



Le DrUnK roOster

Volume 2, Issue 4

April 1, 2008

When Philippe and I sourced our portfolio of green French wines, he teased me throughout the process about my “American” palate. However, when we finally meandered into the Southwest, my husband came to a startling conclusion: the “American” palate LOVES wines from the Southwest of France! Where else can you find a wine like **Cuvee Réserve Eliezer** that tastes like a St Emilion for 1/5 of the price? We invite you to enjoy a terroir that has swept us off our feet as we are sure it will sweep you off yours...

Madame Bourgeois



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Domaine du Crampilh

The Madiran AOC is located in the southwest region of France, nestled in the heart of Armagnac country. Vineyards as a tradition in this area date back to the 1st century BC in Gallo-Roman times. Set against the extraordinary backdrop of this charming countryside, in a region known for their white wine; you find a sanctuary in the red wines of Madiran. Finding solace in the small hills at the foot of the Pyrenees, the wines from this clay-limestone soil reverberate with black fruits and spices.

Over four generations of the Oulie family have kept alive the venerable tradition of winemaking in the heart of the AOC of Madiran. Year by year the grapes are carefully picked by hand, always keeping the traditional sense of well being and conviviality that is the essence of the Southwest of France. Here in the “heart of darkness”, the Oulie family has created a firm, robust red worthy of the centuries old accolade.

The wines of Madiran are best represented by the variety of grape that is indigenous to the region and thrives in the maritime climate; Tannat. Known for its complex structure and black and red fruit notes,

Tannat is an important part of all Madiran wines. Other varieties to be found in the “heart of darkness” are Cabernet Sauvignon, Fer-Servadou (Braucol) and Cabernet Franc. The Oulie family picks all of their harvest by hand in order to gather the premium fruit for the cuvee, thus revealing all the aromas and the full balance of the wines. Then the wine is traditionally vinified in stainless steel vats with micro-oxygenation. After this the wine is aged in French oak barrels for eight and twelve months.



Chateau de Sours

The Gineste de Sours family has been traced back to the 14th Century. It has always cultivated vines. In 1852, the family moved to the castle whose construction, ordered by the great grandfather of the current owner,

Sustainable Farming Practices

Winemaker: Marie-Claude Oulie

Cuvee l'Original

This delightful cuvee is mostly Tannat with a touch of Cabernet Sauvignon. Its beautiful purple red color is indicative of the intense and savory nose which expresses a great maturity. The concentrated and rich palate has an appealing black ripe fruit character that results in delicious aromas and round tannins with evocative spicy notes, of an excellent intensity.



started in 1848. The former, Eliezer Gineste de Sours, a famous lawyer in Toulouse, who was related to the Amilhou family which counts many famous lawyers and judges in the area.

Location

The Sours Castle is located in the heart of the Gaillac AOC, one of the oldest ones in France which can be traced back to the 6th Century, about 30 miles north east of Toulouse in the village of Lisle-sur-Tarn.

Soil

The soil is a well balanced mix of clay and chalky clay in the main coteaux, which brings finesse and elegance. The gravel and "boulbènes" at the foot of the slopes bring charm, fruit and power to the Chateau de Sours wines.

Terroir

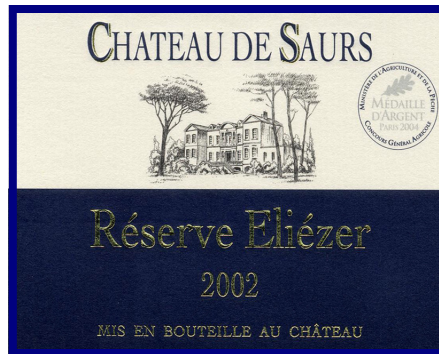
Thanks to its complimentary soils, an optimal southern exposition, a fantastic micro climate, and lots of sun, the terroir de Sours offers one of the most favorable environments for highly refined and expressive wines.

Cuvee Réserve Eliezer

Le Château de Sours " Réserve Eliezer " is a colorful wine with a nose for berries, well built flavors, a tiny hint of spices, and strong beau-

tiful tannins; a great equilibrium that builds on a fruity potential. Last but not least, we recommend some patience with this wine that, although already very pleasant, will continue to get better as it continues to age.

