

Happy October!

Thank you for joining us for the October wine club. This month we are focusing on the Burgundy region of France. The reasons are many, but mainly we chose this theme because the wines are superb to drink in the fall.

Burgundy contains multitudes, with virtually every nook and cranny of land historically known, named, and valued by appraisers.

In 2013 I travelled to Burgundy and stayed with the importer of our David Croix wine - Becky Wasserman-Hone. She is a powerhouse who has opened many roads into this region for Americans. You can meet her and hear her discuss David Croix:

<http://www.beckywasserman.com/domaines/domaine-des-croix/becky-wasserman-on-david-croix/#sthash.1LOTNRuP.dpbs>

I was in Beaune during the harvest, when it rained and poured, and the whole region was very sorrowful, still and anxious. On the occasionally sunny day, the market was beautiful and abundant with wild mushrooms, Burgundy apples, golden squash.

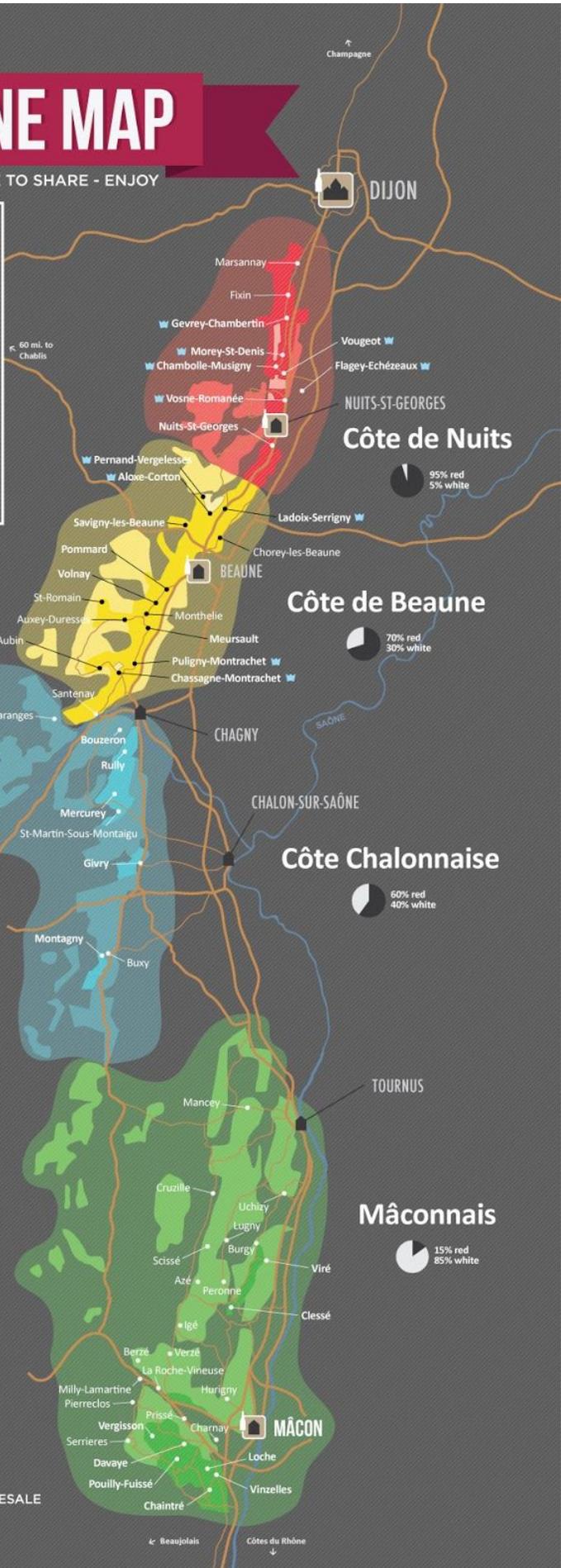
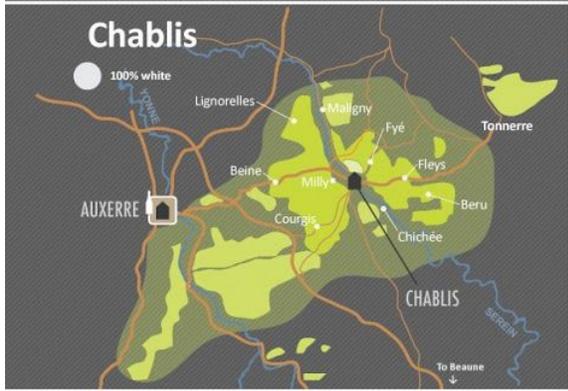
These three wines are from uniquely different locales - the Macon, Côte de Beaune and Côte de Nuits. They are all from small-production, thoughtful vigneron who treat their vines and their wines like their own children. They make breathtakingly subtle wines.

