

fine wine March **I N T E R N A T I O N A L** 2011



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CONSUMERS GIVE THE WINE BLOGGERS THE THUMBS DOWN

The debate about wine Blogger in Sweden has often been about that the bloggers themselves often conceal themselves behind Synonyms. This diminishes their credibility as wine tasters. Wine Intelligence has released a study that also points in the same direction, but towards the international arena.

Consumers in USA, Great Britain and France are according to the study, sceptical to wine bloggers and quite simply do not rely upon their wine tasting competence. For example in the UK are only considered believable by only 1 in 5 readers, while at the same time more than 50% of all wine consumers trust what is written on the shelf description.

JFC

A LEGENDARY SCRIBE IS WINE-DING DOWN

Robert Parker the single most powerful person in the international wine industry. The legendary American wine journalist is to start taking things a little easier. He is 63 and prefers to spend more time tasting his wines in private. He is relinquishing two of his favourite regions; California and Bourgogne. There are fears about what this might mean for California and in particular the State's somewhat over extracted wines, something which hasn't escaped Robert Parker's notice throughout the years. He will be replaced by Antonio Galloni, who has worked with Robert Parker and on The Wine Advocate since 2006. It is said that Galloni has a preference for wines that are a little harsher and well balanced than Parker's weakness for fruitiness and strength. The wine world awaits all a quiver!

JFC

VEGA SICILIA SHELVES PLANS FOR A WHITE WINE

The Iconic Bodega, the Spanish Ribera del Duero, Vega Sicilia will not be launching a white wine.

This was revealed by the bodega's boss Pablo Alvarez during his recent visit to Sweden. Together with the team behind behind some of the country's most prominent wines feels that the white doesn't attain a high enough class and more importantly that it doesn't have the style that they were initially out to get.

They've been experimenting with the green Rhône grapes Marsanne, Roussanne and Viognier as well Chardonnay grapes on their own vineyard.

The results with other types of grapes is something that Senor Alvarez is not prepared to reveal.

JFC

WELCOME TO A NEW EDITION OF FINE WINE

YOUR ON-LINE MAGAZINE IN A GLASS OF ITS OWN



A New Year With New Potential

Welcome to a new year with Fine Wine. If you've just bought a reader pad, then we can give you a hot tip. That from now, for those who wish Fine Wine can be enjoyed on that as well. That goes for www.finedining.se which is our sister magazine.

In this edition of Fine Wine we're going to present the exciting results of the Fine Wine producer of the Year competition, which took place on the 14th February. We're taking a trip along the Gold coast "Côte de Ór to meet some interesting producers. Then on to New Zealand, to learn more about the fantastic development of Fine Wines there. Then a flash back to Europe to the region of Alsace, followed by a trip to the Loire valley. We'll even manage an interview with the

Marquis Leonardo Frescobaldi. A short historical visit to vineyards in Vienna and some tips about the most suitable wines to give as presents to people with big birthdays in 2011. Loads of exciting stuff then. A new fully stocked edition of Fine Wine, in other words, travel tips for wine lovers are also available.

Welcome to our World.

Ove Canemyr

Editor in Chief Fine Wine International

It is perfectly acceptable to send Fine Wine International to good friends and acquaintances who are 20 years and older and are interested in Fine Wines. Please tip us off about interesting events and occurrences, get together etc.

ove.canemyr@trendsetter.se We cannot take responsibility to unsolicited material. Please quote freely from Fine Wine but always reveal your sources.

EDITORIAL OFFICE:

Ove Canemyr: Chief Editor, Fine Wine Magazine/Trendsetter Box 24013, 104 50 Stockholm. Layout: Sophie L Slettengren, By Design AB, English texts: Roger Brett, Broadcasting Arts. Broadart@tele2.se Front Cover photography: Anne-Marie Canemyr.

YOUNG PEOPLE PREFER LIGHTER WINES WITH LESS OAK AND MORE FRUIT

Elarens from Uitkyk in Stellenbosch was chasing around divided between Stockholm and the harvesting in South Africa which was due to begin 2 days later on the 27th January. One of the reasons for her visit was that Flat Roof Manor, Shiraz/Mouvédre/Viognier 2009 has just been released. To the SystemBolaget (Swedish state owned off-licence outlets) Flat Roof Manor is the brand name for a series of wines from Stellenbosch and some of it is part of their premium subdivision called Uitkyk.

"We try to keep up with the modern trends, checking out what's happening on the different markets.

According to my survey, young people today want to have lighter wines with less oak, while at the same time more fruitier. Estelle also answered the question about how one creates a really good reserve." I want the wine to be developed out in the fields and not down in the cellar. In other words for a wine to attain its full potential in 10-15 years it must be a very good and enjoyable wine right from the start.



TODAY'S WINE PRODUCERS ATTEMPTING TO ACHIEVE AROMA MAXIMISATION

Michael Moosebruggen, from Schloss Gobelsburg takes his seat and explains to us that he had absolutely no background in Wine production when he took over in 1966. His Papa ran an Hotel and it was he that created apprenticeships for Sommeliers in Austria. So in spite of everything there was a certain grounding in wine nevertheless. Thanks to the monks who moved here and made the wine production flourish from the 12th century, right up to the recent 1800's.

Then secularisation put a stop to the Monk's monopoly. Social activity was toned down up to 1955. Today they need all the support they can get for who knows what the community will look like in a 100 years? "At the present time I have had 2 generations of collaboration to create a production volume of 250 000 bottles a year. 50% of which is the Green Veltliner and 25% Riesling. 15 years ago we sold everything on the indigenous market. Today we sell 1 third, while 2 thirds go to export. I always reserve 5-10% of the wine for every market, for example Germany or USA and the Nordic lands. I would never dream of selling my entire production to the highest bidder. I safeguard our loyal customers, who really appreciate our wines.

"Today, Schloss Gobelsberg isn't only a wine producer, but also the bastion of culture, history and tradition", says Michael Mooosbruggen with pride. Many wine producers today are trying to attain Aroma maximisation, while Schloss Gobelsburg is managing and administrating a cultural heritage. It's that, if anything that mirrors itself in the wine. For more information

www.gobelsburg.com.

PASSION, INTEGRITY, TRANSPARENCY AND DIGNITY

Barbara Sandrone popped up into the Prime Wine Bar in Stockholm and presented a couple of her Barolo 2006 "Le Vigne" and Cannubi Boschis, as well a Le Vigne from the rainy vintage of 2002.



In concert with the first class food we can't say exactly, that the wine "sung for its supper" but it certainly spoke for itself. The only sad note is the quantity, which lies around 75 bottles for entire Swedish market. Apart from the 2002 which doesn't exist at all.

Barbara spoke with intensity about passion, integrity, transparency and

dignity, something that mirrors itself more than well in these wines.

Answering a direct question of how much of her production is consumed on the home market she replied; 10%. The rest goes to export, predominantly to the States and Great Britain who are the largest consumers of these wines. We'll have to keep our hopes up for a bigger quota to Sweden some other year.

Read more www.sandroneluciano.com



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4 numbers of Fine Wine.

**PRIME WINE SWEDEN NOW
3RD BIGGEST WINE IMPORTER
IN SWEDEN**

When the SystemBolaget (Swedish state owned Off Licenses) presented January's sales figures Prime Wine Sweden had climbed up to the third largest wine importer in Sweden.



During the month of January, Prime Wine Sweden has notched up sales of 747 739 litres of wine via the SystemBolaget, the Swedish state owned retail off-license outlets. This represents 6% of their total wine sales, which makes Prime Wine Sweden a strong third place. The Prime Wine group has since its inception in 2002 had a fast and intentional expansion so when the SystemBolaget launch their new assortment on the first of April, the group has no less than 15 new wines included which is a record on its own.



**PAINTING A PICTURE OF A WINE IN BROAD
BRUSH STROKES**

Ribera del Duero, Do recognize the name? I believe you do. How about Campos Góticos then? Pedro Gallego the man behind the new ecological wines From Campos Góticos. From 45 hectares they have a yield of 215 000 bottles per year. 36% of which go for export to Mexico, Japan, Hong Kong, Germany, Switzerland, Brazil and now even Sweden. Next year they'll be selling wine to mainland China. So what is it actually that drives a biodynamic cultivator like Pedro to continue to develop his ecological wines in Ribera del Duero, where the forest reaches right up to the vineyard and the animals and vegetation are in total symbiosis with each other? Wine growing began here at about the same time that Jesus Christ was born.

