



THE FRENCH
WINE CENTRE

Edition 1
SUMMER 2018

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Guiborat- Champagne
Domaine Millet- Chablis
Domaine Merlin Cherrier- Sancerre
Domaine Pierre Amiot- Morey St Denis
Domaine Robert-Denogent- Pouilly Fuisse
Domaine Frederic Berne- Beaujolais
Fratelli Seghesio- Piedmont, Italy

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PLEASE NOTE: ***WE WILL NOT SEND WINES OUT OF OUR WAREHOUSE
IF THE 3 DAY FORECAST IS NOT COOL ENOUGH.***



AND
WE'RE OFF!



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Domaine Guiborat, Champagne

A secret for only the most die hard Champagne enthusiasts, only talked about by a few and tasted by even less. These wines have been completely unobtainable except for one small private parcel that has come into Australia, that is until now. Since 1855 and 5 generations later the Fouquet family are now producing their own Champagnes. With a total of 8ha under vine in Cramant, Chouilly and a little in Oiry they sell 5ha to the house of Laurent Perrier while keeping the remainder for themselves.

Richard Fouquet and his wife Karine are now at the helm. Richard believes in aggressive hand pruning resulting in very low yields. The winemaking predominately takes place in stainless steel except for some small parcels going into 400 litre neutral wood. All Grand Cru parcels are 100% Chardonnay.

2015 Tethys Grand Cru Blanc de Blancs Extra Brut

Code 1026

SOLD OUT

An assemblage of 4 separate plots with vine age varying from 30 to 70 years old. Cramant-La Bergerie (planted in 1984), Chouilly – Le Mont Aigu (1970 & 1979), Les Caurès (1946) and Oiry - Les Briquettes (1969). Fermented in stainless steel and on lees for 7 months in tank then on lees in bottle for 31 months. Partial malolactic fermentation allowed. The wine is pure and reflects the warmth of the 2015 vintage while still retaining plenty lively acidity.

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2013 Prisme Grand Cru Blanc de Blancs

Code 1027

LOW

Members RRP \$107

Public RRP \$133

From estate vineyards in Cramant, Chouilly and Oiry from vines with an average age of 30+ years. Only the

first press is used and fermented in stainless steel with 7 months on lees. 41 months Sur Latte followed by 6 months in its final bottled form before release. Partial malolactic fermentation is allowed for this Cuvee. Ultra pure and electric. Extremely exciting wine.

2011 Millesime Grand Cru Blanc de Blancs

Code 1028

LOW

Members RRP \$144

Public RRP \$179

From two Cotes de Blancs parcels; 'Les Monts Aigu' (90%) and 'Les Caures' (10%) both boasting incredibly deep chalk, very low yields and an average vine age of 40+ years. Malo is completely blocked and 80% of the cuvee is fermented in stainless steel to preserve freshness and minerality while 20% is in large format neutral wood to develop another dimension to the wine again.



Domaine Merlin-Cherrier Bue, Sancerre

With 13 hectares of vines in Bue, one of the most revered villages of Sancerre, Sophie and Thierry produce beautifully classic white wines in which the region is famed. We arrived at the Domaine and looked down the street to see a gentleman in stubbles running from his tractor and up a steep hill with possibly one of the biggest grins I have seen. Out of breath and without a word of English, his enthusiasm could only be rivalled by Manuel of Fawlty Towers!

A sign of a great producer is their pride of the work they do in the vineyard. Thierry grabbed the keys to his ex US Military Jeep and we began a tour of his beautiful vineyards. It became evident this was a first class producer with fantastic attention to detail and passion.

2017 Sancerre

Code 1007

Members RRP \$40

Public RRP \$50

The nose is beautifully reserved yet intriguing with nuances of white flowers. The palate is incredibly chalky, grippy, textural and refined. Lemon pith and lanolin occupy the finish.

Domaine Millet Tonnerre, Chablis

Baudouin! I very much enjoyed meeting with Baudouin, he is a man with a lot of energy and gumption. I get the feeling he has the ability to get things done. From a family involved in grain and grapes, his brother looks after the farming side of the business and he looks after the vines and vinification.

