



ANSONIA FUTURES | March 2016

The March Futures offering is a group of wines collected with warmer weather in mind. Such thoughts require less abstraction this year, at least in New England, where all winter barely any ice floated past the dock on Harpswell Sound, and we never once needed woolen caps in the hot tub. Still, it's nice to feel the change coming, with longer, sunnier days and the Eiders flying in to join the Buffleheads before the latter begin to feel the northward pull of Hudson Bay.

This group of wines has its own wide band of latitudes, from Chablis and Alsace in the North to the Languedoc in the South. Both Gautheron's Chablis and Muré's Alsatians will offer thirst-quenching relief from Philadelphia and Boston's summer heat and humidity. Our new Burgundy producer's traditional style makes for wines with a weight well-suited to summer, and both the Beaujolais and Rhône wines work very well in the warmer weather. And while we can't pretend that Dauriac's Bordeaux are of summertime weight, the Montlisse will do a nice job with your strip steak on a cool evening, while its bigger siblings spend some quiet days in your cellar.



Rosé's popularity as a summer drink continues, and we have three different ones to consider, with a dry and refreshing pinot noir from the Alsace, a rounder blend from the southern Rhône, and a kind of funky version from in between.

We hope you'll find something of interest in this group, and we'll work hard to get the wine here in time to enjoy with the coming warm weather. Please bear in mind that the next Futures offering won't happen until early July, just after we return from France. Its wines will not arrive until well into the summer.

The deadline to place orders
from this issue is

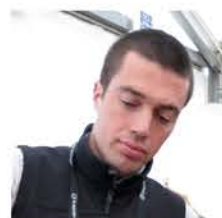
Sunday, April 3

[DOWNLOAD THE ORDER FORM](#) ▾

For details on how the Ansonia Futures system works, [click here](#).

