



Le DrUnK ro0ster

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New Year Cheers

This issue just wouldn't be complete if we did not join in to wish ya'll a prosperous and Happy New Year.

May 2008 bring you many opportunities to celebrate with your family and friends, great foods, and some of our great selections...

We thank you for your interest and your business as we look forward to continue to bring you great values and fantastic wines for the years to come!

The Bourgeois Family...



Happy New Year !

2008

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Domaine des Annibals



Located in the heart of the Provence Verte region, on the southern side of a valley near the La Loube Mountain, Domaine des Annibals has been making wine since 1772 and spreads over 74 acres of vines, most of which fall under the Coteaux Varois in the Provence AOC. The exceptional terroir is composed of chalky clay soil and enjoys good sun exposure...

The owners of the property, who love and respect nature, raise their crops biologically, preferring organic nutrients over chemical fertilizers. They are Certified Organic. The yield never exceeds 15hl per acre for the AOC wines and 17hl per acre for the Vins de Pays. The grapes are harvested carefully only after they reach full maturity.

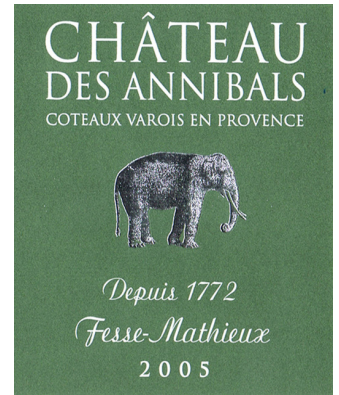
The wines

The wines from the domaine are the result of a blend of reputable varietals that are

particularly well adapted to the terroir of their Provence AOC. Cinsault and Grenache for rose wines; Syrah, Cabernet Sauvignon, and Grenache for fruity reds; and Ugni blanc, and Rolle for whites. They offer powerful, yet expressive bouquets that linger in the mouth. The lively and charming roses are characterized by a slight pink hue.



Winemaker Nathalie doing her thing...



Cuvee Fesse-Mathieux

This wine has a deep red hue and bursts with red berry flavors. The nose on this syrah-grenache-cabernet blend will surprise you with unusual aromas encompassing huckleberry and gun powder. This strong clean mineral wine offers very crisp, fresh flavors in the mouth and a fruity finish. Enjoy it with red meats, black olives and tuna, fowl, and fantastically smelly cheeses!

Syrah 60 % Grenache 30 % Cabernet Sauvignon 10 %



Certified Organic Estate Winemaker: Nathalie Coquelle.

Raising a Glass to (Almost) Organic Wine

Will your holiday toasts be organic? (Hiroko Masuike for The New York Times)

For years, the main color decision a wine drinker had to make was red or white. Now the question is whether the wine should also be green.

Organic wines are one of the hottest trends in restaurants today, according to a report last week from the [National Restaurant Association](#). But while a restaurant sommelier can help you navigate the world of green wines while dining out, the wine aisle is a confusing place for organic shoppers.

Wine labels carry various permutations of the organic label. Some wines are 100 percent organic, while others say "made with organic grapes." Some labels use words like "sustainable" and "biodynamic." And then, there is the all-important question of whether any of it tastes good.

In a recent article, [Salon.com](#) makes the case that wine lovers who want to go green should look past the organic label and read the fine print. That's because the organic label requires wine makers to adhere to a strict set of rules that may not always result in the best-tasting wine. Instead, oenophiles who are concerned about pesticides and the environment should look for wines "made with organic grapes" or those that are grown using sustainable agriculture methods.

These wines don't meet specific United States Department of Agriculture standards to carry the organic seal, but the contents are still the result of earth-friendly farming practices. In fact, wine makers who use sustainable practices typically meet most or all of the criteria necessary to use the word "organic" on their label, but some winemakers avoid the term because many consumers associate it with poor taste.

For a wine to be labeled organic and bear the U.S.D.A. organic seal, that means at least 95 percent of the grapes were grown without pesticides or synthetic fertilizers, according to the Organic Consumers Association. Wineries that bottle organic wines can't use chemical cleansers or preservatives.

And that's often a dilemma for winemakers, who for centuries have added sulfur dioxide to wines as a preservative. Although some people, particularly those with severe asthma, have sensitivities to sulfites, the vast majority of drinkers don't have a problem. Some wine experts say the absence of added sulfites causes organic wines to change flavor after it's bottled and is the reason organic wines often don't taste as good as their conventionally-bottled counterparts.

Salon suggests that wine lovers who aren't concerned about sulfites shouldn't focus on whether the bottle carries the

organic seal, and instead should just look for wines made from organic grapes. To make the claim on its label, a wine must be made with at least 70 percent organic grapes, according to the Organic Consumers Association. There's no official seal for wines made from organic grapes, so you'll have to read the label or ask the wine store owner where to find them.

Finding wine makers who use sustainable farming practices, which conserve soil and water, among other issues, is more difficult. Often the label will explain the farming methods or the wine will be in a section of the store devoted to "green" wines. Salon lists two Web sites that can help. Low Input Viticulture & Enology, Inc. certifies participating wineries and vineyards in the Pacific Northwest. The California Sustainable Winegrowing Alliance lists California wineries that follow sustainable guidelines. And this spring, New York Times wine writer Eric Asimov listed several winemakers who practice some form of organic, sustainable or natural winemaking in his article "[When the Wine is Green](#)." And finally, the [Organic Consumers Association](#) has a useful guide explaining the various permutations of the organic label on wines.