48% Merlot, 29% Braucol, 23% Syrah and 9% Duras.



Rouge tradition

The Château de Sours Tradition AOC Gaillac rouge has a ruby red robe and offers notes of cherry, blackberry, liquorish, and cinnamon, that however discrete linger at the finish. Balanced, revealing fine tannins and good manners it will charm you with its elegance and prove a perfect pairing with meats and cheeses.

20% Braucol, 50% Merlot and 30% Syrah



Organic Estate.

Winemaker: Norbert de Caires

Other Bourgeois Family Selections from the include the following Appellations:

Jurancon:

Domaine de Bellegarde (Petit and Gros Manseng)

Fronton:

Chateau la Colombiere (Negrette)

Cotes de Gascogne:

Domaine de Ballade (Colombard)



Rooster Fun



The Rooster is trying to stay clear of being thrown in a pot this month!



Did you know?

It takes 625 grapes to make one bottle of wine.

In the 1600s, a blind Benedictine monk departed from the usual practice of sealing wine bottles with cloth. Carbon dioxide from fermentation can escape through cloth. But he sealed his bottles with cork. Result - sparkling wine. Oh, let's not forget to tell you the monk's name - Dom Perignon.

Visit France: The Southwest



Some of the most unusual wines of France are produced on the slopes of the rivers Tarn and Lot, and are simply waiting to be discovered. They are unusual because well-known grapes like Cabernet, Merlot, Sauvignon and Chardonnay are

not frequently found here; indeed they are merely used to support the somewhat obscure, indigenous rarities such as Mansois (Marcillac); Braucol, Duras, Mauzac and Len de l'El (Gaillac); Négrette (Fronton) and Malbec (Cahors). Many of these eclectic plants were brought back from Spain by the pilgrims traveling to and from Saint-Jacques-de-Compostelle (Santiago) during the Middle Ages, a pilgrimage along whose route from central Europe were built wonderful abbeys and churches including Conques, Gaillac, Albi and Cahors.

The countryside there makes up some of the most unspoiled and beautiful areas in France – what Charles Trenet would have called 'La Douce France' (Sweet France), and what Parisians call 'La France Profonde' (Deep France), a land of walnut and chestnut woods, strawberry fields, plum orchards and duck farms. It is also one of the centers of French truffle production and a host of wonderful local, rustic dishes, sturdy enough to satisfy the

hungriest of gourmets; *confits* and magrets of duck, the quintessence of cheesy mashed potatoes with garlic and cream called 'aligot', and an endless variety of charcuterie, local sausages and pâtés of a quality to delight the most refined gastronomes.

Wines from the Southwest

Wines from the southwest region of France are diverse. The most important ones are:

