



Le DrUnK roOster

Volume 2, Issue 6

June 1, 2008

The thing about Beaujolais is that most people outside of the wine industry tend to automatically associate the whole category with the “Nouveau” version that faithfully comes out every year on the third Thursday in November. After pondering this whole thing for a while, I came up with the following analogy: many kids got to College, but not all graduate, and more importantly, only a few select ones actually achieve post graduate status... So, although there is nothing wrong per se with the freshman drop out, he isn't likely to be actively pursued by employers; most of their attention being spent on offers to the graduates.

This, my friends, however bad an analogy, somewhat summarizes the world of Beaujolais with the Crus representing the serious students, the graduates of the region, if you will, and the fruity immature nouveau, the fun freshman drop out you just want to take with you to that party on Friday night.

Vero

Inside this issue:

Beaujolais	1
Featured Wineries	1-2
Rooster Fun	2
Visit France	3
Cooking with Wine &	4

Did you say Beaujolais?

Too often in life we are given choices that are difficult to make. Like what wine shall I have tonight? Do you choose the one recommended to you by others or do you venture into the wilds of your own opinions? You have unique tastes and I find it bizarre that so many of us want to drink what everyone else is drinking. I know that my tastes are nothing like anyone I have ever met and I give you, dear reader, the same respect I give myself, assuming that you have unique tastes as well. It infuriates me when I hear some people discuss Beaujolais Nouveau as if it were *The Beatles*. Beaujolais Nouveau is like *The Smiths*. It is only good fresh and it defines a phase not an era. *The Smiths* are nothing compared to *the Beatles*. It is like peanuts and coconuts. Like *Stella Artois* and *Guinness*. No comparison. Not even the same ball field.

Wine should be fun, exciting, stimulating, and make your taste buds and your imagination sing with delight! And in the summer time, short of throwing an ice cube in the glass of white vino and shirking off the gasps of indignation around you, what is a hipster to do when they are drowning in the fuddy duddiness of stuffy attitude that so often permeates wine events? Snore... I invite you to think outside of the bottle this June. Throw off the shackles of what “those in the know” told you and make

wine your own! If you love BBQ and wings find the wine that goes with it! Beaujolais!

Will the real Beaujolais please stand up? Please! I incite you dear reader to revolution! Just for once, drink whatever you like! Don't ask the guy at the retail store. Don't ask the sommelier downtown. It's summer! Kick off your shoes and the conventions of our wine stuffy society, grab a bottle of Real Beaujolais and dig into your pizza! Wine is for everyone not just the ones with stiff pinky fingers. Claim your right to enjoy wine any way you want and laugh in the faces of those

who dare mock you with sarcasm and disdain. They just don't know how to have fun. Summer is here; let the party begin!

Stephanie

Wine for thoughts:

“I'm like old wine. They don't bring me out very often, but I'm well preserved.” Rose Kennedy (1890-1995) on her 100th birthday, 1991.

“Wine makes a man more pleased with himself; I do not say it makes him more pleasing to others.”

Samuel Johnson

Domaine Marion Pral

A 50 acre Family organic estate for several generations, located in the heart of the “Pierres Dorees” country, 10 miles from Villefranche, capital of the Beaujolais The Domaine Pral vineyard is planted on granite soils with a South East exposition in the Beaujolais region.

Sustainable Farming Winemaker: Pascal Chate-lus

A very fruit forward, soft, and exquisite wine. The grapes used to make this beautiful ruby colored wine, which smells of raspberries and blackberries, are gathered by hand. It is

a truly well balanced wine, fruity and smooth, with just the right amount of tannins and a long finish in the mouth.



WARNING: Consumption of alcohol may create the illusion that you are tougher, handsomer, and smarter than some really, really big guy named Frank

Moulin Berger

Today in Saint-Amour, Michel and Pascale Laplace farm their 25 acre Domaine, which their forefathers managed for 3 generations before them.

Harvested by hand, the whole grapes are placed in tanks and macerate for about 10 days. They are then pressed and the wine matures in oak barrels for 6 months.

Granitic and rocky soils with 40 year-old vines on steep Southeast exposed hillside vineyards. A great Cru!

Organic Estate
Winemaker: Michel Laplace



Rooster Fun



Le Rooster
"Nouveau"
Style...

Visit France: Beaujolais

Beaujolais is a very well known wine from the French *Appellation d'Origine Contrôlée* (AOC) of the same name. Most of the wines produced in Beaujolais are red and generally made with the thin skinned, low in tannins, Gamay grape. White wines from the region, which make up only 1% of the total production, mainly consist of Chardonnay grapes though Aligoté, another indigenous white grape from the area is also permitted. Beaujolais tends to be a very light-bodied red wine, with relatively high amounts of acidity.

