

# Selections



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## A Sensational White from Domaine Chabrier fils

*In 1661, Racine said that the wine of Uzès was the best in the realm!*

It was by sheer chance that Hélène and I just happened to find ourselves in the Inter Caves wine emporium during our visit to Saint-Rémy-de-Provence last autumn. Sheer chance? No Pilgrims



*Hélène tasting and talking with M. Esparza in his shrine!*

ever beat a more purposeful and direct path to the holy shrine! This is where our mentor M. Esparza plies his trade and houses his vinous treasures. We were anxious to hear about and taste his most recent discoveries. “Have I got a treat for you and your wine club Members”, he enthused. “One of my childhood friends, Patrick Chabrier, along with his brother Christophe, makes a very special white wine that is sure to delight you and your clients.” We eagerly tried it and once again congratulated our host on his uncanny ability to steer us in the right direction. It would seem that Racine’s observation maintains a full measure of truth.

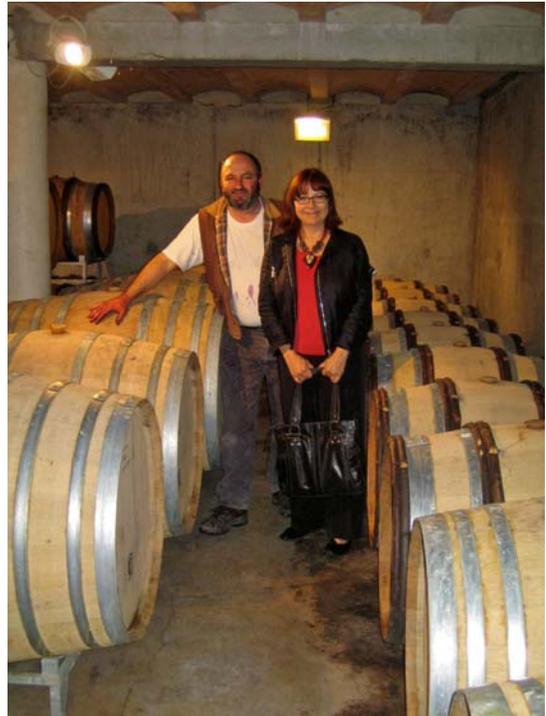
The next day we headed off to Uzès (pronounced like ‘who says’), a beautiful town situated roughly between Avignon and Nîmes near the majestic Roman aqueduct called Pont du Gard. We had arranged to meet Patrick Chabrier for a tour of his winery and to see if he could spare us some of his wine. Patrick is an affable bear of a man with decidedly purple paws, oops, hands! There is no question; this man totally immerses himself in his work. He soon had us scrambling (stretches the imagination, doesn’t it?) over the fermentation tanks in his thoroughly modern winery, taking great glee in showing us the broiling juices in the vats below. This is a man you take an instant like to and wish everyone could be as happily absorbed in his work as he is.

We then met up with Karine Fontanille, who looks after administration and guest reception duties, in the tasting area and began the arduous task of sampling the latest vintages of Chabrier wines. They produce a wide array of delicious red, rosé and white wines, but our favourite was

the same that M. Esparza had us sample in Saint-Rémy ... the Duché d'Uzès La Garrigue d'Aureillac (a bit of a mouthful, but then so is the wine).

### A Short History of Domaine Chabrier fils

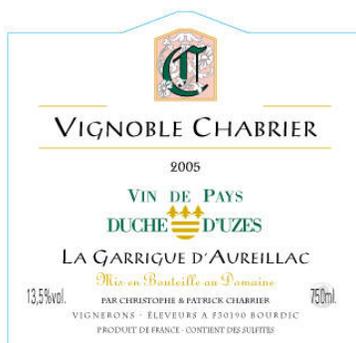
Before describing the wine, here is a little background about the winery. Grandfather Louis Chabrier settled in Bourdic (a small village near Uzès) in 1925 and became one of the founders of the local wine co-op in 1928. He left the estate to his sons, Louis and Robert who replanted the vineyards with new grape varieties. Louis' sons, Patrick and Christophe took over in 1988 and they built the current modern winery in 1998 when they decided to produce their own wine from the best grapes (about 20 percent – the remainder still goes to the co-op or is shipped to other producers around the world). They own 60 hectares of vineyards (a mosaic of terroirs) and grow a wide variety of grapes including Chardonnay, Sauvignon Blanc, Viognier, Marsanne, Grenache Blanc, Syrah, Merlot, Cabernet-Sauvignon, Grenache Noir, Carignan and Muscat Petits Grains. The Chabriers produce about 4,000 hectolitres of wine each year. While their new winery contains all of the modern winemaking equipment, the Chabriers meticulously maintain their vineyards with minimum chemical intervention. Their proprietary wines are in high demand and sell out very quickly. It is only because of Patrick's friendship with M. Esparza that we were able to become an agent for their wines. To find out more about Domaine Chabrier fils, please visit [www.chabrier.fr](http://www.chabrier.fr).



*Patrick (note the purple hand) and Hélene in the chais*

### 2005 Duché d'Uzès La Garrigue d'Aureillac – (13.8% Alc./Vol.)

**\$17.95**



This truly sensational wine is made from 80% Viognier and 20% Grenache Blanc (average yield of only 35 hectolitres per hectare). Half of the Viognier was fermented in new oak barrels and left on its lees for a year. It is a pale yellow with an intense nose of anise and dried apricots. In the mouth it is full and very well balanced with a pronounced flavour of stewed apricots and a hint of pineapple. It would work well as an aperitif, go wonderfully with any shellfish and, as a special treat be a divine partner with warm goat cheese. This is a great wine from a great year. If I could have only one more bottle of white wine costing

less than twenty dollars a bottle, this would be it. Unfortunately, we were able to secure only 150 bottles which means we are restricted to 25 **cases of six bottles**. [Order now](#) – first come, first served. We will be placing the order for this wine on Wednesday, June 20<sup>th</sup>, or sooner if we reach our allotment.

## **Soon to Emerge from Arthur's Cellar**

Next will be the new vintages of amazing Gigondas, Vacqueyras and Côtes du Rhône from Domaine Palon, some marvellous Italian Barbera d'Asti from Poderi Rosso Giovanni and Az. Agricola Ferro Carlo (including the announcement of our first VINTAGES release), wonderful Cahors from Château Famaey, nectar from the Burgundian house of Alex Gambal, some more Parker rated Châteauneuf-du-Pape (these from Mousset-Barrot) and many others.

## **Member Feedback**

Your feedback is greatly appreciated. It helps us improve our club and better respond to your requirements. Many of your suggestions have been implemented and we are working on several others. Thank you and please keep the comments coming ([jaswalker@arthursellers.com](mailto:jaswalker@arthursellers.com)).

**For the wine club to be successful, we need as many wine buying members as possible – please forward this newsletter to likely prospects and keep those referrals coming.**

Thank you and cheers,

Hélène and Jim

PS: Our wines are also available for restaurants and other establishments that serve beverage alcohol by the glass – their prices will be a little lower because PST is not charged. If you are aware of any that might be interested, please let us know.

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