

QUOI DE NEUF?

“WHAT’S UP?”

*New Tastes, Producers,
Vintages & Experiences*

MAISON
VAURON
FRENCH WINE MERCHANTS

BIENVENUE 2018

We're kicking off the New Year by introducing to you some of our producers you might not have experienced before – there are new young guns, new wines from iconic producers, new vintages, older vintages from Bordeaux, new releases, some great artisan spirits and some new experiences.

France is a big incredibly diverse place, and on our trips we're always looking out for interesting new wines, tastes and discoveries. We love being able to share these with you and hope that you'll get equally if not more enjoyment from them.

Amicalement,
Jean-Christophe, Scott and Will

FRESH FROM FRANCE

A lot is advancing in the world of wine, with new technologies and techniques being developed and more and more producers putting an emphasis on organic and sustainable processes. Some wonderful new things are emerging, here are just a few.

ORGANIC AND BIO-DYNAMIC VITICULTURE

It's almost passé now, because virtually everyone including the big conglomerates are practising organic viticulture. However many take it a step further and commit to bio-dynamics and the principles of Rudolf Steiner. Both are now strictly regulated but for the small producers compliance costs can be quite high, which has led to a trend of not going down the registration process. At the end of the day it is all about the health of the vineyard, and moving away from the big commercial chemical driven practices.

VIN NATUREL

Vin Naturel or 'natural wine' is one of the hottest topics of the moment, creating deep divisions in the winemaking and consuming world. There is no specific definition, but it incorporates a lot of the organic and bio-dynamic approaches with the emphasis on keeping everything as natural as possible with no technical interventions or chemical additives. Probably the most contentious issue has been the addition of Sulphur (standard practise in normal winemaking) which some adherents eschew completely and others use minimally. We are firmly on the side of minimal use.

TECHNOLOGICAL ADVANCES

This may sound like sci-fi but robots may soon have a bigger role in some of the world's most prestigious vineyards, after successful trials in Bordeaux and Portugal this year. And it's not just the military interested in drones, they are on the rise in the vineyard as well. This could be the next big step in vineyard management as they embrace precision viticulture and data-based decision making. At the moment it may be a step too far for the little guys, but when you see the state of the art technology inside their wineries today, it is a world away from what we saw 20 years ago.

BEAUJOLAIS POTENTIAL

Demand is exploding as the Beaujolais region goes through a renaissance. This is the home of the natural wine movement lead by Marcel Lapierre, Guy Breton, Thevenet, and Foillard. There are a host of new young producers as well as some big name Côte d'Or winemakers that have seen the potential here.



ALEXANDRE BURGAUD

With a surname like Burgaud, 28-year-old Alexandre has a lot to live up to. At present he works three days a week for his famous uncle, Jean-Marc Burgaud, and the rest he spends working his own vines, the recently purchased 4ha in the village of Lantignie. Alex couldn't ask for a better tutor than his uncle Jean-Marc, and already there are signs of great things to come.

Beaujolais Villages 2016

\$21.50

Juicy and smooth in the mouth, offering warm dark berry and bitter cherry flavors sharpened by a suggestion of white pepper. 89/100 Vinous.

JEAN-CLAUDE LAPALU

Since taking over his father's domaine in 1996, Jean-Claude Lapalu has been making some of the region's finest Beaujolais. All together, he has 12 hectares of vines in Saint-Etienne-la-Varenne, Brouilly, most of which are old (60-80 years), and which are farmed organically and biodynamically. The vineyard and winery were Ecocert certified in 2010. Jean-Claude Lapalu wines are truly remarkable expressions of Beaujolais, their vibrancy and vivacity can almost overwhelm the uninitiated.

Beaujolais Villages 2016

\$35

The palate is medium-bodied with succulent red cherry fruit complemented by strawberry and a touch of soy. 90/100 RP-Neal Martin.

Brouilly 2016

\$44

Here is a natural winemaker who knows what he is doing. 91/100 RP-Neal Martin.

