

# the bullionaire

BULLION 17A

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## In Good Company ...



Matt Dunne is the Head Sommelier of the Solotel Group, a new joint Venture between Matt Moran and Bruce Solomon, who between them manage 26 outlets, mainly around Sydney. These include the iconic Aria and CHISWICK restaurants. I also just found out his wife is on a new cooking show on the SBS. I am not sure where he finds the time to eat, let alone drink, but thankfully he does. He has an amazing palate and access to some really good booze. These 4 wines will be perfect for your next dinner party or special occasion. Two Organic wines, one made from Tempranillo in Spain, the other, a Grenache blend from the heart of the Cote Du Rhone. This is matched with a very on trend Pinot Noir from the Yarra Valley and a Chenin Blanc from the Loire Valley in Central

Spain, a region we have never looked at before. Excited, so are we. As I finished this newsletter I was reminded of a great quote from the late Len Evans "You only have so many bottles in your life, so never drink a bad one."

**Matt, The Bullionaire**

2015 PAGO DE LOS CAPELLANES, "JOVEN" *Ribera Del Deuro, Spain*

2015 DRAKE SAMSON PINOT NOIR *Yarra Valley*

2013 LE ROCHER DES VIOLETTES "TOUCHE MITAINE" *Montlouis, Loire Valley*

2015 LES VIGNERONS D' ESTÉZARGUES *Domaine des Fees Cote Du Rhone*



2015 PAGO DE LOS CAPELLANES, "JOVEN" *Ribera Del Deuro, Spain*

The name means 'land of the chaplains', a reminder that the land was once owned by the Church until it was donated back to the city council in 1855. (They have a bit of history in Europe)

The Rodero-Villa family have been grape growers in the area since 1980, however it was in 1996 that they committed to a new winery and really began the modern interpretation of this estate. In less than 20 years they are now considered one of the region's top producers.

This 'Joven' or young wine, is a blend from 20 plots with five months of ageing in new 300-litre French oak casks. The nose is full of violets and liquorice, with dark berry fruit characters. Energy and vitality flow over the palate and this pure Tempranillo (or Tinto Fino as it is called in Ribera) is full, elegant, velvety and tasty.



2015 DRAKE SAMSON PINOT NOIR *Yarra Valley*

This is a collaboration between the Yarra Valley's Mac Forbes and our own sommelier Matt Dunne. It was born from a shared belief in creating thought-provoking wines of individual character and expression.

Pinot Noir is very on trend at the moment and fast becoming everyone's favourite wine style.

Lifted aromatics of red berries, forest undergrowth and high toned spicy notes. The palate displays the classic Mac Forbes interplay between fruit and bright crunchy acid. Medium bodied flavours of ripe cranberry and red berry fruit have sufficient intensity to ensure the wine finishes with a fruit driven flourish.



2013 LE ROCHER DES VIOLETTES "TOUCHE MITAINE"

*Montlouis, Loire Valley*

Xavier Weisskopf is one of the new generation of young producers buying into appellations in the Loire that are less developed and explored.

The 'Touche Mitaine' is a 100% Chenin Blanc sourced from his younger vines (averaging 35 years old). Organic Winemaking procedures are followed, meaning there are no additions or chemicals used, except for minimal sulphur at time of bottling. Only native yeasts are used to ferment the wine and it is aged for 8 months in new and old barrels.

There is slight mineral character to this nose, with a soft perfume, reminiscent of honey dew melon. It's full of flavour and quite intense, in that lovely Chenin way, with a precise balance between the fruit and the acidity. This wine certainly punches well above its 12% alcohol, which only makes it easier to open the second bottle and not be too tipsy.



2015 LES VIGNERONS D' ESTÉZARGUES

*Domaine des Fees Cote Du Rhone*

**Chardonnay / Pinot Gris / Riesling / Pinot Meunier**

The Field of Fairies. A great name from this Small co-op producer In the Cote du Rhone. Another Organic producer and it is sourced from a single vineyard.

A blend of roughly 50:50 Syrah and Grenache that drinks well above its price point. This wine sees no oak, but rather maturation in Stainless steel. It has all of Syrah's meaty-smoky characteristics, with heady spice, dense black fruit, Grenache's cherry lift and a touch of anise, all wrapped up with velvety tannins.

A lot of organic and Natural winemaking can focus a little too much on the process and forget about the most important thing; that the wine has to taste great. This wine and this winery is a great example of what modern natural viticulture should be: making the most of modern techniques available whilst at the same time focusing on an environmentally friendly method of production.

Enjoy the wines! **Matt**