



Le DrUnK roOster

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Domaine Bellegarde: Wine of Kings

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Le Vin du Roi

Jurançon was undoubtedly the first wine in the world to offer a label and guaranteed quality: this status was awarded in the XIVth century by the Navarre parliament. In 1533, the future Henri IV was baptized using a drop of Jurançon, the golden wine becoming known as the "wine of kings". He was baptized in the traditional way of Béarn/Navarre, with a spoon of Jurançon wine and a garlic bulb rubbed on his lips.

After just one sip of the delectable nectar used to baptize the first Bourbon king of France, this "wine of kings", you will lose your head, just like the last Bourbon king of France, Louis XVI! (He lost his in the French Revolution to that nifty and oh so French contraption, the Guillotine.) Personally, I am fan of the Jurançon's ability to make one swoon without the bloody parts...

Santé!

Stephanie



Pascal Labasse, winemaker of Domaine Bellegarde & 4th generation immigrant from Louisiana.

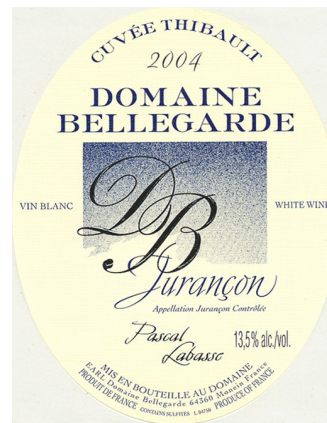
Nestled in the heart of Monein's steep hills, **Domaine Bellegarde** is owned by the 4th generation of the **Labasse family**, who created the vineyard in 1926. It has a silt-clay soil with a lot of pebbles left by torrents and glaciers from the Pyrénées. The vineyard stretches over 37.2 acres with a density of 1,400 vines per acre and grows the two for the Jurançon characteristic grape varieties; 60% of Petit Manseng and 40% of Gros Manseng. In 1920, the grandfather started planting vines and fixed the Labasse's family destiny.. Andre, in 1960, and his son Pascal in 1985 successively took over the familial tradition.

Sustainable Farming Estate-Winemaker: Pascal Labasse

91 Wine Advocate

Domaine Bellegarde 2004 Cuvée Thibault

If you want to discover the genuine mysteries of Jurançon, **here is the real deal!** The concentration and sweetness of this wine (like most of its genre) originated in spontaneous desiccation of late



harvested fruit, **not in botrytis**. Musky, floral, candied citrus rind, and indelicate butcher shop aromas guarantee you will do a **double take** over a glass of this **elixir** (whether or not you proceed!). A veritable explosion of citrus zest, honey and flowers in the mouth continues to be accompanied by musky, carnal notes that make you wonder how they can come from grapes. The long, haunting finish is only subtly sweet, since somehow a mere 5.6 grams acidity has rendered 180 grams of residual sugar practically irrelevant. Such are the mysteries of

this **ultimate foie gras wine**, which however will be found remarkably versatile by those who keep a bottle on hand. It will remain fresh for at least a week in your refrigerator and evolve fascinatingly in bottle for at least a dozen years.

I had not tasted a wine from this estate for many years, and was very impressed.—David Schilderneck,



88 Wine Advocate

Domaine Bellegarde Jurançon Sec La Pierre Blanche – 2006:

The Bellegarde 2006 Jurançon Cuvée LaPierre Blanche is barrel-fermented 80% Petit Manseng (and only 20% Gros Manseng), a proportion almost unheard of in dry wine, at least in recent times. Narcissus,

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peppermint, white pepper, orange zest, musk and a hint of wood smoke rise from the glass. The first sip grips with oily texture and penetrating pungency of herbs, citrus rind, white pepper, and toasted sunflower seeds, after which this aggressive Jurançon just won't let go. Given the preponderance of exotic and bitter flavor elements as well as its sheer intensity, this wine won't by any means suit all tastes or table accompaniments, but take a bottle or two for a test drive in your kitchen. **I had not tasted a wine from this estate for many years, and was very impressed. David Schilderneck,**

The Wine of Jurançon

by: Charles Coran

Little sweet wine of Jurançon,
You are dear to my memory still!
With mine host and his merry song,
Under the rose-tree I drank my fill.

Twenty years after, passing that way,
Under the trellis I found again
Mine host, still sitting there au frais,
And singing still the same refrain.

The Jurançon, so fresh and bold,
Treats me as one it used to know;
Souvenirs of the days of old
Already from the bottle flow,

With glass in hand our glances met;
We pledge, we drink. How sour it is
Never Argenteuil piquette
Was to my palate sour as this!

And yet the vintage was good, in sooth;
The self-same juice, the self-same cask!

It was you, O gayety of my youth,
That failed in the autumnal flask!

Translated by Henry Wadsworth Longfellow.

Pair Jurançon wines with a meal fit for a King!

