



Le DrUnK roOster

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Biodynamic Farming:

The Biodynamic movement began in 1924, when a group of European farmers approached Dr. Rudolf Steiner (noted scientist, philosopher, and founder of the Waldorf School) after noticing a rapid decline in seed fertility, crop and animal health. Steiner held a series of lectures that presented the farm as a living organism: self-contained and self-sustaining, entirely responsible for creating and maintaining its individual health and vitality, free of any external and unnatural additions. As well, other aspects such as doing everything by the cycle of the moon hearkens the juice you are drinking back to the style that it was made in ancient times. The peasants of yore did everything by hand with only natural ingredients. Now you can enjoy the same artisanal wine that Charlemagne enjoyed. Yummy! You can literally taste history in your glass. Sante!

Stephanie et Vero

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Clot de l'Oum

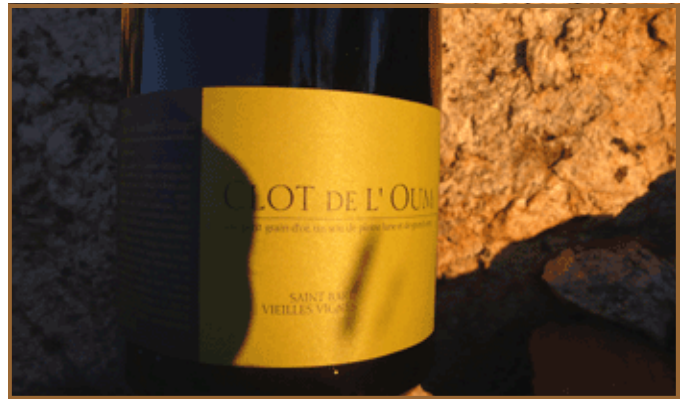
Clot de l'Oum

The rising-star of the **Roussillon** is Eric Monné, owner and wine-maker at Clot de l'Oum. Decanter 9/08 agrees: "You can certainly find shining distinctive examples...Clot de l'Oum's Eric Monne believes Roussillon should develop more crus, as long as we're much more demanding on quality and less conservative, not favoring one style and production method." Monne uses absolutely NO pesticides or herbicides in his vineyards, as they are certified biodynamic.

Certified Biodynamic Estate

Cuvee La Compagnie des Papillons - Rouge

Made from old Carignan and Grenache vines planted largely on gneiss. With bitter-sweet cassis, wet stone, licorice, lead pencil, game, and alluring floral elements emerging



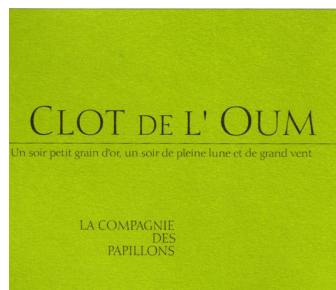
on the nose (these wines perpetually need to "breathe") it offers a plush, refined palate with no superficial sweetness but impressively layered with black fruits, minerals, herbs and meat. Infectiously juicy throughout, it nevertheless finishes in anything but simple fashion, with impressive salt, stone and graphite minerality, subtly sweet cassis and blackberry fruit, and deep meatiness. **90 pts Parker's Wine Advocate.**

Cuvee Saint Bart Vieilles Vignes - Rouge

Named for a parcel of ancient Carignan on gneiss; but also including Grenache on granite and Syrah on schiste. This is a wine that needs a lot of time to open up and probably 5-7 years in bottle. Rhubarb

and black raspberry, lavender and resin mark the nose. In the mouth, it is juicy and bright in cast yet palpably dense, with a finish dominated more by roasted lamb and rosemary, wet stone and smoky mineral pungency and only secondarily by lightly-cooked berries. **88 pts Parker's Wine Advocate.**

Eric Monne, winemaker



Visit France: Le Roussillon

Roussillon, or Rosselló in Catalan...

The vineyards of Roussillon are ancient, their origins lost in history; various sources credit the Greeks, the Romans and even Hannibal and his warrior elephants with the introduction and subsequent development of viticulture in the region.

Whichever ancient traveler was responsible, over the centuries that have passed since their time, viticulture has come to be the dominant agricultural activity in the region. The soils, baked by the hot Mediterranean sun, are fabulously diverse, with areas of quartz and gneiss scattered between the more common black schist, limestone and clay. There is infrequent rainfall, and what does fall quickly evaporates; the direct effect of the sun and the Tramontane, the blustery wind that blows from the northwest on many days of the year. In fact the windblown, rather arid hillside soils are suitable for little else other than the vine and the olive tree.