MARCH 2016

Table of Contents



Domaine Gautheron
WHITE BURGUNDY



Domaine Pierre Bourée
RED BURGUNDY



Domaine Francis Muré
WHITE, RED, SPARKLING ALSACE



Vingobles Dauriac
RED BORDEAUX



Domaine des Accoles
RED, ROSÉ ARDÈCHE



Domaine les Goubert
ROSÉ RHÔNE



Domaine Coulange
RED RHÔNE



Chateau de Juliéna
RED BEAUJOLAIS



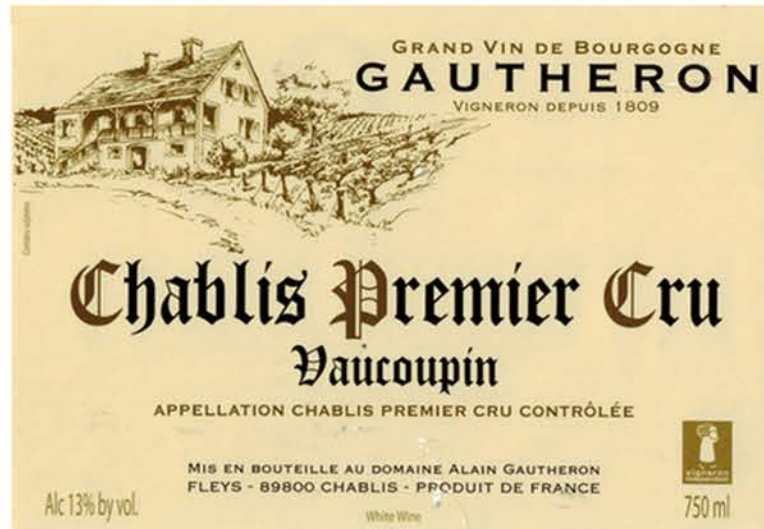
Clos Bagatelle
RED LANGUEDOC





Domaine Gautheron | Chablis, Burgundy





DOMAINE GAUTHERON



VIGNERON: Cyril Gautheron

LOCATION: Fleys, Chablis, Burgundy

GRAPES: chardonnay

PRICE RANGE: \$12.92 – \$18.33

PAIRINGS: oysters, shellfish, creamy cheese

The more people buy the Domaine Gautheron's Chablis, the more they come back for it. Gautheron consistently produces pure, delicious chardonnay from grapes vinified separately by parcel, even by clone. From these dozens of lots Cyril Gautheron crafts beautifully harmonious cuvées: all show lively freshness and pleasing citrus fruit. As Mainers who regularly eat all kinds of seafood -- shellfish and fin fish, raw and cooked -- we're dedicated fans of Gautheron, and we find ourselves going through more of Cyril's wine every season. These wines complement all sorts of dishes, including land-based ones like pork and chicken.

The **Petit Chablis** will be from the 2015 vintage. This wine comes from a small parcel and always sells out after just a few months in the bottle; so each year we buy it on faith. So far the results have been entirely consistent and reliable: Gautheron Petit Chablis is always fresh and full of energy, a great weight for hot weather and an inspired match for raw oysters.



For wines with more depth and complexity, consider the other two offerings, both from the 2014 vintage. We tasted these from tank when we visited last summer, and they easily met our high expectations. The 2014 vintage was a bit riper than the 2013, so these wines are a touch rounder and more mouthfilling than the 2013s now in your cellar. Yet there's still plenty of energy in both the village and the premier cru.

Chablis Vieilles Vignes 2014 (55 year old vines) has just a whisper of oak, which adds a touch of additional roundness and complexity. But this wine would never be mistaken for other than Chablis -- the soils of Kimmeridgian marl deliver a distinctive minerality that harmonizes with the fruit. You can keep this wine for five years or more if you like, but our stock barely lasts a single year.

The **Chablis 1er cru "Vaucoupin"** comes from 35 year old vines. The premier cru level explains the sumptuous richness here, as well as the length of the finish. There's a lovely equilibrium in this wine,



ample and seductive, but fresh and classic Chablis; look for white flowers alongside the citrus fruit. You can serve this with just about

any elegant dish that calls for a white wine. It's a remarkably fine white Burgundy at the price of much lesser wine.