Dry

Bellegarde Sec "Cuvée Tradition" Lively wine with plenty of fruit and a fine, powerful palate without residual sugar. We recommend this wine with:

- Smoked salmon, toast and sauce Béarnaise.
- Oysters on the half shell
- Grilled andouillette in whole grain mustard crust
- Seared scallops



The famous andouillette, the French version of chitlins.

Not as Dry

Bellegarde Sec "Cuvée La Pierre Blanche" The right balance between Manseng and tannin.

- Sweet stuffed peppers
- Chicken in a cream sauce with morel mushroom
- Simply roasted chicken or turkey

Sweet

Bellegarde moelleux "Cuvée Thibault" Aromatic and characterful liqueureux. Fine nose of ex-

otic fruit and vanilla, a great wine to age.

- Blue Cheese, and poached pears
- Chinese or Thai Take Out (because it pairs so well with these dishes that you won't have to cook)
- Upside down pineapple cake or
- **Tarte Tatin, a delicious upside-down apple tart.**



Visit France: Jurançon in the Béarn

The city of Pau is located in the south-west of France, about 40 miles inland, by the Pyrénées mountains, the natural border with Spain. Pau, the capital of the Béarn, is the most elegant of the towns and cities that overlook the Pyrénées from their vantage point on the high bluffs that run parallel with the mountains.

Pau is chiefly famous as the birthplace of King Henry IV, France's first Protestant king. As soon as the infant was born, his lips were smeared with garlic and local Jurançon wine, in keeping with the traditional custom.

After a taste of Jurançon with Foie Gras and local cheese, you will have the opportunity to visit Henri IV's Chateau, first remod-

eled in the 14th century for the ruler of Béarn, Gaston Phoebus. You may also stroll along the Boulevard des Pyrénées, a remarkable mile long road along the edge of the cliffs on which Pau is built where you can get a breathtaking view on the Pyrenees. This friendly and cosmopolitan city offers also a pleasant location from which to explore the Aquitaine region.

The Béarn French province is old and located at the foot of the Pyrenees Mountains. It forms, with the Low-Navarre, the Labourd and the Soule, (composing the Basque Country French) the department of the Pyrénées-Atlantiques (64), of which it occupies the 3/5 of the territory. Béarn counts 350.000 inhabitants and its capital is Pau.

Béarn, offers all the gastronomical specialties of the southwest: Foie gras, magret and other dishes derived from duck. It has developed some of its own specialties: boiled chicken; garbure; ewe cheese or "Ossau Iraty", whose name of controlled origin is far more half out of ground inhabitant of Béarn; the Jurançon, famous dry or marrowy white wine.

You will want to note that the Bearnaise sauce does not have anything to do with the inhabitants of Béarn... whereas for the famous French beret, well, it does hail from Béarn!

Although worn by ancient Greeks, the modern beret was born in the Basque country, which nears the Jurançon area in Aquitaine.

The Jurançon is also famous for the candy known as Coucougnette; made of crushed cane sugar almonds mixed with grilled almonds and caramel-



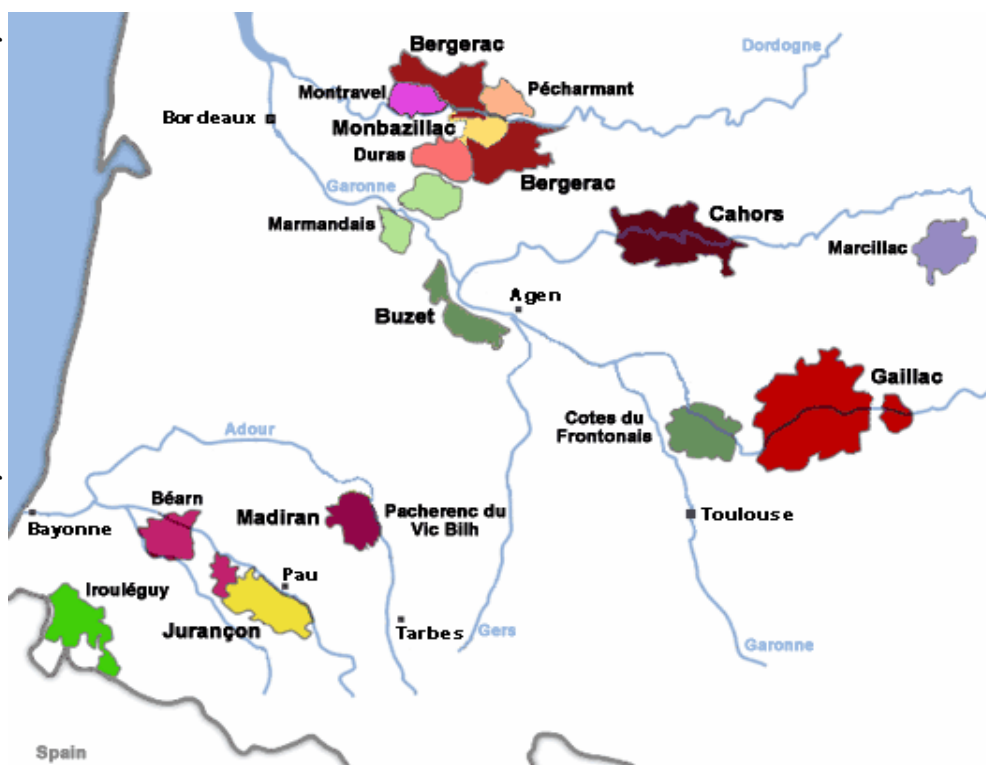
ized with a touch of ginger brandy and a dose of Armagnac-liquor. The candy is a believed to be mischievous tribute to King Henry IV. The Coucougnette is a sly reference to Henri's nickname, le Vert Galant.