Red wine: Bergerac - Buzet - Cahors - Gaillac - Madiran

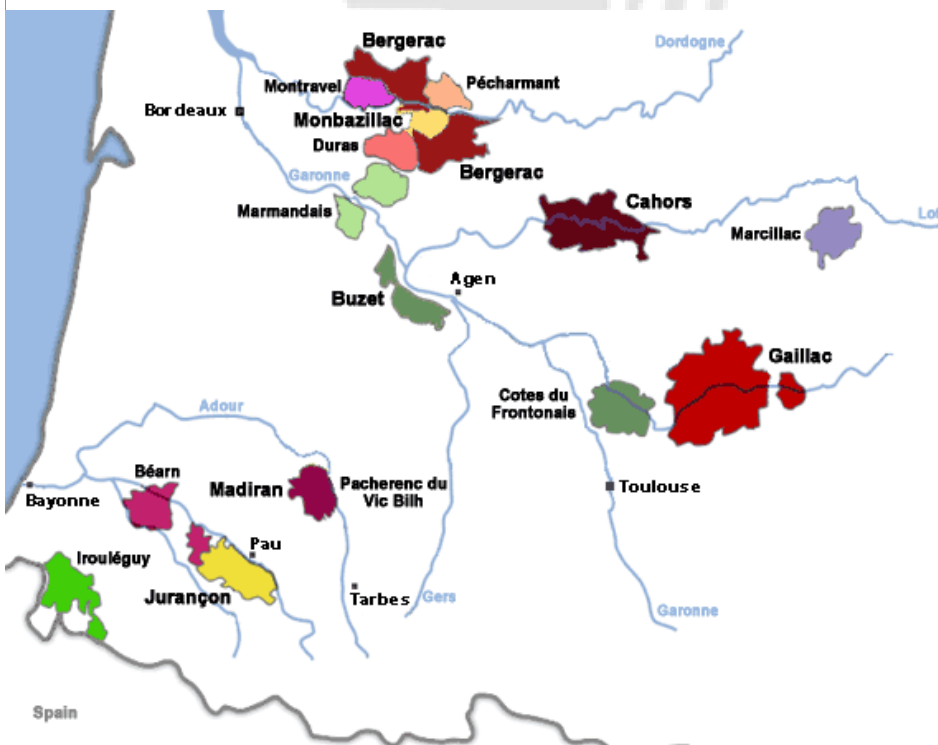
Dry white wine: Bergerac - Jurançon

Sweet white wine: Gaillac - Jurançon - Monbazillac

Featured AOCs

Gaillac

The first vines were planted in Gaillac during the Roman era. A sparkling wine from Gaillac was very famous in the middle-ages. Wine growers still use traditional grape varieties such as Ondenc, Len de l'el and Mauzac in white, Fer, Duras and Braucol in red. They also use typical grapes from Bordeaux such as Cabernet, Merlot and Sauvignon, and from the south such as Syrah and Muscadelle. The large variety of grapes explains the diversity of Gaillac wines. Red wines are rustic. White wines are usually dry and aromatic. Sweet wines from Premières Cotes de Gaillac are rich



and suave. Sparkling wines are fruity. Rosé wines are light and easy to drink.

Madiran

Right in the middle of a region which only produces white wine (St Mont, Pacherenc, Jurançon), Madiran is a sanctuary for red wine. The vine growers in Madiran produce a red wine dotted of a particular character. It is elaborated from quality grape-varieties such as Cabernet Sauvignon & Franc. But the most popular variety is Tannat, a typical grape from the area.

Madiran can be a rough wine when young. After a few years in a cellar, it turns into a sensual well balanced tannic wine.

Cuisine from the Southwest



The famous Poulet Basquaise

Because the wines are so diverse in South West of France, it seems only normal that the cuisine created to match these wines is just as diverse.

Red wines are perfect with local food such as cassoulet or roasted duck.

Dry white wines are very good with river fish (such as trout or salmon) or

with white meat.

Sweet white wines match well with Foie gras or as an aperitif (the pre-meal excuse to drink and enjoy hors-d'oeuvres).

Tannat Grapes



The French Paradox

People in the South West of France love rich, fat food, and yet, they have the lowest incidence of heart attacks and cholesterol induced ailments of anywhere in the world, even within France. This has been called the "French Paradox". Indeed, the recipes have been the same for ages and the phenomenon has endured.

Here are just a couple of examples of dishes that would simply have any dietician throw their hands up in the air in total despair after reading the contents.

Cassoulet (a fantastic dish of beans, bacon, and pork sausages covered with bread crumbs and simmered for hours in duck fat)

Foie gras poile (seared goose or duck liver usually served warm with reduced wine sauces and fruits)



Apparently Foie Gras Poile

the secret and reason behind this paradox is found in the local wines that are commonly enjoyed as part of this extremely tasty but overly fatty diet which would otherwise be pointed at as a major factor for heart attacks. According to research conducted by Professor Roger Corder, the "polymeric procyanidin" tannins contained in the

red wines from Saint-Mont and Madiran produced in the Gers from Tannat grapes protect blood vessels. We suggest you do your own research around this French Paradox and learn what it could mean for you. Could the secret to a long healthy life lie in a dish of Cassoulet and a glass of Tannat from Dommaine du Crampilh?



A dish of Cassoulet

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