"- Every year one tries to make an even better wine than the year before. Making ecological wines is a process that is constantly evolving. But thinking of the location about a 1000 metres above sea level, the terroir, so there are pre conditions, particularly with the ambitious attitude that Pedro shows. How does it actually work? "Well, I paint my wines, he says with a broad smile. Then we tasted the Campos Góticos 2008, ecologically produced red wine from Ribera del Duero and even the 7 Lunas from 2005. The first one will be available from the 1st April in the SystemBolaget @ 9 Euros, the 7 Lunas with be in the SystemBolaget's special order assortment.

POPULAR ROSÉ WINES OF GOOD CHARACTER

Christian Foucher from the Domaine de Collavery a cooperative in the south of France, are presenting their Rosé wine to the Swedish public which immediately makes out thoughts stray to summer time.

"We make pale, fruity and dry Rosé wines, wines with good character. Wines that you drink as a aperitif or together with food usually sweet or salty dishes like a salad or white meat,"what we call "Aperitif Gourmand." He continues, "Wine is something you should share with others, and it should be something you can afford. Our light and low alcohol 13.5% wines are drunk by young people, often to Chinese food . Because the climatechange we harvest our wines now at night. This years 'harvest was brought in between the middle of September up to the middle of October. That's about 1 million 5 hundred thousand bottles of which 300 000 go to export, mainly Germany USA, Russia and now Sweden as well. From the 1st April Domaine de Collavery will be available on the shelves of the SystemBolaget. For those of you that want to form your own opinion on choice of Rosé this summer. Because there's going to be one , even this year.



THE EXPORT BOSS OVER 144 MARKETS ON A LIGHTNING VISIT TO STOCKHOLM

Iliaria Ippoliti, export director for Antinori, visited us in Stockholm hastily to present the 14 different producers in his group of companies. He has 144 export markets to manage, so it's all down to tight time planning. 2000 hectare vineyards in Italy (2800 world wide) makes Antinori Italy's biggest producer and apart from that he produces everything from his own grapes. A small part of his production, ends up here in Sweden, about 80 100 bottles. But the Swedish market is becoming more and more important for Antinori. Particularly as they've decided to focus more upon quality. With 26 generations behind him and 14 of his own producers, where each of them is jealous of his own personality, the results are quite brilliant. Or Kissed by the sun as Solaia actually means.

Iliari showed us some samples together with the importer Sigva. On the table was of course Villa Antinori, Bianco and Red, Peppoli Chianti Classico D.O.C.G 2008, Mompertone Monferrato D.O.C 207 and Barolo D.O.C.G 2006, last but not least Tignanello IGT Toscana 2007 and the Solaia IGT Toscana 2007. A great event in the sun.

THE ART OF MAKING WINE



You start by opening two art galleries. One in Frankfurt and one in Korea. After a few years you decide to buy a house in Italy. It turns out that the house has its own vineyard which needs a little hands on TLC just as the does. Then you hesitantly start making some wine (1981) according to an old recipe that you found in the house, which it turns out contains an original formula for Nectar Dei (God's Nectar from 1183)

A wine, it turns out that was ordered by Michelangelo from his cousin Leonardo de Buonarrotti in the year 1530 who owned the property then. The wine was intended as a present a gift for the Pope of the day in Rome. What followed is a tradition that continues to this day 8 bottles of Nectar Dei are delivered every year for which the current Pope is very grateful to receive.

True or false?True.

Peter Femfert at Fattoria Nittardi who has developed 3 hectares to 29 today, has , apart from the labels to his other wines has since its inception had famous artists to design them and the wrapping paper to his wines. Recently it was Gunther Grass's signature of the painting. Here we see art and wine production go hand in hand. "Creating high quality wine is very cultural, it's a bit like a work of art," say. Peter Femfert. We have these big white beans (favino) which we plant between the vines on different sides each year. So the cloudbursts , which nowadays occur quite often wash everything away into the sea. You have to explore different ways of collaborating with nature.

Read More at www.nittardi.com



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CÔTE D'OR

THE HEART OF BOURGOGNE'S GOLD COAST

TEXT BRITT KARLSSON PHOTO PER KARLSSON, BKWINE.COM ENGLISH TEXT ROGER BRETT

Here on the Côte d'Or, some of the world's most unique wines are to be found. A really good red Bourgogne from the Côte de Nuits or a Côte de Beaune, velvety smooth and elegant, something that you won't find anywhere else in the world. And the white wines show you what Chardonnay is really all about.



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IN BOURGOGNE WE'RE hunting for the ambitious cultivator that can and will tame the perplexing Pinot Noir. Apart from that the Bourgogne is loaded with prestige. Right here are the most expensive wines in all of France. Here more than anywhere else, the soil has been investigated, analysed and classified, here just a few meters between vineyards can mean the difference in price per bottle that is counted in hundreds. A vineyard classified as Grand Cru or Premier Cru, means prestige and an automatic price hike regardless of who makes the wine. This is predominantly Bourgogne's heartland, the Côte d'Or, the golden slopes where they really make wine which is worth its weight in gold. The whole district is a small narrow stretch just 80 kilometres long from Marsannay in the north down to Santenay and Maranges in the south. You can drive right through it down country road 74, if you

don't manage to find the brake pedal in time and turn off to villages with well known names like: Puligny Montrachet, Gevrey Chambertin, Vosne-Romanée, Aloxe-Corton, Chambolle-Musigny, and so on. Here in the Côte d'Or you really do feel like you are surrounded by vines, nothing else grows here. In the tiny well-off villages every one seems to be a wine grower or a wine merchant, except for the baker and the proprietor of the obligatory bar and restaurant.

EVEN THOUGH THE CÔTE D'OR often seems weighed down by tradition, because of the heritage the Monks who classified their soil already in the middle ages. This fact is pointed out to us by Raphaël Dubois, wine grower, but also the man responsible for Communication at the BIVB (The Inter professional Bureau for the Wines of Bourgogne) "The modern younger gen-

eration of today have open minds. During the last ten years there are many youngsters that have taken over from their parents, and there are many that have come in from other regions in France and indeed other countries. They're all fascinated by Bourgogne and the potentiality this unique terroir offers, they also want Bourgogne to be seen as a dynamic wine region", he says.

THE CÔTE D'OR consists of two parts, the Côte de Beaune, and the Côte de Nuits. The latter makes almost only red wines. The Côte d'Beuane has, apart from some of the world's finest Chardonnay wines also outstanding red wines. The Côte de Beaune on the other hand only has a red Grand Cru-Corton. " But it's that much bigger, in fact the biggest Grand Cru in the whole Bourgogne with its 162 hectares. If you take the northern road out of Beaune, then after only a few

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minutes you see the characteristic Corton-mountain towering upwards. On the top they grow forest and the Pinot Noir and the Chardonnay share the slopes.

Of the 160 hectares, 72 hectares are namely taken up with the white Grand Cru: Corton -Charlemagne.

We stop in the village of Corton. Up by the church in the Pernand Vergelesses, we look in on Domaine Marius Delarche, where Phillippe Delarche together with his son, make agreeably light, aromatic red wines, intensively fruity and richly tasting. In Aloxe-Corton you can get a good lunch at Domaine Comte Senard after the tour of the beautiful old vaulted cellars. The luncheon consists of local delicatessen, like charcuterie, cold processed meats, coq au vin accompanied by their own wines, naturally a Savigny-lès-Beaune, a Chorey-lès-Beaune or perhaps a Grand Cru Corton.

JUST AFTER CORTON driving northwards we come to the village of Corgoloin which is the boundary between Côte de Beaune and Côte de Nuits. In the next village Comblanchien, we see a sign on an insignificant looking building by the wayside that says A. Chopin et Fils. The wines of course are everything other than insignificant. Arnaud Chopin is in charge of the 13 hectare property. He is assisted by his younger brother Alban and his father and even his 88 year old grandfather. It is a family property in the true meaning of the word. In just a few years Arnaud has gained a reputation as a very competent wine producer. Proof of this is that he never has any wine left over to sell. A dream situation, the success is well earned; his Côte-de-Nuits-Villages and the Nuits-Saint-Georges are unbelievably elegant, smooth and spicy. Like many others in the new generation of wine cultivators,

Arnaud allows himself to be inspired by other countries. He has worked amongst other places in South Africa. But he places great emphasis upon the wine's original character, le terroir. He has for example unlike his father, started to vinify different patches of land within the same appellation separately from the other wines. "It's demands more labour, but Bourgogne's complex soil deserves the effort," he says.