Côte de Brouilly 2016

\$48

The palate is well balanced with a gentle but insistent grip in the mouth and fine delineation with a soupçon of sour cherry enlivening the finish. Excellent. 91/100 RP-Neal Martin.



LOUIS BOILLLOT

Louis is highly respected in the Côte d'Or for his excellent Gevrey and Volnays, made in the Chambolle Musigny cellar he shares with his partner Ghislaine Barthod. With their son Clément, they recently purchased some vines in Beaujolais's most serious cru, Moulin-à-Vent. This is a beautifully crafted, impressive wine.

Moulin-à-Vent "Brusselions" 2015

\$52

A spicy, cool and pure nose exhibits both red and dark fruit aromas along with plenty of pepper, floral, spice and earth scents. 91-93/100 Burghound.



CHABLIS DISCOVERY

Who doesn't love Chablis, Chardonnay in its most unadulterated form. We have Australasia's most extensive list of Chablis producers which we're adding to all the time. This is an exciting new discovery, a Domaine producing old style classic wines.



CHANTEMERLE

Chablis 2016

\$37

Saline, waxy and spicy. Artisan Chablis at its best.

Chablis 1^{er} Cru "Fourchaume" 2016

\$48

One of the best 1er Crus, serious Chablis.

BURGUNDY & BORDEAUX NEW ARRIVALS

Just arrived, some beauties out of Bordeaux. Also don't miss out Pierrick Bouley's red Burgs!



REYANE & PASCAL BOULEY

Bourgogne 2015

\$40

A quality Bourgogne. 86-89/100 Burghound. 88-91/100 Fine Wine Review.

Monthelie 1^{er} Cru "Les Clous" 2015

\$74

Recommended. 89-91/100 Burghound. 88-92/100 FWR.

Volnay 1^{er} Cru "Robardelle" 2015

\$110

Notes of cassis, black raspberry & lovely spice elements. 90-92/100 Burghound. 90-93/100 FWR.

Volnay 1^{er} Cru "Clos des Chênes" 2015

\$115

Tautly muscular and mineral-inflected flavours that deliver sneaky good length. 90-92/100 Burghound. 92-96/100 FWR.



CHÂTEAU DU TERTRE - 5^{ÈME} CRU MARGAUX

Margaux 2012

\$135

Perfumed, elegant, lush, velvety-textured mouthfeel and impressive purity and depth. 91/100 Robert Parker.

Margaux 2005

\$225

Drinking very well now but will keep for another 10 years. 90/100 Parker.



CHÂTEAU GISCOURS - 3^{ÈME} CRU MARGAUX

Margaux 2012

\$180

Medium to full-bodied, with excellent licorice and crème de cassis notes. 90/100 Robert Parker.

Margaux 2010

\$240

Great vintage, this is a keeper. 93/100 Parker. 92-94/100 Vinous.

Margaux 2005

\$350

Top vintage drink or hold. 92/100 Parker. 91/100 Tanzer.

Margaux 2000

\$350

The millenium vintage, starting to drink. 90/100 Parker. 92/100 Vinous.

WHITES FROM BURGUNDY

2015 wasn't just a great vintage for Pinot Noir but also for Chardonnay. The whites are rich and full, backed by persistent minerality. Just arrived, the wines from Etienne de Montille (one of the best in the Côtes de Beaune), Sauzet, and more...



ETIENNE SAUZET

Puligny Montrachet 2015

\$125

A good Puligny village and worth checking out. 89/100 Burghound.



GUILHEM GOISOT

Côtes d'Auxerre "Corps de Garde" 2015

\$42

I cannot recommend highly enough. RP-Neal Martin.

Côtes d'Auxerre "Gueules de Loup" 2015

\$52

This is a spanking glorious wine from Saint-Bris' finest. 92/100 RP-Neal Martin.



