%20Regions). Created in 1995, the title covers the style of sparkling wine which has been made here since the18th century; it was previously sold as *mousseux* under the region's other appellations.

The production area covered by the *Cremant du Jura* appellation is identical to that of [Cotes du Jura](http://www.wine-searcher.com/regions-cotes%2Bdu%2Bjura%22%20%5Ct%20%22_self%22%20%5Co%20%22Cotes%20du%20Jura%20wine), its counterpart for still wines. This includes 105 communes in total, stretching for nearly 50 miles (80km) from *Champagne-sur-Loue* in the north to *Saint-Amour* in the south. Roughly 520 acres (210ha) of vineyards now produce these sparkling wines, which make up around 15% of the Jura region's total output.

White *Cremant du Jura* is produced from a minimum of 50% [Chardonnay](http://www.wine-searcher.com/grape-98-chardonnay%22%20%5Ct%20%22_self%22%20%5Co%20%22Chardonnay%20Grape%20Variety), with the remainder provided by [Savagnin](http://www.wine-searcher.com/grape-738-savagnin%22%20%5Co%20%22Savagnin%20Grape%20Variety%22%20%5Ct%20%22_self). The rose wines are dominated by the region's key red varieties, [Poulsard](http://www.wine-searcher.com/grape-802-poulsard%22%20%5Ct%20%22_self%22%20%5Co%20%22Poulsard%20Grape%20Variety) and [Pinot Noir](http://www.wine-searcher.com/grape-384-pinot-noir%22%20%5Ct%20%22_self%22%20%5Co%20%22Pinot%20Noir%20Grape%20Variety), which must constitute at least half of the [encepagement](http://www.wine-searcher.com/technical-wine-terms-e-f.lml%22%20%5Cl%20%22encepagement%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Encepagement%27%20definition). The wines are made in the [methode traditionelle](http://www.wine-searcher.com/technical-wine-terms-m-n.lml%22%20%5Cl%20%22methodetraditionnelle%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Methode%20Traditionelle%27%20definition), aged in bottle with their lees for a minimum of nine months.

**Jura** is a small wine region in eastern [France](http://www.wine-searcher.com/regions-france%22%20%5Ct%20%22_self%22%20%5Co%20%22French%20Wine%20Regions), which is responsible for some traditional and highly idiosyncratic wine styles. Equidistant (35 miles/56km) from [Burgundy](http://www.wine-searcher.com/regions-burgundy%2B%5Bbourgogne%5D%22%20%5Ct%20%22_self%22%20%5Co%20%22Burgundy%20Wine%20Region) in the west and [Switzerland](http://www.wine-searcher.com/regions-switzerland%22%20%5Ct%20%22_self%22%20%5Co%20%22Swiss%20Wine%20Regions) in the east, the region is characterized by a landscape of wooded hillsides and the twisting [topography](http://www.wine-searcher.com/technical-wine-terms-q-t.lml%22%20%5Cl%20%22topography%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Topography%27%20definition) of the Jura Mountains.

Jura's vineyards cover just over 4570 acres (1850ha), forming a narrow strip of land measuring nearly 50 miles (80km) from north to south. The total acreage is steadily increasing, but still represents less than one-tenth of the area under vine here two centuries ago, before [phylloxera](http://www.wine-searcher.com/technical-wine-terms-o-p.lml%22%20%5Cl%20%22phylloxera%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Phylloxera%27%20definition) decimated the region's vineyards. Jura's wines are sold under five core [appellations](http://www.wine-searcher.com/technical-wine-terms-a-b.lml%22%20%5Cl%20%22appellation%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Appellation%27%20definition), the most quantitatively important of which are [Arbois](http://www.wine-searcher.com/regions-arbois%22%20%5Ct%20%22_self%22%20%5Co%20%22Arbois%20wine) and [Cotes du Jura](http://www.wine-searcher.com/regions-cotes%2Bdu%2Bjura%22%20%5Ct%20%22_self%22%20%5Co%20%22Cotes%20du%20Jura%20wine).

