Amoreau family
1610
Winemakers since

The vine leaf

- from the Hill of Wonders -

#25
NOV. 2023

EDITORIAL

DESIRE

Leaving aside wine baths and other forms of therapy, there are only two ways to approach wine : by tasting and drinking it. Tasting wine involves taking a sip of this liquid into your mouth to see if you like it a lot, a little or not at all. Drinking wine means taking a mouthful of the liquid, and swallowing slowly to appreciate all its flavours.

Eric Asimov, the renowned New York Times critic, defines le Puy wines as 'marked by purity, precision, lightness and *drinkability that encourages taking another sip'*. This description delights me because it corresponds to reality. Our wines encourage you to drink. It's true that the first mouthful of a le Puy creates the desire for a second one. When our human brains process pleasant information, a part of the brain lights up and triggers dopamine, the pleasure molecule. And how we love pleasure, we always want more. When this pleasure is delicious, that's just pure joy. Must we try to understand wine ? First of all, we must not confuse understand with thinking we've understood.

Apart from certain pedantic and ridiculously precious figures, certain poseurs and those generations of consumers who claim to know little about wine, in other words, 90% of the wine-drinking population, we must leave free rein to the most important emotions and perceptions in our life.

As Hippocrates once said, *'wine is an appropriate article for mankind'*. This is why I advise you to let your desire run free, as I do, and enter the Eden of le Puy with a merry step and a light heart.

Jean Pierre Amoreau

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TICK-TOCK, TICK-TOCK, TICK-TOCK

It's nighttime. I'm 12 years old, I think. I'm awake, and I can hear the clock in the living room ticking like a beating heart. Tick-tock, tick-tock... In our bedroom, Carol and Pascal are sound asleep after a day spent chasing after cows. In the moonlight coming through the shutters, I can make out their bodies, lying still in their beds. Tick-tock, the clock chimes 2 o'clock. I suppose everyone is asleep now, even the grown-ups. I'd also love to fall into the arms of Morpheus, but I can't. I count the sheep that jump endlessly over my imaginary fence. I watch the shadows on the ceiling, seeing a winged elephant with a single tusk, or maybe it's a unicorn. Tick-tock…the ticking clock counts time that no longer belongs to me. No longer a regular heartbeat, but an inexorable axe of temporality. I want this sound that tells me I am not yet asleep to cease.

I don't hear the clock chime 4 o'clock. Exhaustion got the better of me. When I wake up, I'm surprised not to hear the ticking of the clock. The house echoes with the hullabaloo of cheerful domestic sounds. Go! I jump into my slippers and head to the kitchen for what I hope is a feast of a breakfast. Carol and Pascal are already dressed and ready for a new day of adventure. I find myself alone with Grandma and tell her about my night with the clock.

'Oh, there's a whole family story behind that clock! Jean and Célestin, Barthélémy's children, had just buried their father. As tradition dictated, when they came back from the cemetery, the family divided the deceased's belongings. They shared out the linens, children's toys, cooking pots, books and all the knick-knacks around the house. Then came the furniture. That was an easy task, too. Chests of drawers, tables, chairs, dressers and the rest quickly found takers. You must remember that Jean lived in the house, so Célestin chose furniture that would be easy to move to his home. Except that...'

Grandma loves to build up the suspense in the middle of a story. So, I play along with the tradition and insist she goes on.

'Except that, at the end, the clock was left. At that time, it was a luxury to have your own clock. And even if it was a very plain clock, with the simplest mechanisms, both heirs wanted it. This led to a memorable quarrel. Jean prevented Célestin from putting the clock onto his cart. Célestin left angrily. Very angrily. The years passed but the brothers' mutual anger endured. Célestin supposed his brother was proud and happy to have the clock reigning over the dining room. He imagined Jean's delight as he wound the clock every day. Things were very different for Jean, however. Since the day of the quarrel, he had had trouble sleeping. Racked by guilt, his nights were spent listening to the clock ticking. But Jean was proud, and even arrogant. So he waited 17 years before writing to Célestin to put an end to their quarrel, hand over the clock and sleep like a log, at last! And just like that, the two brothers suddenly rekindled the joy of spending good times together. There you have it!'

