



Depuis 1610

le Puy

The vine leaf of le Puy

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EDITORIAL

In 2020 and 2021, our focus was centred mainly on the dramatic effects of the pandemic. Other serious crises threatening human society, climate change particularly, were a lesser preoccupation.

And yet, generally speaking, nothing has changed; the situation has not improved and we will have to double our efforts if we are to prevent disaster. We need to begin acting once more for change, to build a better future, based on virtuous considerations, by choosing clean food and healthy drinks. The future of our planet also lies in our plates and, of course, our glasses.

Following the move to supply our estate with spring water from an underground source, with no energy use, we are now testing an experimental plot of vines planted in a pergola structure, aimed at reducing the alcoholic pressure produced by increased sunshine and limiting spore contamination.

We are experimenting with a system which detects airborne particles to identify the periods when plots are infested by parasitic fungi spores. Our objective is thus to reduce interventions on our vines, and more particularly the vibrations produced by our repetitive movements.

Furthermore, we are also testing milk as a means to protect leaves and grapes from mildew, thus replacing the traditional copper treatment, which is not a contaminant but is nevertheless inconvenient.

We are determined to succeed in these endeavours to improve life for everyone. We know we can count on your support to move forward and strive for a better world.

Jean Pierre Amoreau

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A WINE-GROWING FAMILY

'I knew the wife of one of Louis XV's soldiers!', Grandma told us proudly, one summer day that was so hot we preferred to stay in the cool of the stone house than play in the garden. Carole, as the serious eldest child, immediately replied:

'That's impossible Grandma, you were born in 1905 and Louis XV lived in the 18th century. I learnt that at school this year.'

'And you learnt your lesson correctly, yet it is possible. Let me explain; we have an ancestor who was called Théodoret. He was born in Dordogne around 1743 and he left home when he was very young to fight in the Seven Years' War. In 1760, during the Battle of Rhadern, in which France vanquished Prussia for possession of Hanover, Théodoret was wounded in the leg by a Prussian bayonet. His wound became infected. When he returned to France, his leg was amputated immediately and he was sent to the Hôtel des Invalides, which was built by Louis XIV in 1670 to care for his wounded and amputated soldiers. Théodoret stayed there as a resident. As a wounded soldier, in addition to the community benefits of living in the institution, Théodoret received a pension which would allow him to live modestly but serenely until his death.'

'What are "community benefits" Grandma?'

'I'll explain that to you another time. Listen to what happened next, otherwise we'll get lost in the dates. So, at that time, pensions were payable to the soldiers' wives, which meant that when the husband died, his wife would receive the pension instead. This also meant that disabled soldiers were a good catch for a marriage, especially for younger wives who were guaranteed an income until their own death. But Théodoret remained single for practically all his life. He was around 90 years old when a Parisian family decided it would be a good opportunity to marry their 15-year-old daughter, Marie, off to an elderly soldier covered in glory and scars. Born in 1817, under the reign of Louis XVIII, she thus became the recipient of her elderly husband's pension, a husband she buried in 1832, just a few days after their wedding ceremony.'

'So, what did Marie do afterwards?'

'Well, she lived a tumultuous but long life. She was almost a hundred years old when she died around 1910.'

'You were a very little girl, Grandma.'

'True, but I remember her very well.'

'That's amazing. What was she like?'

'She was an old lady bent over by the weight of her age, always dressed in black from head to foot, and who peed standing up, through a slit in her panties, by spreading her legs slightly under her long, voluminous gown.'

'That's disgusting. It must have splashed everywhere!'

'That's how people did it at the time. Look, your brother and sister have fallen asleep.'

'They're too young to understand!'

'That's true, so it's up to you to pass on this memory. It'll be your turn next to tell the story of Théodoret, a soldier of Louis XV's army, so that his memory will live on in our family, as fresh as the day he left home.'

'I promise, Grandma.' ■

The Amoreau Family
To be continued in our next edition

RETOUR DES ÎLES 2018 ORGANOLEPTIC SHEET

. TASTING

A dark, glossy colour of deep garnet red.
A strong and complex nose with aromas of South Sea spices combined with the finesse of gingerbread.
A silky palate structured by elegant tannins. Lively flavours of fresh blackberries. This powerful wine can be left to flourish and enhance its great complexity.

