

THE RARE WINE CO. NEWSLETTER

SPECIAL ISSUE ON THE AUBE — 11/5/13 ISSUE NO. 321



A detail of Larmat's map of the Aube in the 1940s.

THE RARE WINE CO.

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AN RWC SPECIAL ISSUE ON THE AUBE

Champagne's Last Frontier

The Aube: A new generation reveals its startling potential

The vineyard slopes in Poliset. (Credit: Marie Courtin)

"These small grower-producers account for barely an eyedropper's worth of the Champagne that flows from the region, but they now lay claim to an outsize portion of the fascination among Champagne lovers." Eric Asimov, NY Times

"The wines show a weightlessness and bite reflective of all that limestone. Aube Chardonnay can evoke Chablis with bubbles; Pinot Noir often reveals white-grape flavors and savory aromas that nod to Burgundy." Jon Bonné, SF Chronicle

You might have thought that all of France's great winemaking *terroirs* would be known to us. Yet, one source of uniquely profound wine has been hiding in plain sight until very recently. That place is the Aube.

And apart from the dramatic resurgence of interest in the Northern Rhône's Cornas, no place in France has generated more new excitement this year than the Aube, the southeastern corner of the Champagne AOC.

The Aube—along with its primary growing region, the Côtes de Bar—differs from the rest of Champagne in an important way: it is closer to Chablis than to Reims and it shares Chablis' fossilized oys-

ter-laden Kimmeridgian marl rather than the chalk of the Marne.

And as the Aube's young producers are demonstrating, this gives their Champagnes flavors and textures found nowhere else.

On page 11

*Our 2013
Offer of
Antique
Decanters*



A Place Apart

So distinctive is the character of the Aube's *terroir* that some of the Marne's *Grandes Marques* attempted to exclude it when the Champagne AOC was first drawn up a century ago.

Yet, even while dismissing the Aube, the *Grandes Marques* have long quietly used its fruit as an important component in their blends, though they often denied doing so. ►

The Aube: Champagne's Last Frontier

► There is another important distinction regarding the Aube: its grape plantings. Given its Chablis-like soil, one would expect Chardonnay to dominate. And indeed the rich, exotically fruited Chardonnay of the Montgueux subarea is prized by houses like Charles Heidsieck.

But the majority of Aube vines are not Chardonnay at all; they are Pinot Noir.

The Revolution

So, why is the Aube suddenly in the spotlight?

As in Cornas, a new generation of *vignerons* has emerged only in the past five to ten years—willing to take risks unheard of a generation ago. And, unlike their parents and grandparents, they are making their own wines, rather than anonymously selling their precious fruit to the *Grande Marque* houses in Reims and Epernay.

But it's also their philosophies that have excited collectors, urban sommeliers and wine writers from coast to coast, like Eric Asimov, Jon Bonné and Peter Liem.

Like New York City's Soho for artists in the 1960s, these producers are innovators not bound by conventional wisdom. They are free to pursue their own ideas to produce singularly profound Champagne and to explore their *terroirs* in a way unheard of a generation ago.

A New Beginning

We can chalk this freedom up to idealism, or perhaps it's simply because the young growers are unconstrained by the past.

As one grower told Peter Liem, “Here in the Aube, we don't have the history that they have in the Marne. But maybe

that means that we aren't weighed down by it, either. We have the freedom to pursue our own visions, and we work hard because we know we're starting from scratch.”

The amount of work that goes into the Aube's Champagnes can't be overestimated. Growing and making Champagne from a tiny holding of 2 to 5 hectares is no cakewalk, particularly when a number of different, tiny production bottlings are made.

However, these literal micro-cuvées show just how high the quality can be with such individual focus.

Many Expressions

The wines are all incredibly different, showing the many facets of very special *terroirs*, as expressed through the unique personalities and approaches of each winemaker.

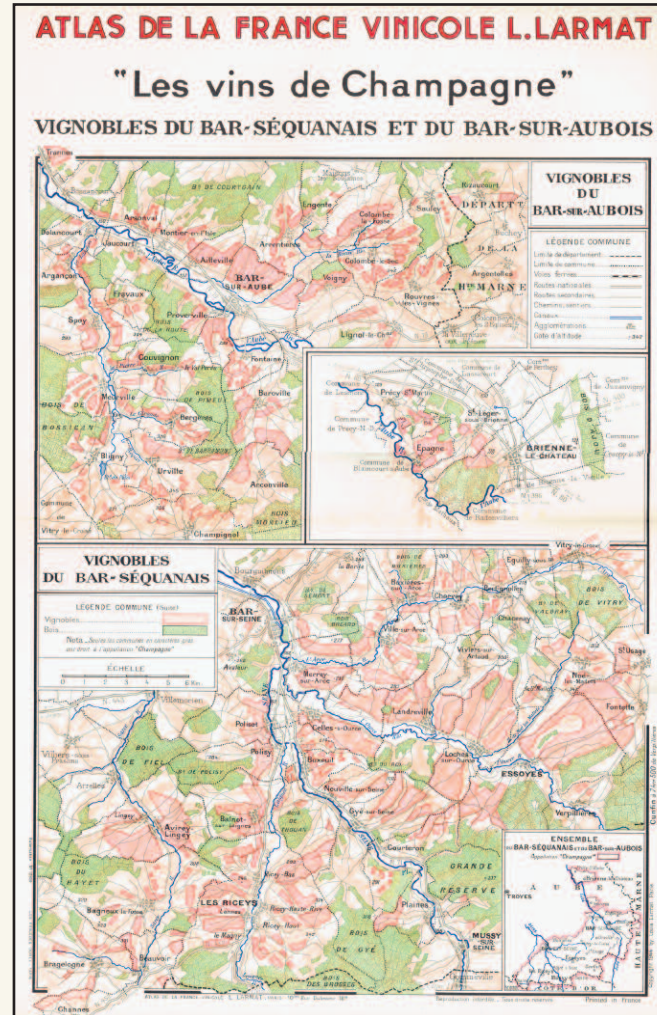
The Aube, however, is not merely an exploration of the idiosyncratic nor a mere antidote to sameness.

