



# Le DrUnK roOster

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Happy New Years from Jean-Philippe, Stephanie and Vero at Bourgeois Family Selections! Our trusty mascots, the wine loving Shi Tzu Lucy, and her tipsy Terrier sidekick Peppette woof to your health as well! I want to start this year off with a bang and what better way to do that than with a sensational wine aptly named **Sensation**. **Sensation** comes from the Cotes du Rhone AOC and is ideally located near **Orange**, which I think is funny. **Orange** you glad I have a slice of a sense of humor? You know **Orange** was not named for **oranges** but for a Celtic water god **Arausio**! I bet **Arausio** is feeling pretty pulpy about the convulsion of his name. Oh well, when life gives you **oranges** you make Fanta right? For all of you Francophiles **orange** Fanta is the nectar of the gods and the elixir of life in France.

Wine lovers of America, we very tongue in cheek wish you a Happy New Year!

Stephanie

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## SENSATION *Domaine de la Berthete*

**Domaine de la Berthete** is hard to pronounce so we just call it like we see it: **~SENSATION~ !!!** Before we delve into the fun stuff like where **Domaine de la Berthete** and **Cuvee Sensation** are from, I would like you to close your eyes and drift off to a cold, rainy night in Paris in the early 1990's. In a small apartment off of a cobblestone street in the wee hours of the night, a phone rang. Pascal Maillet, a computer science engineer, was rudely awakened. On the other end of the line, his father-in-law's raspy voice brought him fully to attention. His wife's father said "Pascal, the property you have searched for...it is available. However, you have 24 hours to buy, or else it will be sold to someone else." Talk about being ready for that 3am phone call! Pascal may not be the President of the USA but he was tested with that proverbial 3 am call and he rose to the occasion. 12 hours later his wife and three small children and all their possessions were packed into his small 2CV and as he drove out of Paris for the Rhone, he called his employer up on

his cell and resigned forever from the world of Computer Science engineering. Because Pascal was ready from Day One, we the people of the United States of America, never have to drink mediocre Cotes de Rhone again! With the courage of his forebears Pascal went where no computer geek had gone before....and it was a **Sensation!** And we all drank happily ever after. The End.



### Cotes du Rhône Rouge

#### *Cuvée Sensation*

A custom Cuvee for Bourgeois Family; this means that Philippe consulted on the wine making process and that Stephanie drank the wine. A blend of Grenache (50%), Syrah (25%), Carignan.

(20%), and Cinsault (5%) with 15% of the cuvee aged in French oak barrels for 12 months.

The 15% aged in French oak barrels is 100% Cotes de Rhone Village grapes. With a profile of a baby Chateauf-du-Pape it can be served throughout the meal. And it is insanely yummy with roasted duck, hand cut potato chips fried in duck fat and wild mushrooms cooked in their own juices. After you drink this considerable wine and then think on what small sum it set you back, you will agree that it is a **Sensation!**

Drink within 3 to 5 years. If you can wait that long.



### Cotes du Rhône Blanc

#### *Cuvée Sensation*

A custom Cuvee for Bourgeois Family; again, Philippe works and Stephanie drinks... A blend of Grenache

Blanc (80%) and Bourboulenc (20%) aged in stainless steel tank for 8 months. A very fruity, well balanced white to be enjoyed with all your light food or between friends.

This very citrus-y easy white is delectable with seafood and other summer dishes or just a pool and some sun. A special Thank You to Jenn Rayle in Wilmington for her invaluable input on this unique and new wine!

Drink within 3 to 4 years. Again if you can wait that long. Friends have a tendency to make this difficult.

#### On a more serious note:

The domain was created in 1950 and has been owned since 1993 by Pascal Maillet and his family. Pascal decided to settle in at the domain and produce his own wine. He has since then planted new vines, Syrah, amongst others, and invested in brand new equipment for the cellar in order to improve the vinification process.

The domain yields about 200,000 bottles that cover three AOC areas: Côtes du Rhône Villages (Red and White), Côtes du Rhône (Red and Rosé) and Vin de Pays de la Principauté d'Orange (Red et Rosé). It contains traditional varietals averaging 32 years of age, such as Grenache, Syrah, Carignan, and Cinsault for the reds, and Grenache Blanc and Bourboulenc for the whites. Harvesting is done by hand. The vinification process is traditional and the wine is kept in vats for periods of one to two weeks at controlled temperatures. Bottling is done at the domain.