How did the clock end up back in the house ?

'After several moves, Claudine, your father's sister, restored the clock to its place in the family home.' ■

Valérie Amoreau

To be continued in our next edition

A WINE WITH A HISTORY

LET'S TALK ABOUT *wine*

Harvesting: at le Puy, we endeavour to harvest the grapes as gently as possible. Our teams pick the entire harvest by hand.

THE VINEYARD CALENDAR

In July: we use a horse-drawn plough to guide the soil back between the vine rows.

THE WEATHER *Le Puy*

The first 6 months of 2023 were much calmer than in 2022. There were no adverse events to report, apart from a rainy spell and a cooler-than-average month of May.

Wine for thought

'Wine is sunlight, held together by water.'

Galileo

ROSE-MARIE 2022 Magnum edition

Organoleptic sheet

. TASTING

With its stunningly deep ruby robe, our 100% Merlot bled rosé is unique in many respects. A far cry from the clichés associated with rosé wines, it offers an aromatic complexity which makes it the perfect mate for a whole meal.

Flavours of peonies and red fruit envelop its freshness and intensity, lending a surprisingly long finish. Rose-Marie will be the perfect companion for your gourmet evenings.

. ANALYSIS

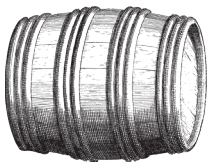
Alcoholic strength	14.25 % vol
Sugars	0.2g/l
Total acidity	2.67 g/l
Volatile acidity	0.58 g/l
PH	3.59
Free sulphur	ND*
Total sulphur	ND*

**Non-detectable*

The desire to offer more

Across our full range, our historical red wines, such as the flagship Émilien or Barthélemy, come in a magnum format. To celebrate the 10th anniversary of Rose-Marie, the Amoreau family is offering this rosé in a generous limited-edition 1.5l format. It is often said that the magnum is the best format for tasting, so we think our rosé merits this !

The Rose-Marie magnum offers the same characteristics as its smaller 0.75l format. This is a 'bled rosé', which means it has been vinified separately, a few hours after vatting the harvest, and is produced from 100% Merlot. It then ages for 6 to 10 months at le Puy, without added sulphur, and is regularly dynamised according to a lunar calendar set by the family. ■



What is 'topping up' ?

If you ever visit our estate, you might come across one of our team members busy at an intriguing task on the barrels in the cellar. With a hose and a sort of small watering can, they are 'topping up' the barrels where needed. Topping up simply consists in restoring the right level, much like adding petrol to a car. During the ageing process in our barrels or foudres, the level of wine always decreases, due to seepage into the wood and natural evaporation. We call this 'the angel's share'. This phenomenon heightens the risk of oxidisation, however, which is why it is important to maintain a maximum level of wine. At le Puy, we top up during the ageing step, of course, (up to 2 years for our reds), but also when we prepare our old vintages for sale to our customers. The bottles are inspected, re-corked, given a fresh label and topped up if necessary. With the same wine, obviously ! ■

FEATURE : should you drink or keep your le Puy ?

