

# Molly's BOTTLE CLUB - March 2021

## let's explore GAMAY!!!!

listed from lightest to most full-bodied

### Michel Guignier 'Melodie d'Automne'

from: Vauxrenard, Beaujolais, France

winemaker/ farmer: Michel Guignier

grape: Gamay

facts & random info: Michel Guignier farms in a place that is completely surrounded by forest so his vines are pure & unadulterated. The vines are planted steeply and shaped like an amphitheater. He works the land with only his horse named Bistere! His winemaking style is very hands off and he won't release a wine until he feels it is ready. Zero sulfur added

This is his lighter, fresher style for his red wine that is macerated for only 6 or 7 days in concrete vats (as opposed to 10 to 15 days for his more structured wines)

This method of fermentation involves whole bunches being placed in the concrete vats and carbonic maceration allowed to begin. Rather than sealing the tanks, he allows the weight of the bunches to crush some of the berries which means that some juice will escape and begin alcoholic fermentation at the same time.

Soil is decomposed granite with some sandstone.

Bistere and his small herd of Charolais cows roam the vineyards helping keep the grass mowed and fertilizing the vines naturally.

Michel is the epitome of a farmer who also makes wine. His gentle spirit and genuine love of the land makes him one of my favorite winemakers plus I just love the purity of his wines!

tasting notes: light, ethereal gamay that engulfs your senses with waves of red fruit, cranberry, slightly under ripe red raspberries & rainier cherries - so pure! The red fruits are given structure by minerality, forest floor notes with spice and gorgeous, bright acidity that leaves your mouth watering.

pairing ideas: a lean cut of beef, lightly grilled with a green salad (that's what Michel served us for lunch last time I saw him)

since I'm mostly vegetarian I most recently had this wine with a grilled cheese sandwich and potato soup - that was pretty bomb too!

### Dominique Piron

from: Beaujeu, Beaujolais, France

winemaker/ farmer: Dominique Piron

*"I don't like drinking my wines too early. Not before 7 in the morning! (he chuckles) On a serious note, I enjoy opening a bottle when I've had a tiring day and more importantly, when it's going to be shared. Wine is synonymous with sharing."*

grape: Gamay

facts & random info: the Piron family has been farming here since the 16th century with

plots all over Beaujolais including many of the Cru's (we'll talk about that in another club, i promise!)

this Beaujolais Village is from Beaujeu - considered to be one of the best vineyards for a Village wine with 50-year old vines

Whole-cluster fermentation in concrete vats then aged in neutral barrel and very large foudre so as not to impart any oak flavor to the wine

tasting notes: super classic on the nose and in the palate! Red fruit (think bing cherries & red plums), minerality for days with fresh tannins - super balanced and classic.

pairing ideas: Beast & Cleaver Pate en Croute!

soft, ripe cheeses - brie, camembert

### **Domaine des Pothiers 'La Colline en Flamme'**

from: Cote Roannaise, Loire, France

winemaker/ farmer: Romaine Paire

grape: Gamay Saint Romaine

facts & random info: Founded in 1916, Domaine des Pothiers and the Paire family have brought back Gamay Saint Romain which is a unique and almost extinct Gamay clone. Romain Paire is the youngest in a long list of Paire's who have managed the winery ; he is instrumental in restoring the winery and converting back to biodynamics.

The vineyards are located in the south part of the river and overlook the Loire at 1200ft to 1500 ft elevation. Vineyards are on granite soils.

La Colline en Flamme is harvested by hand to ensure that each bunch is perfectly ripe and to ensure the grapes arrive intact in the winery without any crushed berries.

Whole clusters are placed in cement tanks and macerated 6 days. Fermentation continues in cement and then the wine is aged in large vats for 8 months.

The Paire's also raise Limousin cattle.

tasting notes: darker red fruit - ripe strawberries, redcurrants and bing cherries; more Burgundian than Beaujolais with fine tannins and subtle acidity.

Bigger and more savory than I expected with herbal notes of tarragon & thyme.

pairing ideas: charcuterie platter

rich meat sauce or grilled steak: super simple hamburger from Beast & Cleaver

rich tomato sauce over polenta

### **Gilles Bonnefoy 'Migmatite' Sur Granit**

from: Cote du Forez, Loire, France

winemaker(s)/ farmer(s): Gilles Bonnefoy

grape: Gamay

facts & random info: Cote du Forez is a relatively new appellation in the eastern Loire (Auvergne). Winemaking has been a tradition since 900 A.D. so growing and making wine is not new at all. Just took the French government forever to decide it deserved it's own AOC and the official designation came in 2000. Honestly most of the vineyards

were abandoned after phylloxera with the young people of the region moving to the city to find work. Gilles fell in love with some of those abandoned slopes so when he was able to buy them, he did. Growing biodynamically and gently restoring the land, he has been instrumental in bringing Cote du Forez back to the forefront of winemaking in the Loire.

The Forez region is somewhat closed and mountainous. Forestry is important as is beef cattle, and Fourme d'Ambert is one of the local cheeses.

Soils here are volcanic & granite with bits of clay scattered about

tasting notes: mulberries! high mountain blackberries and dark cherries

perfectly balanced minerality with hints of clay and fruity acidity that makes your mouth water

pairing ideas:

awesome with roast chicken and a side of bacon and sautéed winter greens

Fourme d'Ambert with a really good baguette

Cholera Pie!! ask me about this scrumptious pie that has the worst name & a great story!