The growers and their Champagnes represent an explosion of quality that will come to define the region as a source of great wines for decades to come.

This Special Issue

On the following pages are some of this newly discovered region's brightest stars, each of whom offer singularly compelling evidence of the Aube's inherent greatness.

Please note, however, that with such a rich array of growers making such fascinatingly different wines, trying a cross section of each producer's wines is the best way to experience the breadth of the Aube's magic. ■



Larmat's map of the Aube in the 1940s.
To see this map in detail, visit www.rarewineco.com/larmat-aube

Vouette et Sorbée


The Pope of the Aube

In the village of Buxières-sur-Arce, Bertrand Gautherot is the spiritual leader of the Aube. He produces Champagnes that are not only among the region's most hedonistic, they are highly expressive of both their *terroirs* and their maker.

It says much about Gautherot that the first thing he shows visitors is his cows, which he jokingly refers to as his "marketing department." He keeps them both to cultivate biodiversity and as part of his commitment to natural viticulture.

Gautherot began tending his vines in 1986 and by 1996 began adopting biodynamic farming, becoming certified in 1998. Yet this calm, deeply philosophical grower treats these methods as a tool and not a religion: "You don't drink a wine because it's biodynamic, you drink it because it's good," he told Peter Liem.

Gautherot sold his fruit to the local co-op until deciding to make his own Champagnes in 2001. His five-hectare estate is named after his two primary vineyard sources: **Vouette** on Kimmeridgian soil and **Sorbée** on Portlandian soil further up the slope. Yet, he also has

 "Rare originality and individuality of expression ... a deep sense of authenticity and artisanality."
Peter Liem

Gautherot makes all of his wines minimally. The grapes are traditionally *coquard*-pressed, and all movement of wine is by gravity. Fermentation takes place in barrel with indigenous yeasts and there is no fining, filtering, cold stabilization or *dosage*, and very little sulfur.

These are Champagnes of intense character, deep and complex, with unique aromas and flavors. They are truly wines first before becoming Champagnes, and their great originality has given them cult status among those who prize wines of singular personality.



2009 Blanc d'Argile*
\$82.95 *bt.* \$175.00 *mag.*

Antonio Galloni: "94 rating. White flowers, mint, crushed rocks and white orchard fruit all come to life ... light on its feet yet rich, deep and resonant ... pure, crystalline ... vibrant, chiseled minerality and structure ... one of the most beautiful and distinctive wines in Champagne."

Peter Liem: "... sleek and suave, with an almost minty edge under the peach and apricot fruitiness, and it finishes with outstanding length, already showing a detailed complexity and breathtaking finesse ..."

2009 Fidèle
\$63.95 *bt.* \$145.00 *mag.**

Antonio Galloni: "93 rating ... rich, exuberant and powerful ... intense, head-spinning Champagne. Clean veins of minerality frame a huge, powerful finish imbued with the essence of Pinot. Weighty, rich and powerful, the 2009 impresses for its fabulous balance ... a great showing."

Peter Liem: "... a voluptuous texture and a rich depth of red-fruit flavor, underlined by an intensely stony minerality ... the components feel harmoniously integrated from the start, allowing the wine to feel pure, expressive and exuberant."

Biaunes in the village of Ville-sur-Arce, where the soil is the same Kimmeridgian marl as Vouette.

The Wines

His **Fidèle** is pure Pinot Noir from Vouette and Biaunes, while his **Blanc d'Argile** is all Chardonnay from Biaunes.

His **Saignée de Sorbée** is his rarest Champagne: a pure, whole-cluster fermented Pinot Noir rosé made in tiny amounts. It is a remarkable rosé of great depth, complexity and expression of *terroir*.

2009 Saignée de Sorbée Rosé*
\$89.95 *bt.*

Peter Liem: "... rich, red-fruit aromas on the nose. It's energetic and tense on the palate under its ample fruit, accented by typical hints of tobacco and game, along with an intense pepperiness characteristic of Portlandian soils. It finishes with superb length, its flavors gaining in intensity the farther they move back on the palate, and it already feels accessible and inviting, showing a graceful harmony and generous fragrance."