The wines are crystal cut with long mineral flavours. Baudouin made a particular point that while he picks the grapes on freshness he also waits until they are fully ripe. I'm sure there is a fine line either of picking too early or too late but the wines speak for themselves!

**2016
Bourgogne Blanc**

Code 1001
Members RRP \$31
Public RRP \$39

Clean, fresh, vibrant, yellow and white orchard fruits with nuances of lemon juice and grapefruit pith. The palate is stylish, fleshy and very welcoming.

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**2017
Petit Chablis**

Code 1002
Members RRP \$34
Public RRP \$42

Floral and expressive nose with some lees, Greek yoghurt, camomile and honeydew melon. The palate is fresh, crisp and long. A very energetic wine.

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**2016
Chablis Vieilles Vignes**

Code 1003
Members RRP \$43
Public RRP \$54

Nose is more expressive with yellow flowers and ripe white stone fruits.

Minerality is very evident on the nose. The palate explodes. Incredible tension and tightly wound. Dried flowers, chalk and mineral. Very very long.

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**2016
Chablis 1er Cru Vaucoupin**

Code 1004
Members RRP \$60
Public RRP \$74

Floral notes are more refined and expressive. Again, juicy white stone fruits and mineral. Palate is fresh with lemon juice, lime juice and grapefruit pith.

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**2016
Chablis Grand Cru Vaudesir**

Code 1005
SOLD OUT

Paw paw, dried mango, dried pineapple, pineapple juice, lemon juice and dried extract. The palate is dense, concentrated and long. Acid doesn't escape the density until 4 seconds after consumption. Cooling.

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**2016
Chablis grand Cru Les Preuses**

Code 1006
SOLD OUT

50% aged in old wood. Flavours are more golden and 'glossy'. Exaggerated dry floral extract with nuances of fresh vanilla. Dried mango and stone fruits. Palate is incredibly mineral, smokey and tight. Not as dense as the Vaudesir but more expressive.



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Domaine Robert-Denogent, Bourgogne

Known as one of, if not 'the' leading producer from the Maconnais. The wines are of another class to most white wines produced in the region, resembling the more esteemed whites from further north.

Jean-Jacques Robert took over the 5 hectares from his father in 1988 and came under the influence of the great master of Morgon and the natural wine movement, Marcel Lapierre. His sons now run the Domaine, Nicolas and Antoine.

All grapes are hand harvested and meticulously sorted. Wild yeast fermentation and all wines complete malolactic fermentation. No racking until bottling with minimal sulphur added then. Elevage in barrel varies from 18 months to 30 months.

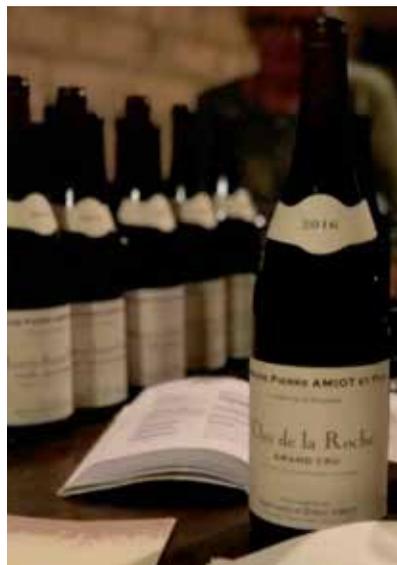
These are strong natural wines that ooze of class, power and finesse.

2015 Pouilly-Fuisse 'La Croix' Vieilles Vignes

Code 1029
Members RRP \$82
Public RRP \$103

From very old vines on Schist soils. A very concentrated year from very concentrated low yielding vines tackled by long maturation. Make no mistake this is a powerful wine.

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Domaine Pierre Amiot, Morey St. Denis

The Amiot's have been growing and producing wine for five generations in Burgundy, Jean-Louis and Didier Amiot are now at the helm of the Domaine and are regarded as one of Burgundy's great Domaines.

