



Le DrUnK roOster

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This month we are focusing on value wines from Southern Burgundy. Domaine des Gerbeaux is an excellent example of value wines from this region. Jean-Michel strives to bring forth the perfect expression of terroir and the elegance of the grape in every bottle of wine that he produces. Many large producers in this region sell copious amounts of rather generic and well just plain blah or ho hum wine. Trust me it's not bad; it is all rather lovely; just uniform and generic in its presentation. Nothing that really wows you or provides the zing and sizzle that actually strike a chord within our preternatural brain which thus causes us to remember said wine. Gerbeaux: not so much. With incredible zest, texture life and uniqueness they will always leave a lasting impression that even the most inebriated of us shall remember.

Stephanie

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Gerbeaux Value from Burgundy

GASP! Yes there is value from Burgundy! Wow, who would have ever dreamed!?

Has the recession got you down? Is your IRA in the hole? Are lenders knocking on your door?

Would a killer Burgundy be just what the doctor ordered to drown your sorrows away? But, dog-gone it; who can afford killer Burgundy now? I bet the thought of a bottle of Boone's Farm really makes your knees turn to jelly.

Do not fear! The Wine Super Woman is Here! And in her hands is a bottle of Burgundy juice that YES YOU CAN AFFORD!

I am going to share a "secret" with all the wine neophytes.

The Best Value in Burgundy comes from the southern part known as the Macon or the Maconais. Think Pouilly Fuisse and Macon-Solutre for example. Gerbeaux's wines regularly win in BLIND TESTS against more famous and expensive Northern Burgundy whites! Fun Stuff!!

Domaine des Gerbeaux is a small estate created in 1896 by Jean-Michel

Drouin's grandfather Jacques Charvet (thus the high end cuvee in his honor). Jean-Michel was joined in by his son Xavier, giving the family the 5th generation of winemaker.

An estate of 17 acres located in the village of Solutre, dependent of the commune of Fuisse, and the small village of Pouilly, with vines of an average age between 35 and 45 years old and parcels as old as 103 plus years.

The estate is farmed biodynamically following traditional methods. Harvests are done by hand, in small cases, and are received in temperature controlled rooms. The vinification and aging are done in a temperature controlled environment. Most of the wines are raised in French oak, some new, barrels which are renewed at 20% every year with a 7 to 8 years cycle.

The top cuvees are aged for 8 to 18 months in French oak barrel.

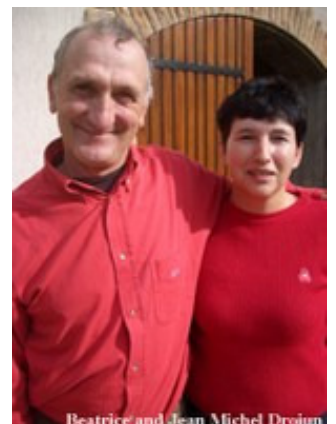
The vineyards are characterized with many micro-climates, typical of the region of Solutre. The

various climates of the region are: Le Clos, La Mure, Les Gerbeaux, En Servy, Les Champs Roux, Les Chailloux, Les Bouthieres and the famous climate of Pouilly with Fuisse and its chalky soils.

Domaine des Gerbeaux, which has been regularly awarded for more than a decade with Decanter selections, applies passion, a constant drive for perfection, and innovation in their winemaking process to bring us wines of exceptional quality, often superior to its neighbor in northern Burgundy, for a fraction of the price.

Biodynamic Estate

Winemaker: Jean-Michel Drouin



Beatrice and Jean Michel Drouin

GERBEAUX

The Wines are All 100% Chardonnay!

Terroir de Pouilly Fuisse 2007

Made from the most famous climate of the region, Pouilly Fuisse, from hillside vineyards of red and chalky soils. With an East exposition, protected from all the winds, these vineyards bring to the wine character richness, and a beautiful balance between roundness, minerality and acidity. A wine to be enjoyed within the next 10 years, aged in French oak barrels for 10 months. This wine, comparable to some of the greatest names of Burgundy, will brighten all your special occasions. Try with shellfish, fish, quenelles, white meats in creamy sauce, poultry, and sweetbreads.



Pouilly Fuisse 2006

2005 90 RP

“The melon, peach and mineral flavors are framed by oak spice in this elegant white. Balanced and long, but needs short-term cellaring to absorb the oak Best from 2008 to 2012.”-B.S. Try with delicately flavored charcuterie, oysters, mussels and any other shellfish. Chinese!