Marnie Old, assistant dean of wine studies at New York's French Culinary Institute, tells Salon that wines made from pesticide-free grapes usually are more interesting to drink. "The less interference in the farming of the fruit, the more pure the flavor is," she said. "Everything you do to that ingredient, the grape, is reflected in the final product."

(Hiroko Masuike for The New York Times)



Visit France: Provence

Provence is a beautiful rambling region in South Eastern France, encompassing the beaches of the French Riviera and the seaside towns of Marseille, Nice, Bandol and St Tropez.

The region was one of the first provinces outside Italy to be occupied by the Romans who named it *nostra provincia*- 'our province'. The countryside is a charming landscape of low, rolling limestone hills covered in dry scrub and characteristic sun baked earth. The sun fills the air, bouncing off the sea and the land, creating a relentless light that has captivated artists including Van Gogh, Cezanne and



A world famous Provence sight, fragrant and colorful lavender fields.

Renoir. This incessant sun is combined with the cooling wind from the north, le mistral, to create a dramatic climate. Tough, shrubby plants and olive trees thrive here, as do grape vines.

The best vineyards of Provence are tucked into hillsides, facing south so avoiding the full force of le mistral, and produce some distinctive and delicious wines.

Provence Wines and AOCs

Wine is believed to have been grown in Provence since 600 BC. It appears to be one of the first regions to produce wine

in France. This said, the *Appellations d'Origine Controlee* of the Provence region were only created around 1935 to establish strict quality control rules which have strongly contributed to establishing the quality of the wines produced there.

The most popular and best known Provençal wines are zesty roses, and there are also delicious deep reds. There are four significant appellations, all in the south on the Mediterranean: Bandol, the most respected; Cassis; Coteaux d'Aix-en-Provence; and Cotes de Provence,



A typical farmer's market in Provence

the largest appellation.

Bandol, in the hills between La Ciotat and Toulon, is one of the oldest vineyards in France with a wine history stretching back 2,500 years when the Romans planted the first vines. With access to the port at Marseilles the specialty Bandol reds have long been world famous. Bottles from here could be found in India and Brazil over 200 years ago. The dominant grape in Bandol is *mourvedre*, which by law must be at least 50% of a wine's contents, and is often 100%. **Bandol** red wine is one of the best from Provence, producing delicious drinks that are deep, wild, leathery and



spiced. There are also excellent dry whites made here.

The wines of the **Coteaux d'Aix-en-Provence** are mainly dry rose and red wines. Co-operatives are important here, making blends from Grenache, Cinsaut, Mourvedre and the local Cunoise. Cabernet Sauvignon is also used, which is very surprising since it is not a Mediterranean grape and is rarely used in other parts of Provence.

Cassis is a fishing village along the coast, and while small it is a popular and charming appellation. Cassis is famed for its white wine, with a slightly nutty flavor, and golden straw-color, it is delicious paired with local seafood dishes. The blanc de blanc is especially fine. Côtes de Provence is not a single place but rather many large tracts of vineyards. Climate, soil, grapes and technique all vary enormously but share one common factor:



huge amounts of sun. These variables are reflected in the differences of quality found in wines from this appellation. Half of France's rose is made in Provence, and 80% of the wine made in Provence is rosé. Rosé de Provence is typically dry and fruity, ideally suited to the Mediterranean cuisine. Particularly magical is the pairing of a snappy, bold rose from Cote de Provence with Bouillabaisse, a local specialty fish stew which is infused with saffron and served with garlic and pep-

per-spiked mayonnaise (aioli). Whereas most wines would find it hard to match these powerful flavors, these roses provide a match made in heaven!

Anchovy, olive, and onion
laden Pissaladiere



A very tasty fish soup named Bouillabaisse



La Grande Aioli which mixes steamed vegetables, cod, and aioli.

Provence is one of the world's most bewitching wine regions, beautiful landscapes filled with charming vineyards to explore, exquisite food to taste and delightful wines to discover. Provence wines go well with Picadon, Pelardon and Feta cheese.

Dream a little... Visit Blackberry Farm



Andy Chabot, Sommelier at Blackberry Farm

Tucked in the lush vegetation of the Tennessee backcountry, near the Smoky Mountains National Park is a not-so-well-hidden-anymore gem known as the Blackberry Farm resort. Not only is the latter regularly featured as one of the best of its kind in the trade press, they have created a special Wine Program whose main goal is "simply to offer the most exciting wine experience to each of (their) guests, from beginners to the most

dedicated wine connoisseurs."

The wine program is headed by young and dynamic Sommelier, Andy Chabot, who was a Nominee for the 2006 James Beard Foundation Awards for Outstanding Wine Service.

We are proud to announce that Andy deemed our wines to be worthy of his world famous wine list and will soon be offering them to his clients. So next time you are in Tennessee, visit the "Farm" to enjoy some hand picked Bourgeois Family Selections paired with fantastic Foothills Cuisine® dishes prepared by the equally famous Kitchen.

We hear they may have a few lighter dishes to help you shed the Holiday

weight as you focus on your R&R!

Live a little, dream a little and plan your visit to Blackberry Farm by going to their website at



<http://www.blackberryfarm.com> or calling them directly at (865) 380-2260 and if you need company, we will happily oblige!

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