Wine	Vintage	T° amplitude 16°	T° amplitude 10°	T° amplitude 6°
Émilien	1977	*Already drunk*	*Drink now*	*Drink now*
	1986	*Already drunk*	*Already drunk*	*Good to drink now*
	1989	*Drink now*	*Good to drink now*	*Good to drink now*
	1990	*Drink now*	*Drink now*	*Good to drink now*
	1994	*Drink now*	*Good to drink now*	*Good to drink now*
	1998	*Drink now*	*Good to drink now*	*Good to drink now*
	2000	*Drink now*	*Drink now*	*Good to drink now*
	2004	*Drink now*	*Drink now*	*Drink now*
	2005	*Good to drink now*	*Good to drink now*	*Good to drink now*
	2006	*Drink now*	*Good to drink now*	*Good to drink now*
	2008	*Drink now*	*Good to drink now*	*Good to drink now*
	2009	*Good to drink now*	*Good to drink now*	*Can age*
	2010	*Drink now*	*Good to drink now*	*Can age*
	2011	*Drink now*	*Drink now*	*Drink now*
	2012	*Can age*	*Leave to age*	*Leave to age*
	2014	*Can age*	*Leave to age*	*Leave to age*
	2015	*Can age*	*Can wait*	*Can wait*
	2016	*Good to drink now*	*Good to drink now*	*Can wait*
	2017	*Drink now*	*Can wait*	*Can wait*
	2018	*Can wait*	*Can age*	*Leave to age*
	2019	*Can age*	*Can wait*	*Leave to age*
	2020	*Can wait*	*Can wait*	*Can age*
Barthélemy	1994	*Drink now*	*Good to drink now*	*Good to drink now*
	1998	*Drink now*	*Good to drink now*	*Good to drink now*
	2000	*Drink now*	*Drink now*	*Good to drink now*
	2001	*Drink now*	*Drink now*	*Drink now*
	2004	*Good to drink now*	*Good to drink now*	*Good to drink now*
	2005	*Good to drink now*	*Leave to age*	*Leave to age*
	2006	*Good to drink now*	*Good to drink now*	*Leave to age*
	2007	*Drink now*	*Drink now*	*Drink now*
	2008	*Drink now*	*Good to drink now*	*Can age*
	2009	*Good to drink now*	*Good to drink now*	*Can age*
	2010	*Drink now*	*Can age*	*Leave to age*
	2011	*Drink now*	*Good to drink now*	*Can age*
	2012	*Can age*	*Leave to age*	*Leave to age*
	2014	*Can age*	*Leave to age*	*Leave to age*
	2016	*Good to drink now*	*Good to drink now*	*Can age*
	2017	*Drink now*	*Can wait*	*Can wait*
	2018	*Can age*	*Leave to age*	*Leave to age*
	2019	*Can wait*	*Can wait*	*Leave to age*
	2020	*Leave to age*	*Leave to age*	*Leave to age*

GLOSSARY

Already drunk : this is a wine at the end of its life, which should be drunk rapidly. It may disappoint if kept too long. Older vintages must be decanted before serving.

Drink now : a wine which is maturing and should be drunk to enjoy all its flavours and qualities. Older vintages must be decanted before serving.

Good to drink now : a full-bodied, stable wine, at its best, given its age. From the 2005 vintages on, decant to release all the flavours.

Can age: an old wine which is 'good to drink' but can also be kept a little longer depending on the cork. Do not hesitate to change the cork.

Can wait : recently bottled wines. Very young tannins that need to fill out. May be drunk straight away but only after sufficient airing.

Leave to age : wine which will benefit from ageing, to fill out its tannins and enhance the bouquet of all its flavours. The wine will gain in sophistication. A shame to drink before it has had the chance to fully express itself. For young wines, it is a hopeful sign of great longevity.

These recommendations are from the modest view of our palates, the specificities of each cellar may influence the ageing of vintages. They are the result of our recent family tasting sessions involving several generations of the Amoreau family,

NB : All Barthélemy vintages are to be decanted.

AGENDA

20 November 2023 : we'll be at our stand during the unmissable "Le Vin de Mes Amis" fair in Paris.

24-25 Novemberv 2023 : we'll be taking part in the ProWine fair in Mumbai, India. A first !

27 November 2023 : we'll be heading to Stockholm in Sweden for the Renaissance des Appellations fair.

10-12 March 2024 : come meet us at the ProWein fair in Dusseldorf.

THE LE PUY FIGURE

50

hectolitres: the volume of each cask our Emilien ages in.

That's 6,500 bottles per cask !

Philosophy

COTEAU DES MERVEILLES

The word 'terroir' often evokes rich soils that contribute to the flavour of a wine. At le Puy, we have a marked preference for a more holistic approach, encompassing a range of factors which converge to create the true identity of our wine. Terroir is thus not just limited to the soil, but comes from a complex synergy between soil, climate, microbial life and interactions on the surface of the ground.

