

**Red Feet Wine Market  
HANG TIME  
“Tour Southern France”  
Thursday, March 18, 2010**

**PRICES ARE FOR:**

**1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing OK!)**

**Guffens Aux Tourettes Chardonnay 2008 Vin de Pays de Vaucluse (Provence)**

**100% Chardonnay**

**\$15 each - \$13.50 (6) - \$12.75 (12)**

Herb, mineral and lemon aromas lead to more of the same on the palate, where the citrus shines. Pear skin on the long finish of this dry, medium-bodied wine.

**Domaine Gaujal de Saint Bon Picpoul de Pinet 2008 (Coteaux du Languedoc)**

**100% Picpoul**

**\$12 each - \$10.80 (6) - \$10.20 (12)**

The nose is rich, with lemon and mineral notes. The wine is interesting and quite full bodied, with citrus and mineral flavors and a certain leesy roundness. The acidity is very well integrated and the finish long.

**Puydeval 2008 Vin de Pays d'Oc (Languedoc)**

**60% Cabernet Franc, 28% Syrah, 12% Merlot**

**\$15 each - \$13.50 (6) - \$12.75 (12)**

Rich, ripe fruit (red and black) aromas are joined by spice, light earth notes, and a hint of peppermint. The fruit is juicy on the palate, with plums, black cherries, and blackberries taking charge; there's also a tiny bit of earth and leather. Tannins are very silky in this elegant wine.

**Jacques de la Jugie Minervois 2006 (Languedoc)**

**Mainly Syrah and Grenache, with a touch of Carignan and Cinsault**

**\$14 each - \$12.60 (6) - \$11.90 (12)**

The perfume of *garrigue* (wild herbs), spice, and red fruit lead to flavors that include violets, red fruits, and spice. Well structured by fine tannins, this medium bodied wine has a supple finish.

**Château d'Oupia Minervois 2008 (Languedoc)**

**60% Carignan, 30% Syrah, 10% Grenache**

**\$14 each - \$12.60 (6) - \$11.90 (12)**

Syrah dominates the aromas, with earth, smoke, leather, and black fruit. As the nose suggests, this is a complex wine; black fruit and fruit leather start the action, *garrigue* and minerals join in. The wine is dense but supple, with noticeable tannins that provide structure. Flavors and aromas develop in the glass.

**See you next Thursday!**

**Our subject will be**

**“Pairing Wine with Blue Cheese”**

**EXPLORE THE WORLD IN YOUR GLASS.**

**South of France**

The south of France is a large area, curving along the Mediterranean from the Pyrenees in the west to

Provence in the east. Vines have been cultivated in this broad area for millennia, but medieval monasteries developed winemaking as a way of life.

The key region is Languedoc (and its southern sister Rousillon), the biggest producer in France. The area along the coast is largely flat, and produces vast quantities of juice, most of which is destined for distillation. Further inland, the area ranges from hilly to mountainous, with gravel and limestone soils. These inland regions, among them Minervois, St.-Chinian, Faugères, and the Côteaux du Languedoc, produce wines of character and place, largely red. Most landholdings are small and in several parcels, usually planted with bush vines and worked by the same family for generations. Carignan is the main grape, but Grenache, Cinsault, Syrah and Mourvèdre are also important. In recent decades non-traditional varieties for this region such as Cabernet and Merlot have become important, usually appearing as Vin de Pays since the French wine regulations forbid them. Much of the region's wine is made by co-ops.

We're pouring two whites. **Domaine Gaujal de Saint Bon**, owned by a mother-daughter team, produced the **Picpoul de Pinet 2008**. This appellation produces white wine made from the Picpoul grape. The name means “lip stinger,” and this full-bodied, tart, lemony wine is a great partner for the area's seafood. Our second white is from organic Burgundy producer Verget, who is now making a number of wines in the south. **Guffens Aux Tourettes Chardonnay 2008** is dry and herbal, made from hand-harvested grapes.

Two of our red wines come from Minervois, an Appellation Contrôlée rapidly improving in both vineyard and cellar. **Jacques de la Jugie 2006** is made by a co-op. After carbonic maceration, the blend of Grenache, Cinsault, Syrah, and Carignan is aged in oak, producing supple spicy flavors. **Château d'Oupia 2008** was made by André Iché, a man who lived *terroir*. After inheriting a 13<sup>th</sup>-century castle and its surrounding vineyards, he gradually acquired more land, restored the vines and terraces, and built a winery. This wine is aromatic, full, and dark fruited. The **Puydeval 2008 Vin de Pays d'Oc** is an unusual blend of Cabernet Franc, Syrah, and Merlot. It spends almost a year in oak and is bottled unfiltered. With air, it becomes amazingly rich and supple, with black fruits and a hint of earth. Try with grilled mushrooms or lamb kebabs.