Since the domain mostly contains older vines growing on a calcareous clay soil, it yields wines that, although highly fruity and aromatic, have a strong and tannic backbone.

**This estate practices Sustainable Farming.**

**Winemaker: Pascal Maillet.**



**GRAPES that make you go hmmmm....**

#### *SENSATION blanc*

**80 % Grenache blanc** ~ is the white form of the dark skinned Grenache grape. An important variety in the south of France, especially the Languedoc and Roussillon areas. Often used as a blending grape, Grenache Blanc can be heavy and flabby when coaxed to high yields. More careful management, however, can produce subtle yet rich wines that take well to barrique aging. Honey, almonds and slate aromas and flavors are common.

**20% Bourboulenc** ~ is an extremely old grape variety which is thought to have originated in Greece where it was known as the Asprokondoura. Also known as Malvoisie du Languedoc, Malvosie, Picardin Blanc and Blanquette, as it is known in a few wines coming from Australia. A late-ripening variety, it tends toward leanness and neutrality, but when picked at optimum maturity it retains high natural acidity and shows fresh citrus qualities with floral notes. On the sun-drenched, stony plateaus of the Mediterranean basin, the vine achieves a high degree of ripeness and corresponding degree of alcohol.

#### *SENSATION rouge*

**50% Grenache** ~ is a sweet grape and is one of the most widely planted in the world. The Grenache produces wines that, in their youth, are fruity, full in flavor, and have overtones of spice. Wines made from the Grenache are usually light in color and are often made of blends with other grape varieties.

**25 % Carignan** ~ is a red wine grape that originated in Carinena, Aragon. Carignan wines tend to be hard and astringent and often lack character, the juice is usually blended with varieties such as Grenache, Mourvedre, and Syrah. Carignan adds characteristics such as body, color, fruitiness, and length.

**20 % Syrah** ~ is a noble grape that has been around since Roman times. The Syrah wine is strong, rich and colored with aromas of pepper, violet or raspberry, depending up on the soil. Syrah is a sweet grape and is one of the most widely planted in the world.

**5 % Cinsault** ~ is a very old grape grown in the south of France. It prefers well drained soil on sunny hillsides and can withstand very hot environments. Cinsault is an aggressive grower and produces a large crop of large sweet berries. The Cinsault grape makes fairly simple wines that are used for blending with other grapes such as Grenache. This grape produces wine that is quite flavorful with de-



# Visit France: Orange



**Orange** you glad you asked if orange is a fruit or a city?

Oranges are round citrus fruits with finely-textured skins that are, of course, orange in color just like their pulpy flesh; the skin can vary in thickness from very thin to very thick. **Oranges DO NOT come from Orange! They come from trees!**

**Orange is NOT named for an Orange!**

Orange juice is a fruit juice obtained by squeezing the orange.

The best thing about the city of **Orange** in France is that it is right next door to Domaine de la Berthete and Cuvee Sensation!

Besides being a fruity city that is fun to make jokes about; **Orange** is also a cultural city steeped in ancient Roman history and the origin of the Dutch empire known as The Netherlands...or more commonly as that country that Amsterdam is in!



Roman **Orange** was founded in 35 BC by veterans of the 2<sup>nd</sup> Legion as **Arausio** (after the local Celtic water god. The name was originally unrelated to that of the orange fruit, but was later conflated with it.

A previous Celtic settlement with that name existed in the same place and a major battle, which is