CHÂTEAU DE PULIGNY MONTRACHET

Puligny Montrachet 2015

\$125

80% declassified 1^{er} Cru Chalumeaux. This is premier cru in quality and comes strongly recommended. 90-92/100 RP-Neal Martin.

Saint-Aubin 1er Cru "En Remilly" 2015

\$95

A fragrant bouquet, demonstrating the mineralité, that cold stone scent that often defines this vineyard. 90-92/100 RP-Neal Martin.

Clos du Château 2015

\$64

Sweet, concentrated stone fruit and pineapple flavours are seriously ripe and powerful for Bourgogne Blanc.



MAISON DE MONTILLE

Pernand Vergelesses 1er Cru "Sous Fretille" 2015

\$92

Struck me as like a baby Corton-Charlemagne. An outperformer for its appellation. 90-92/100 Vinous-Tanzer.

St Aubin 1er Cru "Sur Gamay" 2015

\$88

A discreet dose of wood sets off the white orchard fruit and floral-scented aromas. 88-90/100 Burghound.

St Romain "Le Jarron" 2015

\$72

Exotic aromas of pineapple, orange, spices and lichee. 87-88/100 Vinous-Tanzer.

Rully 2015

\$62

Plenty of mid-palate fat, all wrapped in a delicious finale. This is a good Rully villages. 87-89/100 Burghound.



DENIS CARRÉ

Hautes Côtes de Beaune 2015

\$38.50

Punches well above its status, a great intro to white Burgundy.



ARNOUX PÈRE & FILS

Chorey-les-Beaune 2015

\$50

It pays to go outside the major appellations. Unbeatable value.



TAWSE

Savigny-les-Beaune 1er Cru 2015

\$83

A pretty bouquet with lime flower and white peach scents, moderate definition but with good vigor. 87-89/100 RP-Neal Martin.

SPIRITS : WHAT'S HOT

Every region you go to in France you'll find a different spirit, digestif or aperitif. This is not something new but for Kiwis it is very different.



APERITIFS & DIGESTIFS

A European tradition that we kiwis have been slow to catch onto. Aperitifs and its post-dinner counterpart -the digestif- may not hold the same custom in NZ as it does in France, however that doesn't mean we can't appreciate their variety, mystique, and magnificent range of flavours. Use them in the right way and they're a taste anyone can acquire.

Distilling has been part of the Roque family since the 19th century, it was not until 1905 that Louis decided to become independent. Today **Distillerie Louis Roque** is the benchmark for plum brandy. They also produce an exclusive range of aperitifs.

Ratafia \$40

An aperitif made from prunes and plums. Enjoy on ice.

Tchanque \$40

From Arcachon, south of Bordeaux. Similar to a Pineau des Charentes rouge. Serve with ice cubes.

Inconnue \$65

Truly unique, a digestif liqueur made with green walnuts.

Aperi Figue \$40

A fig flavoured aperitif served chilled.

30 & 40 - Apéritif de Normandie \$69

The hottest aperitif in Paris today! A blend of Calvados, Pommeau and rum. Enjoy chilled!



The Ratafia Royale.

A fresh and interesting cocktail that will suit anyone's taste.

Ingredients:

40ml Louis Roque Ratafia

20ml gin

4 dashes of bitters

5ml pineapple juice

Method: In a cocktail shaker, add all the ingredients and a handful of ice. Shake well and use a strainer to pour into a martini glass.

To serve, garnish with some mint leaves.

RUM

The rums of Martinique are amongst the best in the world. They are quite different from the molasses based English and American rums. Kiwis are often used to. Known as Rhum agricole, they are made from free run sugar cane juice.

Trois Rivières plantation, in the South of Martinique, benefits from an exceptional geographic location that gives the rums their character and rich flavour.

Darker rum is typically enjoyed neat. While white rum is best used in cocktail recipes.

Rhum Agricole Blanc 50% \$64

The benchmark for overproof white rums!

Cuvée du Moulin 3 years old \$86

A single plantation dark rum aged in Cognac and Bourbon barrels for more than 3 years.

