



Depuis 1610

le Puy

The wine leaf

EDITORIAL

PLUS PUR QUE DE L'EAU [Purer Than Water] is the title of the book I wrote in 2019.

I explained, with a certain degree of foresight, that the living world is a kind of 'cousinhood' of animals, plants and bacteria. Bacterial cousins, including viruses, represent around 50% of living species on Earth.

Every single living creature, including the human race, tries to defend and, if possible, expand its place in order to dominate and grow stronger.

Mankind is a dominant predator, but each species reacts as it can to our desire to dominate or to that of other threatening predators. What we are experiencing right now is an example of that struggle for life. The COVID-19 outbreak is the logical consequence of an unshakeable determination to dominate everything, instead of taking just what we need to live in harmony with other beings. One virus has reacted, and another may well do the same in the future.

This virus, which emerged as a result of human predation of other species, such as pangolins and bats, would have remained localised if humans had not spread it across the planet through travel and interdependence.

In addition, the initial response of our politicians has been, regrettably, to act from a short-term financial and scientific perspective. Let us hope that the COVID-19 virus is not a forerunner of further disorders and that the current situation serves as a lesson in humility. Let us take this as a lesson for humanity.

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A WINE-GROWING FAMILY

- Raoul? That's not a real name!
 - Of course it is! There was even a Raoul in this family.
 - We had an ancestor called Raoul?
 - Absolutely, his name was Raoul Rebeyrol and he was a notary.
 - What's a notary?
 - Well, a notary is a very important person who draws up official acts like marriage contracts or for the sale of vines, for example. They make things official. It's all very complicated, I'll explain it to you some other time.
- Maybe you don't want to hear the story?
- Oh yes, Grandma, tell us the story of Raoul.
 - So, Raoul Rebeyrol was the notary of Puisseguin. He was an important figure in the area. Everyone admired him and treated him with the respect his profession deserved. He lived on the village square, opposite the church. He had a fine house. His offices were on the ground floor and his bedroom was on the first floor, with two big windows overlooking the square. He was a hunter, so he had several shotguns and as he was proud of his hunting skills, he had hung his rifles over the fireplace in his bedroom. That way he could see them before he went to sleep. I'm not sure if his wife was very happy sleeping with all those rifles, but that's not the point of my story. Raoul had a strange habit; he was a sleepwalker.
 - A sleep what?
 - A sleepwalker, it means he got up at night and walked around, talking in his sleep, and then went back to bed.
 - His wife must have been very frightened!!
 - She was used to it, he did it very often. One stifling hot summer night, all the windows were open, as were the neighbours', and Raoul started sleepwalking. He got up and started pacing back and forth in front of the windows in his nightshirt.
 - You mean in his pyjamas, Grandma!
 - No, children, in those days, men also wore long nightshirts to bed and even had nightcaps when the weather was cold. Let me continue. After a while, he grabbed a rifle from the mantelpiece and continued pacing up and down. His wife opened her eyes when she heard the noise, but wasn't really worried. Then, suddenly, he backed away from one of the windows and shouted out "Here I go!". He took a run up, jumped out of the window and landed on the square below. His wife leapt up, screaming with fright. Within a minute, all the villagers were at their windows or rushing to the square, where they discovered the notary in his nightshirt. He wife hurried down and brought him back to the bedroom, hoping this embarrassing incident would soon be forgotten.
 - But Grandma, didn't he hurt himself when he fell?
 - Oh, children, sleepwalkers are like cats, you know, they always fall on their feet. Now get dressed, we're going to go see the cows.

Well, it mustn't be very funny to be a notary in your nightshirt in front of everybody. And I asked my teacher about it. It's not true that sleepwalkers are like cats. I bet he really hurt himself.