Demarne-Frison

“Burgundy with bubbles” Peter Liem

This important domaine is among the Aube’s smallest: just one hectare. The domaine’s Champagnes are rich and generous, yet lively and energetic—reflective of both their *terroir* and Thierry de Marne’s and Valerie Frison’s natural, hands-off approach.

Thierry de Marne inherited his family’s vines in 1997, at first selling all of his fruit to the local cooperative. With a little help from Bertrand Gautherot (Vouette & Sorbée), he converted to organic winegrowing beginning in 2003. By 2007, he had qualified for organic certification and began to bottle his own Champagnes.

Ironically, he wasn’t allowed to use just his own name for these wines. The French wine bureaucracy decided that the “Marne” implications of his surname were incompatible with that of an Aube producer, so to avoid problems the couple combined names for their label.

The Wines

While de Marne and Frison have had only one hectare to source from, it is split into two cuvées.



The domaine’s intensely stony terroir.

Goustan started as a Pinot/Chardonnay blend, but as of 2010 is an impressively rich and soil-expressive Blanc de Noirs, made entirely from Pinot Noir. It is sourced from two Kimmeridgian parcels, one of which is a steep plot ploughed by horse.

Lalore is all Chardonnay from Portlandian soil, the other major limestone soil of both Chablis and Sancerre. It is more pebbly and less homogenous than Kimmeridgian. The result is a deep, rich blanc de blancs, and one of the great examples of the seriousness and depth that Chardonnay grown in the Aube can express.

Vinification for both wines is in used small barrels sourced from Chablis, and the methods used are very hands-off, using indigenous yeasts and allowing the malolactic fermentation to occur at its own pace.

The wines offered here represent not only some of best collaborations of Thierry and Valerie, they also represent the last. The couple has divorced, and the estate will continue but without Thierry, eliminating any hope for an ongoing legacy of great Demarne-Frison Champagne.

Demarne-Frison Goustan

(based on the 2010 vintage)

Only available in the Explorer Case (see p. 7)

Peter Liem (on the 2007-based first release, a Pinot Noir/Chardonnay blend): “... unusually sophisticated in its mineral expression and vinous, subtly-layered depth. The bold fruit flavors show a savory edge, underlined by an intensely stony, almost flinty minerality, and while it's full in body and creamy in texture, it's also sleekly shaped, kept in focus by taut acidity. It's superbly balanced for a non-dosé champagne, finishing with chalky, racy tension.”



Demarne-Frison Lalore Blanc de Blancs

(based on the 2010 vintage)

\$59.95 *very limited*

Peter Liem (on the 2007 first release): “While it feels ripe and rich, with an expansive fragrance and mouthfilling depth, it's firmly tethered by the spicy, flinty minerality of Portlandian soil, feeling extremely stony and focused ... its richly textured array of ripe stone fruit and exotic citrus flavors already shows a subtle complexity and a highly vinous character—the phrase ‘Burgundy with bubbles’ is clichéd and overused, but it might be apt here ... a stunning debut ...”



Cédric Bouchard

“One of the brightest rising stars in all of Champagne.” Peter Liem

“Some of the most compelling wines coming out of the region today.” Antonio Galloni

Cédric Bouchard could be the poster boy for the Aube’s willingness to take risks. From his tiny Roses de Jeanne estate in the Côte des Bar village of Celles-sur-Ource, Bouchard’s wines are made strictly by “one variety, one parcel, one harvest.” This purity of expression makes them the polar opposite of the blending for consistency by which most Champagne is made.

Departures

Beginning in 2000, when he took over the family’s Les Ursules vineyard, he immediately set off on his own path of organic farming, radically low yields and hands-off winemaking. Bouchard called his Les Ursules-sourced Champagne “Roses de Jeanne,” in honor of his grandmother Janika.

Three years later he launched a second bottling, **Inflorescence**, sourced from his father’s Val Vilaine vineyard in the nearby village of Polisy.

Since then, the range has expanded to include **La Parcelle**, from a parcel of 35-

year-old Pinot vines in Côte de Bechalín; **Le Creux d’Enfer**, from a tiny parcel of Pinot and Chardonnay, which in top vintages produces a macerated rosé; and **La Bolorée**, from a rare parcel of ancient Pinot Blanc vines in chalk soil.

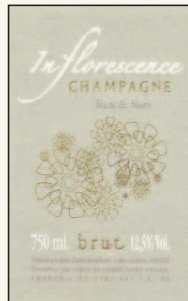
Common Threads

All of Bouchard’s other sites are on Kimmeridgian argilo-calcaire marl. This—combined with south-facing exposures, late-picking and very low yields—is responsible for his wines’ exceptionally rich and deep fruit.

Bouchard’s methods begin with ruthless selection: “If the wine isn’t of top quality, I sell it to the *négoce*. It’s either top-of-the-line or nothing.” In his quest for absolute purity of expression he uses only steel and the wine is left alone as much as possible—no additions or manipulations.

Cédric Bouchard’s Champagnes are among the Aube’s most extraordinary wines. But they also have few rivals anywhere in the Champagne region. We’re pleased, then, to offer three of his most compelling *cuvées*.