. ANALYSIS

Alcoholic volume	14.33	% vol
Sugars (Glucose/Fructose)	Non detectable	g/l
Total acidity	3.78	g/l
Volatile acidity	0.73	g/l
PH	3.42	
Free sulphur dioxide	Non detectable	
Total sulphur dioxide	Non quantifiable	

. YIELD

24 hectolitres/hectare

A vintage, a story... Retour des îles

The flavour of bygone wines

In the 12th century, the port of Bordeaux became a high point of exchange between Britain and France. This was the beginning of the wine trade via maritime shipping. Retour des Îles was born of the desire to recreate the sensations British wine merchants must have experienced in the Middle Ages when, seeking out the most exquisite tastes, they sampled the wines that had crossed the seas.

Each year, we select four barrels of wine on our estate, for which we have detected a special potential that awaits its perfection. The barrels are then loaded into the hold of a brigantine sail boat, to cross the Atlantic solely under the force of the winds. Since the first vintage in 2012, our wine has travelled tens of thousands of kilometres across the oceans in all weathers.

On leaving France, the sail boat generally follows this course: it heads south for the African coasts, then due west towards the Caribbean before sailing north to Central America and returning to port after a lengthy crossing.

During this eight to ten-month crossing, our wine is subjected to the swell of the sea, iodine and variations in air pressure and temperature. The wine thus develops unique aromas and flavours, lending it a new and incomparable dimension. ■



A new case

The 2018 Retour des Îles vintage inaugurates a specially-designed case. Created in the style of a luxury jewellery box, it tells the story of this exceptional vintage through its accompanying log book. With details of the 20,000-kilometre voyage across the oceans and stopovers along the way, it recreates the incredible journey our wine has taken... A unique expedition, delicately illustrated by the artist Yann Lesacher.

The le Puy ecosystem

Since 1610, the Amoreau family has been growing vines, producing grapes and making wine naturally, in harmony with the plant kingdom, with each generation adding its touches and improvements to the work of the previous generation. From an input-free organic approach, the estate adopted a biodynamic method including the notion of energy in the 1990s, then moved towards what is known as 'permaculture' in 2016, or the 'eco-system-based' approach.

Le Puy acts on all levels to organise the most harmonious biotope (place of life) possible, by including not only a wide variety of flora and fauna, but also humans, in respect of all forms of life. Our aim is to bring happiness to everyone. This is why only 50% of our estate is planted with vines; the remaining land is divided between meadows, a lake, woodland and an orchard, in order to preserve biodiversity as much as possible. ■

Eliminate outside attacks and foster diversity



The estate boasts at least three springs

Use of the estate's spring water for our biodynamic preparations and the cleaning of our cellars. Le Puy's production is currently fully self-sufficient in water resources.

Strengthening soil biodiversity thanks to grassing-down, which reinforces the reduction of our carbon footprint. Grassed-down plots foster micro-organic life and help prevent vine diseases.

Development of an insect nursery: growing of plants used for our decoctions and our preparations (buckthorn, valerian, comfrey, dandelion, horsetail and nettle). It is surrounded by our cows, sheep, horses and bees, and designed to boost our eco-system thanks to the presence of insects, bats and birds.

Development of pollination routes via the introduction of complementary plants (blackcurrant, viburnum tinus, Russian olive) among the vines, to counteract monoculture and link the vine to a diversity of species and pollinating insects.

Creation of a vegetable garden, for diversity but also to enable the whole Le Puy team to enjoy the expressive produce of our 'Coteau des Merveilles'.

Faced with the effects of climate change, Le Puy is experimenting various solutions, such as the introduction of varieties with lower alcohol content and the implementation of new trellising methods.

Le Puy has a negative carbon footprint; we absorb more carbon than we produce on the estate. This is thanks to our 100 hectares of vegetation (vines, meadows, woodland, lake and orchard). ■



The insect nursery where our medicinal plants are grown



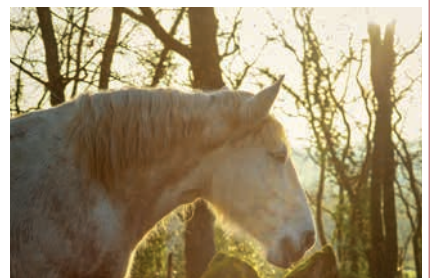
The orchard attracts a variety of insects



Complementary plants growing among the vines



Sheep help to control weed growth



The horses help us to labour the soil

Le Puy honey

In the wake of their eradication by Asian hornets, we have re-introduced three beehives on the estate. It must be remembered that bees are a crucial link in the cycle of life ; their pollinating action is essential to the harmonious growth and reproduction of many plants. When all the conditions are right, we can harvest the honey our bees have produced from the Le Puy ecosystem. The honey has a distinctive darker colour and stronger flavour than acacia honey.



VINE COMPANIONS

Each plant possesses its own family of bacteria which gravitate around its root system. These bacteria act in symbiosis with the plant, in the same way as micro-biotics act in humans by enhancing nutrition or boosting immunity.