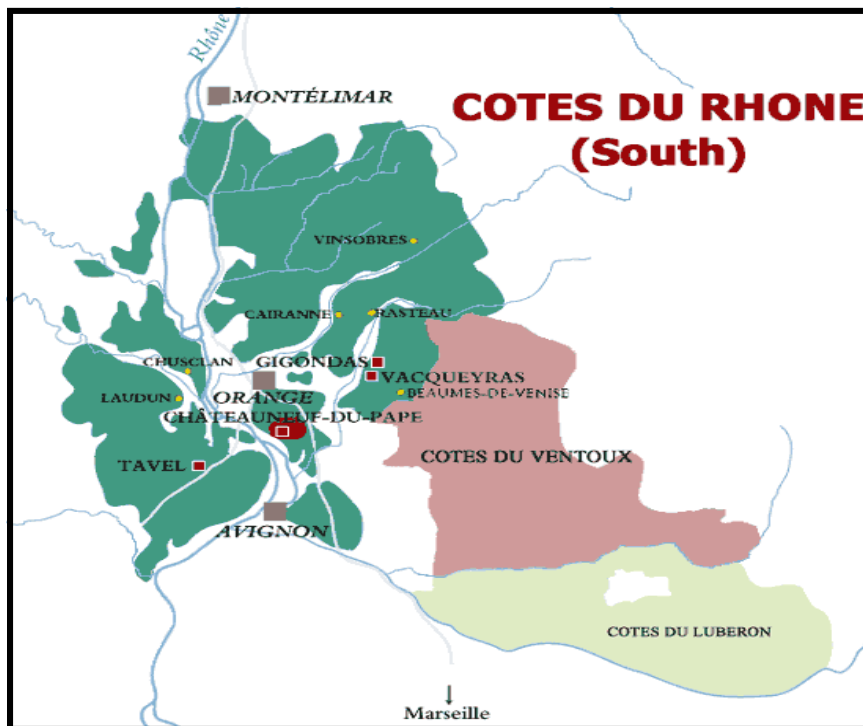
generally known as the Battle of Arausio, had been fought in 105 BC between two Roman armies and the Cimbri and Teutones tribes.

**Orange** is also home to the French Foreign Legions First Foreign Cavalry Regiment.

The *Musée* displays the biggest cadastral Roman maps ever recovered, etched on marble.

The town is renowned for its Roman architecture and its Roman theatre is described as the most impressive still existing in Europe. The fine Triumphal Arch of **Orange** is often said to date from the time of Severan.

In 1869 the Roman theatre was restored and has been the site of a music festival. The festival, given the name *Chorégies d'Orange* in 1902 has existed annually ever since.



## Rooster Fun



Le Drunk Rooster is all **JUICED** up for the New Year! **Happy New Years!!!**

## Ecotourism in Orange

A Green vacation to Orange is really quite simple to arrange. Excluding the carbon footprint stomping off your airplane! Once you land in Paris simply hop on the TGV to Orange. This world class high speed train will get you there in about two hours and is much friendlier to the environment than a car or a plane. Once you get there, you should check out the following places to eat and stay at:

### Restaurants:

LE PRE DU MOULIN 84830  
SERIGNAN-DU-COMTAT  
Tél: 04 90 70 05 58

LE RELAIS AVENUE JEAN

JAURES 84290 STE CECILE LES  
VIGNES Tél: 04 90 30 84 39

### Hotels:

CHATEAU DE ROCHEGUDE  
26790 ROCHEGUDE  
Tél: 04 75 97 21 10

### Sightseeing:

Check out the ancient Roman Arch and Roman theatre and try to get a glimpse of the French Foreign Legion headquarters.

A bit outside of town you will find more architecture fun and a VERY QUIET place to stay at: Abbaye de Senanque

<http://www.senanque.fr/>



## Crevettes a la Stephanie ~ Sensation blanc

Butter

2 pounds large shrimp, peeled and deveined

A ton of garlic, crushed

Minced green onion

Chopped fresh parsley

3 table sp lemon and lime juice

Salt (Fleur du Sel)

In large skillet, slowly heat butter until it stops foaming, about 30 to 45 seconds. Add the shrimp, garlic, green onion and sauté over medium heat, turning frequently until the shrimp just turn pink. (4/5 min max). Add the parsley, lemon/lime and salt then stir well. Remove the pan from the heat and serve with wild rice and sautéed vegetables.



## Recommended Wine Pairing

### Lamb Pizza a la Stephanie ~ Sensation rouge

1 whole wheat pizza crust (store bought to save time; or make your own), Pizza sauce (store bought to save time or make your own), Roma Tomatoes, Shallots, Garlic, Crimini Mushrooms, Lamb, Mozzarella.

Grill the lamb. Roast sliced tomatoes, shallots and garlic in olive oil in oven (450F) for 10-15 minutes. Sauté cremini mushrooms in butter and then add a glass of **Sensation**. Sauté until wine reduces.

Spread pizza sauce on crust. Thinly slice grilled lamb and layer on top of sauce. Then layer the tomatoes

(a few), shallots, garlic (a lot) and sautéed cremini mushrooms. Cover with mozzarella and then sprinkle thyme and rosemary on top. Bake 15 minutes at 350-450F in a pre-heated oven.



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