Pouilly Vinzelles 2007 88 RP

A baby Pouilly-Fuisse, made from vines from a higher elevation on hillside vineyards with a southern exposure. A very elegant wine, rich, with green apple, passion fruit and with flower aromas. Aged for 6 to 8 months in old

French oak barrels. Try with white meats in creamy sauces, stir crisp salads, omelets and alfredo pasta.



Macon Chaintre 2008

Unoaked

This wine is made from vines of the village of Chaintre, just south of the famous Pouilly Fuisse. The vines mature quickly, from a chalky-clay soil, bringing the wine roundness, fat, with a lot of fruit. A very rich and elegant wine to drink fresh during the next two years over your summer meals. Try with corn and crab chowder or crawfish.



Macon Solutre 2008

Unoaked

2007 88 RP

“Very fresh and still a touch of lees’, but showing peach and melon notes. Has depth and balance, with citrus twinge on the finish.” Drink now through 2009. –B.S. Try with Spaghetti Carbonara, seafood lasagna and white sauce pizza.

Macon Villages 2008

Unoaked

2007 88Pts RP

A wine of pleasure. Best enjoyed at anytime; enhanced by the presence of friends, very fruity, refreshing and elegant. This pure Chardonnay will complement appetizers, salads, light meals, or any social event. Try as the aperitif, with fish dishes.



Zee Grape: Chardonnay:

Aubaine, Beaunois, Gamay Blanc, Melon Blanc....

Chardonnay is a green-skinned grape used to make white wine. It originated in the Burgundy region of eastern France but is now grown wherever wine is produced.

The Chardonnay grape itself is very neutral, with many of the flavors commonly associated with the grape being derived from such influences as terroir and oak. It is vinified in many different styles, from the elegant, fruity and floral of the Macon to the exquisite minerality of Pouilly Fuisse.



Southern Burgundy

Tournus

A gastronomic destination in Southern Burgundy...

Tournus, which is about equidistant between **Macon** on the south, and **Chalon sur Saone** to the north, now sports two fine restaurants worthy of a visit, and both are relative bargains in this region and in the country, overall.

Aux Terrasses has been here for ages. It is a very solid one-star Michelin restaurant with a somewhat charged atmosphere, well lit and with lots of bright colors. The current establishment, which includes a serviceable 2** (over 5 possible) hotel, was started around 25 years ago by Michel & Henriette Carrette. Prices here are very reasonable for the quality, both in the menu (s) and in the wine list (which also sports a large number of

interested). The "big" menu, which includes a choice of 3 plates plus cheese plus dessert, costs less than 60 euros. Aux Terrasses is closed for Sunday dinner and all day Monday.

Yohann Chapuis, the recent former 2nd chef from Lameloise (***) in Chagny, has taken over the other former fine restaurant in town, **Greuze**, which is just up the hill from Aux Terrasses and across the Route National from the Tournus train station. In only 6 months' time, Yohann and his staff have revitalized Greuze from a restaurant that literally went bankrupt, back to Michelin star quality. Although it will probably be another year or two before Michelin gives Greuze back its star, they have

already been to visit twice (the inspector apparently notifies the restaurant inspected after the visit takes place, and Yohann has been notified twice of visits since he took over). Prices are again, very, very reasonable for what you will receive. The most interesting menu for most people will be the one that offers 3 demi-plates of 3 plates of your choosing, plus either cheese or dessert (you can have both with a supplement) for 55 Euros. The wine list has been steadily improving; Yohann has gotten some assistance from the head sommelier at Lameloise in restocking the cellar at Greuze.

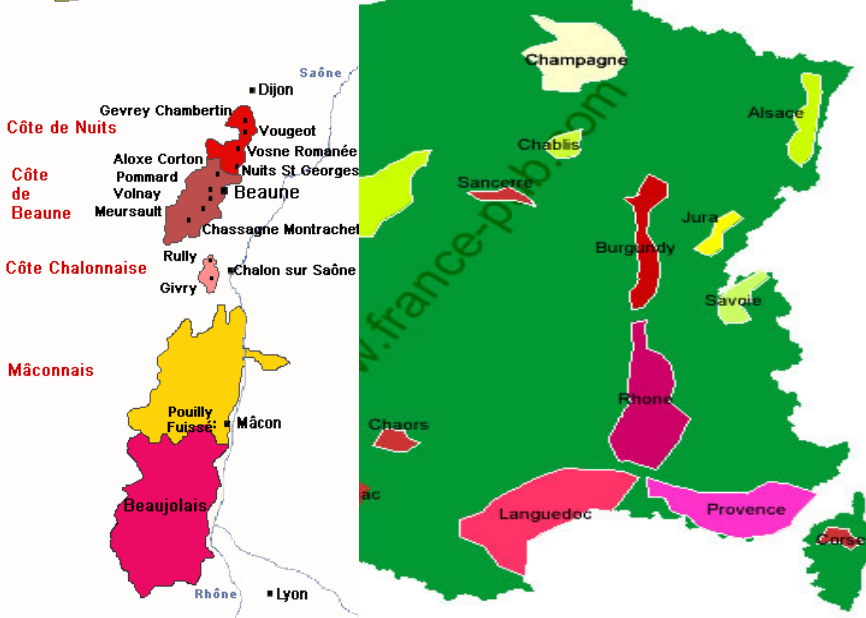
Both of these restaurants offer a lot of gastronomic bang for the buck, combined with very gracious service. They are situated in a charming part of southern Burgundy that is surrounded by many ancient chateaux that can be visited. Aux Terrasses will serve well as a hotel base for those who are not too demanding of luxury accommodations. A two day visit to Tournus with a dinner in each of these restaurants will provide a nice gastronomic experience in a laid back atmosphere, coupled with attentive and friendly service. If you are watching your Euros, these places will be the highlights of your trip. Sante!