DRIVE PAST the Nuits-Saint-Georges central neighbourhood, then further on to Vosne-Romanée, seen by many as the most prominent Pinot Noir village in the world. Here you should drive up through the village and try to find the famous Grand Cru vineyards, bearing names such as Romanée Conti, La Tache, Richebourg and La Grande Rue. There's a certain emotional feeling standing here looking at the vines, touching the

soil which produces some of the dearest wines in the world. In the village itself is the prestige filled Domaine de la Romanée-Conti who's wine most of us can only dream about. Wines in a slightly more accommodating price range are from Domaine Gros Frère et Soeur, neighbours of the powerful DRC. The Gros family are wellknown in Vosne-Romanée. In 1995 Jean Gros's property was divided between his three children, Michel, Bernard and Anne.

Today Bernard takes care of Gros Frère and Soeur and his sister has with her Domaine Anne Gros also made a big name for herself. Another star in Vosne-Romanée is Domaine Guyon who with his 7 hectares makes dark, rich and concentrated wines.

WE CONTINUE our journey north and soon we can make out the silhouette of the beautiful old cloister Clos de Vougeot. Dating from the 13th century with its 4 gigantic middle age wine presses. Since 1944 it is owned by the Chevaliers de Tastevin who holds grand feasts now and again, the most famous of which is the one following the wine auction at the Hospice de Beaune in November. Clos de Vougeot is also 50 hectares of enclosed vineyard which is classified as Grand Cru. The old cloister is often shown in books as an example of how complicated it is to buy property in Bourgogne. The Clos de Vougeot's 50 hectares is namely divided between 80 different owners.

THE BIGGEST OWNER Chateau de la Tour, which lies right next to





the cloister itself has only 5.48 hectares. After that comes Méo Camuzet with 3 hectares and Jadot and Leroy with 2 hectares each. After that there is a larger number of small holdings. That means there isn't any single Clos de Vougeot but rather there are as many as there are owners. (well at least approximately, some small owners don't produce any wine, but sell their grapes to a Négociant) The same thing applies naturally to all of the vineyards in the

Côte d'Or, with the exception of those that have a monopoly, only one owner (like Romanée-Conti and La Tache to name but a few) Indeed sometimes it feels like a jungle trying to find your way through the Bourgogne.

WE CONTINUE NORTHWARDS until we spot Gevrey-Chambertin. Here they make strong wines, perhaps the strongest in all Bourgogne. Nowhere else has so many Grand Cru vineyards as Gevrey. Eight

of them spread over 87 hectares. The most well known is of course Chambertin (about 12 hectares), the biggest is Charmes-Chambertin with its 30.8 hectares and the smallest is Griotte-Chambertin with its 2.73 hectares.

Here you can drive between the vineyards on the Route des Grand Cru. The Grand Cru's lie in a row on the both sides of the road where signs tell you which is which. (otherwise it's not immediately apparent as you can understand- one vine is very similar to another.)

FIXIN AND MARSANNAY are the northern most villages in the Côte de Nuits, soon the high rise blocks of Dijon's suburbs will find themselves between with the vines.

But before that happens we stop in Fixin to say hello to the pleasant couple Phillipe and Martine Bernard who make very good, reasonably priced red Bourgogne. They own 12 hectares which are divided between the appellations Côte de Nuits-Villages, Marsannay, Fixin, Fixin 1:ers Cru and Gevrey-Chambertin. And Martine also does very good cheese petit choux (gaugères in French) which are perfect when tasting wine.

IN BOTH FIXIN AND MARSANNAY you get a lot of Bourgogne for your money, if you choose the right producer. One of these right producers in Marsannay is Bruno Clair, another is Domaine René Bouvier. As is often the case in Bourgogne, Domaine Bouvier's 17 hectares is very fragmented. It stretches over 6 villages and 15 different appellations or positions and just as many wines. Some of the wines are made

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in very small quantities, but making things easier for themselves by blending the wine from different positions is not an option. The family's main aim with its wines is namely to preserve the character of the different appellation's particular soil type.

THE CÔTE DE BEAUNE is both broader and longer than the Côte de Nuits. In total it is almost twice the size of the Côte de Nuits. The Côte de Beaune foremost wines are white. Though they're not lacking in good quality red wines. Right next to Beaune lies the little appellation Savigny-lès-Beaune and here we find Emmanuel Berteloot of Domaine Doudet-Naudin. Emmanuel is thinking more and more ecologically and within a few years he reckons with having the whole vineyard ecologically certi-



fied. "It's important that everyone that works together with us are in agreement about how an ecological vineyard is run, so we're doing it successively", he says. "Compared to conventional wine cultivation, the big difference is that you have to be present in the vineyard, practically the whole time. You can't just spray everything, then take off on a vacation....!" I'm quite delighted with Doudet-Naudin's red wines. Savigny-Lès-Beaune 1st Cru Aux Guettes 2008 for example, it exhibits fine Pinot Noir-aroma with red berries, spi-

cyness quite a good roundness but still elegant and full of finesse. "The 2008's were a bit severe in the beginning but they're starting to open up now", says Emmanuel.

NOW WE'RE ON our way south from Beaune and after only a few kilometres we end up in a little village called Pommard. Wines from Pommard which are always red, can, if they come from the right producer be the best and most powerful in Côte de Beaune. For example; Domaine du Comte Armand, Domaine Anne Parrent, Domaine Hubert de Montille or Jean-Marc Boillot. In the neighbouring village of Volnay the wines are more inclined to be perfumed and elegant. Two of the stars from there are the Domaine de la Pousse d'Or and the Domaine Marquis d'Angerville.

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We continue our journey south towards Auxey-Duresses where we pay a visit to Vincent Prunier. Vincent is a nice man who likes to talk about his wine and everything that's happening in the village.

Prunier is quite a common name in Auxey-Duresses, in actual fact the village is full of wine growers called Prunier. This is a typical Bourgogne phenomena.

So it's always prudent to not only learn the surname of your favourite producer but also the christian name - otherwise it can be quite confusing if your going to meet them personally. The most well known Prunier of the clan is Michel, Vincents uncle, who also taught Vincent everything he knows. Like working traditionally with a manual harvest. Though this is probably only a question of time because more and more cultivators are changing to a motorised harvest. It's getting to be difficult to get hold of harvesters. There are many in Bourgogne who say the same thing. When we visit Jean-Paul Martin at the Domaine Martin-Dufour in Chorey-Lès-Beaune he proudly shows us his new acquisition, a gentle little power driven harvester, specially adapted to Bourgogne's tightly ranked vineyards. Now we're getting close to the place in the whole of the Côte d'Or which is most suited to white wines, name the three villages Meursault, Puligny Montrachet and Chassagne-Mon-

trachet. Even if there are some pleasant reds in Meursault, it's the rich and nutty, round white wines that they're famous for.

They don't have any Grand Cru here, though some wellknown Premier Cru: Charmes, Perrier and Les Genevrières. The absolute top growers in Meursault are the Domaine des Comtes Lafon, Domaine Coche-Dury, Pierre Moray and Domaine Roulot. The price though might be a bit shocking. You need to find a young grower who hasn't yet really made a name for himself. Like Fabien Coche at Domaine Alain Coche-Bizouard,



a relative of the more well known Coche-Dury. Though right now he's well on his way to becoming famous. His wines are unbelievably complex, with tastes that grow in your mouth, and remain there for long time. Not least his Meursault La Goutte d'Or made from 80 year old Chardonnay vines. From Meursault you can follow the route du vin blanc down to Puligny-Montrachet. Here you'll find 5 Grand Cru vineyards situated at the southern end of the



village along the boundary of the next village called Chassagne-Montrachet and Bâtard-Montrachet. For many knowledgeable wine lovers it's right here in the gravelly, meagre limestone soil that the Chardonnay expresses itself best. The most prestigious of the 5 Grand Cru's is the 8 hectares called Le Montrachet.

A wellknown name for quality wines in Côte de Beaune is the Leflaive family. Domaine Leflaive with Anne-Cluade Leflaive at the helm in Puligny-Montrachet

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Charles Smith Wines.
Nu är du bara ett klick
från rock'n'roll!



makes some of Bourgogne's absolute best white wines.

Anne-Claude has hit the headlines, not only for the quality of her wines but also because she was first producer in France to begin cultivating biodynamically.

Her cousins Olivier and Patrick Leflaive run a Négocce operation called Olivier Leflaive Frères which today has expanded to encompass 12 hectares of their own vineyards. They also own a lunch restaurant, La Table d'Olivier in the village of Puligny where you can Burgundian home cooking and try up to a dozen of their different wines. These pleasant lunches have a tendency to take some time. But who cares. Burgogne wines are worth it.




