

### Sleepy Appellations of the Sud Ouest

About two and a half hours southwest of Bordeaux is the village of Montpezat and the sleepy wine region of Coteaux du Quercy. Not many people have heard of this appellation, due to the powerful reputation of a smaller region within the Coteaux du Quercy by the name of Cahors. While the wines of Coteaux de Quercy do not match the clout of the more austere and 'pricy' Cahors the wines from this region, and especially Domaine de Lafarge, have loads to offer in terms of drinkability and sheer value. Like Cahors, they are dark, earthen, and structural, albeit with a bit more forward fruitiness and less development potential. With Cahors you wait, with Quercy you drink!

Bernard Bouyssou and his family have been farming organically in the Quercy at Domaine de Lafarge since 1987 and biodynamically since 1992. The domain is an admirably self-sustaining permaculture project, bringing the vitality of the greater ecosystem into focus. In addition to modest plantings of Malbec, Cabernet Franc, Merlot and Tannat, there are pears, sunflowers, as well as grassland cereal crops and expansive pastures for the small herd of Blonde d'Aquitaine cattle. The microclimate of this farm and vineyard is quite distinctive with weather derived from both Atlantic and Mediterranean climates. The soils are calcareous clay with high limestone content on southwest facing hillsides centered at around 850' elevation. According to Aaron Danforth of Bon Vivant Wine Merchants, who imports this wine, most it is sold locally. Pure Vine Wines is very excited to offer this delicious small-production wine from conscientiously-farmed vineyards in a region that offer great vinous value.

This 2011 Coteaux du Quercy *Tradition* bottling is comprised of Malbec, Cabernet Franc, Merlot and Tannat fermented in a mixture of cement and stainless steel and then aged in neutral oak barrels for 18 months. This earthy and soulfully rustic red has wonderful textural appeal with fine tannins that gently melt away with a bit of air and the right foods.

This month's white comes to us from the Côtes Catalanes, an area in the far south of Languedoc-Roussillon. Just minutes from the Spanish border and the Mediterranean are the stunning foothills of Mount Canigou in the Aspres Mountains. There, in the village of Bages, above the olive orchards and cork oak savannas is the Domaine des Demoiselles. Winemaking facilities are housed in an 18<sup>th</sup> century *Mas*, or Provencal farmhouse that has been in the family of Isabelle Raoux for seven generations. Isabelle and her husband Didier Van Ooteghem have been in charge of vinification and viticulture respectively for 15 years.

All of the viticulture is organic and winemaking is undertaken with an approach that aims to highlight the distinctiveness of this sun-kissed, dry and windy Mediterranean microclimate. The 2010 Les Pierres Blanches cuvee comes from 50 year old vines grown in stony siliceous clay soils. Hand harvested, sorted and pressed, it spends 3-5 months on its lees with daily batonnage (stirring of the lees), which brings more weight and a touch of oxidative richness to the mineral, floral and fruit-driven character.

**Questions, Concerns, Suggestions, Extend your Subscription?? Please, speak your mind!!**

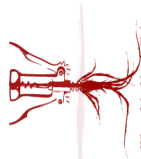
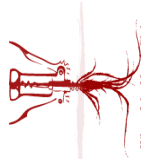
**Purevinewines.com, (877) 404-1121**

Until next month,

Joe, Tom, & Andria

**(over for recipe of the month)**

“fighting for the soul of wine..”



# This Month's Biodynamic® / Organic Selections

---

## Domaine de Lafage Tradition

**Blend of Malbec, Cabernet Franc, Merlot and Tannat**

**Region: Coteaux du Quercy AOC, France**

**Vintage: 2011**

Vibrantly dark, beautiful autumnal spiced aromatics leap from the glass along with warm plums, fresh strawberry jam, tart currants, black licorice and raspberry ganache.

Warm, invitingly floral and sweetly fruited, there are earthen notes of fallen leaves, brambles and rich espresso. The airy and gorgeous aromatics barely hint however at the density and chewy structure that awaits on the palate. Viscous and full, this wine is also bolstered by great acidity and depth of flavor, sure to develop more spice and soften into full maturity over the next 3 years.

## Domaine des Demoiselles Les Pierres Blanches

**Grenache Blanc (40%), Grenache Gris (40%) and Macabeo (20%)**

**Region: Colline Novaresi, DOC, Italy**

**Vintage: 2010**

Distinctly mineral and dense, the aromatics speak of dried peaches, salted almonds, bruised apple as well as a sharp saline and wet rock feel. With a bit of air, rich notes of waxy fennel and orange emerge along with white flowers. Vividly chalky and flinty at first, the range of flavors echoes the aromatics and blossoms with deepening structure and weight into the amazingly long finish with melon and honeysuckle notes. The complexity and length of this wine are just wonderful and it's not often that we get a chance to offer whites with the bottle age this wine has!

---

*Hey, why did my wine come in a used box?*

*In conjunction with Portland Wine Storage and our commitment to the environment we re-use wine shippers as many times as possible making them 100% recycled on our end.*