

# Molly's BOTTLE CLUB - May 2023

## GAMAY!!

the grape that can be almost everything - from rose to a dark, rich red!  
(listed -in my opinion- of light to heavy)

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### Rémi Sédès 'Samplemousse'

from: Ancenis, Loire, France

winemaker/farmer: Remi Sedes

grape(s): Gamay

facts & random info: ok, my friends, this is a story! sort of a love story between a man & a woman and also between a man and his need to be outside and not tied down to the constraints of an "office job" - my kind of story!!

hope you like it -

Remi followed his wife here cuz he loved her (duh!). He studied agronomy (the science of soil management and crop production) and worked for a couple of years with Vincent Caillé (a shop fav!) then spent some time learning more in Bordeaux before setting up his own winery in 2013.

Part of setting up his own winery, etc. was that he wants to work outdoors - he wants fresh air and not to work with machines! So he has Shire horses which are a very important part of his vineyards and the ecosystem that surrounds his winemaking process! Kinda like Michel Guignier, Remi works with the horses all over the property and they are an important part of his mental health! And he has committed to working primarily with Gamay (loving that!)

Grapes are hand harvested with a very gentle direct press at cool temps (45-degrees or less). Juice is moved to tank by gravity to avoid oxidation

All fermentation completed in tank

Allowed to lightly settle then bottled in February with no filtration and no added sulphur (all sulfites are naturally occurring as with most of the wines at the shop)

tasting notes: a darker rose that makes me ponder - but then a stunning burst of citrus-y acidity that is at the same time aromatic but structured with minerality for days! Red cherries and plums with fruit tannin (like the skin of a plum)!!

pairing ideas: a very simple pea risotto with just a hint of saffron!

a light broth soup with the last of the root vegetables in your cellar or that you found at the farmers market plus a quick grate of real good parmesan

## Domaine Selene Beaujolais

from: Blacé, Beaujolais, France

winemaker/ farmer: Sylvère Trichard & Mathilde Sothier

grape(s): Gamay

facts & random info: in 2012, Sylvère took over his grandmother's four hectares of vines near the Beaujolais commune of Blacé. He and his partner, Mathilde, work with biodynamic principles in mind, in accordance with the lunar calendar; but not pursuing strict certification (which is expensive).

Sylvère worked with his uncle as a young boy then worked with Dominique Belluard in the Savoie and Jean-Claude Lapalu

Sylvère & Mathilde work hard to encourage biodiversity on the family farm. For example, they planted an orchard in 2020 and trees between the rows of vines. The trees will also help greatly with adding shade for the vines as temperatures continue to climb each summer.

Both the trees and the orchard as well as the garden, animals, etc. bring much needed biodiversity to the inherent nature of monoculture in a vineyard - lots of bees and other pollinators are present which is essential for that biodiversity. Typically for this cuvee, the vines average about 30-years but this year he decided to use some of the bush-trained 90-years old to bring a bit of extra structure and weight!

Vines are planted on sandy clay soils over granite

Hand-harvested in the early morning followed by 15 day carbonic maceration in concrete tank - gently pressed back to concrete for 6 month aging

Bottled in Summer 2022, unfinned and unfiltered

tasting notes: I find all of the Selene wines to be energetic & clean with a sort of vibrating energy from the incredible soils here but also from the way Sylvère & Mathilde work.

The addition of the super old vines definitely brings a serious note to the bright red fruits - raspberries, Shiro plum and ripe strawberries. Hints of classic carbonic maceration are present with a slight bubblegum in the mid-palate.

The finish is herbal with white pepper notes - minerality, structure and beautiful acidity combine to leave my mouth watering and wanting another sip!

pairing ideas: sunny day picnic down at Golden Gardens or even just on your rooftop or garden - bring some hard cheeses and saucisson with a good baguette! Great paired with a BBQ - sip on it while waiting for the food to be done!

### **Stephen Durieu 'Mere Grande'**

from: St-Etienne-des-Ouillères, Beaujolais, France

winemaker/ farmer: Stephen & Mathilde Durieu

grape(s): Gamay

#### facts & random info:

created in 2000, Stephen worked with Jean-Claude Lapalu - a legend in the business! Mathilde joined a few years and they fell in love!!

Seaweed powder is used, if needed, to guard against mildew and harvesting is done by hand

No de-budding or green harvesting which keeps the grapes from getting too ripe as global warming is affecting even Beaujolais.

Mere Grande is made from the vines discovered on their little plot of land-planted in 1918, these vines are over a 100 years old!!

They don't have the equipment to cool the grapes so Stephen fills the bottom half of the cuvees with warmer grapes harvested in the afternoon then tops it up with cool, freshly-harvested grapes the following morning to avoid excessive heat during fermentation - a pretty efficient technique given that their average fermentation temperature never goes above 23°C (72°F)!! GENIUS!!

No remontage (pump-over) nor pigeage (pushing the cap down) for a delicate extraction (skins rise to the top of the tank during primary fermentation and are often pushed down by some method to keep the skins in contact with the juice allowing for a stronger wine)

hand-picked with 10-days maceration (skin contact)

fermented and aged in concrete

We've had this one before so if you were in the club back in August 2021, this will be a super fun comparison! For me the change was pretty cool - it seems to have settled a bit and is more mature for sure! I don't like to repeat but it was too dang good to pass up!

tasting notes: For me, there are hints of barnyard at the beginning but that resolved with a few swirls in my glass. Then gorgeous red fruit notes (cherry, strawberry, raspberry) prevail with a dark fruit (black cherries & blackberries) component as well: complex, earthy notes give the fruit structure. Silky tannins and a strong mineral (granitic) finish. Serve slightly chilled to bring out some

red cherry and more acidity.

pairing ideas: grilled sausage from Beast & Cleaver and/ or grilled halloumi with a side salad that includes cherries

### **Division Wine Co. 'Les Petits Fers' Gamat**

from: Carousel Vineyard, Columbia Valley,

winemaker/ farmer: Tom Monroe and Kate Norris

grape(s): Gamay

facts & random info: all the Division Wine Co. wines are inspired by Tom & Kate's time in France - specifically in the Loire Valley. They both studied winemaking there!

Due to the increasingly common fires happening in the Willamette, Division is implementing several tactics to combat smoke taint that do not include chemical intervention, including:

- Shortened maceration
- Hard settling and light pressing
- Shortened aging
- Using un-toasted & un-preserved oak chips to bind smoke particulates
- Fine lees from previous vintage
- Drinking quickly
- And, above all, being honest

winery is housed at the Southeast Wine Collective - a custom crush project that was created to promote collaboration and creativity for winemakers and visitors alike

tasting notes: is it weird to say - finely ground white pepper sprinkled over a fresh herbs, strawberry salad? Cuz that is exactly what I'm tasting! Lighter with finer tannins that are focused with cranberry, thyme and a peppery note distinct to Gamay. The carbonic character shines through with freshness that belies the color!!

pairing ideas: grilled chicken with a Kansas City style BBQ sauce!

a realllllyyyy good smash burger (ya know the kind - classic but with real good ingredients!)