



# Le DrUnK roOsTer

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## Southwest Stunners!

I am excited, stunned, overwhelmed, and thought-provoked. Spring came in with the sweetness of warm air, soft blooms and nature's energy. All the reasons you need to toast the advent of "the season" with a charming and captivating glass of Domaine de Ballade. The zest and shimmering creamy notes will make your palate sing with delight and refreshment! As if this Gold Medal winning Sauvignon Blanc/Colombard blend wasn't enough to sear you with temptation, we have a more serious wine to steal the attention of your palate. Domaine du Crampilh Cuvee l'Original, is strong, intense deep dark deliciousness that expresses great maturity. The Tannat shows black ripe fruit, and pleasing round tannins. Last but not least, he spice within is quite evocative and pairs effortlessly with many styles of cooking. ~Stephanie

### Domaine de Ballade

Domaine de Ballade is located in the heart of Gascony, the birthplace of d'Artagnan, the famed hero of the Three Musketeers.



Gascony is located at the border of the Lot and Garonne, and the Gers. Hidden away in the heart of the AOC Armagnac, Gascony has been called the "new Tuscany". Thanks to the light soils and amicable oceanic climate, the different grapes can reach their full flavorful potential for your pleasurable enjoyment.

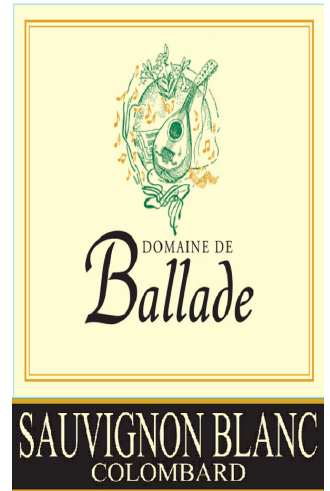
Owned by the Morel Family since 1927, the estate stretches over 222 acres. The Morels work carefully everyday to bring you the very best wines they have to offer. They ensure the quality of their work, by carrying out the work on vines and the vinification process as a father-and-son team.

The terroir of the Vin de Pays des Cotes de Gascogne is typified by the light soils of the region. The white grape varieties are: Sauvignon Blanc and Gris, Colombard, Listan, Ugni Blanc, Petit and Gros Manseng which produce **fruity, dry and sweet wines, with exotic fruits and white flower aromas.**

Domaine de Ballade has won the Gold Medal for the Best Gascogne Blanc for the past three years... 2005, 2006, 2007. So, 2008, here we come!

### Sustainable Farming.

**Winemaker: Mr. Morel**



### Cotes de Gascogne Blanc

A fresh and lively dry white wine with an incredible balance between minerality and acidity.

The nose is fresh with fragrances of lemon curd and white flowers, and its flavor profile is dominated by shimmering creamy citrus notes, crisp acidity and a cleansing finish.

70% Sauvignon Blanc, 30% Colombard

Serve with grilled tiger shrimp on a bed of polenta with a zest of lime.

Also marries well with lobster and seafood.

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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 1<sup>st</sup> 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 and 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.

Their wines resonate with the strength imparted to them by the clay soil and the beneficent maritime climate. This oceanic climate has more extremes than the other areas closer to the Atlantic. Unlike other regions that are closer to the coast, here in Madiran the grapes enjoy warmer

summers and colder winters that are typified by sudden stormy changes.

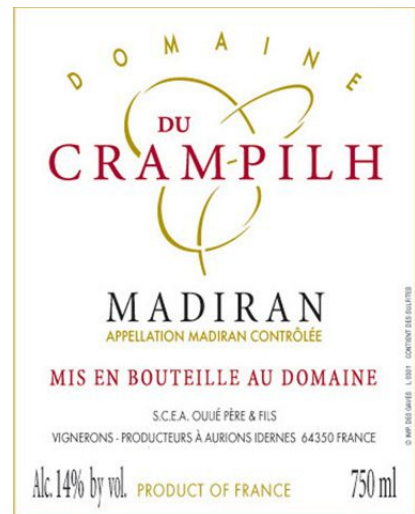


Only red wines are produced from the calcareous clay that is typified by the presence of gravels and pebbles; which is the terroir of the Madiran. Stretching over 69 acres, Domaine du Crampilh’s vines are planted on side hills that are bathed in the sun’s rays, thanks due in part to a south/southeast orientation.