WINE

CASE PRICE

Petit Chablis 2015

\$155

Chablis Vieilles Vignes 14

\$175

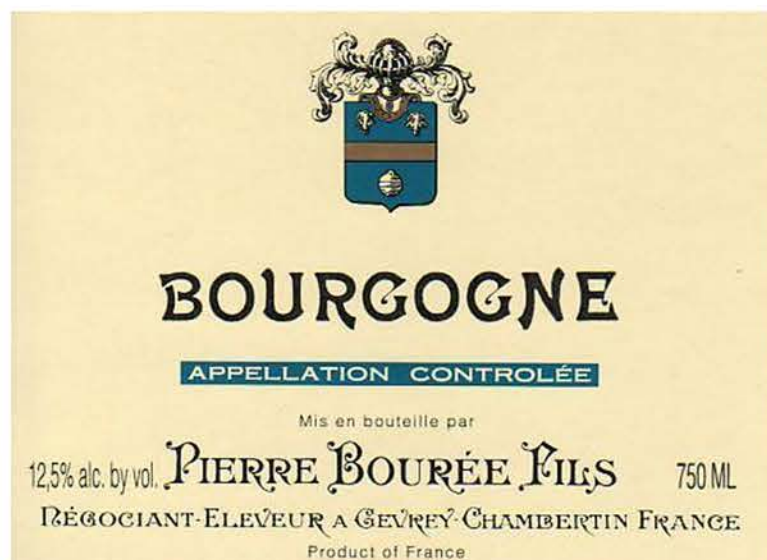
Chablis 1er cru "Vaucoupin" 14

\$220

[DOWNLOAD THE ORDER FORM](#) ▾



Domaine Bourée | Gevrey-Chambertin, Burgundy



DOMAINE PIERRE BOURÉE



VIGNERON: Bernard Vallet

LOCATION: Gevrey-Chambertin, Burgundy

GRAPES: pinot noir

PRICE RANGE: \$16.25 – \$49.58

PAIRINGS: game, roasts

The Maison Pierre Bourée in Gevrey-Chambertin links an earlier Burgundy with that of today. “Maison” recalls Bourée’s negociant roots and reminds us that today’s near-universal practice of vinification and sale by individual growers is only a few generations old. Over the course of its 150 years, Bourée has steadily accumulated its own vineyards, including a very fine village monopole in Gevrey-Chambertin, and so it’s well-positioned for today’s world.

In style, too, Bourée has bridges to the past. Today’s market demands early maturity and softer tannins, which means that most producers de-stem their grapes before fermentation. Bourée has stuck with long-held techniques, using only ambient yeasts and fermenting whole clusters for several days, bringing plenty of tannin into the mix. These techniques make for wines that need time before they are ready to drink.

As you will see below, more recent vintages edge closer to the contemporary style, but



we're pleased to have gotten access to some of the older vintages, including a couple of wines with almost 15 years under their belts.

Many of you have already signed up for the **Santenay 1er cru "Gravieres" 2001** from our weekly posts. It's a wine we thought elegant and beautiful. Fifteen years in the Bourée warren of subterranean tunnels have worked their magic, producing the notes of forest floor, mushroom and toast that can only come with time. The dark cherry fruit is still with us, though, and mingles with the bouquet to produce a delicious glass of classic Burgundy.

From the other Côte we have chosen a **Morey St. Denis 1er cru "Les Baulets" 2001**. This wine has taken on more brick color than the Gravieres, and shows more of the lacy minerality for which Morey is known. Like the Gravieres, it's an elegant and refined classic of a wine, suitable to sip alongside a fine cutlet of veal or tournedos.

In more recent vintages, we particularly liked the **Gevrey-Chambertin "Clos de la Justice" 2011**, from the family's monopole. This wine is surprisingly expressive for its age, with dark cherry fruit and a touch of vanilla flowing from the glass. Though it has the structure and power you expect from a Gevrey, we think the wine can be enjoyed young as well, if given some time in a carafe.



If you're a fan of **Pommard**, consider Bourée's 2010 vintage. Like the Gevrey, it's a big wine, and it, too, is showing a lot of fruit in the nose right now. Its structure is typical of the 2010 vintage -- while there's plenty of tannin, the tannins are very fine-grained and round. This promises a long life, and we think this wine will develop beautifully as time unfolds.

At the simpler end of the spectrum, we liked Bourée's **2013 Bourgogne**. It comes without the complexity of the older wines, of course, but offers a very well-priced glass of red Burgundy for the many less exalted moments that call for Pinot Noir. The 2013 vintage showcases minerality, and there's plenty of that as the wine opens up in the glass, complementing the fresh pinot fruit and a bit of cinnamon.

WINE

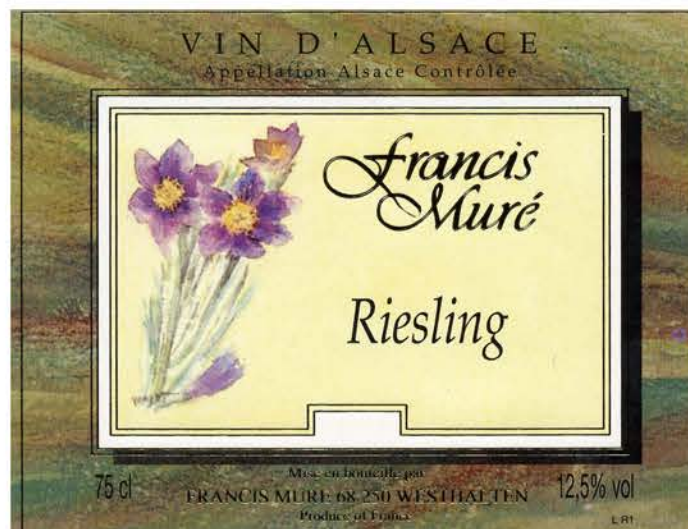
CASE PRICE

Bourgogne rouge 2013	\$195
Pommard 2010	\$560
Gevrey-Chambertin "Clos de la Justice" 2011	\$595
Santenay 1er cru "Gravières" 2001	\$395
Morey-St-Denis 1er cru "Baulets" 2001	\$575

