

**Red Feet Wine Market**  
**HANG TIME**  
**“Artisanal Beaujolais & Beaujolais Nouveau”**  
**Thursday, November 18, 2009**

**PRICES ARE FOR:**  
**1 BOTTLE – 6 BOTTLES – 12 BOTTLES**

**Domaine de la Madone Nouveau 2009 (Le Pérreon)**  
**100% Gamay**  
**\$11 each - \$9.90 (6) - \$9.35 (12)**

Absolutely gorgeous purple color! Aromas of violets, black cherry, raspberry, and cranberry sauce lead to flavors of black fruits with some raspberry and other reds, well structured by both acidity and soft tannin.

**Domaine Dupeuble Beaujolais Nouveau 2009 (Le Breuil)**  
**100% Gamay**  
**\$14 each - \$12.60 (6) - \$11.90 (12)**

Rose, raspberry, cherry candy, and strawberry on the nose, with a hint of candy apple. Bright and cheery on the palate, with really fun fruit—fresh strawberry jam and cranberry jelly join the cherry and raspberry. There’s a touch of tannin for structure, and the texture is beautiful.

**Domaine Dupeuble Beaujolais 2008 (Le Breuil)**  
**100% Gamay**  
**\$14 each - \$12.60 (6) - \$11.90 (12)**

More “winey” and less effusively fruity than the two Nouveaux, there’s a kiss of smoke on the nose, joined with a touch of bay, and black fruit. The palate offers blueberry, black fruits, a bit of leather, and fine, well integrated tannins.

**Domaine Sanvers & Cotton Cru du Beaujolais 2007 (Côte-de-Brouilly)**  
**100% Gamay**  
**\$18 each - \$16.20 (6) - \$15.30 (12)**

The nose is spicy, with allspice-inflected plum jam, a touch of earth, and some stewed black fruit. Silky on the palate, with smoke, some black fruits, and spice—very well balanced. Due to the vintage, this is a lighter bodied wine. Try with duck.

**We will be closed next Thursday Nov. 26<sup>th</sup>,  
Thanksgiving Day, for HANG TIME.**  
**We will be open 10:30 am – 2 pm to serve you.**

**EXPLORE THE WORLD IN YOUR GLASS.**

**Beaujolais Nouveau and Artisanal Beaujolais**

At one minute past midnight (local time) on the third Thursday of November all over the world, the madness begins—Beaujolais Nouveau is available for sale! There are wild celebrations in the streets of Paris and other cities but it wasn’t always this way. Beaujolais Nouveau is a

young wine, seven to nine weeks old, that celebrates the end of the harvest. Beginning about a century ago, it was shipped downriver in cask to Lyons so that city folk would have something with which to celebrate. By the 1960s, some half a million cases were consumed, but things really took off in 1985. In that year, the French wine-governing body standardized the release time worldwide. To make this possible, the wine is shipped early and held in bonded warehouses before its release. Today, nearly one-third of all Beaujolais is Nouveau.

Nouveau, like all red Beaujolais, is made from the Gamay grape. The best are made using the traditional method of harvesting ripe grapes at low yields and fermenting them using carbonic maceration. Whole clusters are placed in closed tanks; the weight of the top grapes causes the skins of the lowest grapes to break, and normal fermentation begins. This releases CO2 and raises the temperature inside the tank, and the upper grapes begin fermenting inside the skins. Fermentation lasts for 4-8 days, and the juice undergoes malolactic fermentation before pressing and light filtration. This is the way our producers make their wines. The result is a fresh, grapey, berry flavored wine full of fruity charm.

Beaujolais is a long narrow region between Burgundy and the Rhône. The best wines come from ten *cru* villages in the north; grapes from these regions are never used for Nouveau. The central area contains 39 villages whose grapes are deemed superior and go into Beaujolais-Villages. The south provides Beaujolais of varying quality. Most of the wine from the latter two areas is vinified by coops and blended and sold by *negociants*. A small fraction is made by producers who grow their own grapes and make their own high quality wines. These are our Beaujolais.

**Domaine de la Madone Nouveau 2009** comes from the village of Le Perreon in the middle of the region. The Bererd family has been growing Gamay here since the 16<sup>th</sup> century, and many of their vines are over 100 years old. Further south lies the hamlet of Le Breuil, where the Dupeuble family has had vineyards since 1512. We’re showing both the **Dupeuble Nouveau 2009** and the **Dupeuble Beaujolais 2008**. The family has 42 ha under vine, and like the Bererd family, farms sustainably and hand harvests the grapes at yields 20-30% below the average. Notice the contrast between the Nouveau and its older sibling in terms of flavor and depth. To complete the spectrum, we’re also pouring a *cru* Beaujolais from one of the oldest regions. **Domaine Sanvers & Cotton Côte de Brouilly 2007** comes from vines averaging 40 years old and spends time in old wood, adding a slight spiciness to its array of flavors. All these wines will be great on the Thanksgiving table!