2011 Inflorescence Val Vilaine \$59.95



Galloni on the 2010: “93 rating ... the fruit is so bright and focused, it’s hard to believe this is 100% Pinot Noir. There is a purity, nuance and transparency in the Val Vilaine that is utterly mesmerizing. I have had this wine many times since it was released and it has never failed to leave a lasting impression.”

2006 Inflorescence La Parcelle* \$99.95



No reviews yet for the 2006, but the 2004 and 2005 presage true greatness. Galloni on the 2005: “94 rating ... rich layers of expressive fruit ... fabulous balance and class.” Galloni on the 2004: “95 rating All of the elements come together gracefully in a dramatic, large-scaled wine of incomparable class and elegance”

2009 Roses de Jeanne La Bolorée* \$144.95



Bouchard’s crown jewel, made from half-century-old Pinot Blanc vines, a true rarity in Champagne. The 2009 hasn’t been reviewed yet, but Galloni rated the previous four vintages: 2008, 96; 2007, 96; 2006, 94; and 2005, 95. We suspect that by the time the 2009 is reviewed, not a bottle will remain in the marketplace.

Jacques Lassaigue

“Archetypal Montgueux chardonnay, a reference against which all others can be measured.” Peter Liem



*Emmanuel Lassaigue disgorging.
Photo: Laura Vidal*

The Aube’s main growing slopes—the south’s Côte des Bar—are prized for the distinctive Pinot Noir grown in its Kimmeridgian soil. But to the northwest of the regional capital of Troyes lies an equally wonderful *terroir* for Chardonnay: Montgueux.

The soil on Montgueux’ southeast-facing slope is an extremely chalky clay that charges its wines with an electric minerality. It bestows its Chardonnay with an extraordinary natural ripeness difficult to achieve on

the Marne’s east-facing Côte des Blancs.

And Jacques Lassaigue’s Champagnes are the very definition of Montgueux Chardonnay: rich, ripe, exotically fruited and very expressive. As Peter Liem has

written, Lassaigue is the village’s reference-point; no other growers can “consistently match the depth and complexity of Lassaigue’s superbly expressive Champagnes.”

In his day, like other local growers, Jacques Lassaigue sold his fruit to the *négoce*. But when his son Emmanuel took over in 1999, he insisted on making his own distinctive Montgueux Champagnes.

Emmanuel uses an old-fashioned *coquard* press, vinifies mostly in stainless steel and uses little, if any, sulfur. Lassaigue mostly makes pure Chardonnay *cuvées*. This includes the racy, deep, old-vines single-plot **Le Cotet** and the vintage-dated, partially barrel-fermented **Brut Nature**.

But he also makes a succulent, lively rosé from Chardonnay blended with still Pinot Noir. Peter Liem pays it the ultimate complement: “Every time I look down, my glass seems to be empty, which is of course the ultimate sign of sheer satisfaction.”

2005 Brut Nature 84.95

Lassaigue’s coveted vintage *cuvée*. This is the third year in the 2002-2004-2005 trilogy. Liem on the 2002: “... old-vine depth with an intensely pronounced chalkiness ... finishing with a nuanced complexity of aroma ...” Liem on the 2004: “... brisk and racy ... the peachy, orange-citrus fruitiness is fragrantly ample and inviting, accented by hints of almond and fresh caramel”

La Colline Inspirée 69.95

Jancis Robinson: “Very small production. Light and focused and very pure. 17.5/20” Liem: “A rare *cuvée* ... the first of Lassaigue’s wines to be made in barrel ... richly expansive ... There’s a smoky, savory note ... with a saline minerality turning increasingly prominent towards the finish. It feels firm and vivid in its tension.”

Rosé de Montgueux 59.95

Peter Liem: “... 15 percent of pinot noir vinified as red wine into a base of chardonnay ... a pretty salmon color, and an even prettier burst of aroma on the palate, feeling delicate and lacy ... ripe yet taut, balancing succulently juicy flavors against prominent chalkiness ... Every time I look down my glass seems to be empty, which is of course the ultimate sign of sheer satisfaction.”

Le Cotet Blanc de Blancs 64.95

Josh Reynolds: “Tightly wound citrus zest and orchard fruit flavors expand with aeration, giving way to deeper nectarine, melon and marzipan. Toasted nut and lemon pith distinguish the impressively long, focused finish. **This Champagne’s blend of power and finesse is impressive.**”

Aube Explorer Case

The Perfect way to get to know the Aube

We've assembled a 12-bottle case from this offer to guide you through the magic of Aube Champagne.