DOWNLOAD THE ORDER FORM ▾



Domaine Francis Muré | Westhalten, Alsace



DOMAINE FRANCIS MURÉ



VIGNERON: Francis Muré

LOCATION: Westhalten, Alsace

GRAPES: riesling; pinots noir, blanc, gris

PRICE RANGE: \$10.42 – \$12.92

PAIRINGS: spicy food, asian cuisine

We've been enjoying the wines of Francis Muré for more than 15 years now, having come across the domaine during our family's French sabbatical year in 1998. These are remarkably well made wines at excellent prices, and if you haven't tried them yet you really should consider doing so.

We've beaten the drum about Alsatian Riesling many times, but in case you missed it we'll repeat ourselves. Here again is what **Muré Riesling** is not: it's not sweet; it's not like German Riesling; it has no petrol in the nose. Here's what it is: bone dry on the palate, lively, fresh, and bursting with citrus fruit. (If you're in the Boston area and able to come by for depot hours during the order period, we'll keep a bottle of the 2013 open so you can see for yourself). Particularly during the warmer months, this refreshing wine is a delight.

"Les Anémones" is named for the wildflower that graces the label and grows in the Zinkoepflé vineyard just above Westhalten. It's a blend of Riesling, Pinot Gris, and Muscat, and our favorite way to serve Anémones is as an apéritif.



The Riesling provides structure, the Pinot Gris roundness, and the Muscat lovely floral aromatics. This is another excellent choice when the weather warms. Both the Anémones and the Riesling pair well with Asian food -- the Riesling especially well with spicy stir fry.

In order to have the rosé at optimal freshness, we've taken to buying Muré's **Pinot Noir Rosé** and **Pinot Noir** at the point of bottling; therefore both of these wines will be from the 2015 vintage and we'll all get to know them together. Francis tells us that the fruit was beautiful in 2015, so expect the red to be bit denser and rounder than the 2014. It may need a month or so of rest to show well, but it is a wine to be drunk for the three years or so after the vintage. We like to serve it just a bit cool, outdoors if possible, and it dresses up a summery grilled chicken like little else. Every year Muré's rosé is brisk and refreshing from the time it comes off the boat. A number of Philadelphia restaurants have discovered the delights of Muré Rosé for the summertime, and a few pour it year round.



Finally, if you're running short on sparkling wine, Muré's **Crémant d'Alsace** offers a good chance to replenish your stock. It's 100% Pinot Blanc that is vinified and

raised in the traditional method (bottle by bottle). This wine is straightforward and delicious, with tiny refreshing bubbles that belie its modest price.

WINE	CASE PRICE
Riesling 2014	\$140
Les Anemones 2014	\$135
Pinot Noir 2015	\$155
Rosé Pinot Noir 2015	\$125
Crémant d'Alsace	\$155

[DOWNLOAD THE ORDER FORM](#) ▾



Vignobles Dauriac | Saint-Emilion, Bordeaux





VIGNOBLES DAURIAC



VIGNERON: Christian Dauriac

LOCATION: Saint-Emilion, Bordeaux

GRAPES: merlot; cabernets sauvignon and franc

PRICE RANGE: \$23.75 – \$60.42

PAIRINGS: well-browned steak

Bordeaux's grandest Chateaux are in the Medoc, along the left bank of the Gironde, the estuary of the Dordogne and the Garonne. The mainstay of left bank wines is Cabernet Sauvignon, whose slow ripening needs the ocean and the estuary's proximity to stretch out the growing season. On the right bank Cabernet Sauvignon can have trouble ripening, and so Cabernet Franc and Merlot predominate there.