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A PERFECT 10?

BY STUART GEORGE

In 2010, there was huge financial trauma; many are still recovering. There was despair in Greece and Ireland. But commodities and collectibles – especially wine – have carried on regardless.



CHÂTEAU LAFITE 1982 AVERAGE AUCTION PRICES 2010-2000

(12x75cl including premiums) Source: Liv-ex.com

December 2010	\$60,151 / SEK414,987
January 2010	\$37,638 / SEK259,668
January 2009	\$22,744 / SEK156,913
January 2008	\$31,188 / SEK215,169
January 2007	\$14,241 / SEK98,250
January 2006	\$15,431 / SEK106,460
January 2005	\$7,396 / SEK51,026
January 2004	\$6,789 / SEK46,838
January 2003	\$6,038 / SEK41,657
January 2002	\$5,269 / SEK36,351
January 2001	\$4,764 / SEK32,867
January 2000	\$3,895 / SEK 26,872

THE ART MARKET – or at least Damien Hirst’s reputation – wobbled before the summer but you would never have noticed as record prices were set for works by Warhol and Modigliani. As with the fine wine market, there was intense demand at the very high end.

Thanks to a thriving market in Hong Kong, clearance rates at wine auctions were outstanding and record prices were achieved. Annual totals were the best ever, exceeding previous highs seen in 2007.

THE AUCTION HOUSES IN 2010

Auction sales of fine wine in 2010 totaled \$408.1 million, according to Wine Spectator.

New York-based Acker

Merrall & Condit achieved \$98.5 million in worldwide sales, the highest total ever achieved by a single auction house in one year. Nearly two-thirds of that figure came from Hong Kong.

SOTHEBY’S MORE than doubled its 2009 total to achieve \$88.27 million. Sales in Hong Kong increased by 268% year on year. Christie’s was in third place with \$71.5 million, about the same as its 2007 peak.

In 2009, Zachys had the highest gross of any wine auctioneer. Although it totalled a sizeable \$56.51 million in 2010, this represented “only” 11% growth year on year. Its Hong Kong revenue increased by just 3%. By comparison, Acker

Merrall was up by 94%, Sotheby’s by 111% and Christie’s by 69%. Fine wine auctioneering is an intensely competitive business.

OVERALL, NEW YORK sales were up by 34%, the UK and Europe by 58% and Hong Kong by a dizzying 157%. New York’s relatively modest figure suggests that wine that previously would have been sold there is now going to Hong Kong.

THE RED HAMMER

As in 2009, the fine wine market in 2010 was dominated by the Asian market and by the Lafite brand. Chinese wine collectors will spend as much as it takes to get what they want. In October, three bottles of Lafite 1869

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were each sold by Sotheby's for HK\$1,500,000 (SEK1,330,930), making this the most expensive 75cl bottle of wine ever sold. They were of course sold to "Asian Private" clients.

THE STILL UNBOTTLED Lafite 2009 made HK\$300,000 (SEK266,187) at the October sale, an astonishing price that will probably encourage the Bordelais (or at least Lafite) to price their 2010s even more ambitiously.

A bottle claimed as the only known existing Impériale of Cheval Blanc 1947 was sold by Christie's in Geneva on 16 November for CHF298,500 (SEK2,129,860). Pro rata, however, it did not match the Lafite 1869. A six-litre Impériale of that would be worth CHF1,450,390 (SEK10,348,800).

Doubtless there will be a stampede for Lafite 2008 when it is released, with its etched Chinese symbol on the bottle. Lafite is apparently the only Bordeaux estate to have translated its entire website into Chinese. Its neighbour Mouton has shrewdly chosen the Chinese artist Xu Lei for its bespoke 2008 label.

THROUGH THE LOOKING GLASS

Prediction is always difficult. In January 2004, Bill Gates told the World Economic Forum, "Two years from now, spam will be solved."

But, as far as fine wine is concerned, some things are near-certainties. The 2010s will be awesomely expensive. Unless the economy slips badly, then the

fine wine market will continue to prosper. Bargains will be hard to come by.

With anniversary wines, those celebrating a 20th anniversary or birthday in 1991 are unlucky – it was a dreadful Bordeaux vintage. Tokaji was good, though, as was Port. California had an excellent year.



FOR 21ST ANNIVERSARIES, 1990 offers a lot of choice. It was a great year in Bordeaux for both red and sweet wines. Red Burgundy was outstanding and some good whites were also made. The Rhône and Champagne also had fine years, as did Barolo and Barbaresco.

The wine of choice for 25th celebrations would be Mouton Rothschild 1986. Very good white Burgundy was made and it was a good year for Penfolds Grange.

Although overshadowed by 1982, 1981 clarets (and Champagnes) can be surprisingly pleasant. 1971

is another unfashionable Bordeaux year but worth a look, especially Cheval Blanc. DRC did well, and fine wines were made in the Rhône (especially Hermitage La Chapelle), Champagne and the Mosel. This is arguably the best ever vintage of Grange.

People celebrating their 50th are deeply fortunate. 1961 was a truly great Bordeaux vintage, with Latour and Palmer especially distinguished. Hermitage La Chapelle of this year is the most expensive vintage available of this wine. Barolo and Barbaresco were also good, though this is long before Angelo Gaja's barrel-influenced alchemy.

WINES FROM 1951 and 1941 are mostly terrible, though some '41 Madeiras are thought to be good. Grange was first made in 1951, though never released commercially.

Port was terrific in 1931, especially Noval Nacional. The first vintage of Dom Pérignon was made in 1921, an auspicious year for Champagne in which Pol Roger produced a renowned wine. Romanée-Conti and d'Yquem were fabulous.

THERE WERE RIOTS in Champagne in 1911, though the wines were still very good. Finally, the "Comet" vintage of 1811 was great throughout Europe's classic wine regions. Bottles still occasionally appear at auctions and can be drunk with pleasure by centenarians!

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DOC Bolgheri

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Allt om Vin, 2010



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BÄSTA KÖP!

Allt om Vin 2011



RED BARON Shiraz, **109 kr** 14,5%

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**Hälften av alla
som drunknar har
alkohol i blodet.**



THE WHITE WINE LAND IS IN THE RED

TEXT: JOHAN FRANCO CERECEDA PHOTO: ANNE-MARIE CANEMYR

Mention New Zealand and everyone starts mumbling about lovely white wines made from Sauvignon Blanc. Fair enough, but now there's a new order in the white wine's promised land and it's written in red letters.

THE FIRST TIME we started drinking wine from New Zealand in Sweden was a late as 1987. But in less than two decades the country has managed to distinguish itself as one of the most important wine land in the world. Not only that they've actually managed to pull off the neat trick of getting a grape redefined.

"How?" you ask. Well by totally snatching the Sauvignon Blanc, doing their own thing and producing some of the most attractive wines from this old Loire valley grape. Now it's all about fruity, gooseberries, rhubarb and black currents that have to smell and taste a lot. In this context Loire wines are seductive, understated and elegant while New Zealand are over extracted upstarts, but it works.

JUST THINK THAT it was back in 1973 that the country first started cultivating grapes in? - Marlborough, -South Island-naturally. The rest is as they say history. About three quarters of all of the wine that is exported from the country's annual 1 million hectoliter wines are made from the aforementioned grape.

Talk about domination. But on the other hand the grape represents about 40% of the arable cultivation acreage. However those who believe that New Zealand is synonymous with Sauvignon Blanc are wrong.

BECAUSE NOW the red wine is on its way, and is it on its way? We've noticed previously that the development of Pinot-Noir wines from the dual islands on the other side of the

Globe, has astonished the world. Though it didn't really come as a surprise. "I'm going go New Zealand to buy a vineyard and start to grow Pinot-Noir", said Karl Johner one of Germany's most important wine growers in Kaiserstuhl, Baden to me about 10 years ago. The idea was a double harvest, one in the old and the other in the new world. The other was the biggest challenge that attracts the majority of wine producers: to create a good wine from what is for the moment the world's most sought after grape.

"The actual growing part is quite easy, it's production that's a challenge", he continues almost dreamily.

HIS FIRST ADVENTURE in the country ended in a catastrophe, but he

>>>

didn't give up. He returned several years later and now he owns his vineyard and makes really exciting wines, amongst which are Pinot - Noir under the name of Johner Estate in Masterton.