VSOP 5 years old \$100

A multi medal winning dark rum aged for more than 5 years.



A fresh and lively cocktail for rum lovers.

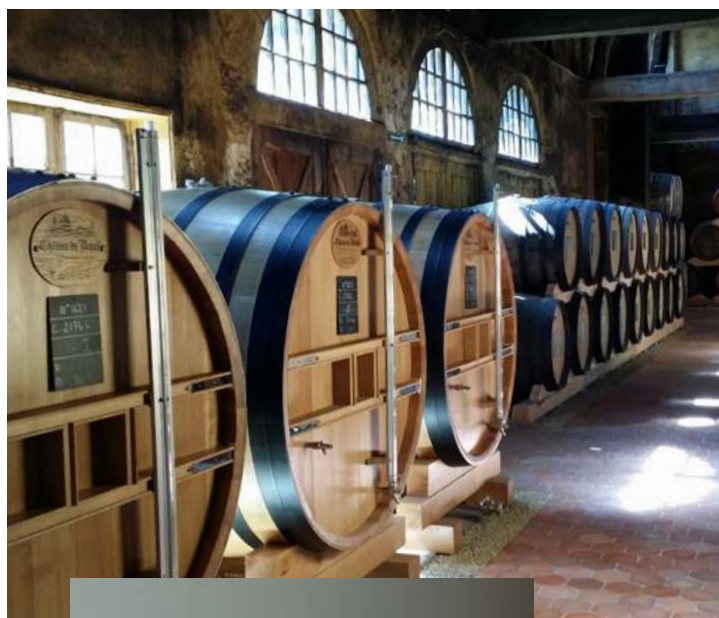
Ingredients:

40ml Trois Rivières Cuvée du Moulin	30ml pineapple juice
20ml strawberry liqueur	1 cut and stoned fresh mango
10ml lime juice	A fresh peeled pineapple

Method: Put all the ingredients into a blender and add ice cubes.

Finely blend the mixture as you would for a granita. Pour into an Old Fashioned glass.

Garnish with pineapple and maraschino cherries on a pick.



CALVADOS

The apple brandies of Normandy and Brittany are all the rage in Paris at the moment.

Calvados is distilled from apple cider exclusively in the Normandy region and outskirts. The fruit is harvested from a combination of sweet and bitter apples to create the cider which is then fermented and distilled.

Château du Breuil, located in "Pays d'Auge", is surrounded completely by 22,000 apple trees. Three generations have gone by and with this experience and practise behind them, they produce nothing but quality Calvados.

Calvados VSOP \$65

Aged for a minimum 4 years in barrel, the perfect entry level drinking Calvados.

Calvados 15 years old \$120

The youngest in this blend is 15 years old, a very mellow, gorgeous baked apple style of calvados.



Calvados Old Fashioned - A classic cocktail.

Ingredients:

60ml Château du Breuil Calvados VSOP
15ml honey, mixed with equal parts warm water for easy stirring
3 dashes of bitters
Lemon and orange peel to garnish

Method: In a mixing glass with ice, combine the Calvados and honey syrup. Add the bitters. Strain into a rocks glass over ice.

Garnish with a big twist each of orange and lemon peel. Et Voilà!

NEW ORGANIC CHEESE

There are many criteria that need to be met for a cheese to become officially organic. Foremost is that the herd must consume organically certified crops with no chemical fertilizers or pesticides used. Also of importance is animal welfare, with strict rules around their treatment and the number of animals per hectare. More and more farmers are moving towards converting their farms to this philosophy.



ORGANIC GOODNESS FROM THE LOIRE VALLEY

Soignon is a farmer-owned brand linked to its "terroirs" with over 120 years of History and cheese making expertise.

Soignon Biologique - Goat cheese 180g

\$15

Soft melt in the mouth texture, bloomy rind.