Henry was nicknamed Henry the Great (Henri le Grand), and in

In the Basque country they have a saying: "two cabbage leaves stuffed inside your beret will give you protection from the sun". Perhaps that is where the expression "cabbage head" comes from...



Stephanie, our very own cabbage head.



Rooster Fun

Fermé
pour
congés
annuels

The Rooster is on vacation this month; staying as far away from Thanksgiving tables as possible. He's afraid someone might mistake him for a tiny turkey!

France is sometimes called le bon roi Henri ("good king Henry") or le Vert galant ("the green gallant", a reference to his constant womanizing).

The Coucougnette is the genuine specialty of the town of Pau, France.

www.chocolate.com/products/french-lovers-filled-medium-chefs-hat/

Ecotourism in Jurançon

Tuscany... Been there? Done that? Tired of the overcrowded walking routes and paths, the now-touristy and commercialized little villages in the hills that were once so attractive to the walkers, hikers and cyclists? Gascony or "The New Tuscany" is your answer!

When looking for options for walkers, hikers and cyclists or horseback riders; and even for those who love to take to the water in canoes and kayaks, and explore the magnificent scenery from the this unique vantage point, then you need look no further than the beautiful Southwest of France: The Dordogne, or Perigord, has

everything (and more) to offer those who are looking for something a little extra for their holidays this summer -- and for those who love the idea of an adventure



holiday or an activity holiday or a journey of discovery on horseback. Here are some of the many well-organized and very attractive walks and rides. Although most of

these routes accessible at any time, some of them include very interesting and worth-seeing areas that are normally not open to the public and some of them have an accompanying guide to inform the walkers about the fascinating local history, fauna or flora around a specific event or feature of the area.

<http://www.gloriousgascony.com/2005/05/cycling-in-gascony-jim-chris-heward.htm>

<http://www.sudgites.com/Cycling%20in%20Gascony.htm>

<http://www.alternative-aquitaine.com/regions/gascony/gascony.htm>

Winemaker Pairing Bellegarde

With Thanksgiving just around the corner, we naturally chose one of Pascal Labasse's favorite turkey recipes that pairs beautifully with Jurançon wines. This simply roasted turkey will be the perfect companion for a glass of Pierre Blanche from Domaine Bellegarde.

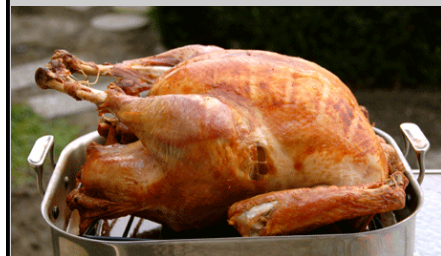
Ingredients for 12

1 whole turkey, neck and giblets removed, rinsed and patted dry
2 tablespoons vegetable oil
1 tablespoon all-purpose flour
1 large oven roasting bag
1 onion, thickly sliced
2 celery ribs, sliced

1. Preheat oven to 325°F.
2. Brush turkey with oil. Shake flour in an oven roasting bag

and insert the turkey. Add onion and celery ribs.

3. Place turkey into a shallow, 2 inch deep, roasting pan. Close the bag. Pierce six small slits in the top of the bag.
4. Roast for 4 to 5 hours or until the meat thermometer registers 180°F. Juices should run clear and the legs should move easily when twisted or lifted.
5. Let stand 20 minutes before slicing.



Serve with your favorite trimmings! Ours are...

Vero likes mashed celery root, green bean casserole and buttery sweet potatoes with marshmallows. Philippe prefers jardiniere de legumes (mixed peas, carrot, onions, potatoes); a stuffing (liver, pork, beef mix); many little wild mushrooms mixed in heavy cream white wine reduction sauce (call Philippe for detailed instructions!) Stephanie likes sautéed salisfy, roasted vegetables (beets, turnips, parsnips, fingerling potatoes) and baked acorn squash.

Bon Appétit and Happy Thanksgiving from our family to yours!

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.