With Gevrey-Chambertin to the north and Chambolle-Musigny to the south the tiny village of Morey St. Denis used to opt to utilise their neighbours village names as their identity. As such Morey St. Denis missed out on the fame of its neighbours. The proof that this village is of incredible stature is that it contains 5 Grand Cru vineyards, in fact 40 hectares of its 148 hectares are Grand Cru!

The wines are destemmed between 70% and 100% depending on the vintage, slow and gentle extraction by cold maceration over 5-7 days followed by fermentation using natural yeast in thermo regulated vessels, 30% new oak for 1er Cru wines and 50% for Grand Cru wines over a period of 15-18 months, only one racking of the wine prior to bottling and bottled neither fined nor filtered, both of which are carried out according to lunar cycles. These wines truly speak of their terroir.

2016 Morey St. Denis

Code 1008
Members RRP \$88
Public RRP \$109

MAGNUM (1.5L)
Code 1009
Members RRP \$177
Public RRP \$221

From seven parcels that stretch the length of Morey totalling 1.85 hectares. This along with a variable vine age from 25-60 years old gives a very true snapshot of what a Morey St-Denis wine can look like. The varying age in vines gives both lifted perfumed nuances from the younger vines as well as darker more brooding characters from the older vines. Perfumed blue fruits and violets. Medicinal red and black cherries with nuances of blackberry cassis. Palate is structured and mineral. Very taunt.

2016 Gevrey-Chambertin

Code 1010
Members RRP \$98
Public RRP \$123

Two named plots, 'Champs-Chenys' and 'Seuvres' make up this wine with a total surface area of half a hectare. More brooding yet still with ample lift. Darker fruits with more structure and firmness. Very good villages level wine.

2016 Morey St. Denis 1er Cru 'Aux Charmes'

Code 1011
Members RRP \$132
Public RRP \$164
MAGNUM (1.5L)
Code 1012
Members RRP \$264
Public RRP \$329

A continuation of Grand Cru vineyard 'Mazoyeres-Chambertin' (which can also be called Charmes-Chambertin- see the link?!) and just below Clos de la Roche. The soil is predominately 'Comblanchien' which actually shows on the surface due to very little topsoil. The wines are fine, supple and charming. Pierre Amiot are known as the benchmark producer of Aux Charmes.

Red fruits and spice dominate the nose with a mineral lift. Very fragrant. Palate is incredibly juicy, mineral and taunt.

2016 Morey St. Denis 1er Cru 'Les Blanchards'

Code 1013
Members RRP \$132
Public RRP \$164

Looking out from Clos des Lambrays and to the left lies Les Blanchards. With relatively heavy clay, underlying limestone and large stones the wines tend to keep well. Examples of Domaine bottled wines are few and far between. A minute .14 hectare vineyard producing 900 bottles.... Beautifully sweet fruited, black currant, blackberry, violets and perfume. The palate is taunt with granular tannins wrapped in black fruit liqueur. Plenty of presence, minerality and length.

**2016
Morey St. Denis 1er
Cru 'Les Millandes'**

Code 1014

Members RRP \$132
Public RRP \$164

Another well positioned and highly regarded 1er Cru. Situated beneath Clos de la Roche. Wine shows similar characters to its Grand Cru neighbour of restraint, minerality and length. **A more restrained nose with discreet violets, white floral notes and nuances of limestone. Palate is restrained but incredibly driven, tight and long. Very serious.**

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**2016
Morey St. Denis 1er
Cru 'Les Ruchots'**

Code 1015

Members RRP \$132
Public RRP \$164

MAGNUM (1.5L)

Code 1016

Members RRP \$264
Public RRP \$329

Beneath Grand Cru Clos de Tart and Bonnes Mares 'Ruchots' is regarded as the best Premier Cru of the village. The soils are of limestone, marl, gravel and red silt. The aspect is protected

from cool winds which encourages ripeness. The Amiot's produce 200 cases annually from their vines which were planted in the 1950s.