Valérie Amoreau

To be continued in our next edition

ROSE-MARIE 2018 VINTAGE ORGANOLEPTIC SHEET

TASTING	<p>A clear, glossy, delicate pink colour with orange tints</p> <p>A fresh nose evoking rose petals and notes of pomegranate</p> <p>A generous, tangy palate bursting with strawberry and wild strawberry</p> <p>A long and mellow finish.</p>		
ANALYSIS	Alcoholic volume	14.28	% vol
	Sugars (Glucose/Fructose)	3,1	g/l
	Total acidity	3.01	g/l
	Volatile acidity	0.44	g/l
	PH	3.60	
	Free sulphur dioxide	Non quantifiable	
	Total sulphur dioxide	Non quantifiable	
YIELD	23 hectolitres/hectare		

A vintage, a story... Rose-Marie

The story of a family challenge

The Rose-Marie vintage was born of the relentless spirit of innovation which has driven Le Puy from its earliest days. The vintage was inspired in particular by the carefully preserved family notebooks, in which each generation has meticulously recorded their daily activities, their expenses and revenues and, above all, their observations. These notebooks form a precious source of accumulated experience. This was how Jean Pierre noticed that, as of 1868, their ancestor Barthélemy had begun to explore the possibility of wine-making without the use of sulphur.

The Barthélemy vintage, first produced in the early 1990s, was the fruit of this experimentation. Its success naturally inspired another project, perhaps a little eccentric for the Bordeaux region ; to produce a sulphur-free rosé. And so "Rose-Marie", named in honour of a family member, was created. A rosé which has nothing in common with the wines that generally accompany our summer meals. This is a generous rosé, with a dazzling robe and a delicious palate. Produced by a "saignée" of a Merlot vat, Rose-Marie is aged on lies and "dynamized". This is a truly gastronomical wine which never ceases to surprise, year after year. Production is limited to just around 4000 bottles per vintage. Don't miss the 2018 vintage !



ROSÉ DE SAIGNÉE (bled rosé)

Rosé wine can be produced using three techniques: maceration, pressing or saignée. The saignée technique, used to produce our Rose-Marie, is the oldest. It consists in extracting a part of the juice harvested, to be vinified separately, a few hours after vatting, i.e. between 2 and 4 hours for Le Puy. The juice obtained begins to colour when it comes into contact with solid matter such as the berry skins. The final colour depends on the duration of maceration. Rosé wines produced through saignée are generally fleshier with more vivid colours, as is the case for Rose-Marie. They offer more volume on the palate and have a longer ageing potential than other rosés.

A short history of water and wine

Water is the most marvellous drink. It does, however, present a major drawback : it can become infected with pathogenic bacteria which it cannot rid itself of. From earliest times, humans have observed that fermented drinks are safer. Among those fermented drinks, wine is the tastiest and most balanced.

Measuring wine to water

Wine thus became the drink that provided the most pleasure. But in order to maintain this quality, wine must be produced as purely as possible. In comparative terms, the perfect fine wine is therefore a wine which is purer than water. Such is our ambition. To ensure this, in 2019 we had a dozen samples of drinking water analysed by the Excell laboratory in Bordeaux. We discovered that several samples contained quantities of selenium ($> 10 \mu\text{g/L}$) or antimony ($> 5 \mu\text{g/L}$) exceeding the standards for consumption. (See insert below)