The wines produced in Roussillon are no less diverse than its soils, and there are few epicurean pleasures more appealing to the eye than an array of *vins du Roussillon*. The colors span the vinous spectrum, from pale dry Muscat through the ambers and golds of Rivesaltes, the red wines of Cotes du Roussillon and Collioure, to the inky dark wines of Maury. There are only seven appellations, some with just a handful of domaines, producing this fine assortment of wines; a feature which makes Roussillon's newly apparent and quite increasingly tangible identity all the more impressive.

Roussillon Appellations

The AOC areas defined in this re-

gion are: Collioure, Corbières, Côtes du Roussillon, Côtes du Roussillon-Villages, Cotes de Roussillon Les Aspres, Banyuls, Maury, Rivesaltes and Muscat de Rivesaltes. An important role in the wine production of Roussillon is played by *vin doux naturels*, VDN, which is mainly produced with *Muscat Blanc à Petits Grains* and Grenache Noir grapes. The AOC *vin doux naturels* produced with Muscat grapes is known as Muscat de Rivesaltes whereas those produced with Grenache Noir are Banyuls, Banyuls Grand Cru, Maury and Rivesaltes.

Gastronomy

Renowned for the diversity of its agricultural produce, Roussillon boasts a delicious and authentic cuisine. Of course, the Mediterranean Sea provides the ingredients for many dishes like anchovies from Collioure.



Collioure by night

Meat dishes include Roussillon's *gardiane*, a beef stew generously doused with red wine, and the famous Pézenas petits patés (meat pies); these delicacies from Molière's home town feature a mixture of lamb, brown sugar and lemon zest enveloped in a thin layer of rich pastry.

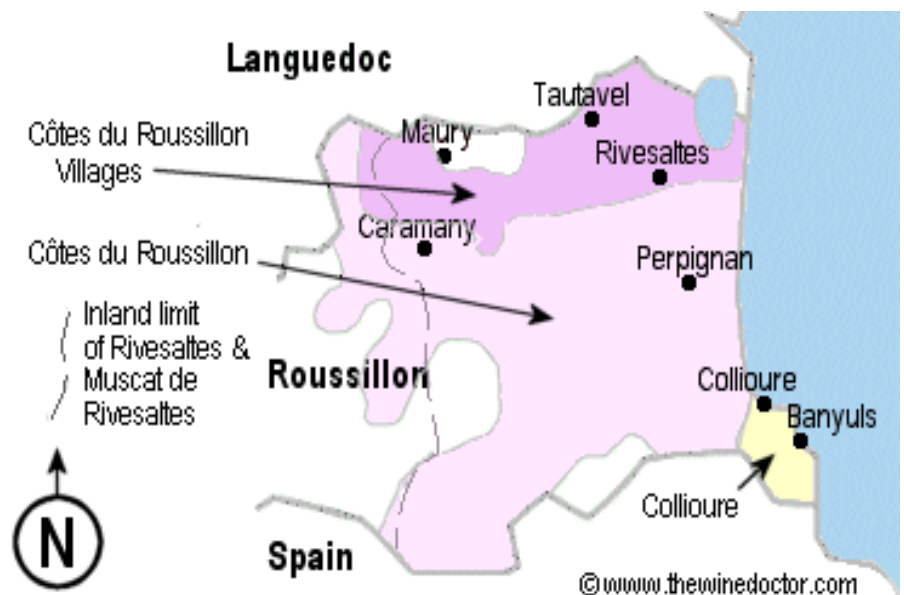
Roussillon Wine and Food

The high alcohol content of **Rivesaltes, Maury and Banyuls** make them an excellent aperitif without affecting the taste of the wines to be enjoyed with the meal. Try melon or foie gras as a starter, as these dishes go beautifully with Fortified Wine (Banyuls Grand Cru, old Banyuls or Maury in particular).

A fresh, well-balanced **Côtes du Roussillon white** will go beautifully with fish and shellfish from sea or lagoon. It combines particularly well with braised sea bass



Pézenas petits patés



with fennel, due to the combination of Grenache Blanc and Macabeo grape and aniseed flavors. Spicier fish dishes (bullinada, crayfish stew, fish soup) require a rosé or light red wine served chilled.

Côtes du Roussillon reds generally go well with young white (or pink) meats (veal, lamb, poultry, etc.) and accompany red meats very happily. **Côtes du Roussillon Villages** and **Collioure** wines are at their best with game dishes.

Vins Doux Naturels may also be called upon to accompany sweet-and-sour dishes (such as duck with figs, grapes, cherries, orange, etc.). At the end of the meal, remember that some cheeses (goats' milk and blue, Roquefort-style) go particularly well with an old **'Hors d'Age'** or **'Rancio'** **Vins Doux Naturels**. Fruit and pastries may be enjoyed with various types of Vins Doux Naturels, especially **Muscat de Rivesaltes**, whose sensual freshness adds just the right note.