There's a difference in style between the left and right banks, too, though in a mirror image of those in Paris. In Bordeaux you're far more likely to find the Bohemians on the right bank. On the right bank you'll more probably meet the vigneron rather than the commercial director. There an entrepreneur like Christian Dauriac can assemble properties in the two best appellations and hire uber-consultant Michel Rolland to propel them into the top rank. Not that the chateaux of the right bank are little known, of course. Pomerol's Petrus and St. Emilion's Cheval Blanc are among Bordeaux's most storied names, and there are plenty more big names in both appellations.

The right bank is the land of rich red wines. Nowhere is this more true than in Pomerol, which has special cachet these days. The reason isn't hard to guess. To borrow from Hugh Johnson, "what grows here is the gentlest, richest, most velvety, and instantly appealing form of red Bordeaux." These words describe Dauriac's Chateau La Clemence to a T.

We remember showing Dauriac's Clemence 2001 to Washington DC Master Sommelier Andy Myers a few years ago. Pomerol has plenty of big names, and La Clemence is not that widely known. Andy skeptically raised an eyebrow as the wine went into the glass and he was uncharacteristically quiet for some time as he considered it. Finally he spoke. "Just thank God for Pomerol," he said, and added Clemence to CityZen's list. Thank God indeed.

The 2011 vintage doesn't have the wine writers doing handsprings, but we like Dauriac's 2011s quite a lot. The **2011 Clemence** is "instantly appealing," as Hugh would say: rich and smooth right now but promising additional development in the coming years. The dark, concentrated blackcurrant fruit joins with notes of cocoa and spices in a glass that will please now and for another five or ten years.





The **2011 Chateau Destieux** is very big, as usual. There's plenty of everything in this wine: lots of fruit mixed with a solid dose of oak and tannin. Right now the wine will need some time in a carafe, but we expect it to round out soon and provide a lot of pleasure over a decade or so.

No such patience will be called for with the **Chateau Montlisse 2011**. It's not

as huge as the Destieux, but there's plenty of richness in its deep, dark fruit; and you can start serving this one any time. We don't expect it to have as long a life as the Montlisse 2010 that many of you bought recently, but it should drink very well over the next five years or so. And with a twenty-something Futures price, there will be plenty of opportunities to open a bottle.

WINE

CASE PRICE

Montlisse Saint-Emilion Grand Cru 2011	\$285
Destieux Saint-Emilion Grand Cru Classé 2011	\$495
Chateau la Clemence Pomerol 2011	\$725

[DOWNLOAD THE ORDER FORM](#) ▾



Domaine des Accoles | Coux, Ardèche



Olivier and Florence Leriche are now in their third vintage at their new domaine in the Ardèche, having left behind one of the Côte d'Or's most famous properties to build a business of their own. They bring Burgundian sensibilities to a region with different traditions, seeking lower-alcohol levels than their neighbors, while still bringing their grapes to phenolic maturity. We thought two of their red wines achieved their goal particularly well in the 2014 vintage, and we offer them here.

DOMAINE DES ACCOLES



VIGNERON: Olivier Leriche

LOCATION: Coux, Ardèche

GRAPES: grenache, syrah, cabernet, carignan

PRICE RANGE: \$9.58 – \$13.75

PAIRINGS: steak salad

The **“Cab’ des Acolytes” 2014** is made from Cabernet Sauvignon, hardly a common grape in the Rhône. Last year’s version was 85% Cabernet and 15% Grenache, but this year Olivier and Florence have moved to 100% Cabernet Sauvignon (the alcohol clocks in at 12.5%). We think it was a good decision. This wine isn’t intended to compete with the wines of Bordeaux or to lie in cellars for years. It’s an approachable, affordable, drinkable wine for right now, “a wine for sharing with friends,” as the French back label proclaims. In our view the wine succeeds admirably.