Nose is open, fragrant, perfumed, strawberry jam, medicinal red cherry notes. Beautiful bouquet. Palate is delicate yet full, succulent and fresh. All with an underlying suaveness.

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**2016
Gevrey-Chambertin
1er Cru 'Les
Combottes'**

Code 1017

Members RRP \$168
Public RRP \$210

MAGNUM (1.5L)

Code 1018

Members RRP \$336
Public RRP \$420

I know I sound like I am on repeat but an incredibly well positioned 1er Cru vineyard located tightly between Grand Crus Clos de la Roche, Latricieres-Chambertin and Charmes/Mazoyeres-Chambertin. Why Combottes is not Grand Cru may be a political reason as most owners are in Morey

St. Denis rather than Gevrey-Chambertin, alas it was the Gevrey committee that had the responsibility of driving its elevation to Grand Cru status. Realistically the vineyard is located in a subtle dip. In the right hands the vineyard often produces wines of more interest than its Grand Cru neighbours. **Darker fruits, more brooding, more dense, cassis, dark fruit liqueurs. Dense and tense. The palate is full of brooding and powerful black fruits. The fruit remains wrapped around the powerful tannins. Very very long.**

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**2016
Clos de la Roche
Grand Cru**

Code 1019

Members RRP \$268
Public RRP \$335

MAGNUM (1.5L)

Code 1020

Members RRP \$536
Public RRP \$670

From 5 parcels within Clos de la Roche; two are on the top of the hill in the lieu-dits 'Monts Luisants', one is in the

middle of the 'Premieres' and two are down hill from the lieu-dits 'Les Mochamps' and 'Les Chabiots'. With an age of vines varying from 20 to 55 years old this wine is a great example of Clos de la Roche. **Discreet, very restrained. Nuances of violets, purple fruits, sour cherry milk and blackberry. Palate is restrained but trying to jump out of its skin. Purple svelte, satin, long, structured and incredibly powerful. Bullet proof.**

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**2016
Charmes-
Chambertin
Grand Cru**

Code 1021

Members RRP \$285
Public RRP \$355

The Amiot's have owned their two parcels of Charmes-Chambertin for 4 generations. The vines are more than 50 years old and grown on soil with a lot of clay, lava and iron. 50% new oak is used and produces wines with aromas of blackcurrant, cherries, liquorice, violets and sweet spice. Not tasted on this visit.



Domaine Frederic Berne, Beaujolais

The term “rising-star” is often over-used in Burgundy, where so many young and highly capable vigneron appear on the scene. But in the case of Frédéric Berne – a reflective, intelligent and extremely talented wine-maker in the Beaujolais, the description hardly does him justice. In the space of barely a few years – effectively since the 2014 vintage - Frédéric has taken over vinification at the Château des Vergers in the Beaujolais-Villages appellation, purchased vineyards and established his own Domaine, converted to organic viticulture and been awarded first prize as “Vigneron & Terroirs de l’Avenir” (Growers and terroirs of the future) in a competition organized by a major French wine company. And in addition to all that he found time to get married, and with his wife have two children...

Whilst TV camera crews, magazines and newspaper reporters have since come knocking at his door, Frédéric Berne’s feet have remained firmly on the ground, or more literally “in it”. His philosophy is unquestionably rooted in the soil and a deep respect for the earth as a living, breathing medium in which the vine must be happy and healthy in order to thrive. For the soil to be in equilibrium it must be respected, with the role of the vigneron being to intervene as little as possible but at the right

moment to stimulate and aerate the soil and encourage it to develop its own, natural defences. It goes without saying, there are strictly no pesticides nor herbicides used in the vineyards here.

Frédéric’s grand-parents owned a few rows of vines which his father then took over in 1989, and worked for a decade whilst also holding down a job as a stonemason. But the economic climate in the Beaujolais was unfavourable, and the family were eventually forced to sell up. But Frédéric, fascinated by viticulture and the vine’s relationship with the soil, went on to attend viticultural school in the Beaujolais and then spent a further 9 years working alongside a vigneron in the region.