Special dinners at l'Atelier du Fromage

Our chef Gilles Papst and his team will now take you on two journeys every month where you will discover taste sensations, a delicious combination of French products, French cheeses and NZ organic vegetables.

- Burgundy Dinner - Thursday 22nd & Friday 23rd March
- Rhone Valley Dinner - Thursday 19th & Friday 20th April
- Alsace Dinner - Thursday 17th & Friday 18th May

For more details, feel free to contact us at sales@mvauron.co.nz



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**10%
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**for orders of
6 bottles
or more***

**Prices are GST inclusive*

BEAUJOLAIS POTENTIAL	PRICE	QTY
Burgaud - Beaujolais Villages 2016	\$21.50	
Lapalu - Beaujolais Villages 2016	\$35	
Lapalu - Brouilly 2016	\$44	
Lapalu - Côte de Brouilly 2016	\$48	
Louis Boillot - Moulin-à-Vent "Brusselions" 2015	\$52	
CHABLIS DISCOVERY		
Chantemerle - Chablis 2016	\$37	
Chantemerle - Chablis 1 ^{er} Cru "Fourchaume" 2016	\$48	
BORDEAUX & BURGUNDY NEW ARRIVALS		
Bouley - Bourgogne 2015	\$40	
Bouley - Montheilie 1 ^{er} Cru "Les Clous" 2015	\$74	
Bouley - Volnay 1 ^{er} Cru "Robardelle" 2015	\$110	
Bouley - Volnay 1 ^{er} Cru "Clos des Chênes" 2015	\$115	
Château du Tertre 5 ^{ème} Cru Margaux 2012	\$135	
Château du Tertre 5 ^{ème} Cru Margaux 2005	\$225	
Château Giscours 3 ^{ème} Cru Margaux 2012 - ETA MARCH 30	\$180	
Château Giscours 3 ^{ème} Cru Margaux 2010 - ETA MARCH 30	\$240	
Château Giscours 3 ^{ème} Cru Margaux 2005 - ETA MARCH 30	\$350	
Château Giscours 3 ^{ème} Cru Margaux 2000 - ETA MARCH 30	\$350	
WHITE FROM BURGUNDY		
Sauzet - Puligny Montrachet 2015	\$125	
Goisot - Côtes d'Auxerre "Corps de Garde" 2015	\$42	
Goisot - Côtes d'Auxerre "Gueules de Loup" 2015	\$52	
Château de Puligny Montrachet - Puligny Montrachet 2015	\$125	
Château de Puligny Montrachet - St Aubin 1 ^{er} Cru "En Remilly" 2015	\$95	
Château de Puligny Montrachet - Clos du Château 2015	\$64	
Maison de Montille - Pernand Vergelesses 1 ^{er} Cru "Sous Fretille" 2015	\$92	
Maison de Montille - St Aubin 1 ^{er} Cru "Sur Gamay" 2015	\$88	
Maison de Montille - St Romain "Le Jarron" 2015	\$72	
Maison de Montille - Rully 2015	\$62	
Carré - Hautes Côtes de Beaune 2015	\$38.50	
Arnoux - Chorey-les-Beaune 2015	\$50	
Tawse - Savigny-les-Beaune 1 ^{er} Cru 2015	\$83	

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or more*

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SPIRITS : WHAT'S HOT	PRICE	QTY
Louis Roque - Ratafia	\$40	
Louis Roque - Tchanque	\$40	
Louis Roque - Inconnue	\$65	
Louis Roque - Aperi Figue	\$40	
30 & 40 - Apéritif de Normandie	\$69	
Trois Rivières - Rhum Agricole Blanc 50%	\$64	
Trois Rivières - Cuvée du Moulin 3 years old	\$86	
Trois Rivières - VSOP 5 years old	\$100	
Château du Breuil - Calvados VSOP	\$65	
Château du Breuil - Calvados 15 years old	\$120	
NEW ORGANIC CHEESE		
Soignon Biologique - Goat cheese 180g	\$15	
Freight	**	
TOTAL		

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