As for the **Chapelle des Accoles 2014**, if you look at its constituent parts you might think it a dog’s breakfast: the majority is Grenache, but then add Cabernet Sauvignon, Carignan, Syrah, and two rare *cépages* – Couston and Aubin. Yet we found the wine just beautiful. It’s smooth and silky, rich yet supple, and it brings together notes of violets and spice. All for less than \$15 a bottle. Enough said?

Since we’re on the cusp of summer, we’ll also include the **Accoles Rosé 2014**. This is a rosé for “natural wine” aficionados, by which we mean those who don’t mind some petillance finding its way into a still wine, or a bit of yeastiness showing up in the nose. If your tastes run more to consistent and conventionally clean, you might prefer Muré’s Rosé from Pinot Noir, or Goubert’s Rosé de Flo from more southerly grapes. But if natural wine is your thing, this is a crisp and refreshing example.



WINE	CASE PRICE
Rosé des Acolytes 2015	\$115
Cab’ des Acolytes 2014	\$130
Chapelle des Accoles 2014	\$165

[DOWNLOAD THE ORDER FORM](#) ▾



Domaine les Goubert | Gigondas, Rhône



DOMAINE LES GOUBERT

VIGNERON: Florence Cartier

LOCATION: Gigondas, Rhône Valley

GRAPES: grenache, mourvèdre, brun argenté

PAIRINGS: goat cheese on crackers

While we're on the subject of Rosé, here's the Southern grapes alternative to the Accoles. Florence Cartier created this wine just a few years ago, and it sells like hotcakes (crêpes?). We're not the only fans out there, and there's never time to get our hands on a sample. But if this year is anything like the last two, this is the perfect remedy to a warm humid summer evening.

The wine is a lovely glass of dry rosé, with notes of red currants and raspberries and lime rind. It's a blend of grenache, mourvèdre, and brun argenté, and has the classic fullness found in a southern rosé. It's best suited for sipping in the clear, intense light of late afternoon in the Provençal sun, but it works just fine on a rooftop or patio, particularly when it's hot out. Spread some fresh goat cheese on a cracker, put out a bowl of Picholine olives, and imagine yourself in the land of the Mistral.

WINE

CASE PRICE

Rosé de Flo 2015

\$130

[DOWNLOAD THE ORDER FORM](#) ▾



Domaine Coulangue | Bourg-St-Andéol, Rhône



DOMAINE COULANGE

VIGNERON: Christelle Coulange
LOCATION: Bourg-St-And  ol, Rh  ne
GRAPES: grenache, syrah
PAIRINGS: *aperitif*, anything

While we're on the subject of wine that sells like hotcakes, here's your chance to stock up on a wine you can drink every day, serve to anyone, and still have enough funds left over for a trip to the movies. Christelle Coulange's C  tes du Rh  ne "Cuv  e Mistral," from 80% Grenache and 20% Syrah, regularly wins awards at the Concours de Paris. Its attractive red fruit fills the mouth nicely, yet the wine isn't the least bit heavy. The expressive nose shows a bit of a floral side with its dose of garrigue.

We regularly serve this wine at home, with hamburgers, barbeque, pasta, soups, and all manner of simple fare. We have supplied it for a relative's wedding dinner, to great success. In fact, everyone should keep a few cases around in case they unexpectedly find themselves with need to pour a lot of red wine in a hurry to a group of friends or family. We promise that neither they nor you will be disappointed.