When, in 2013, it became clear that he would not take over that domaine from the retiring owner, he began scouting around for opportunities to fulfil his dream of running his own property. By a chance visit to the Château des Vergers in Lantignié, a tiny hamlet just above Morgon, in 2013 (whilst in fact looking for a venue for his wedding reception) Frédéric got into conversation with the owners who revealed that they were looking for a vigneron to overhaul the 3ha of vineyards of the estate and reinvigorate the wine-making facilities : it was exactly the opportunity Frédéric had been yearning for.

He immediately set about converting the vineyards to organic viticulture (certification granted in 2016) and took out a loan to buy a further 0.64 ha of Morgon and 0.72 ha of Chiroubles, and also 1.5 ha of Lantignié. Believing passionately in the quality and uniqueness of the terroir of Lantignié, Frédéric is devoted to promoting the wines of the village and is so confident in the quality of the terroir and slopes of Lantignié that with his neighbouring vignerons he aspires to seeing the village promoted one day to becoming one of Crus du Beaujolais (rather than remaining “lost” in the 4000 ha of Beaujolais-Villages appellation). He is determined to reassure and to change the consumers’ view of quality Beaujolais and elevate its image to where true Beaujolais should be : a beautiful wine with its own, unique expression of terroir. Frédéric now vinifies 15 000 bottles per year of organic Beaujolais, Beaujolais-Villages Lantignié, Morgon and Chiroubles from a total of 6 hectares.



**2016
Beaujolais 'Gamay
Noir'**

Code 1030

LOW

Members RRP \$29
Public RRP \$37
Initially sold as
nouveau, but 'à l'ancien'
style with generous,
clear and precise
fruit from 4 days
maceration. Delightful
and at its best when at
your thirstiest.

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**2016
Beaujolais
Lantignie 'Les
Vergers'**

Code 1031

Members RRP \$34

Public RRP \$42
Single-vineyard
Lantignié; 7 days
maceration gives greater
depth, concentrated
aromas, beautiful finesse
and supple tannins.

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**2016
Chiroubles 'Les
Terrasses'**

Code 1032

LOW

Members RRP \$43
Public RRP \$54
11 day maceration and
1 year ageing in oak.

Hearty fruit, cherries,
raspberries and
peppery notes, velvety
with soft, supple
tannins.

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**2016
Morgon 'Les
Corcelettes'**

Code 1033

LOW

Members RRP \$45
Public RRP \$56
13 day maceration and
ageing in oak. Dense
and complex, rich and
textured, and offering
great ageing potential.

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**2017
Beaujolais
Lantignie
'Harmonie'**

Code 1034

LOW

Members RRP \$68
Public RRP \$85
The most dense and
complex with a very
firm structure. Frederic
is obviously trying to
display the potential of
his home town village
Lantignie here!



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Fratelli Seghesio, Piedmont (Italy)

Monforte d'Alba varietals at their absolutely purest and most beautiful. Neither dried out nor overtly forward, just beautifully balanced and poised. Riccardo and his late brother Aldo developed this little sub-plot of Castelletto known as 'La Villa' that their parents bought in 1964 following the dissolution of the old sharecropping system.

The brothers followed the celebrated and controversial path of the Marco de Grazia-inspired 'Barolo Boys' as modernists, as they began to develop from growers to makers from the late 80's onwards.

In the modest and low-key style the family continues today, they sought a lower profile, as they worked through how to make outstanding Langhe wine and what balance to strike in employing both modern and traditional methods. The Seghesios have mastered managing those unmistakable and vigorous Monforte tannins. Like some others, the family have maintained their shorter ferments and in steel, but followed nowadays more by larger format and less-intrusive oak regimes. This seems to suit the wines coming off their superb sites, the (very) steep slopes of westerly side of La Villa, where almost everything, including each of the varieties, face mostly south. The soils are the classic lean blue-ish tufa with clay influence. The results are a quite distinct style, characterised by elegance and freshness, with really vivid colours and lively, clearly-structured wines. The aromatics are also essential Monforte d'Alba; blueberry, darker cherry, violets, a classy sappiness, along with hints of lavender, mint and orange.