The climate, with its daily and seasonal variations, influences grape growth and ripening, sugar levels, acidity and aromatic complexity. The Coteau des Merveilles enjoys a specific micro-climate which adds to the unique character of our wines.

Soil microbial life plays a crucial role. Bacteria, yeasts and fungi interact with the vine roots, boost plant health and the transformation of soil elements into accessible nutrients.

On the surface, insects and other organisms play their part in the ecosystem of our vineyard. Natural predators regulate the population of harmful insects. This operating method which respects biodiversity forms another aspect of our global approach to terroir.

At le Puy, we believe that the true essence of a terroir lies in understanding these complex interactions. Our wine is so much more than a simple produce from the ground, it is the expression of a harmonious environment. Each mouthful of our wine takes you on a journey through the soil, climate, micro-organisms and other inhabitants of our vineyard.

Le Puy is a tribute to the deep interconnection between nature, the earth and craftsmanship, and it the expression of this philosophy in every bottle that we are delighted to share with you, lovers of real life. ■

Adrien Amoreau

Method

TO THE VERY TIPS OF ROOTS

We wished to explore further the notion of terroir, for the three plots of the Closerie Saint Roc estate. More specifically, the idea was to study the bacteria, roots and fungi to be found in these plots. A natural soil, preserved of any major disruptions, is home to a microbiome which interacts positively with plant life.

Mycorrhiza, a common phenomenon in the plant world, is to be found in 80% of land plants and thus vines. This represents a beneficial fungi-root symbiosis for the vine (enhanced tolerance to certain pathogens or water stress, etc.), but still holds many secrets, in particular its potential impact on grape quality.

Mycorrhiza is a symbiotic combination with reciprocal benefits which develops naturally between plant roots and the microscopic fungi in the soil. Through photosynthesis, the vine produces and the supplies the carbon and sugar fungi need but are incapable of producing themselves. On the other side, fungi possess a mycelian network which enables them to explore the soil 1000 times further than a plant's root system. This greatly boosts the search for soil resources, such as water and nutrients.

Our studies revealed significant differences in terms of microbiomes, between Les Noyers, Les Pins and Les Sureaux plots, which could explain the taste variations of these three wines.

Steven Hewison

WHERE SHALL WE DINE IN SOUTH KOREA ?

Daekyo Midas Hotel
https://guide.michelin.com/kr/ko/seoul-capital-area/kr-seoul/restaurant/dear-wild

Walkerhill Hotel
https://www.walkerhill.com

L'Amitié
https://lamitie.modoo.at

Josun Palace Gangnam Hotel
https://jpg.josunhotel.com/main.do

Onyva
https://www.instagram.com/onyvaseoul

Table For Four
https://guide.michelin.com/kr/ko/seoul-capital-area/kr-seoul/restaurant/table-for-four

Zero Complex
https://guide.michelin.com/kr/ko/seoul-capital-area/kr-seoul/restaurant/zero-complex

Seoul Club
https://www.seoulclub.org

RECIPE

Emilien 2019 jelly - For 6 people

- 25 cl of wine
- 30 g of sugar
- 3 cardamom pods and 1 clove
- Around 15 peppercorns
- The peel of about one third of an orange, without the pith
- 2.5 gelatine leaves

Leave the wine, spices and orange peel to macerate for 24 hours. Filter the macerated liquid. Warm the flavoured wine in a saucepan with the sugar (do not overheat to conserve all the flavours). Soak the gelatine leaves in cold water for 10 minutes. Stir by hand and add to the wine, off the heat. Pour into a square dish, cover and refrigerate for 24 hours. To serve : turn the jelly out of the mould and cut into six even strips. Serve at the last moment with a hot cut of meat. Tested and approved : Marie-Cécile jelly goes wonderfully with fish, while Rose-Marie will add flair to a medallion of veal. ■

Valérie Amoreau

Like, share and comment your le Puy moments ***@chateaulepuy***