Each case includes:

3 bottles each of

- 2008 Marie-Courtin Efflorescence
- 2009 Vouette & Sorbée Fidèle
- 2011 Cédric Bouchard Val Vilaine

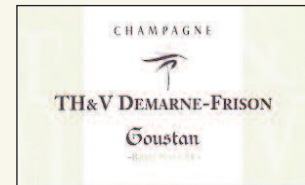
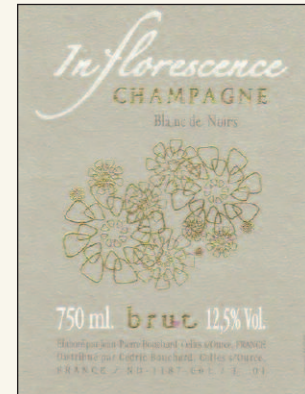
Plus

1 bt. each of

- Lassaigne Le Cotet
- 2009 Vouette & Sorbée Argile
- Demarne-Frison Goustan

Save more than 10%
from the individual bottle prices
which in most cases are already the lowest in America!

\$679.95 12- bt case



Fichet's Beautiful 2011s

“As I have said repeatedly, the Fichet wines are among the very best and purest in Burgundy ... they still remain outstanding bargains.” Burghound

In recent years, Jean-Philippe Fichet has emerged as one of the giants of Meursault, producing a range of wines that rival Coche, Roulot and Lafon for their purity, complexity and expression of the soil.

They consistently rank at the highest level in Meursault. The secret is that his laser-like, transparent style brings out the best of his prodigious *terroirs*.

Now we are on to 2011, a year that Allen Meadows says represents a melding of 2009 and 2010. But given Jean-Philippe's style, his '11s tilt more towards 2010, with low alcohols and excellent transparency. In fact, he used no new wood on any of his Meursault *lieux-dits*, assuring maximum expression.

“The richness, seductive texture and lower acid levels of 2009 allied with the transparency of terroir, freshness and vibrancy of 2010.”
Burghound on the 2011 White Burgundies

For years, Fichet flew under the radar. But today, his portfolio offers one of the most stunning arrays of single-climat white wines in all of Burgundy.

Jean-Philippe's production is tiny, particularly for his three great Meursault *lieux-dits*: Gruyaches, Chevalières and Tesson. We are pleased to offer all three, along with his *hors classé* Bourgogne Vieilles Vignes.

During the seven years in which we've represented Jean-Philippe in the U.S., his following has grown yearly. We now have a *coterie* of regular buyers who snap up the wines in each vintage, seriously testing our small allocation. Hurry if you want to join the club.

2011 Meursault Les Chevalières \$79.95

One of the great Meursault *lieux-dits*, with soil like that of Perrières. Intensely mineral with great delineation and length. Allen Meadows praises the 2011s “intensely mineral-driven and lacy middle weight flavors that offer crystalline pure before culminating in a balanced and markedly saline finish. This ultra-fine effort is textbook Cheval-ières and absolutely recommended.”



2011 Meursault Le Tesson \$79.95

As he does each year, Allen Meadows urges his readers to “not miss the Tesson” in 2011. Tanzer adds: “Explosive aromas of white peach, lemon zest and acacia flower. A step up in intensity ... finishes very vibrant and long.” Tesson is from the *lieu-dit* that sources Roulot's great *Mon Plaisir* and is arguably Meursault's greatest unclassified site.



2011 Meursault Gruyaches \$69.95

The fullest of the *lieux-dits*, from a small plot of vines planted in 1918 and enclosed on two sides by Meursault Charmes. Meadows writes of the 2011: “There is an excellent sense of underlying tension to the detailed and pure medium-weight flavors that brim with dry extract on the solidly complex and persistent finish. I like the balance here and overall this is a fleshy wine of finesse.”

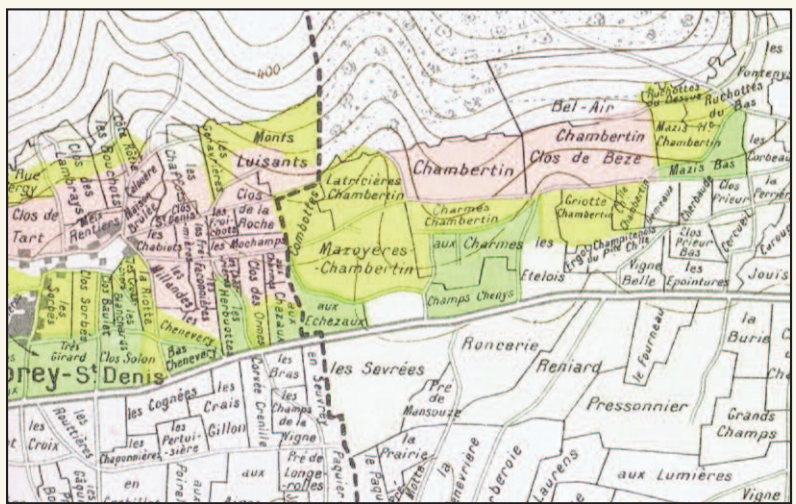


2011 Bourgogne Blanc Vieilles Vignes \$29.95

From 30- to 40-year-old vines in a parcel across the road from Meursault-Charmes, this wine has more Meursault character than the majority of Meursault *village* wines. Allen Meadows: “100% from Meursault vines but from soil with much more gravel and rock content ... complex aromas of pear, citrus and green tea. There is good richness and fine size and weight in the context of the appellation, all wrapped in a delicious and lightly mineral-inflected finish.”