But nowadays it's not wine producers from the Old World that set the trends, not by a mile. The indigenous wine producers are more than capable.

One of the most well reputed firms are BabichWines, who have vineyards in Hawkes Bay, Gisborne and not least in Marlborough. They are one of the country's most important producers of quality orientated wines and the awareness is great. This is something you notice not least after an interview with the boss, Joe Babich. He's a man who knows what's happening and knows how New Zealand can increase its reputation.

BECAUSE IN SPITE of everything the country has lost a little of its prominence. This is because a lot of wines have been a little bit too obvious in their character, too over extracted and quite simply there is a dearth of wine generally.

"Yes, the most important and perhaps the greatest challenge for the New Zealand wine industry today is to get a grip on overproduction, which has led to price dumping in the marketplace. Selling your wine at a severely reduced price has already led to many vineyards going into bankruptcy", he says.

Another thing that worries wine producers here is that the currency is very strong at the moment.

"A lot of the indigenous wine producers have often high production costs add to that the fact that our currency is very strong which makes our wines very expensive overseas. What are the trends then

right now? "The focus is completely on Sauvignon Blanc, Pinot Noir, Pinot Gris and Chardonnay. But at the same time we're working very hard with Riesling and we've started to produce ecological wines from mostly Green Veltliner, Alvarinho. We're also working intensively with blue grapes like Syrah, Merlot and Cabernet Sauvignon.

IN A COUNTRY THAT up to now was predominantly a white wine land, more and more producers have started to cast an eye towards the red wines. Of course the climate is possibly suitable for wines with more than anything else high acidity, high fruit content and a lot of freshness. Though there is still room for pleasant, fresh wines made from large blue grapes as a counter balance to the many preserved new world red wines.

>>>



New Zealand is without doubt well known for its white wine made from Sauvignon Blanc, but is now beginning to build up a really interesting reputation for the red Pinot Noirs. I think that we should drop the complete focus on the white wines and show everybody that we can make really good red wines. That's something that build our reputation on the international market if it's prepared to accept our efforts.

Babich Wines has always had consumer friendliness in its sights, without having to make their wines juicier, simpler, smooth with an unnecessary fruity style.

Joe Babich feels that people at the wine companies if anything appreciate the elegance, the sublime more than the forced over extracted fruit bombs which the country has sometimes caught the attention of the modern wine consumers. At the same time he has certain reservations about alcohol content, he contends if they use the better clones, they could contain a little more than they do at the present time.

AT THE SAME TIME he means that as a wine producer one has to be aware that wines that are approaching 14 % volume or more are often unbalanced. In the long run Joe Babich doesn't believe that the wine industry will change dramatically. The red wines will receive more attention, less obvious grape character, better origin orientation that will be factored in and that we'll just have to get used to. "Of course it's obvious that trends come and go.

I've seen all the tendencies during my 30 years in the business. The



great competitive advantage in New Zealand is how the environment effects the character of the different wine styles. It's a combination of a cool climate, loads of sunshine, and a variety of different soil that gives us wines with high origin orientation and tons of exciting grape characteristics.

On the red wine side it's still Pinot Noir that dominates. There's about 4000 hectare that cultivate the erstwhile Bourgogne grape and together they are responsible for more than 50% of the growing area of blue grapes. Behind this trend grape we find the Merlot with about 1500 hectares, closely followed by Cabernet Sauvignon, Shiraz and Cabernet Franc.

Of course these are not unique grape that the country's wine industry is concentrating on, but the question is whether they need to find more space for the all expanding global wine market?

For example the Sauvignon Blanc shows the it works anyway. At the end of the 1980's here in Sweden we drunk about 50 000 litres of wine from New Zealand. Today, approximately 20 years later the consumption lies around an impressive 1,002115 litres. Dominated by the whites, but at the moment all eyes are directed towards the red, and quite rightly so.



EASY FACTS & FIGURES ABOUT NEW ZEALAND

Green grapes represent about 70% of the cultivation acreage.

The most important grape sorts that are cultivated are:

Sauvignon Blanc 13000 ha.

(stands for 75% of the total export)

Chardonnay 4000 ha

Riesling 1000 ha

The most cultivated blue grape sorts are:

Pinot Noir 4000 ha (50% of the blues)

Merlot 1500 ha

Cabernet Sauvignon

Shiraz

Cabernet Franc

The country lies between the 35th - 45th parallel

Central Otago on south island is one of the world's Southern most wine districts.

Today they grow wine on about 30 000 hectares.

New Zealand is the biggest wine nation in the world.



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RISERVA 2007
ART.NR: 74177. 129 KR.
75CL. 13,5% VOL.
BESTÄLLNINGSVARA



CASTELGIOCONDO
BRUNELLO DI
MONTALCINO 2005
ART.NR: 94547. 346 KR.
75CL. 14% VOL.

PATER
SANGIOVESE
ART.NR: 22316.
77 KR.
75CL. 13% VOL.



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VIENNESE WALTZES

BY STUART GEORGE

Even when enjoying the *gemütlichkeit* offered by one of Vienna's many Heuriger taverns, it seems improbable that a capital city of 2 million people can be one of Austria's oldest viticultural regions. But this beautiful city is home to over 70 wine producers, with 700 hectares of vines planted within Vienna's municipal boundaries.



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CITY LIFE

Vienna has a long winemaking history. Celts and Illyrians made wine as early as 750BC at what became the Roman military camp of Vindobona, on the site of what is now the Innere Stadt (city centre) of Vienna. The third century Roman Emperor Marcus Aurelius Probus, after whom Probusgasse in Heiligenstadt, north Vienna, is named, imported vines from Italy and planted them in the Danube region. Wine growing ceased when the Barbarians displaced the Romans in the fifth century. Charlemagne, King of the Franks and Emperor of the Holy Roman Empire, re-established vineyards in Vienna in the eighth century. The Middle Ages from the fifth century to the 15th century saw the foundation of monasteries in Vienna, many of which had vineyards. By the 15th century enough wine was made in Vienna to be able to export. Records show that 75,760 hectolitres of wine were exported between 1445 and 1447.

UNDER SIEGE

The Ottoman sultan Suleiman the Magnificent failed to capture the city in 1529 during the Siege of Vienna but, fearing further attacks, the city was fortified and surrounded by a moat in 1548. Central Vienna was enclosed and vineyards were grubbed up. The 30 Years War from 1618 to 1648 and the second Turkish attack in 1683 further depleted Vienna's vineyards. In the 18th century the architects Johann Bernhard Fischer von Erlach and Johann Lukas von Hildebrand turned Vienna into a Baroque city, building many splendid palais (garden palaces) across the ever-expanding



city's vororte (suburbs).

In 1784 Emperor Joseph II issued a decree that permitted all residents to open establishments to sell and serve "self-produced wine, juices and other food." These Heurigen (wine taverns) helped to sustain Viennese wine growing. Heurig comes from heuer, the Austrian word for "year". Hauer is an abbreviated version of weinhauer, or "winegrower". The wine of the most recent harvest is the Heurige, which becomes "old" wine by St Martin's day on 11

November.

Phylloxera badly affected Vienna's vineyards in the late 19th century. But from the early 20th century onwards, Viennese wine was re-invigorated. Viticulture was improved by the trellis systems that were introduced in the 1950s by Franz Mayer of Weingut Mayer am Pfarrplatz.

THE BLUE DANUBE

Vienna is at the eastern foothills of the Alps and the western rim of the Vienna Basin, a tertiary

tectonic hollow – in plain English, a large hole – that was originally covered by an ocean. The Nussberg terrace to the north of Vienna, where the magnificent 200-hectare Nussberg vineyard now lies, was created by the withdrawal of the ocean.

The salt content of this ocean increased over time and killed off its corals, algae and sharks. Only mussels and snails survived, the fossils of which can today be seen in Nussberg's sand and clay soil. The Danube River and its Ice Age sediments formed a subsoil of flysch-marl, a porous sandstone soil. Vienna's climate is influenced by the Danube; the Vienna Woods, which protect Vienna from cooler northern weather; and the Pannonian Plane. At Nussberg this means hot summers and dry autumns but cool nights because of proximity to the Danube.

MAYER DAY

Weingut Mayer am Pfarrplatz was established after the Turkish Siege in 1683. The winery remained in family hands until 2007, when Franz Mayer sold it to Hans Schmid, who had made his fortune with GGK Occidental PR agency, which at one time was the seventh largest PR company on the world. Schmid had bought the Rotes Haus estate in 2001, a small house in the middle of Nussberg with 2.2 hectares of vines. Franz Mayer made the wine for Rotes Haus. With no heir, Mayer decided to sell his estate to Schmid in 2007.