The use of water at Le Puy

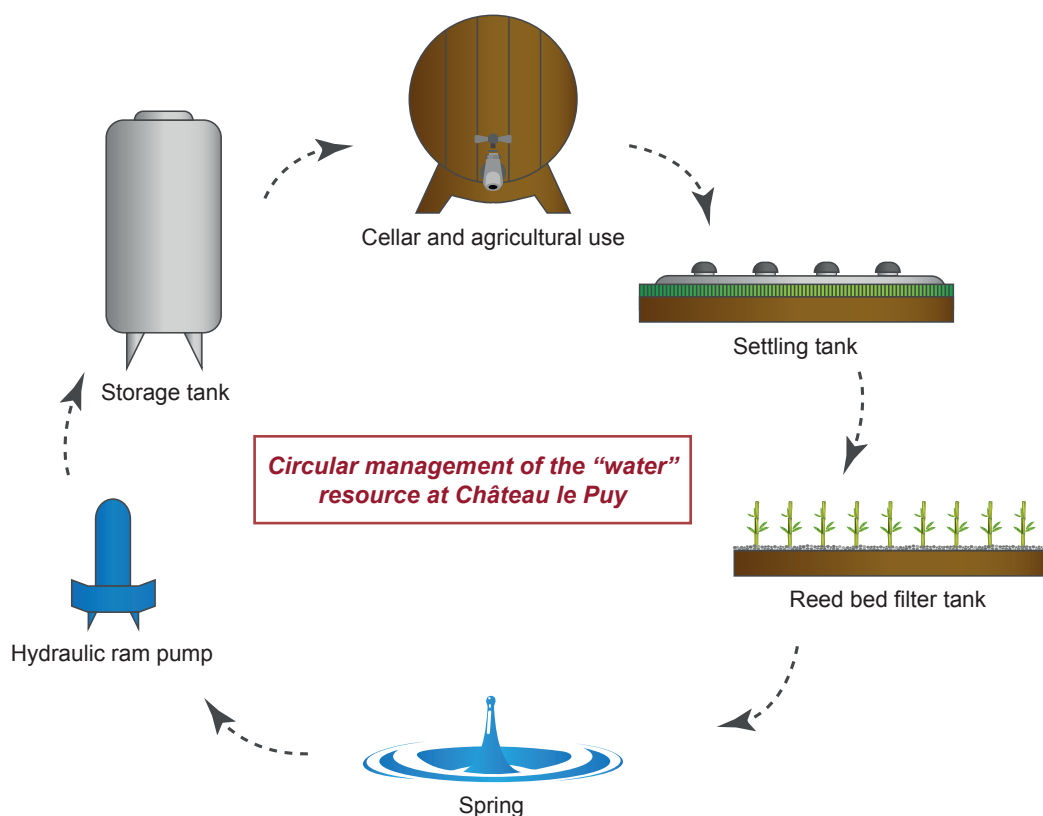
Water is used on the estate to clean cellar equipment and in the preparation of biodynamic infusions for vine treatment. We use steam for sanitization which enables us to avoid the use of synthetic products. Up to now, we have used public utility water for these operations, but given the results of analyses, we have opted to return to ancestral methods.

The water of le Puy's ancestral wine-growers

Le Puy is irrigated by three springs which our ancestors had used, up until recent times, for human consumption, the watering of the vegetable patch and cellar needs. These springs are still active, and despite a high level of calcium due to the nature of our terroir, they are naturally purer than the public water network. This is why, in early 2020, we undertook to install a system to pump these springs in order to supply the estate, combined with an independent treatment system for our water (see diagram).

This is a virtuous procedure from several perspectives. Firstly, because we use what is known as a « ram » pump, which is powered solely by pressurisation or the « natural weight » of water. This pump generates a continuous flow of around 3l/min to a storage tank, enabling a higher volume of use than that obtained by direct pumping. This water is constantly renewed in the tank to ensure its sanitary quality.

It is then used for cleaning cellar equipment. Wastewater is collected, decanted and filtered in a tank, then purified by plants in a reed bed filter before it is returned to the spring. Thanks to this « circular » facility, as of the second half of 2020, we will have an independent water supply with no impact on water resources and which will guarantee the quality of the water used at the estate.



Antimony and selenium, enemies of water and humans

- *Antimony* is a molecule resulting from the plastic packaging industry, which the WHO has classified as an endocrine disrupter. It affects our hormones and can lead to serious cardiovascular disorders or cause prostate and thyroid cancers.

- *Selenium* can be found naturally in soil but is used primarily in the chemical, pharmaceutical and textile industries. Chronic exposure causes selenosis, which results in skin lesions, hair and nail loss, digestive disorders, tiredness and irritability.

Plus pur que de l'eau [Purer than Water] by Jean Pierre Amoreau

Published by Fayard. With a preface by Eric Asimov from The New York Times, one of the most renowned wine columnists of our time. Available via mail order from major distributors and in bookshops.

ADD WATER TO YOUR WINE

One of the most common expressions in our professional field is “add water to your wine”. If we take a closer look at its origins, we find two main sources.

The most well-known takes its source in Greek mythology ; the emergence of wine is associated with the god Dionysus, son of Zeus and the mortal Semele. His association with wine denotes a beverage of exuberant and convivial virtues, but also of violence. Dionysus alone is capable of drinking pure wine. Humans consuming wine had to avoid excessiveness. They therefore generally mixed water to wine in a vase (krater) before drinking. Wine was reserved to banquets, and there were plenty of occasions for such feasts! In Roman mythology, philosophers and historians attributed the custom of adding water to wine to Bacchus (the god of wine). They advocated this practice on the grounds of the misdeeds and occasional crimes resulting from drunkenness.