We hope you enjoy these.

With gratitude,  
Cubby, Nathan, Catie O. and Mac

# BURGUNDY WINE MAP

DIGITAL EDITION - FREE TO SHARE - ENJOY

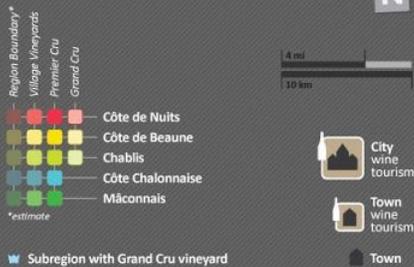


**70,500+**  
Vineyard Acres



### MOST POPULAR GRAPE VARIETIES

- Chardonnay
- Pinot Noir
- Gamay
- Aligoté



OKAY TO PRINT FOR PERSONAL USE | NOT FOR RESALE  
SOURCE: winefolly.com/review/australia-wine-regions-map  
© 2013 winefolly.com

## **Lou Dumont, Bourgogne blanc, 2012**

Koji Nakada and his wife Jae Hwa Park are a Korean-Japanese couple producing remarkably subtle, soulful Burgundy.

Driven by a passion for Burgundy and the dream of making wine, Koji left his native Tokyo in 1996 and moved to Beaune to study oenology at the prestigious CFPPA. The first thing he had to do was learn French. He enrolled in language class at Dijon where his teacher was the lovely Jae Hwa Park, an expatriated Korean. During Koji's studies in Beaune, and during his subsequent internships at Chateau Kirwan in Bordeaux, and at small houses in Champagne and Alsace, the two dated and then married.

They formed Maison Lou Dumont, their artisanal micro-negociant domaine in Gevrey-Chambertin, in 2000. In 2012 they purchased their first parcels of land in Burgundy: no small feat for non-native Burgundians.

Koji and Jae Hwa believe that a respectful and balanced approach to the environment and viticultural practices elicits the highest quality juice. The three Japanese characters on their label stand for sky, earth, and man, with all three together representing the concept of terroir.

The name Lou Dumont is a combination of their goddaughter's name Lou (who Koji says is charming and with much character, as are their wines), and from the French for "mountains," a nod to the hilly terrains where both Koji and Jae Hwa grew up.

The Bourgogne blanc is from fruit grown in Meursault, Puligny, Hautes-Côtes de Beaune, the wine brims with expressive acidity. It spends 18 months in 50% new French oak barrels and one month in stainless steel tanks before bottling.

*Aperitif with charcuterie - country pate, rillon, pickled vegetables. White, flakey fish, poached in wine and butter and olive oil.*

**Vincent & Marie Tripoz, Macon rouge, 2015**

Celine and Laurent Tripoz started their domaine in 1986, selling grapes to the local cooperative before making their first wines in 1990. They became interested in organic and then biodynamic viticulture, converting the domaine very early on. Celine and Laurent are born into wine and their passion for good winemaking and conscious viticulture has made them key players in the region.

All the Tripoz vineyards are in or just outside of Loché, where the cellar is located. On eastern exposure, in clay loaded with limestone, the Tripoz believe that the only way to get a sense of terroir in their wine is to work in the most natural manner. "The Maconnais is not blessed with the great terroirs of northern Burgundy, we have to work harder to get good wines here," Laurent says.

The Macon Loché is fermented and raised in stainless steel to show nothing but purity and terroir.

*Simple roast chicken, Rigatoni and cauliflower al forno*

## **Domaine des Croix, Beaune, 2010**

David Croix quickly made a name for himself as the winemaker for the venerable Camille Giroud negociant starting with the 2002 vintage. In 2005, David and a group of private investors bought the old Domaine Duchet with holdings focused around Beaune along with an interesting parcel of Corton-Charlemagne and started Domaine des Croix.

Last year, David, a wunderkind vigneron, got one of the best jobs in Burgundy, and he now makes the wines at the high-end Domaine Roulot. He continues his work at the Croix domaine as well.

David's dream is to make people understand the great value of Beaune, which, despite being Burgundy's center of winemaking, has generally fallen short in terms of the appeal of its own wines.

This cuvée includes some Premier Cru Teurons. It has a dense purple colour with a dark centre, a floral nose with deep red fruits, rounded and well supported by a little use of oak aging. You could save this bottle for Thanksgiving dinner if you were feeling generous...

*Duck breast with braised Belgian endive, Restaurant style pork chops, french onion soup*