



November 2017—TL CLUB

Domaine de la Noblaie Chinon Blanc, France

White Chinon is about as rare as it gets. With only 2% of the AOC planted to Chenin Blanc, white Chinon is made by only a handful of estates; only a small amount is allocated to the United States. Jerome Billard's version resembles a top flight Montlouis with beautiful freshness and often mineral complexity. A waxy, floral masterpiece from 50 year old vines grown on tuffeau soils then harvested by hand, pressed and fermented by indigenous yeast in tank.

A trip to Domaine de la Noblaie is like stepping back in time. For starters, the Crusaders used to live in their back yard. It is still called "The Place of the White Coats" to this day as this parcel of vines was once home to a taxing station used to finance the Christian crusades. The house was started sometime in the 15th or 16th century. They still use a chalk vat that was dug around the 16th or 17th centuries. From the top of the Les Chiens- Chiens parcel you can look out across the river to the Chateau de Chinon where Joan of Arc asked Charles VII for the chance to lead his army. Things didn't work out so well for her.

Today, the domaine is home base for four generations (grand-mère usually holds court in the living room while holding her new iPad.) It is Jérôme Billard, the son of François and Madeleine Billard, who leads the property now. Jérôme was fortunate to earn an internship at Chateau Petrus in Bordeaux while still in school and then to earn a spot at Dominus in California.



2007 L. Olivette Pic-Saint-Loup, France

Christophe Peyrus took over his family's vineyards in 1991. He has sought council with some of the greatest winemakers in France (Didier Dagueneau, Clos Rougeard, Grange des Peeres, etc) and now the French wine press considers his winery to be at the top of the appellation. The 20 hectare property is situated north of Montpellier and the vineyards are scattered around the terraces that rise from the village up to the sharp cliffs that form part of the plateau of the Hortus mountain. The soils are clay and chalky limestone, and all of the vineyards are continuously plowed to force the vines' roots to seek nourishment deep down in the limestone bedrock. The domaine has been farmed using biodynamic principles since 2000 and no pesticides or herbicides have ever been used. Harvested by hand, yields for the various cuvées vary between 15-35 hL/ha. Plenty of whole cluster fermentation and neutral/larger format barrel aging are also the norm here. This is one of the great domaines of the Languedoc and probably the most complex and age-worthy of Pic St. Loup.

A blend of 60% Grenache from 15-25 year old vines, 30% Syrah from 15 year old vines and 10% Mourvèdre from 60 year old vines. Medium-bodied, fresh and lively, it gives up lots of kirsch and blackberry like fruit, peppery herbs and spring flowers. Entirely hand-harvested, whole cluster, slow fermentation with only indigenous yeasts and long maceration with some pigeage. Aged in demi-muid and oak tanks. and wineries in Bordeaux, Chianti Classico,





November 2017—B2 CLUB

Beaujolais—The wine so nice, we’re going it twice!

Jean-Paul Dubost 2015 Moulin À Vent, Beaujolais, France

Domaine Dubost is a 4th generation domaine which has been in the hands of Jean-Paul Dubost since the mid-1990s. They farm about 21 hectares now. 9 are from the village appellation and the rest is split between Brouilly, Moulin à Vent, Morgon, Fleurie, and a little Regnié. He has been transitioning his vineyards to biodynamics since 2005 and ferments all of the wines with natural yeasts. The crus are made without sulfur or other additions. Jean-Paul is currently training his two young sons, Jeffrey and Corentin, about natural wine and hopes that one day they will take over the family estate.



2014 Blain Gagnard Cote de Brouilly, France

Domaine Blain was founded in 2014 when siblings Lucie and Marc-Antoin Blain acquired 14 acres of vineyards planted with old vines on the slopes of Mont Brouilly in Beaujolais. Marc-Antoin and Lucie grew up in their family domaine, Domaine Blain-Gagnard, in Chassagne-Montrachet. After completing his oenological studies and gaining experience in Australia, Marc-Antoin made a vintage of Beaujolais in Fleurie which became the catalyst for purchasing land there. Marc-Antoin maintains the vineyards in Brouilly and Côte de Brouilly, while Lucie handles the communications, marketing, and daily operations of the business. The wines are vinified in Chassagne-Montrachet.