More on the Region

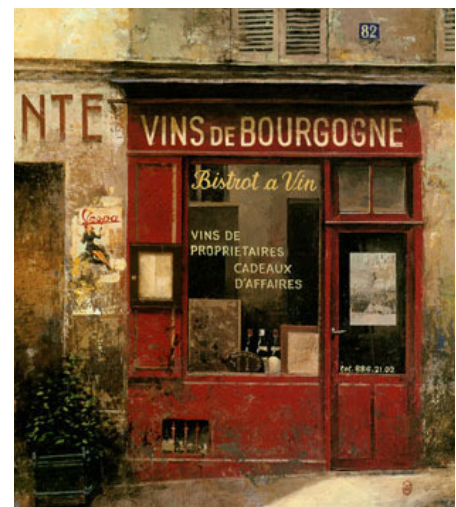
The region of Beaujolais is located north of Lyon, and covers parts of the north of the Rhône *département* (Rhône-Alpes) and parts of the south of Burgundy. While it is administratively considered part of the Burgundy wine region, the climate of the Beaujolais area is closer to that of the Rhône and the wine is unique enough to be considered separately from Burgundy and Rhône. The region is known internationally for its long tradition of winemaking, uniquely emphasized by the use of carbonic maceration, and more recently for the popular Beaujolais nouveau.

History

The vineyards of Beaujolais were first cultivated by the Romans who planted the areas along trading routes up the Saône valley. The most notable Roman vineyard was *Brulliacus* located on the hillside of Mont Brouilly. The Romans also planted vineyards in the area of Morgon. From the 7th century through the Middle Ages, most of the viticulture and winemaking was done by the Benedictine monks. In the 10th century, the region got its name from the town of Beaujeu in the Rhône and was ruled by the Lords of Beaujeu till the 15th century when it was ceded to the Duchy of Burgundy. The wines from Beaujolais were mostly confined to the markets along the Saône and Rhône rivers, particularly in the town of Lyon. The expansion of the French railroad system in the 19th century

opened up the lucrative Paris market. The first mention of Beaujolais wines in English followed soon after when the wines of Moulin-à-Vent and Saint-Amour were described as being low priced and best consumed young.

In the 1980s, Beaujolais hit a peak of popularity in the world's wine market with its **Beaujolais nouveau** wine. Spurred on by the creative marketing from some of the regions' négociants like Georges Duboeuf, demand outpaced supply for the easy drinking, fruity wines. As more Beaujolais producers tried to capitalize on the "Nouveau craze", production of regular Beaujolais dropped and an eventual backlash occurred in the late the 1990s and early 21st century. By this point, the whole of Beaujolais wine had developed a negative reputation among consumers who associated Gamay based wines with the slightly sweet, simple light bodied wines that characterized Beaujolais Nouveau. Producers were left with a wine surplus that French authorities compelled them to reduce through mandatory distillation. In response, there has been renewed emphasis on the production of more complex wines that are aged longer in oak barrels prior to release. Recent years have seen a rise in the number of terroir driven estate-bottled wines made from single vineyards or in one of the Cru Beaujolais communes, where the name of the commune is allowed to be displayed on the label.



The ten Beaujolais Crus, although located in close proximity to one another, differ in character. **The following three crus produce the lightest bodied Cru Beaujolais and are typically meant to be consumed within three years of the vintage.**

- **Brouilly** - The largest Cru in Beaujolais. The wines are noted for their aromas of blueberries, cherries, raspberries and currants. Along with Côte de Brouilly, this is the only Cru Beaujolais region that permits grapes other than Gamay to be produced in the area with vineyards growing Chardonnay, Aligote and Melon de Bourgogne (Muscadet).

- **Régnié** - Recognized 20 years ago, this cru graduated from a Beaujolais-Villages in 1988. One of the more fuller bodied crus in this categories. It is noted for its red currant and raspberry flavors. Local lore in the region states that this Cru was the site of the first vineyards planted in Beaujolais by the Romans.

- **Chiroubles** - This cru has vineyards at some of the highest altitudes among the Cru Beaujolais. Chiroubles cru are noted for their delicate perfume that often includes aromas of violets.

The next three crus produce more medium-bodied Cru Beaujolais that benefit from at least a **year aging in the bottle and are best when consumed within fours years of the vintage.**

- **Côte de Brouilly** - Located on the higher slopes of the extinct volcano Mont Brouilly within the Brouilly AOC. The wines from this region are more deeply concentrated with less earthiness than Brouilly wine.

- **Fleurie** - One of the most widely exported Cru Beaujolais into the United States. These wines often have a velvet texture with fruity and floral bouquet. In ideal vintages, a *vin de garde* (wine for aging) is produced that is meant to age at least four years before consuming and can last up to 16 years.

- **Saint-Amour** - The wines from Saint-Amour are noted for their spicy flavors with aromas of peaches. The *vin de garde* wines require at least four year aging and can last up to twelve years.

The last four crus produce the fullest bodied examples of Cru Beaujolais. They need the most time aging in the bottle and are usually meant to be consumed between four to ten years after harvest.