Two for the History Books

Roty's Extraordinary 2009 & 2010 Charmes-Chambertin TVV



Charmes-Chambertin on a Larmat map from the 1940s.

The vintages of 2009 and 2010 seem poised to take their places among the greatest years ever in the northern Côte de Nuits. And this means, of course, spellbinding Charmes-Chambertins in each year from the Roty family, whose holdings in that providential site go back to the 1880s.

Following in his late father's footsteps in these vintages, Philippe Roty fashioned a pair of Charmes-Chambertins that capture each year's character with digital definition.

But with this iconic wine's tiny production, getting one's hands on a bottle can be challenging, except at prices that can get close to \$1000 a bottle.

But we have long received preferential allocations of this iconic wine. This not only allows us to offer them to our loyal customers, but to do so at prices that would be hard to match anywhere else in the world.

2009 Roty Charmes-Chambertin
"Très Vieilles Vignes"
96+ Gilman 94+ Tanzer
\$395.00

John Gilman: "... strikingly pure ... delivers a brilliant aromatic mélange ... rock solid mid-palate depth ... stunning length and grip."

Steve Tanzer: "... Generous, pliant and highly concentrated, with lovely floral, mineral and minty high notes lifting the ripe cherry fruit. Finishes tactile, chewy and very long ... These vines date back to 1885..."



2010 Roty Charmes-Chambertin
"Très Vieilles Vignes"
95 Burghound 96+ Tanzer
\$495.00

Steve Tanzer: "... Superb nuance ... outstanding energy and tension ... a powerful impression of dry extract, not to mention an exhilarating balance ... A great vintage for this consistently outstanding bottling."

Burghound: "... powerful and explosive ... exceptional depth of material before culminating in a massively long and impeccably well-balanced finish... a stunner of a wine ... **if you can find it buy it.**"

Côte Rôtie's Essence

A Unique Buying Opportunity for Rostaing's Great 2006s

No place on earth can produce more magical red wines than the steep slopes we call Côte Rôtie. Yet over the past half century, few producers have made wines that live up to its potential.

Our short list would include names both famous and obscure: Gentaz, Jamet, Dervieux, Champet, Jasmin and, of course, René Rostaing—who as a winemaker has enjoyed a career of more than 40 years making wines that are the essence of his great vineyards.

Rostaing has the sensibilities of a Burgundian (as John Livingstone-Learmonth has observed), which means he is true to his *terroirs*. And what *terroirs* he has! Largely inherited from Marius Gentaz and Albert Dervieux, no one in Côte Rôtie today has greater vineyards or



Rostaing's vines on Côte Brune.

knows better how to express them.

His favorite vintages are not the big, powerful years. He once told Livingstone-Learmonth that he preferred 2006 to more famous 2005: "It is more noble through the elegance of its flavours, its class – it is powerful but refined."

We've always loved Rostaing's 2006s. And now that they're entering their peak drinking zone, they're becoming pure magic.

And so we were thrilled to buy a major UK collector's stash of 2006 **Landonne** and **Classique**, the latter a masterful blend of a dozen *lieux dits*. The price was a good 25% below market, which makes this an historic opportunity for lovers of Côte Rôtie.

**2006 Rene Rostaing
Côte Rôtie La Landonne**
\$98.50



**2006 Rene Rostaing
Côte Rôtie Classique**
\$54.95

John Livingstone-Learmonth: "We are talking delicacy here, and implied nuances ... Very refined, and would beat many Burgundies on its refinement."

Joseh Raynolds: "Silky in texture like a suave Chambolle-Musigny, with excellent finishing spiciness and cut. Pure and stylish."

Josh Raynolds: "Spicy raspberry and red licorice aromas are complicated by smoky minerals and fresh flowers ... The clean finish offers a brisk bite of cracked pepper Very seductive wine ... wonderful energy."

★ Mixed 2006 Six Pack (3 bottles of each) \$420 ★
Save an additional \$40.

Antique Wine Decanters

Each holiday season since 1993, we have offered a range of antique English and Irish—and occasionally French—wine decanters from the 18th through 20th centuries.

As a direct result of this tradition, beautiful and rare decanters now grace the tables of many of our customers and their friends, enhancing their enjoyment of fine food and wine.

As always, each item is an original antique, representing one of the classic styles of the past. Each decanter is accompanied by a letter of authentication signed by Andrew Burne, one of England's foremost experts on early English and Irish glass.

The decanters shown here are just ten of 42 decanters or pairs available for delivery the week of December 9th. Photographs of the others are available on our website www.rarewineco.com/decanter, or by email on request. Decanters are 750ml bottle size unless noted.