Five main grape varieties used in the region's wines – three traditional and two more-modern imports. The first of the local varieties is [Poulsard](http://www.wine-searcher.com/grape-802-poulsard%22%20%5Ct%20%22_blank%22%20%5Co%20%22Poulsard%20Grape%20Variety) (or *Ploussard* as it is known in the communes of Arbois and Pupillin), a red grape which accounts for about one-fifth of the region's plantings. Poulsard is used mostly in dry reds, but also in sparkling rose wines. [Trousseau](http://www.wine-searcher.com/grape-947-trousseau%22%20%5Ct%20%22_self%22%20%5Co%20%22Trousseau%20Grape%20Variety), the other local red variety, requires high sunshine levels to mature properly and covers only the warmest 5% of Jura's vineyards. It is grown mostly around Arbois, where it produces a small quantity of [varietal](http://www.wine-searcher.com/technical-wine-terms-u-z.lml%22%20%5Cl%20%22varietal%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Varietal%27%20definition) wines. White [Savagnin](http://www.wine-searcher.com/grape-738-savagnin%22%20%5Ct%20%22_self%22%20%5Co%20%22Savagnin%20Grape%20Variety) (known locally as *Nature*) is used in all of the region's appellations and is responsible for the idiosyncratic *vins jaunes*.

Better known as the key grapes of Burgundy, [Pinot Noir](http://www.wine-searcher.com/grape-384-pinot-noir%22%20%5Ct%20%22_self%22%20%5Co%20%22Pinot%20Noir%20Grape%20Variety) and [Chardonnay](http://www.wine-searcher.com/grape-98-chardonnay%22%20%5Ct%20%22_self%22%20%5Co%20%22Chardonnay%20Grape%20Variety) are the two 'international' grape varieties used here. Despite the relative isolation of the Jura region, Chardonnay's increasing international popularity has had an impact – as it has elsewhere in France. Known locally as *Melon d'Arbois* and *Gamay Blanc*, it now accounts for nearly half of Jura's total vineyard and is most often used to make wines in a fresher, fruitier, modern style.

*Jura* has been known traditionally for its sweet [vins de paille](http://www.wine-searcher.com/technical-wine-terms-u-z.lml%22%20%5Cl%20%22vindepaille%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Vin%20de%20Paille%27%20definition) and its unique *vin jaune*. The *vins de paille* do not have an appellation in their own right, but are produced under the *Arbois* (including *Arbois-Pupillin*), *L'Etoile* and *Cotes du Jura* titles. *Vins jaune*s ('yellow wines') may also be made under these appellations, but are at their best under their exclusive [Chateau Chalon](http://www.wine-searcher.com/regions-chateau-chalon%22%20%5Ct%20%22_self%22%20%5Co%20%22Chateau%20Chalon%20wine) title.

Dry white wines are also made in the Jura, increasingly from Chardonnay, as are dry red wines produced from Pinot Noir (although Poulsard is still the dominant red variety). Sparkling wines have been made here since the 18th century. They are now produced from around 520 acres (210ha) of vineyards, under the [Cremant du Jura](http://www.wine-searcher.com/regions-cremant%2Bdu%2Bjura%22%20%5Ct%20%22_self%22%20%5Co%20%22Cremant%20du%20Jura%20wine) appellation introduced in 1995.

It should come as no surprise that the key soil types here are Jurassic limestone and marlstone. The Jurassic period was named after *Jura* because the limestone mountains here are representative of the geological developments which occured between 145 million and 200 million years ago. The name of [L'Etoile](http://www.wine-searcher.com/regions-l%27etoile%22%20%5Co%20%22L%27Etoile%20wine%22%20%5Ct%20%22_self), the village which is home to one of Jura's most-distinctive appellations, is said to be derived from the star-shaped marine fossils which characterize its limestone-rich soils (*etoile* is French for 'star'). [Chablis](http://www.wine-searcher.com/regions-chablis) and the upper [Loire Valley](http://www.wine-searcher.com/regions-upper%2Bloire%22%20%5Ct%20%22_self%22%20%5Co%20%22Upper%20Loire%20Valley%20wine) are built on a similar geological structure.