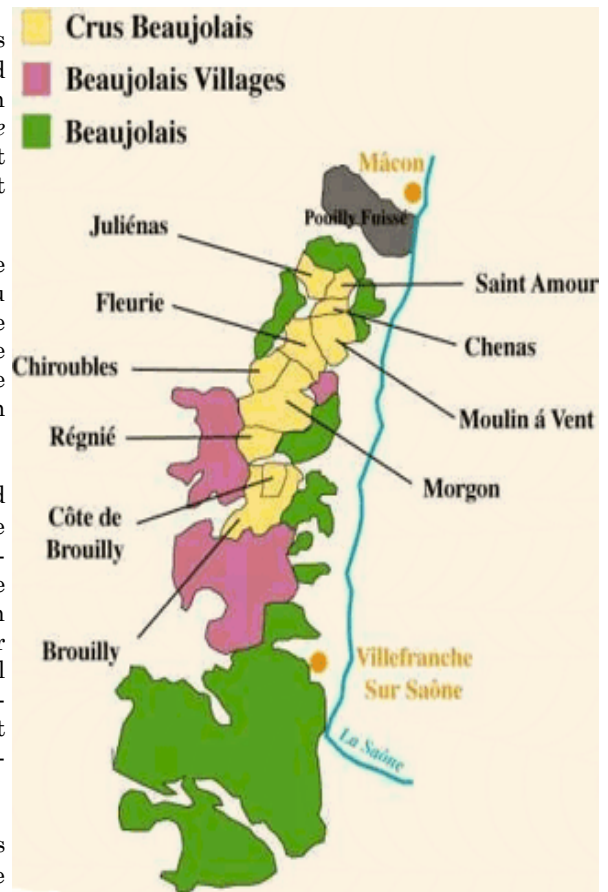
- **Chénas** - Once contained many of the vineyards that are now sold under the Moulin-à-Vent designation. It is now the smallest Cru Beaujolais with wines that are noted for their aroma of wild roses. In ideal vintages, a *vin de garde* is produced that is meant to age at least five years before consuming and last up to 15.

- **Juliénas** - This cru is based around the village named after Julius Caesar. The wines made from this area are noted for their richness and spicy with aromas reminiscent of peonies. In contrast to the claims of Régnié, Juliénas growers believe that this area was the site of the first vineyards planted in Beaujolais by the



Romans during this conquest of Gaul.

- **Morgon** - Produces earthy wines that can take on a Burgundian character of silky texture after five years aging. These wines are generally the deepest color and most rich Cru Beaujolais with aromas of apricots and peaches. Within this Cru there is a particular hillside, known as Mont du Py, in the center of Morgon that produces the most powerful examples of



Morgon wines.

Moulin-à-Vent - This region produces some of the longest lasting examples of Beaujolais wine, with some wines lasting up to ten years. Some producers will age their Moulin-à-Vent in oak which gives these wines more tannin and structure than other Beaujolais wines. The phrase *fûts de chêne* (oak casks) will sometimes appear on the wine label of these oak aged wines.

The region is noted for the high level of manganese that is in the soil, which can be toxic to grape vines in high levels. The level of toxicity in Moulin-à-Vent does not kill the vine but is enough to cause chlorosis and alter the vine's metabolism to severely reduce yields. The resulting wine



from Moulin-à-Vent are the most full bodied and powerful examples in Beaujolais. The *vin de garde* styles require at least 6 years aging and can last up to 20 years.



A typical windmill, like the one the famous Moulin à Vent Beaujolais Cru is named after.



Escargots de Bourgogne

Places to eat/stay in Burgundy

Gites de France (GDF)

“A different idea of travel”

The GDF website is a great place to start your search for quaint B&Bs and local restaurants in any French region. The site has an English version which will make it a breeze for you to book your neck vacation. <http://www.gites-de-france.com/>



Planning a wine tour?

You can, in most cases, visit the French wineries we represent in the USA. Simply drop us a line and tell us the dates of your visits. We will make the arrangements for you. Our wine makers love to meet people who enjoy their wines .

Le Petit Fute

If you speak French, you can also check out www.lepetitfute.com for more ideas about a trip to the Burgundy “wine country”.

Dishes to try when you are there :

Boeuf Bourguignon (beef & red wine stew)

Escargots de Bourgogne (escargots in a garlic & parsley butter sauce)

Coq au vin (rooster in white or red wine)

Fondue Bourguignone (cubed beef cooked in oil) fondue usually served with salad, crudités, and dipping sauces for the meat.



Boeuf Bourguignon

Recommended Wine Pairing

Chicken in Cream Sauce

Ingredients (Serves 5)

5 Chicken legs
24 ounces heavy cream
Thyme
Salt and Pepper
Sliced or whole mushrooms

Slowly roast the chicken legs in a pan. Sprinkle some thyme, add the mushrooms, salt, pepper, and the cream. Lower the heat and simmer for 10 to 15 minutes. Serve with a glass of Marion Pral Beaujolais and

some mashed or roasted potatoes.

Special thanks to Marion Chatelus from Domaine Marion Pral for this great tasting hearty Burgundy recipe.



Coq au vin

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