13-191 Geo. III decanter, taper, faceted disc stopper, facets at neck, engraved tulip band, finger flutes at base. English c.1770. \$925



13-194 Louis XVI decanter, taper, lozenge stopper, flat finger flutes at neck, engraved band and swags, finger flutes at base. Soda. French c.1780. \$795



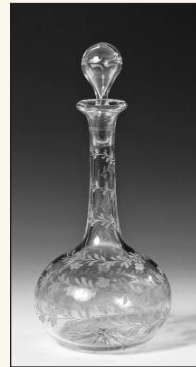
13-198 Geo. III decanter, wide club shape, 3 plain neck rings, flat finger flutes at shoulder, fine finger flutes at base. English c.1795. \$795



13-199 Geo. III decanter, wide club shape, bull's-eye stopper, flat finger flutes at shoulder, fine finger flutes at base. English c.1795. \$750



13-202 Geo. III decanter, club shape, bull's-eye stopper, 3 neck rings, plain body. English c.1795. \$735



13-216 Victorian decanter, onion shape, ball stopper, tall neck and body engraved with unusual foliate spiral, radial prism base. English c.1860. \$540



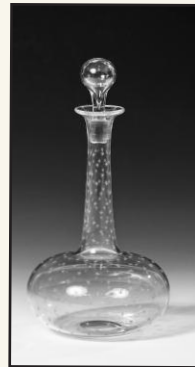
13-222 Edward VII decanter, ball stopper, narrow mallet shape, flutes to neck & at base, engraved fleur-de-lys with swags, prism base. English, poss. Whitefriars, London c.1905. \$665



13-224 George V ship's decanter and bull's-eye stopper, 3 neck rings, plain swept conical body, polished pontil base. English, Brierley c.1930. \$425



13-225 Victorian claret jug, facet ball stopper, return drip ring + hole, loop handle, plain bun body, star base. English, made for Thos Goode, c.1870. \$665



13-230 PAIR of Victorian decanters and ball stoppers, tall plain necks and onion bodies wholly engraved with field of stars. English c.1870. \$750

Attention California residents. Proposition 65 WARNING: Consuming foods or beverages that have been kept or served in leaded crystal products will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.

Marie-Courtin

“Adventurous, cutting-edge Champagnes.” Galloni

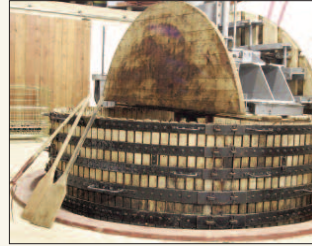
Marie-Courtin is one of the Aube's newest domaines, having begun bottling in 2006. Yet, proprietor Dominique Moreau has already garnered considerable attention for her rich and very *terroir*-expressive Champagnes.

Out of reverence for Aube history, Moreau named the domaine for her great-grandmother. As she told Peter Liem, “I didn't want to put my name on the bottle because it's not just me who has been involved.” She chose her grandmother's name as she was “someone who was very close to the earth.”

One Tiny Parcel

This is a tiny property, a single isolated block of only 2.5 hectares in the southern Côte des Bar village of Polisot. Moreau feels fortunate to have all of her vines in a single parcel as this is ideal for organic cultivation.

Most of the vines are *massale*-selected Pinot Noir, but they include a small block of Chardonnay and scattered Pinot Blanc vines. Marie-Courtin's *terroir* is a south-facing slope of Kimmeridgian marl, richer at the bottom than the top.



Dominique Moreau's old pressoir.

Moreau debuds vigorously early in the season for better bunch aeration and to lower yields for great natural ripeness—this is important to her non-*dosé* style. Vinification is classic and simple. Whole bunches are *coquard*-pressed; the 8- to 10-day fermentation is in steel or barrel depending on the cuvée; there's full malolactic fermentation; and aging is for 30 months on the lees.

Four Great Champagnes

Four different Champagnes are produced. The basic cuvée is the highly mineral **Resonance**—90% tank-aged Pinot Noir. **Efflorescence** is pure Pinot Noir from lower down the slope—a richly expressive Blanc de Noirs due to its deep clay soil *terroir* and barrel vinification and aging.

Moreau's very small parcel of Chardonnay is the source of **Éloquence**, a complex, intensely mineral blanc de blancs. And **Concordance** is her vibrantly expressive *sans soufre cuvée* from the domaine's oldest Pinot Noir vines.

In a very short period of time, Dominique Moreau has created a strong following for her rich and powerful, yet precise and energetic Champagnes.

2008 Efflorescence Extra-Brut \$63.95



Antonio Galloni: “95 rating. ... Pinot Noir takes on racy contours in the 2008 Extra Brut Efflorescence. Still quite taut, the 2008 is all about focus. From time to time the breadth of the Pinot comes through, but it is the wine's sheer vibrancy that seems to speak most. This is a fabulous showing.”

2008 Resonance Extra-Brut \$49.95



Antonio Galloni: “92 rating ... deep layers of textured fruit. There is a pure energy and vibrancy ... Sweet floral notes, dried pears, red berries, mint and spices are all layered into the focused, taut finish. At the same time, the warm 2009 vintage gives the Pinot Noir a level of richness that balances the *non-dosé* style beautifully.”

2008 Concordance Extra-Brut \$84.95 very limited



Moreau's *sans soufre* (no sulfur) cuvée, made entirely of Pinot Noir and vinified in enamel tanks. The 2010 hasn't been reviewed but Peter Liem wrote that the 2009 has the “ornate richness typical of unsulfured wines, not only from Champagne but from anywhere ... it's a superb wine, and an absolute joy to drink.”