History

The Romans conquered Roussillon against the Iberians. Roussillon was then a division of the *Provincia narbonensis*. The Roman Roussillon had two main ports, *Cocoliberis* (Collioure) and *Portus Veneris* (Port-Vendres).

Roussillon was trashed during the successive invasions by the Visigoths, the Arabs and the Franks. Roussillon was then reincorporated to the reunified Gaul (752-759). The Carolingian kings set up the maritime Catalan counties: Roussillon, Empurias, Gerona and Barcelona. When the Carolingian rule vanished, Catalonia became *de facto* independent.

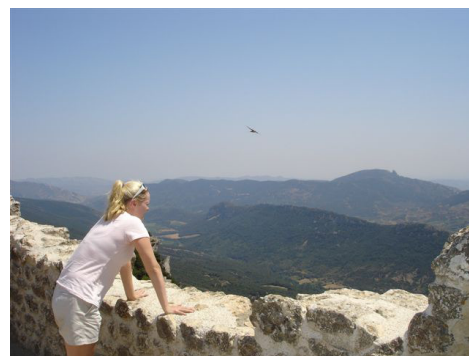
Romanic art peaked in Roussillon with the cloisters of Saint-Michel-de-Cuxa and Elne and the frescos of Saint-Martin de Fenollar.

During the Albigensian Crusade, king of Aragon Pedro the Catholic was defeated and killed in Muret in 1213. Central-southern France, except the city of Montpellier, was *de facto* incorporated to the kingdom of France. However, the treaty of Corbeil, signed in 1258, left Roussillon to Catalonia. Roussillon was then incorporated to the Principate of Catalonia, a kind of autonomous federation within the kingdom of Aragon.

In 1463, Jaume of Aragon attempted to get rid of the Catalans, with the help of king of France Louis XI, whose troops invaded Roussillon. The inhabitants of Perpignan surrendered only upon request of the king of Aragon, and were given the nickname of rat eaters for their resistance.



Perpignan, a city with canals



Stephanie surveying her land from the ruins of the Peyrepertuse



The city of Banyuls



Frescos of Saint-Martin de Fenollar



Rooster Fun

The Rooster goes Catalan when in the Roussillon!

Quiquiriqui!! (cock-a-doodle-doo in Catalan).

Not so subliminal message:
Drink more wine!!!

Ecotourism in the Roussillon

Hike in the steps of shepherds:



7 day- 6 night hiking trips with Cathy and Olivier following the steps of shepherds during the transhumance .

http://www.funadventure.com/search/index.cfm?fuseaction=dsp_product&product=1583&idclient=477&page=1&products=&nuts=euFR2803&cat=0501&option=&&lg=en&webpartner=fun&rand=2353

Also, check out <http://www.greenclub.fr> for tons of ideas and an inter-

active map of France; lodging, trails, and dining!

The transhumance is the leading of livestock (cows, sheep, horses) to the high mountain grazing fields (or "estives") for the summer months, farms in general being too small to support an entire herd all year round. The ascent occurs in late May and early June, sometimes taking several days. The descent from the estives takes place in early October.



Didier Dagueneau, widely known as the best producer in Pouilly-Fumé, made wine in the tiny town of Saint-Andelain. He literally was on a crusade to redeem the reputation of authentic Pouilly-Fumé. He openly criticized neighbors who overproduced. He once even sent photocopies of his bill for the workers who hand-harvested his vineyards to prove that he is "the real deal." Sadly, Didier, a pioneer of organic farming died on September 19 at the age of 52.

Recommended Wine Pairing

Toasted Chevre Salad

Straight from the kitchen of Lèia Monné, the wife of Clot de l'Oum's Eric Monné, is their favorite dish to enjoy with a glass of **La Compagnie des Papillons** or **Saint Bart Vieilles Vignes**.

Ingredients:

Country bread, sliced
Sliced eggplant
Sliced red pepper
Sliced goat cheese (use French kind with the rind)
Olive Oil (Extra Virgin if possible)

In the oven, roast the eggplant and the pepper slices until soft and nicely colored. Remove and toast 3/4 inch slices of rustic country bread. Top each toast with a slice of eggplant and a slice of pepper. Add a 1/4 inch



slice of fresh goat cheese and place under the broiler for a couple more minutes until the cheese is melted (keep an eye on it as it will burn fast).

Place the loaded toasts on a bed of tossed greens. Drizzle with some extra virgin olive oil and sprinkle a pinch of coarsely ground sea salt. Serve with either of Clot de l'Oum's great wines.

Lèia Monné from Clot de l'Oum



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