NEW CHALLENGES

Mayer am Pfarrplatz owns 13.5 hectares of Nussberg, including the named sites of Preussen, Muckental and Mitterberg. Vines

are also owned at Schenkenberg, a south-facing site at Sievering, southwest of Nussdorf, and at Alsegg, an 8-hectare vineyard in the 17th District of Vienna, in the northwest of the city.

Production is 90% white wine and 10% red, totalling 120,000 bottles per year on average. Mayer is now the biggest wine producer in Vienna.

Mayer's Managing Director Gerhard J. Lobner defines the differences between the two Schmid-owned wine estates as, "Mayer is always primary fruit and fresh acidity. Rotes Haus is more mineral."

The 2009 vintage was challenging but Gerhard does not mind: "Difficult vintages are more interesting."

TASTING NOTES

2009 Mayer am Pfarrplatz Wiener Gemischter Satz

Gemischter Satz is a Viennese speciality of different varieties planted and fermented together. Gerhard calls it "a kind of risk management." This blend of Grüner Veltliner, Riesling and the obscure Zierfandler smells a bit spicy and has a little bit of tannin in the mouth.

2009 Rotes Haus Amnussberg Wiener Gemischter Satz Classic

The Rotes Haus Gemischter Satz is a different blend to that of Mayer am Pfarrplatz, using Pinot Blanc, Pinot Gris, Neuburger and Traminer. It has more minerality.

2008 Rotes Haus Reserve Obere Schos Wiener Gemischter Satz Reserve

The Pinot Blanc, Pinot Gris, Neuburger and Traminer grapes for this wine come from the Upper Schoss of Nussberg, at the highest point of the hill. A mix of new and old oak was used to age this wine. It finishes clean on the palate.

2009 Mayer am Pfarrplatz Grüner Veltliner

Grüner Veltliner is perhaps the best dry white wine made in Austria. This tastes crisp and clean.

2009 Rotes Haus Grüner Veltliner

This tastes plumper than the Mayer and has brisk acidity on the finish.

2008 Rotes Haus Grüner Veltliner Ried Obere Schos

Like the Rotes Haus Reserve Obere Schos, this was aged in oak. It has a slightly bitter, dry finish.

2009 Mayer am Pfarrplatz Riesling Ried Alsegg

This 8-hectare vineyard in the 17th District of Vienna has its own tram stop! No oak for this wine, so clean and fresh.

2009 Mayer am Pfarrplatz Riesling Nussberg

Clean and brisk, like the Riesling Ried Alsegg. The 2008 vintage of this wine won an award at the Austrian Wine Challenge.

2008 Rotes Haus Beerenauslese

A Gemischter Satz blend from Nussberg of Grüner Veltliner, Weissburgunder, Grauburgunder, Neuburger and Traminer. This tastes of treacle and raisins.

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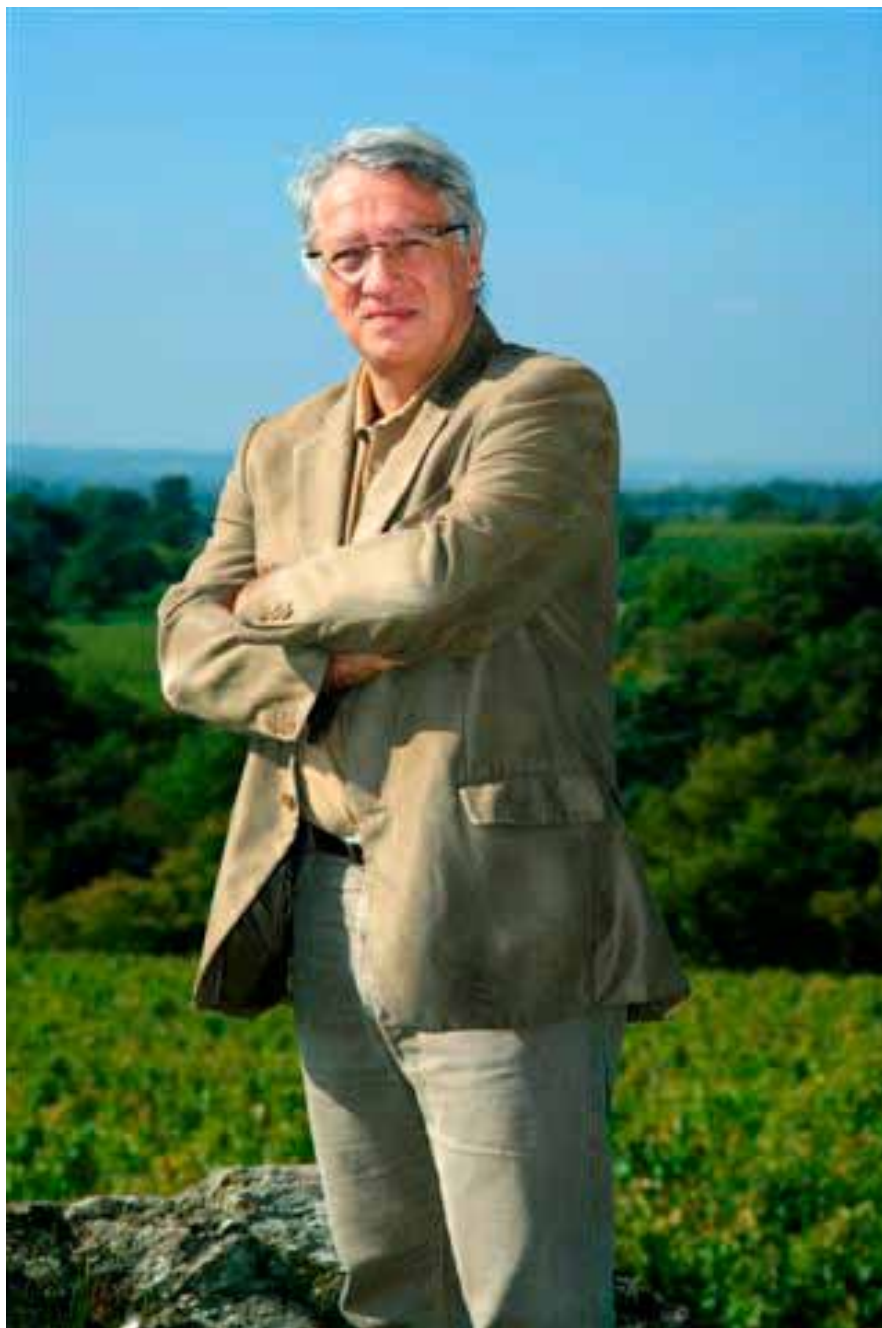
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EAT ORGANIC, LIVE ORGANIC AND BREATHE ORGANIC

When you meet Stéphane Derenoncourt, you understand straight away why he is the consultant and winemaker for the Domain FL. He is a well known and devoted organic cultivator, as well as being famous for the highest quality blends. Wines with finesse, purity, elegance and body. It was exactly this that the new owner Phillip Fournier was looking for and longed to produce on his newly purchased vineyards Domain Jo Pithon and Chateau de Chamboureau.

THE NEW VINEYARD became Domain FL where the FL stands for for Phillip's parents name Fournier-Longchamps. The property consists of 40 hectare wine cultivation where approximately half of it is biodynamic.

IT ALL STARTED TOWARDS the end of the 1990's, when Phillip was looking an investment project in the region. The background was that he as co-founder of the Afone Telephone Group had the economic muscles to search for exactly what he wanted and subsequently have the resources to develop the operation in his own direction. This



PHILLIP FOURNIER

>>>

was something that fit in with Stephane Derenoncourt's plans perfectly. An owner with visions and the stamina to produce organically cultivated premium wines.

The regions around the Loire are well known for their salinity in the grape juice which comes off of the Atlantic, which in turn become wines that are loved collectively by a whole wine world. Even this bass is perfect for Stephane, when you life's philosophy is eat organically, live organically and breath organically and the choice of district fell upon the Loire. So the choice of consultant and winemaker became equally as understandable.

STEPHANE WHO in recent times has put his soul into making fantastic white organic wines, decided to accept the challenge from Phillip to produce the equivalent, except with red wines. No sooner said than done.

ONE OF THE FIRST things to be done is to plant various kinds of cereal between the vines out in the vineyard. The cereal plant seeds live throughout the whole of the winter semester out in the fields and prepare the topsoil for what's going to happen in the summer.