Drappier: *The Original*

The Aube's "old guard" is represented by just one name, Drappier. This was the first Aube producer to buck the trend of selling to the Marne's negociants and to establish a following for its rich Pinot Noir-based cuvées.

This following was solidified in the 1940s and 1950s by French President Charles de Gaulle's well-known love for Drappier—paralleling Winston Churchill's attachment to Bollinger.

An Aube Visionary

In fact, Drappier pioneered Pinot Noir in the Côte des Bar. When they began bottling their own wines in the early 1900s, the region was largely planted with Gamay. But Georges Drappier, eager to place his house among the Champagne elite, replanted his holdings with Pinot Noir—earning himself the title "Père Pinot."

Drappier's roots go back even further, to its founding in 1808, supplying grateful houses like Moët and Piper-Heidsieck for more than a century.



Large formats aging at Drappier.

Today, under 7th-generation Michel Drappier, the house continues to be known for its rich, perfumed and elegant Champagnes, true to their Côte des Bar *terroirs*. Drappier tends its vines by *lutte raisonnée*, using non-organic treatments only when necessary, and oak barrels are sometimes used.

This innovative house is alone in all of Champagne to do the secondary fermentation in the full range of bottle sizes, from half-bottles to 36 liters.

The Wellspring

The last decade has seen an explosion in the number of independent domaines fashioning high-quality Aube Champagnes. But Drappier was the first to demonstrate the greatness of the Côte des Bar.

The beautifully developed bottles offered here are brilliant examples of the Drappier style. Not only have these been recently released from Drappier's 12th-century Urville cellars, the prices are simply unbelievable for Champagne of this age and stature.

*"Wines of great strength
and intensity of fruit."*

Tom Stevenson

1979 Drappier Carte d'Or*

\$195.00 *very limited*

This represents a stunning opportunity for lovers of old Champagne, recently released from Drappier's 12th-century cellars. Steve Tanzer writes: "Mature, enticing aromas of meal, toffee, brioche and melted butter ... creamy, toasty ... lovely ripeness and good depth of flavor." Collectors also have loved wine—hence its **94**-point Cellartracker community rating.



1990 Drappier Carte d'Or*

\$119.95

Another treasure that's recently emerged from Drappier's cellars. Richard Juhlin writes: "Despite the fact that the grapes come almost exclusively from Aube, there is a classic breadiness and cake-like autolytic bouquet." Also a favorite in the Cellartracker community, with a **93** rating.

Two Steps to Burgundy

The Subtle Sophistication of Olivier Horiot's Aube Still Rosés

Perhaps the most exciting attribute of Aube growers is their intrepid spirit. But spirit isn't enough; you've got to have *terroir* and talent, too.

And there may be no one who better defines the fusion of spirit, *terroir*, and ability than Olivier Horiot.

His work in the storied Les Riceys appellation has made him a champion of that area's startlingly beautiful still (i.e., non-sparkling) wines. These wines had their heyday in the time of Louis XIV, but have quietly been forgotten.

However, their uncommon depth and complexity has given Les Riceys its own appellation, separate from the rest of the Aube. And Horiot is today one of fewer than 20 producers making still wines here. His wines are the gold standard—according to Peter Liem “worth seeking out for their highly expressive characters.”

Like Electric Beaujolais

Horiot makes wines that—while technically rosés—drink more like heady, elec-



An early postcard of Riceys.

tric Beaujolais. As the southernmost appellation of Champagne—literally on the border with Burgundy—it's no wonder.

It's also no wonder that Horiot described himself to Peter Liem as “maybe the least Champenois of all Champenois ... more motivated to make still wines than to make champagne.”

Uncommonly Serious Wines

Horiot's self assessment is reinforced by the fact that it would be far easier and more profitable to just make sparkling Champagne. And so there is an inevitability to his Rosé des Riceys bottlings being uncommonly serious wines.

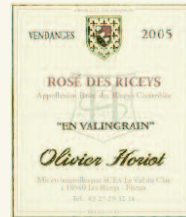
From only two hectares spread over numerous small plots, his rosés are tiny, hand-created gems. Each is from a separate *lieu-dit*—a startling example of *terroir*.

These silken wonders have a subtle sophistication that is rare today. And Horiot's excellent 2008 vintage has not only brought us a fascinating *terroir* contrast, but Horiot's finest Rosés des Riceys to date.

2008 Rosé des Riceys En Barmont*

\$49.95 *very limited*

Barmont's heavy clay soils face east to southeast, giving the wine a full, ripe, rich character. The winemaking is unique for Rosé des Riceys: whole cluster carbonic maceration for a full week, to favor color and pure fruit expression, followed by aging in used Burgundy barrels to fully express Barmont's singular marriage of ripe power and finesse.



2008 Rosé des Riceys En Valingrain*

\$59.95 *very limited*

While Valingrain's slope faces full south, its lighter Kimmeridgian marl produces a subtle and ageworthy rosé. It's “more discreet” than Barmont according to Horiot and “longer to develop.” Indigenous yeast fermentation and long barrel aging give full voice to Valingrain's mineral character, a striking contrast to the more robust Barmont.

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