Jura's climate is not dissimilar to that of the Cote d'Or, or even southern [Alsace](http://www.wine-searcher.com/regions-alsace%22%20%5Ct%20%22_self%22%20%5Co%20%22Alsace%20Wine%20Region), with warm, relatively dry summers and cold winters. The variation between valleys and hillside locations is quite pronounced here, as a result of the increased [altitude](http://www.wine-searcher.com/technical-wine-terms-a-b.lml%22%20%5Cl%20%22altitude%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Altitude%27%20definition). While the eastern, more-mountainous areas of Jura reach heights above 4500ft (1370m), the main wine-growing belt is restricted to the slightly lower-lying land in the west, averaging 1000ft (305m). The majority of Jura's vines are planted on south-facing slopes, to make the most of the sun's rays in this [cool climate](http://www.wine-searcher.com/technical-wine-terms-c-d.lml%22%20%5Cl%20%22coolclimateviticulture%22%20%5Ct%20%22_self%22%20%5Co%20%22%27Cool%20Climate%20Viticulture%27%20definition).

**Spotlight on Spain: Alonso del Yerro 2005**

**$39.99**

Whereas last post’s Alejandro Fernandez is by now an old hat in Ribera del Duero, Alonso del Yerro is a baby in the region. It also represents some of the new international influences entering the region, with Bordeaux based consultant Stephane Derenencourt making the wines (the other one being the famous Pingus, started by a Dane). This international influence can be experienced in the wine itself, which is made in a more modern and international style than the Condado, but without sacrificing its Spanish roots.

This influx of development in Ribera del Duero has also led to an influx of vine cuttings brought in from elsewhere: many of the new plantings are not of the native Tempranillo, but of clones from other regions. This, of course, has an impact on quality, and many critics believe that plantings made with these clones are less than ideal. The now impressive reputation of Ribera del Duero has also led to an influx of cult wines and wineries that try to establish their reputation within a vintage. We’ve seen before how big scores from the likes of Robert Parker can make an unknown winery into an international sensation, with massive price increases to boot.

The trick with Ribera del Duero is knowing which producers are gouging, and which are staying more honest in their pricing. For me, the Pesquera wines have always been very fairly priced. This wine, while still of exceptional quality, is definitely creeping up a bit high in price for my liking (although nothing compared to Pingus or Aalto).

The wine pours a pure dark red, and offers a modern-styled nose of dark plum, cassis, cedar and spice box. The palate again is modern with a lot of fruit – blackberry, cassis, really ripe tomato and some spice and wood. Good hefty tannins round out the texture and mouthfeel, which is powerful and clean. This is an excellent example of how a wine can be modern and fruity but also balanced and rounded out with secondary flavours to compliment the fruit, and how a modern wine can retain typicity. For me, typicity and regionality are the only way that modern wines work, and this is a great example.

Excellent

Deep ruby. Rich dark berry aromas are complemented by espresso, dark chocolate and licorice. Youthfully brooding flavors of deep blackberry and cassis are framed by solid tannins. Gains sweetness on the finish, which leaves a trace of candied rose. T... Stephen Tanzer. A Tempranillo wine from Ribera Del Duero in Spain. 2005 Alonso del Yerro Ribera del Duero 750ml

"Purple/black-colored, the 2005 Alonso del Yerro has a brooding nose of earth, mineral, blackberry, and blueberry compote. This is followed by a smooth-textured, opulent wine with tons of flavor. It has a long, pure finish and several years of aging potential. It is an excellent value for a Ribera del Duero of this quality. Vinedos Alonso del Yerro was purchased in 2002 and Stephane Derenoncourt was hired on as consultant. Malolactic fermentation was in new French oak followed by aging sur-lie for 12 months with batonnage.... 94" WA 02/08

94 points from Robert Parker's Wine Advocate: "Purple/black-colored, the 2005 Alonso del Yerro has a brooding nose of earth, mineral, blackberry, and blueberry compote. This is followed by a smooth-textured, opulent wine with tons of flavor. It has a long, pure finish and several years of aging potential. It is an excellent value for a Ribera del Duero of this quality. Vinedos Alonso del Yerro was purchased in 2002 and Stephane Derenoncourt was hired on as consultant. Malolactic fermentation was in new French oak followed by aging sur-lie for 12 months with batonnage." (Feb. 2008)