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. 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.

### Sustainable Farming

#### Winemaker: Marie Oulie



### “Domaine du Crampilh Cuvée l’Origine!”

This delightful cuvee is 70% Tannat and 30% Cabernet Sauvignon. Aged in stainless steel tank with Micro-oxygenation process for 8 months. Its beautiful purple red color is indicative of the intense and savory nose which expresses a great maturity. The concentrated, 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. Wines from the Southwest of France contain the highest levels of polyphenols in the WORLD and are proven to help fight cancer and bad cholesterol.

Serve with ribeye steak, duck confit, roast, cassoulet, and all hearty foods. Vegetarian stews of mushroom and eggplant will delight with this robust wine.



## Gascony Why Go?

Why go to Gascony? The greater populace of today's travelers when headed to France typically go to Paris, Bordeaux, Alsace...and miss the hidden gem that is nestled in the hinterlands of the Southwest.

Having driven ALL OVER France, I kid you not, multiple times, top to bottom, east to west and sideways, I have seen it all. I must confess I am an accidental Francophile. It is truly a label that I have slouched into ever so awkwardly, as I pride myself on not being one of "those people"...a tourist. God forbid!

Gascony changed all that for me in the span of time as short as my last heartbeat. The Southwest is further away and more remote than any region of France. You will spend hours driving to get there through rolling hills of cereal crops before you find yourself in the tropically lush landscape of Gascony. Gently rolling hills reminiscent of Tuscany spread before you like a tablecloth unfurled before a picnic. The wide leafed fronds of semi tropical flora obscure all but the most aggressive of road signs. Do not fear-just get lost! This region is so fantastically beautiful and filled with Armagnac and delicious wines, what better way to wile away the stress of modern life than roaming and drinking your way through one of the most delightful and intrinsically regional areas of the Land of Frogs? Take your time and let the resonant syllables of the regional dialect wash over you as you tilt your beret over your eyes and relax back into a wine soaked nap.

## What were those grapes?!?

### Colombard

First used to make Cognac although not as popular for that purpose as Ugni Blanc and Baco Blanc. The Colombard grape has a high natural acidity making it a good choice for blends. If given the proper treatment, Colombard can produce crisp whites with citrus fruits and a pleasant level of minerality. *The best Colombard comes from the south of France where it is sold as Vin de Pays des Côtes de Gascogne.*



### Tannat

Tannat is a varietal so sternly structured, astringent, and so high in tannins that the origin of its name becomes quite easy to guess. For many years the wines from Madiran were made almost entirely from Tannat, which meant that they needed long bottle aging before they were even approachable. Many wineries blend their Tannat with up to 40% of Cabernet Sauvignon, and Cabernet Franc, to make the wines easier to drink at an earlier age. The reds are full-bodied and powerful, needing at least 2 - 3 years in the bottle to soften, and are typified by a bouquet of black fruits, roasted coffee, and spices. Cellar comfortably for 6 - 8 yrs and up to 10.



## The Heart of Darkness Madiran

Madiran is sometimes affectionately referred to as "the heart of darkness" because the locals harbor fond memories and myths of the Black Prince. The latter, also more commonly known as Edward, was born on 15 June 1330 at Woodstock in Oxfordshire, the eldest son of King Edward III. He was made Prince of Aquitaine and Gascony by his father in 1360 and the myths of the Black Prince soon seeped over into the blood black wines made from the local Tannat. Although Edward never became king (he died before his father, Edward III) he is remembered as a great medieval military hero, with notable victories against the French in the Hundred Years War. Edward died aged 45 on 8 June 1376.

Interestingly, Edward was nicknamed the Black Prince because of the black armor he wore and not due to nefarious deeds! His subjects kept his legacy alive in the wine of Madiran that is as black as the armor Edward wore to defend his people.