WINE

CASE PRICE

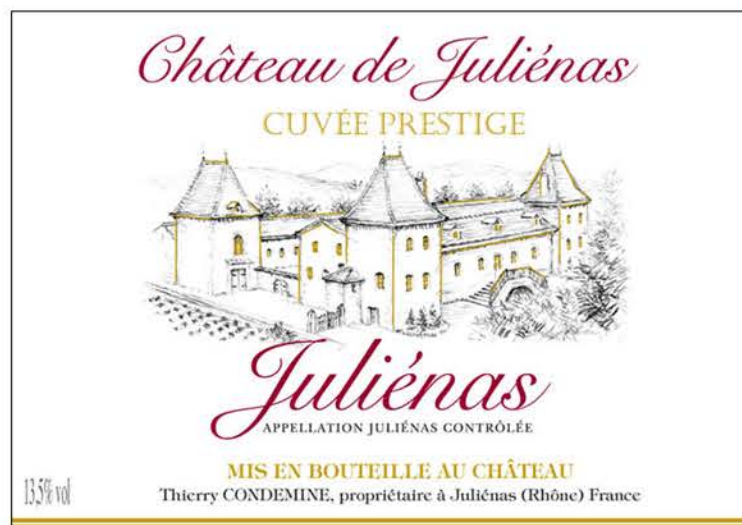
Cuv  e Mistral" 2013

\$99

[DOWNLOAD THE ORDER FORM](#) ∨



Chateau de Juliéna | Juliéna, Beaujolais



CHATEAU DE JULIÉNAS



VIGNERON: Thierry Condemine

LOCATION: Julié纳斯, Beaujolais

GRAPES: gamay

PRICE RANGE: \$13.33 – \$16.25

PAIRINGS: goat cheese on crackers

The Beaujolais is a rolling jumble of hillocks and hamlets. Its Gamay vines add to the confusion, since they are not lined up in neat rows and trained to steel wires as in the rest of Burgundy; but rather “head” or “bush” trained, with the individual trunk supporting a fist-shaped circle of fruit-bearing spurs. The overall impression of this charming, rambling countryside is that of a village in a vineyard rather than the other way around.

Most Beaujolais is simple and straightforward, or as Jancis Robinson puts it, “meant to be drunk, rather than discussed or collected.” Beaujolais has named ten towns called “Cru” that are a cut above the rest. Wine from these places is more concentrated, more complex, and more age worthy.

Julienas yields perhaps the biggest wines of the Cru Beaujolais, and wine has been produced at the Chateau de Julienas for more than 500 years (plenty of time to get it right). In the past we have offered two cuvées of Julienas -- Tradition and Prestige -- but this year we thought the **Prestige 2013** outshone the Tradition sufficiently that we are just suggesting that. The 2011 Prestige has aged beautifully, and we’re hoping for the same from the 2013, which shows very nice dark plum fruit with a touch of sandalwood or leather. It’s mouthfilling enough to seem a



bit serious, and at the moment there's still a bit of grip from its tannins. If it follows the 2011, the tannins will entirely round out over the coming months.

The Chateau de Julienas also makes some other Cru Beaujolais, and one from just down the road in **Fleurie** caught our eye. This wine is a bit brighter in the nose and

offers a more floral aspect than the meatier Julienas. It's prettier than the Juliéнас too, and might better be served with goat cheese on crackers. The Juliéнас, on the other hand, is a perfect match for summertime charcuterie. We would serve both a bit cooler than room temperature.