A figurative use emerged in the 17th century and offered a new connotation of this expression. It applied mainly to notions of demand or ambition. In 1636, Fleury de Bellingen (a professor of French) coined a definition: “To moderate one’s passions, such as the excessive heat of wine is tempered by its mixing with water”. Twenty years later, the linguist Antoine Oudin defined it as “to moderate or overcome one’s anger”.

The other, and less dignified, origin stems from the increase in wine volumes through the addition of water. This practice emerged rapidly in the wake of the phylloxera outbreak (1861-1894) and the collapse in the volume of wine on the markets. Unscrupulous wine merchants added water to wines to increase their volumes. In wine jargon, this operation is known as “mouillage” or “wetting”. They then adjusted the diluted colour by adding plant-based dyes derived from coal, and raised the alcoholic degree by adding sugar. This practice, which was common in the Paris region due to the density of the population, was soon perceived as a form of tax and consumer fraud. It was only on the passing of the Fraud Act of 29 June 1907 for the ‘prevention of wetting wines and the abusive use of sugar’ that these techniques officially died out.

At Le Puy, we still “add water to our wine” when it comes to relations on the estate, to ensure our professional and family harmony.

Pascal Amoreau

NATURE AT THE HEART OF THE VINES

As you are probably already aware, at le Puy we maintain a strict equality between cultivated land and areas left in the able care of plants and animals. This technique is conducive to the development of numerous insects which are highly useful in maintaining the balance of our biodynamic approach. Nevertheless, we have observed that certain plots, located further away from the meadows or woods, benefit less from our natural “insect nursery”. Furthermore, we are constantly working to develop a richer biodiversity. We therefore look for natural and innovative solutions.

Our partnership with Yves Darricau* has resulted in the implementation of an original measure : to plant beneficial tree and shrub varieties in the heart of the vineyard, with a wide range of flora and phased flowering to ensure an almost continual production of nectar and more especially pollen, throughout the year. In spite of the constraints linked to the lockdown, we have started planting new species instead of replacing vines. For this first implementation, we have opted for blackcurrant bushes, Viburnum tinus and Russian Olive. Insects, including bees which are so essential to the development of life, are attracted to the heart of the vineyards and find nourishment and species suited to their reproduction. We will keep you updated on the progress of this project.

Steven Hewison

*Yves Darricau is an agricultural engineer, consultant, bee-keeper and tree-planter. He is the author of “Planter des arbres pour les abeilles” [“Planting Trees for Bees”], publ. by Éditions du Terran.

WHERE SHALL WE DINE IN SINGAPORE ?

Odette

Chef Julien Royer - 3* - 1 St Andrew's Rd, #01-04 National Gallery 178957
+65 6385 0498

Les amis

Chef Sébastien Lepinoy - 3* - 1 Scotts Rd, #01 - 16 Shaw Centre, 228208
+65 6733 2225

Zén

Chef Tristin Farmer - 2* - 41 Bukit Pasoh Rd, 089855
+65 6534 8880

Ma cuisine

Chef Mathieu Escoffier - 1* - 38 Craig Rd, 089676
+65 6224 1838

Lerouy

Chef Christophe Lerouy - 1* - 3 Stanley St, 068722
+65 6221 3639

Koma

Chef Kunihiro Moroi - Marina Bay Sands, 2 Bayfront Ave, #B1-67, 018972
+65 6688 8690

These chefs, among many others, have honoured us by choosing Le Puy to accompany their refined dishes.

Spaghetti Bolognese - Émilien 2017

For 4 people

- 400g of minced beef
- 400g of spaghetti
- 4 fresh tomatoes or a tin of peeled tomatoes
- 1 small tin of tomato concentrate
- 1 onion
- 1 clove of garlic
- Thyme, bay leaf, salt & pepper
- Olive oil
- 1 glass of Émilien 2017

Sweat the chopped onion and crushed garlic gently in a little olive oil. Add the meat and herbs and mix carefully. When the meat is almost cooked, add a glass of Émilien 2017, cover and leave to simmer for 3 or 4 minutes until the liquid has evaporated completely. Add the diced tomatoes, tomato concentrate and a little water if necessary. Cover and leave to simmer for 15 to 20 minutes. Cook the spaghetti. Serve the pasta hot, accompanied by the sauce.

Valérie Amoreau

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