## Rooster Fun



Le Drunk Rooster thinks that in honor of the Black Prince... you should wear black and drink some *Cuvee L'Originel* from **Domaine du Crampilh!**

## Gastronomy in Aquitaine

### RESTAURANT OF THE TOWER

Aquitaine: The Atlantic Pyrenees  
Tel.: 05 59 68 54 94

Menus: 13 €, 20 € and 29 €. Stroll  
in mountain, on reservation: 28 €.   
Chart of 20 € with 35 €.

Traveling the back roads of the  
Southwest one will find on the  
outskirts of Madiran in the ville of  
Embeye, La Tour. Stumbling upon  
this hole in a wall on the place du  
village on market day we immedi-  
ately knew we had struck gold.  
You will be charmed by the classic

regional architecture of exposed  
wood beams and the manicured  
atmosphere of attention to detail.

Steffan Cauchois seeks to delight  
in the kitchen and treats the prod-  
uct of the soil with a beautiful  
flame! It is in two unusually ap-  
pointed rooms, where the ani-  
mated walls of friendly painters  
are waiting to be discovered. For a  
fast meal, we suggest the roasted  
half-Camembert cheese, vegetable  
lasagna, accompanied by toma-  
toes, fried... a mixed salad or a  
simple pizza pie, with the strange  
accents, the embeye (turning of  
the life), the case pete (the  
thoughtless girl).

Sober and refined are still the  
dishes of the chart: superb foie-

gras with the salt and its farm-  
house bread, crawfish plate to the  
stroke, roasted kangaroo... Impec-  
cable service.

The cacophony of French chatter  
blends seamlessly with Edith Piaf  
and the twittering of birds in a  
window by your table, is the per-  
fect setting for the salad of duck  
magret with deep fried duck fat  
croutons to be followed by a  
boudin noir parmentier. Pair both  
dishes with **Domaine du Cram-  
pilh's Cuvee l'Originel**. As the  
finishing accent to the perfect  
meal, we recommend a lemon  
grass crème brulee to be paired  
with **Domaine de Ballade** Sauvi-  
gnon and Colombard blend. These  
food and wine pairings will charm  
even the most discerning of pal-  
ates!

## Food and Wine: Crampilh and Ballade

### Grilled Lamb Meatballs

1 pound ground lamb  
2 heaping tablespoons dry bul-  
gur, soaked in 1 cup water until  
soft (about 30 minutes), then  
drained  
2 garlic cloves, minced  
1 small onion, grated and drained  
1 teaspoon kosher salt  
1/2 teaspoon freshly ground black  
pepper  
1 egg  
1 teaspoon ground cumin  
1 teaspoon ground paprika  
(optional)  
2 tablespoons chopped parsley  
2 tablespoons chopped cilantro  
(optional)  
2 tablespoons olive oil

1. Mix together everything but  
the oil with your hands. Form the  
mixture into ovals about the size  
and thickness of small ham-  
burger patties.

2. Put the meat on skewers and  
brush it with the oil. Grill or broil  
the patties for about 4 to 5 min-  
utes on each side.

3. Serve with the dipping sauce:  
Greek yogurt (about a cup), 1  
diced cucumber, and a pinch each  
of parsley, cumin, and salt.

A big, bold glass of Cuvee  
l'Originel from Domaine du  
Crampilh marries well with this  
easy and light spring pairing!

### Grilled Tiger Shrimp

1 lb tiger shrimp  
Limes  
Sea salt  
Sichuan pepper  
Polenta

Marinate shrimp in lime , salt and  
pepper. Grill and serve over a bed  
of polenta that has been seasoned  
to your tastes. Garnish with a  
wedges of lime.



Domaine de Bal-  
lade's zest carries  
this simple appetizer  
to unknown heights.

## BOURGEOIS FAMILY SELECTIONS, LLC

128 Dalya Road  
Swannanoa, NC 28778  
USA

Phone: (704) 837-2441  
wines@bourgeoiswines.com



Find us on the web at <http://www.bourgeoiswines.com> for more wine related information and recipes.