# Colterenzio Gewurztraminer Classici DOC Alto Adige 2010

$27.99

As little as possible and as much as is absolutely necessary is the motto of the professional winery team.  At Colterenzio experience and intuition go hand in hand with the most up-to-date technology.   This is seductive, golden yellow in colour with a stunning, classic Gewürtraminer aroma reminiscent of cinnamon, nutmeg and fresh rose petals.  It is rich and concentrated on the palate, grapey, spicy, supple, almost creamy with fine acidity and excellent length.  It has a clean crisp acidity and long elegant finish. It is very enjoyable as an apéritif and an ideal match for seafood and in particular for oriental food seasoned with curry and ginger.  Furthermore, it is a perfect complement to cheeses or just by itself as a refreshing glass instead of dessert.

Located in North Eastern Italy it is the home to the village of Traminer as in Gewur”traminer”. German speaking Alto Adige is a unique and forgotten wine producing region of Italy.

[**Domaine Berthet-Bondet**](http://translate.googleusercontent.com/translate_c?hl=en&prev=/search%3Fq%3DBerthet%2BBondet%2BVin%2Bde%2BPaille%2B2003%26hl%3Den%26biw%3D1920%26bih%3D935%26prmd%3Dimvnso&rurl=translate.google.com&sl=fr&twu=1&u=http://www.1jour1vin.com/fr/guide-achat-vin/jura/vins-cotes-du-jura/berthet-bondet&usg=ALkJrhhY9YhraRR2a8ZpPp8-tKPyYTLngA) **$52.99**

**Berthet-Bondet** is located in [**Château-Chalon**](http://translate.googleusercontent.com/translate_c?hl=en&prev=/search%3Fq%3DBerthet%2BBondet%2BVin%2Bde%2BPaille%2B2003%26hl%3Den%26biw%3D1920%26bih%3D935%26prmd%3Dimvnso&rurl=translate.google.com&sl=fr&twu=1&u=http://www.1jour1vin.com/fr/guide-achat-vin/jura/vins-chateau-chalon&usg=ALkJrhi3_TSE0X4hBsHgo7FBJgQu4fyMEQ) , in the heart of the Jura vineyards. The field is headed since 1984 by **John and Chantal Berthet-Bondet.**

The area has a vineyard of 10 hectares, 5 **appellation** [**Chateau-Chalon**](http://translate.googleusercontent.com/translate_c?hl=en&prev=/search%3Fq%3DBerthet%2BBondet%2BVin%2Bde%2BPaille%2B2003%26hl%3Den%26biw%3D1920%26bih%3D935%26prmd%3Dimvnso&rurl=translate.google.com&sl=fr&twu=1&u=http://www.1jour1vin.com/fr/guide-achat-vin/jura/vins-chateau-chalon&usg=ALkJrhi3_TSE0X4hBsHgo7FBJgQu4fyMEQ) , 5 in **Côtes du Jura** (4 ha white, 1 ha in red). Half of the vines are old (30 years), the other half was planted in the years 85-90. The vines, often steep, require much care, for many entirely manual.

### Technical Data

Varietal: 40% Savagnin, 40% Chardonnay, 20% Poulsard
Soils: Gravels marl
Viticulture: Pest Aved tillage and weed since 1993. Conversion to organic farming since 2010
Harvest: by hand
Vinification: grapes are dried on racks in pine 3 to 4 months
Ageing: 18 months and 18 months in barrels in the cellar

### About the producer

Berthet Jean-Bondet as his wife Chantal are not from an old family vignerons.Jean decided early on to follow a different route than the one drawn by her father. It was initially studied agronomy in Montpellier, where he met his wife and a cooperating researcher experience in Nepal, where he learned more about zebus, buffaloes and yaks. This commitment to working the land eventually be realized in 1985 by a learning facility and Chateau-Chalon.

2003 vintage

One of the best for producing Vin de Paille

blend of Chardonnay, Savagnin, and Poulsard

Pale to med. amber colour. Aromas of orange peel, yellow raisins, dried apricots, and caramel.

Sweet, full body, med. acidity. Dried apricot, sweet orange, coffee, and caramel. Long length, high alcohol. Delicious.