In this way they force the roots deeper to seek water, in this way they totally miss any pesticides or any other residual substance that might still be in the surface layer. Naturally this is also a way of get-



ting the grapes to absorb the Loire water and assume the characteristic salinity we mentioned earlier.

"STEPHANE DERENONCOURT, joined us in the spring. His recommendations are very exact. I'm very impressed by his great knowledge

of blending wines. He is a craftsman like a master smith and for him Anjou is a dream region. He is open to new technology and the exchange of ideas and opinions between wine makers", says Phillip in closing.

TODAY THE MARKETING of the 120 000 bottles they produce is done by son Julien, and with great success as well. Please try Cab'Franc Anjou and Cabernet Anjou, or why not Le Chenin which is now available at the Swedish state owned off-licences Article No: 2197.

It's a well balanced white wine with tones of fruit and citrus. A fine example of Stephane's good handicraft.

For more information on Domaine FL please go to www.domaineFL.com.



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FINE WINE PRODUCER OF THE YEAR 2011

This year's competition was very exciting and ended in a photo finish. It was the same throughout the classes. Champagne method, White wines, Red wines and sweet wines. The tasting was carried out "blind", with scores according to the Parker scale. This year's jury was made up of Susanne Berglund-Krantz, Johan Franco Cereceda and Bo Patriksson, had no idea what was in the glasses that were served to them on this fantastically beautiful afternoon in February, in this cold and snowy year.

A winner was chosen in every class. The collective score were then added up. The following won the Fine Wine Producer of the Year 2011.

CHAMPAGNE METHOD:

Philliponnat, Réserve Millésimée
2002

Article no: 2425714.

Importer: Spendrups Vin AB

WHITE WINE:

Pirie Estate 2007 Riesling.

Article No: 90250-01

Importer: Handpicked via Klunk

RED WINE:

Fattoria Nittardí, Nectar Dei
2006

Article No: RS, Private Import

Importer: Hand picked

SWEET WINE:

Pomino Vinsanto DOC

2004/2005 Marquise of
Frecobaldí.

Article No: 2496922

Importer: Spendrups Vin AB

This year's event was very tight and according to the jury attained a very high collective class of Fine Wines. Grateful thanks to all who nominated a producer and their wines to this contest.

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LA CHASSE: À TABLE EN ALSACE!

BY CHRISTOPHER JARNVALL



Atop the soft rolling hills of Alsace and the Vogerserna slopes, throughout the centuries man has shaped European history. This is the border country between Germany and France. Here Armies have fought to and fro since the Romans once occupied the land. Here German and French wine traditions come together and many of the fine wine houses bear German names-pronounced with a French accent.

AT A STRETCH YOU could say that the EU was born on this French-German boundary. Perhaps it wasn't only wine that they wanted communal control over, rather the rich coalfields of Lorraine (Lothringen) Be that as it may, The EU periodically meets in the old residence city of Strasbourg, the symbol of fellowship. Right here they used to hunt wild boar on horseback.

HERE THE REGAL capital deer are brought down by the hunters of today, along with many pheasant that plummet earthwards to the tree clad hillocks. Everything is intended for the table, to be served together the fine wines of hereabouts. This inspired me to learn more about the country and their hunting traditions and naturally their wines in conjunction the Alsace wine day on the Opera terrace. Where then does a hunter begin to put together the combination of food and wine?... Obviously at the importer "Vinochkanin" who represent a number of Alsace wines. I tasted a Riesling Grand Cru Schoenberg from 2009, which should go well with breath of pheasant. Or perhaps a



Pinot Gris Grand Cru Osterberg of the same vintage, which can be imbibed together with small tasty birds like duck. Both of the aforementioned are alas only available in Restaurant's assortments. Stellan Kramer who represents wine-house Arthur Metz. The exhibited a number of wines amongst which were a couple that had fund their way into the SystemBolaget's regular assortment (SystemBolaget is the Swedish State owned off-license chain) These pearls are the Riesling Grand Cru Steinhklotz from 2008 and the Gewurtztraminer Grand Cru Steinklotz of the same vintage. The Rielsing s should go very nicely together with fish or crustaceons. Gewurtztraminer can also be trunk as a accomaniment to little spicy birds- and Goose liver. Generally speaking though, an Alsace Ries-



ling is mostly appropriate with fish.... Pinot Gris may be drunk to fowl, but works well with blue cheese. If you should choose something red- then it's all about the Pinot Noir. Remember this is a very light wine by comparison to its neighbour Bourgogne. You could almost say that it's leaning more in the Rosé direction. It's outstanding to wild boar. Valérie Diringier, PR and in charge of marketing at Arthur Metz had done a great job in selling a not unknown, but for myself, an untried district, when it comes to combining Wine and Game. My next European hunting trip will definitely be the Alsace. But before that, I think I'll just stick around and just enjoy the wines from the Vogesern's slopes.



Montefalco
Sagrantino
349:-

Lomond
Pincushion
119:-

Pirie Estate
Riesling
149:-

Nittardi
Nectar Dei
436:-

Pintas
Character
249:-

Poggiopaoli
Pomonte
149:-

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SCHEDULED WINE TOURS IN 2011 WITH BKWINE

OCTOBER 5-9, 2011: WINE TOUR TO BORDEAUX

For a wine lover a trip to Bordeaux is a must!

In Bordeaux you find world famous châteaux and world famous wines but also a lot of new exciting initiatives (less famous but maybe more important for the future of Bordeaux!) and young enthusiastic wine makers. On this trip we will visit both some big, famous Grand Cru Classé-châteaux and smaller ones that are less known, but very quality conscious. We will visit the well-known regions like Médoc and Saint-Emilion, but also rising-stars among the regions, like En-

tre-deux-Mers. We will learn about viticulture and vinification and after this trip you will know quite a lot about what's going on in Bordeaux at the moment.

OCTOBER 19-23, 2011: WINE TOUR TO BURGUNDY

Some of the most unique wines in the world – reds and white – come from Burgundy. A well made red Burgundy, made from the elusive pinot noir, is a wine of elegance, hardly found anywhere else. You find them in the Côte d'Or, the golden slope, the heart of Burgundy.

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We also create wine tours specifically to your requirements, perhaps for you and a group of your friends, colleagues, business associates or customers... The tours can be focused on wine only or can be combined with other things such as cultural visits, three-star restaurants and gastronomic visits (cheese making, foie gras producers, oyster farms etc).

We work with "amateur" wine lovers and with professionals - wine importers, sommeliers, restaurateurs, wine journalists... We can do all levels: "just for fun and pleasure" to highly specialised and advanced educational tours.