**2016
Dolcetto d'Alba Doc**

Code 1035
Members RRP \$29
Public RRP \$36

Initially sold as nouveau, but 'à l'ancien' style with generous, clear and precise fruit from 4 days maceration. Delightful and at its best when at your thirstiest.

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**2016
Barbera d'Alba Doc**

Code 1036
Members RRP \$32
Public RRP \$39

Single-vineyard Lantignié; 7 days maceration gives greater depth, concentrated aromas, beautiful finesse and supple tannins.

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**2016
Langhe Nebbiolo Doc**

SOLD OUT
11 day maceration and 1 year ageing in oak. Hearty fruit, cherries, raspberries and

peppery notes, velvety with soft, supple tannins.

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**2015
Barbera d'Alba Doc
"La Chiesa"**

SOLD OUT
13 day maceration and ageing in oak. Dense and complex, rich and textured, and offering great ageing potential.

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**2013
Barolo Docg**

SOLD OUT
One of the finest wines I have tasted from Seghesio of late, the 2013 Barolo La Villa offers striking depth, nuance and complexity. Dark cherry, blood orange, mint, lavender and pine wrap around a core of dense, pliant fruit in an exotic, multi-dimensional Barolo that has a lot to say. The tannins are naturally quite firm at this stage, but they are also very nicely integrated into the wine's fabric. Richly textured and beguiling

in every way, the 2013 La Villa is another superb effort from Seghesio. 94pts

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**2013
Barolo Docg "La Villa"**

SOLD OUT
Seghesio's 2013 Barolo is absolutely gorgeous. An exquisite bouquet laced with orange peel, Christmas cake, rosewater and kirsch makes a strong opening statement. Deceptively medium in body and light on its feet, the 2013 offers a lovely interplay of aromas, flavors and textures. Because of its light to mid-weight structure, the 2013 can be enjoyed with minimal cellaring, although naturally there is some tannic grip to the wine. This is a very strong vintage for Seghesio's straight Barolo. 91pts

SUMMER 2018 PRICE LIST

The French Wine Centre Pty Ltd 13 Greenhill Rd, Wayville SA 5034
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Code	Vintage	Wine	LUC EX GST	Qty	Value
1001	2016	Millet Bourgogne Blanc	31.00		
1002	2017	Millet Petit-Chablis	34.00		
1003	2016	Millet Chablis VV	43.00		
1004	2016	Millet Chablis 1er Cru Vaucopin	60.00		
1007	2017	Merlin-Cherrier Sancerre LOW	40.00		
1008	2016	P.Amiot Morey St-Denis	88.00		
1009	2016	P.Amiot Morey St-Denis MAGNUM	177.00		
1010	2016	P.Amiot Gevrey-Chambertin	98.00		
1011	2016	P.Amiot MSD 1er Cru 'Aux Charmes'	132.00		
1012	2016	P.Amiot MSD 1er Cru 'Aux Charmes' MAGNUM	264.00		
1013	2016	P.Amiot MSD 1er Cru 'Les Blanchards'	132.00		
1014	2016	P.Amiot MSD 1er Cru 'Les Millandes'	132.00		
1015	2016	P.Amiot MSD 1er Cru 'Les Ruchots'	132.00		
1016	2016	P.Amiot MSD 1er Cru 'Les Ruchots' MAGNUM	264.00		
1017	2016	P.Amiot Gevrey-Chambertin 1er Cru 'Les Combottes'	168.00		
1018	2016	P.Amiot Gevrey-Chambertin 1er Cru 'Les Combottes' MAGNUM	336.00		
1019	2016	P.Amiot Clos de la Roche Grand Cru	268.00		
1020	2016	P.Amiot Clos de la Roche Grand Cru MAGNUM	536.00		
1021	2016	P.Amiot Charmes-Chambertin Grand Cru	285.00		



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