WINE

CASE PRICE

Juliéнас Prestige 2013

\$160

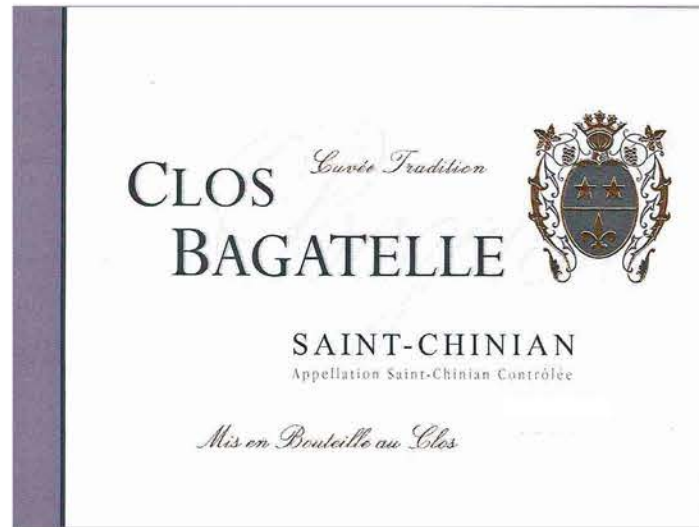
Fleurie "Les Morières" 2013

\$195

[DOWNLOAD THE ORDER FORM](#) ▾



Clos Bagatelle | Saint-Chinian, Languedoc



CLOS BAGATELLE



VIGNERON: Christine Deleuze

LOCATION: St-Chinian, Languedoc

GRAPES: syrah, grenache, carignan

PRICE RANGE: \$9.17 – \$13.33

PAIRINGS: burgers, shish kabobs

The Clos Bagatelle is in the hills of St. Chinian on the western frontier of the Languedoc. There Christine Deleuze and her brother make inexpensive, easy-to-drink wine of very good quality. As usual, we are suggesting two cuvées: the Cuvée Tradition (recently renamed “À l’Origine” for reasons that escape us) and the “Veillée d’Automne” (“Eve of Autumn”), a more serious wine, made for drinking after a bit of time for development in the bottle.

The current offerings are both delicious.

Tradition 2014 is a blend of Syrah, Grenache, Carignan and Mourvedre. Meant for early drinking, it’s raised in vat and foudre, and shows plenty of fruit. (In case you’re comparing this wine against the similarly-priced Coulange: The Bagatelle is a bit darker and denser than the Coulange, but maybe a little less versatile in warmer weather. There’s more meatiness in the Bagatelle, more fruit in the Coulange.)

The **Veillée d’Automne** is made from the same grapes as À l’Origine, but with more Mourvedre and less Carignan. More importantly, it spends 14 months in small oak



barrels after a longer extraction. As a result, it requires some time in the bottle before reaching its optimal drinking window. The 2011 Veillée d’Automne has been just delicious this year, with its dark fruits well integrated and pleasant notes of the garrigue. We find ourselves wishing

we had gotten more. The 2013 seems on track for a repeat performance; we expect the oak to begin blending nicely into the fruit by the end of summer, just in time for a switch from the Tradition to this one.

WINE

CASE PRICE

Saint-Chinian “Cuvée Tradition” 2014	\$110
Saint-Chinian “Veillée d’Automne” 2013	\$160

DOWNLOAD THE ORDER FORM ▾

HOW THE ANSONIA FUTURES PROGRAM WORKS

HOW TO ORDER

Our order form is an Excel spreadsheet.
Click below to download a copy.

[DOWNLOAD THE ORDER FORM](#) ✓

Please submit completed order forms by email to:
info@ansoniiawines.com

The deadline to place orders from this Futures
issue is **Sunday, April 3.**

The next Futures issue will be released in July 2016.

Many thanks for your interest,



OPTIONS FOR PICKUP

Pick-up in Massachusetts.

We now store our inventory in a basement in Newton (437 Newtonville Ave), and open it up to the public on Saturday afternoons. Futures customers can pick up their orders here during Saturday open hours, or by appointment.

Pick-up in Delaware.

Many of those who aren't near Boston will choose to collect their wine in Delaware. For such people, we set times for pickup at a temporary storage location and the owners pick their wine up there over the course of the two or three weeks after it arrives.

Shipping and delivery elsewhere.

In some states we can arrange for shipping at an additional cost that varies by location (\$3.50 per bottle to the west; \$2.50 per bottle everywhere else). Some states require us to collect sales and/or excise tax. If shipping interests you, let us know the state and we will figure out if it can be done.