More info on www.bkwine.com

You are also very welcome to contact us on info@bkwine.com

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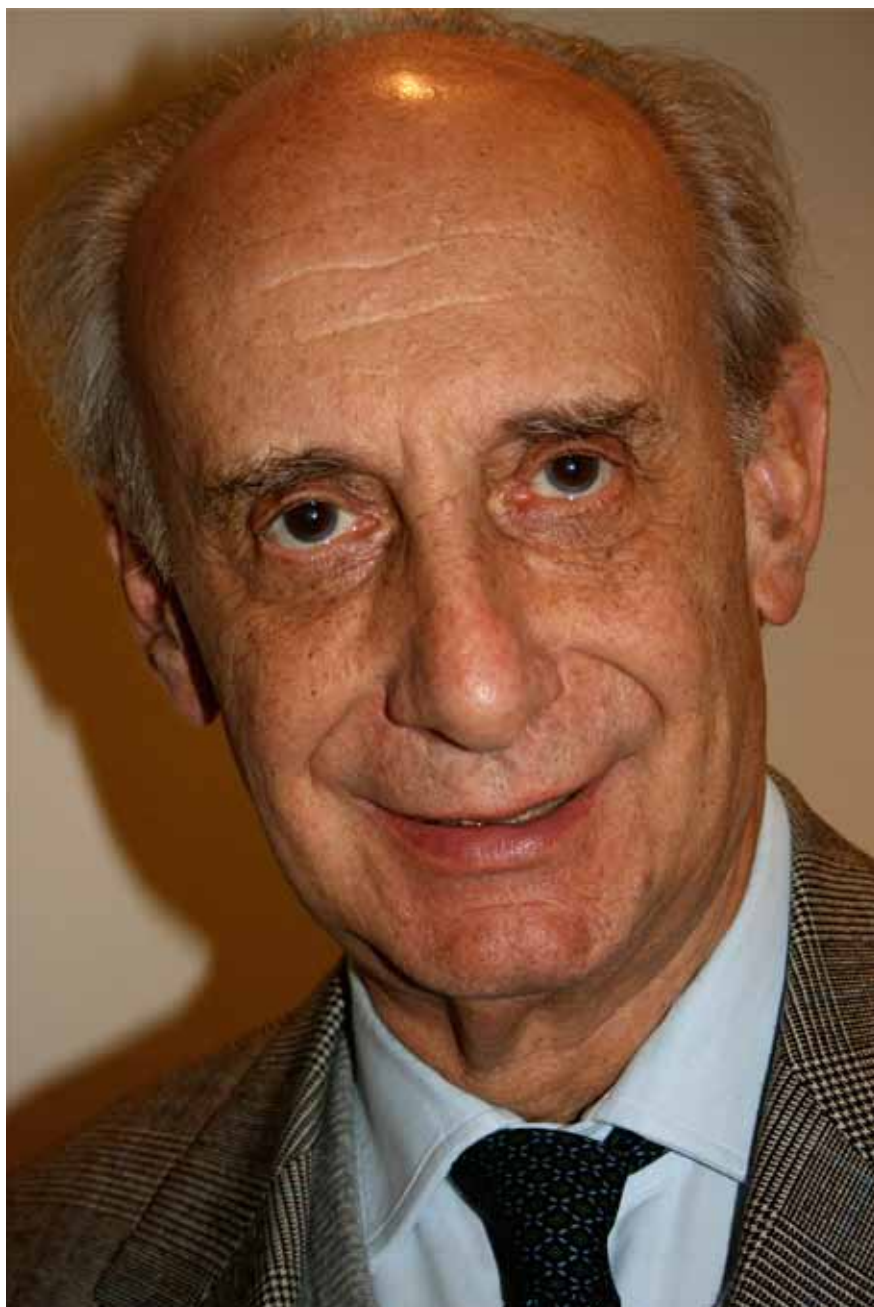
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If you have history of 30 generations of wine production behind you, then it is perhaps easy to accept history's demands upon you for even more success. Just how does one learn to live with that?



THE SOUL OF FRESCOBALDI

A MEETING WITH THE MARQUIS LEONARDO FRESCOBALDI

THE QUESTION IS aimed at the Marquis Leonardo Frescobaldi, who answered by stating: "Focus on agriculture/wine production and combine that with a lot of what history has taught you.

This way development will always continue forwards.

LEONARDO HAS DEDICATED his life to building international relations. The results of which are to be seen

in his empire. The Frescobaldi brand is represented in over 85 countries, 80% of which are situated in Europe. Total sales in 2010 increased by 10%.

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You've had an offer from China for the entire production from one of your producers, what do you say to them then? "For us China is not a special market. Of everything we produce today that's both for export and that which is consumed in Italy, we take care of our customers and really want to supply them with even more of our wine in the future.

Answering a general question about wine's Global trends at the present time, he had this to say:

"STYLES TODAY ARE perhaps a little bit too globalised.

We should actually take a step back to find the unique characteristics of the wines that are produced in different countries around the world. Sometimes it is

a bit too easy to drink wine. Then you begin to wonder, is there any reason for drinking it all? The vines that have been producing for 30-40 years are in my opinion the ones that give the best character to the wine.

THE WINES THAT often receive too high a score and praise from wine critics, you tire of after just half a glassful. Wine with an alcohol content of around 15-16% are not drinkable. I wish that we could return to the intelligent wines that speak with a gentle voice.

That's why we have internal competitions between our young people. They are much more careful with oak to prevent all the wines from tasting alike. My advice is to be patient. Of the 95 000 tons of

grapes that we harvest every year all of them come from our own vineyards. 9 different production facilities in Tuscany employ 300 people a year rising to about 900 during harvest time.

TO BE ABLE TO present the Soul of Frescobaldi in all of our wines, demands that the family is behind the company and the leadership insures that every decision that's taken is implemented. In 1997 we employed a managing director and in 2007 we created a holding company to insure that everything stays within the family in the future.

IF YOU'D LIKE to read more about the Frescobaldi Wines go to www.frescobaldi.it





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PICOS do Couto Reserva 2007, **88 kr** - 75 cl

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Arthur Metz

depuis 1904

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Dina Viner



Arthur Metz Gewurztraminer från Alcace är ett välbalanserat,
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Arthur Metz Gewurztraminer 2009, **89 kr** - 75 cl

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OCH GÅR ATT BESTÄLLA TILL SAMTLIGA, NR 5249

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som drunknar har
alkohol i blodet.**



THE SYSTEM LAUNCHES

TWO PRESTIGE WINES FROM CONCHA Y TORO

On the 21st February The Swedish state owned off licence chain, the System Bolaget launched select prestige wines from South America from their exclusive assortment. Don Melchior from Chile and the Argentine; Trivento EOLO Malbec. Both wine with only be available as limited editions in the 3 wine cellar stores in Stockholm, Gothenburg and Malmoe.

For most wine enthusiasts there's nothing really new about South American producers delivering top class wines. Though the System Bolaget's stock has always been limited. Which is now about to change.

DON MELCHIOR IS A CHILEAN PIONEER.

The first Don Melchior vintage was introduced in Chile in 1989. Right from the start it was hailed as Chile's first prestige wine. Today it's one of the country's most famous wines and every new vintage receives new outstanding tributes. Don Melchior is made from first class Cabernet Sauvignon from the vineyard in Puento Alto in Maipo. The grapes come from vines with an average age of 25 years and they grow in sand and gravel blended clay. Puento Alto lies at the feet of the Andes chain of mountains in a half dry climate that has great

changes in temperature between day and night time. These swings in temperate swings extend the ripening process, making them more complex and concentrated.

DURING 2006, these differences were particularly great which lead to an unusually late harvest between 25th April and the 19th May. "By carefully observing every bit of the vineyard carefully, we could harvest the grapes in the different sections at exactly the right moment in time. When the tannins were matured, the fruitiness was at it's top", explains Enrique Tirado, the creator of this great wine. This

year's vintage consisted of a blend of 96% Cabernet Sauvignon and 4% Cabernet Franc which already been stored for 15 months on French 225 litre oak casks.

THE 2006 DON MELCHIOR is on sale in limited quantities that is to say 210 bottles. The fragrance is tight with typical for this grape, tones of black currents, dark cherries and plums, with a secondary aroma of coffee, chocolate, and cedar wood. The wine is round with a compact taste, fine tannins and a concentrated and elegant after taste. Don Melchior goes well with to small tasty meat dishes, perhaps with truffles

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and game. Enrique proclaims that Don Melchior can be laid down for 20-25 years.

**TRIVENTO EOLO MALBEC,
LORD OF THE WINDS,**

Triventó's prestige wine EOLO Malbec 2007 is made from 97% Malbec and 2% Syrah.

The grapes come from a selected area covering 4 hectares in Lujan de Cuyo, a region that is well known for its high class Malbec vines, which were planted in 1912 at 910 metres above sea level and 10 metres above the Mendoz River's northern shore.

Here they receive natural irrigation from the mineral rich melted snows of the Andes mountains.

THE VINE'S ULTIMATE position protects them from the otherwise very strong winds. The winter's cold and dry polar winds is dampened down by the river below and the vine's west to east positioning leads the Zondawinds between the

plants thereby preventing the brittle spring buds from breaking off.

The cold and moist late summer winds the Sudestada cools the grapes and contributes towards the elegant and ripe tannins in the wine. The harvest begins on the 3rd April and continues until the 15th. The grapes are picked by hand with a yield of 3800 kilos per hectare, which gives 3600 bottles 120 are allocated to the Swedish Market. Triventó EOLO Malbec takes its place in the exclusive assortment from February.

THE WINE HAS undergone a malolactic fermentation whereby it's lain on French oaken casks for 18 months, followed by 12 months in the bottles.

The fragrance is complex with morels, violets, boysen berries. After decanting the spicy characters appear with star aniseed, cardamom, cinnamon and tea, which goes into, round plums and dried figs with tones of chocolate and graphite. The taste is rich and smooth, wrapped in elegant tannins is lingers for a long time.

THE WINE HAD BEEN acclaimed all over the world and has amongst other things been awarded 93 points by the Wine Spectator magazine.

Information for the inquisitive.

Don Melchior 2006

Article No: 99880 Price: 35 Euros

Alcohol 14.5%

Triventó Eolo Malbec 2007

Article No: 90112 Price 35 Euros

Alcohol 15%

www.cytsweden.se



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