We also know that the proximity of two plants of different species can help to create new, beneficial symbioses through the presence of new bacterial families.

The bacteria of one plant 'team up' with the growth of the neighbouring plant.

This is one of the reasons we re-introduced new species such as viburnum tinus, Russian olive or blackcurrant among the vine rows.

The strengthening of our ecosystem (46ha of varied and various vegetation, in addition to animals, our insect nursery and a multitude of bacteria) is crucial for us. Species are chosen in the aim of providing 'honey flowers' throughout the seasons. In this way, we foster the ongoing presence of pollinating insects among the vine plots, including the indispensable bees.

Of course, vines are not reliant on pollinating insects to produce their fruit. However, the presence of such insects fosters the emergence of other species and contributes to a balance which prevents the potential development of harmful elements for the vines.

This forms a way of ensuring the presence of bees which are so vital to the survival of our global ecosystem. We call these plants 'pollination routes' because their presence in our plots creates a link between the vines and the 'wild' areas on the estate (woodland, lake, orchards and meadows) which lie at each end of the Coteau des Merveilles. Insects are encouraged to move from one wild area to another, via the pollination routes though the vines. This is a completely new and innovative approach. ■

Adrien Amoreau

BIODYNAMIC PREPARATION 501

The 'horn silica' preparation acts on the atmosphere above the soil, boosting the flowering, fructification and ripening of the vine. It is a growth stimulant which helps the energies of the cosmos, light and heat to circulate. Silica boosts the efficiency of photosynthesis and strengthens resistance against pests and diseases. Lastly, it enhances the nutritional value of the produce grown and lengthens its lifespan.

Making the preparation

Preparation 501 is produced in spring, to allow the horn to rest on the warm soil throughout the summer and absorb the heat. At Le Puy, we dig up the silica in autumn, to extract the horn-based preparation.

Storing preparations

The horns can be left in the soil until their use, but once dug up, they must be stored correctly. The horn content is placed in a glass jar with a screw lid in an area sheltered from the rain but exposed to the sun. ■

Steven Hewison

WHERE SHALL WE DINE IN LYON ?

Auberge du Pont de Collonges - Paul Bocuse - 04 72 42 90 90
Chef Gilles Reinhardt - 2* - 40 Rue de la Plage, 69660 Collonges-au-Mont-d'Or

La Mère Brazier - 04 78 23 17 20
Chef Mathieu Viannay - 2* - 12 rue Royale, 69001 Lyon

Takao Takano - 04 82 31 43 39
Chef Takao Takano - 2* - 33 Rue Malesherbes, 69006 Lyon

Monsieur P - 04 81 18 70 24
Chef Florent Poulard - 8 Place des Célestins, 69002 Lyon

33 Cité - 04 37 45 45 45
Chef Frédéric Berthod - 33 Quai Charles de Gaulle, 69006 Lyon

Le Mercière - 04 78 37 67 35
Chef Jean-Louis Manoa - 56 Rue Mercière, 69002 Lyon

Maison Clovis - 04 72 74 44 61
Chef Clovis Khoury - 19 Boulevard des Brotteaux, 69006 Lyon

Guy Lassausaie - 04 78 47 62 59
Chef Guy Lassausaie - 1* - 1 Rue de Belle-Sise, 69380 Chasselay

Christian Têdoie - 04 78 29 40 10
Chef Christian Têdoie - 1* - 4 Rue Professeur Pierre Marion, 69005 Lyon

Léon de Lyon - 04 72 10 11 12
Chef Kevin Lepage - 1 Rue Pléney, 69001 Lyon

Salmon with Émilien sauce - Serves 4

- 4 thick-cut salmon fillets, with the skin scraped
- ½ bottle of Emilien 2019
- 1 clove of garlic, 1 onion, 1 shallot
- 1 lemon
- 3 sprigs of thyme, 3 bay leaves, 1 sprig of rosemary
- 180 grammes of butter
- Olive oil, salt & pepper

Begin by marinating the salmon in the lemon juice, a little olive oil, a sprig of thyme and a bay leaf, salt and pepper. Pour the wine into a saucepan with the chopped onion and shallot and the rest of the herbs. Bring to the boil and flame the wine. Reduce the sauce to a decilitre on a low heat. Filter and press to extract the flavours. Leave to cool. Cook the salmon in a pan with a little olive oil. To complete the sauce, reheat and slowly add the butter which has been chilled and cut into cubes. Pour the sauce onto the serving plates, then place the salmon and your garnish. This recipe is delicious with braised fennel and, of course, a glass of Emilien...

Valérie Amoreau

RECIPE