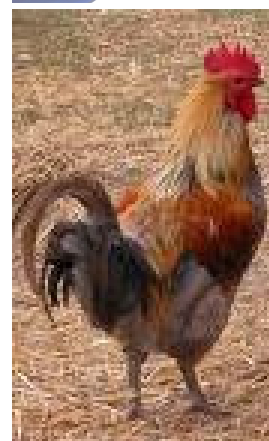
<http://www.aux-terrasses.com/>

<http://www.hotelgreuze.com/>

Burgundy Wine Map Region



Rooster Fun



**T H E
D r U n k
R o O s T e R
l o v e s
a
g o o d B u R -
g U n D y ... h e
p r e f e r s h i s
r e d ... C o q
a u V i n
a n y o n e ?**

Barging in Burgundy!

The very phrase conjures up a voyage of discovery to the cultural treasures, vineyards, and historic towns of this prosperous region! There's bicycling on the tow-paths...walking into villages for a cafe on the square... ballooning over divinely beautiful countryside...and **wine, wine, wine.**

The canals meander through the most beautiful and typical rural scenery in all of France. Vibrant fields of poppies and ripening wheat, wooded hillsides, verdant pastures. Lock houses, brimming with geraniums and poplar trees lining the banks, and villages from the 12th century.

The major waterway is the Canal de

Bourgogne. Plans for the canal started as early as the 17th century. Other waterways in Southern Burgundy include the Canal du Centre and the River Saone.



The many chateaux and walled towns, not to mention the beautiful and wealthy cities of Dijon and Beaune, are a legacy of the Dukes of Burgundy. The Catholic Church was

also a driving force of inspiration and energy. You might visit the Basilica at Vezelay or the ruins of the great church at Cluny.

Southern Burgundy is famed for its Cote d'Or vineyards. Wine was introduced by the Romans and mastered by the monks at Nuit Saint George. The vineyards spread for miles, producers still using the traditional methods: oak barrels and years of aging in cool, vaulted cellars. Below in his traditional cellar is **Jean-Michel of Domine Gerbeaux.**



Traditional Southern Burgundy Pairing

Gougères

Serve these
French
Cheese Puffs
with ANY Gerbeaux Wine!



* 1 cup hot water
* 1/2 cup butter * 1/4 teaspoon salt
* 1/4 teaspoon sugar * 1 cup flour
* 4 eggs (approximately) * 2/3 cup
grated Gruyère cheese * 1 tea-
spoon dry mustard * Cayenne

Combine the water, butter, salt and sugar and heat until the butter is melted. Add the flour and stir vigorously with a wooden spoon until the dough forms a firm ball and breaks away from

the edges of the pan. Remove the dough from the pan and beat in the eggs, one by one. Add cheese, mustard and a few grains of cayenne to the pâte à choux and blend thoroughly. Butter baking sheet, drop dough by spoonfuls. Sprinkle with a little additional cheese and a little cayenne or a few dashes of Tabasco. Bake in a 375°F oven for 35 to 40 minutes. Turn off the heat and allow the gougère to dry out in the oven for a few minutes before removing them. Serve the gougère either hot or cold.

Bon Appétit!



Southern Burgundy Pairing on the Run....

- Chinese...chicken and broccoli
- White Sauce Pizza
- Creamy Pasta...seafood lasagna
- Rotisserie chicken
- Shrimp cocktail
- Cheese...Brie, Cashel Blue, Pecorino, Provolone, Gruyere
- Crisp salads. Very nice with goat cheese
- French Fries

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