

October 2020

Edition N°2



FAMILLE DE BOEL FRANCE

SAINT JOSEPH - CORNAS - CÔTES DU RHÔNE VILLAGES

Good Mood Newsletter !!



AUGUST-SEPTEMBER 2020 RIME WITH??... HARVEST!

The highlight since last newsletter? Harvest indeed, and what a harvest!! Well tell you more about it...

October 2020





MENU OF THE MONTH

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FAMILY

WHAT WOULD YOU HAVE FOR YOUR LAST MEAL?

Nelly : 39 yrs old, bretonne.

Entrée: sweetbread, urchin, bone marrow, black trumpets, oysters from different areas and size. Then a bougna: a speciality from New-Caledonia, pork, chicken cooked in soil with coconut milk.

Arnaud: 38 yrs old, belgian.

Mum's grey schrimp croquette , salmon gravlax, matured rib steak grilled in firewood (with crispy fat) and a morel sauce, dad's 'belgian fries', grand-ma's chocolate mousse.

ADVENTURE

CREATING A WINERY FROM SCRATCH... INDEED!

In july, we did a quick tour of our adventure, just so you were up to speed ;) This month, we focus on our southern Rhône vineyards.

Located in Lempis, a little village facing the Hermitage, between Lyon and Avignon, we have 3Ha in IGP, St Joseph, Cornas in the North, and 9Ha in South Côtes-du-Rhône.

But why bother stretching the vineyards? That's the big question... Now remember, we create our winery from scratch, meaning we had 0 land in 2016. We create this estate on appellations where there's only little vines for sale. Crazy or idiots?...

How to make sur this would not be a hobby (because 3 yrs of plantation, is few and long...) How to make this adventure viable? We didn't want to create a negoce activity, but work and live out of our own land.

Revelation: we had to find some old vines on Southern Rhône. So we've tasted, and tasted. Multiple Southern Rhône villages... and we decided to go for Ste-Cécile-les-Vignes, for its freshness. Well, nothing was done, at that stage we had only decided of where to buy... So we approached the Safer, which is a body that manages all transactions of agricultural land in France. An adventure in the adventure. So we ended up 3 days before Margot's birth visiting 20Ha of vineyards between Ste Cécile and Uchaux, very pregnant indeed, with the maternity bag in the boot just in case. No trouble, phew. And the vineyards were just what we needed.

But now we still had to be allowed to buy: that is to say, go through the Safer committee step, knowing that we were 16 wineries keen to buy..., and convince banks to support us...

To be continued...



Augustin: 4 yrs old, ardéchois.

Saucisson, 'belgian fries', chicken, spinach, mashed potatoes, mushrooms, cheese, some chocolate mousse and an ice cream.

Margot: 2 yrs old, ardéchoise.

Eggs, sausages, an apple puree, I like everything!



A LITTLE STORY ABOUT FERMENTATION

Here's a boring title, even geek... but listen to that, you'll love it. At least we did, and we were like kids meeting Santa Claus!

Last year, vintage 2019, we end up with a slow tank (very slow to finish the fermentation) and that ends up stopping... stress to the maximum level! Because when it stops, the wine is sweet and super hard to get starting again.

Only few days before had we read few lines in a biodynamie book about this case. So we call a wine mate to ask if he's ever tried, to which he answers it didn't worked for him. But we decide to try anyway. So we wait for the moon change 2 nights after. We do spray some silicium in the air, and the day after we spray some valerian.

The suspense reaches again its maximum when we get in the winery the day after. We check the tank, and fermentation had started again! The day after, it blocks again... Resilient, we do another valerian. Well, this tank ended up finishing its fermentation right to the end in few days!!

Sceptic people would say the pressure in the air had changed, etc. Maybe that everything was aligned for this to work, but yes we still believe in Santa Claus, and we definitely do love Biodynamie!

BIODYNAMIE

HARVEST: YEASTS

Biodynamie applies to the vineyard, and also in the cellar. With the same approach of less intervention.

At the cellar, it's easy, we don't add anything but a touch of sulfur. We work with wild yeasts, these naturally present on the grapes skins, so we don't add yeasts that were grown and multiplied in a laboratory. This is a more stressful, more risky step, because lab yeasts are selected to eliminate all the other yeasts, to finish sugars better and to resist to alcohol, but they influence the wine aromatics.

So we trust our natural wild yeasts, for the following (personal) reasons: natural yeasts participate to the notion of terroir, because they are loaded with its atmosphere, with the place they took shape, because they are multiple and various, and that shows in their strength, and brings a real aromatic complexity; and also because they bring a different energy to the wines, more silky textures and more volume.

BIODY CALENDAR

AFTER HARVEST

Just after harvest, before the land gets cool, we spray 2 natural preparations:

- the 500P with cow manure fermented during few months with plants, to favour microbial life in the soil
- the 501 with silicium on the leaves, to favour energy storing in the wood

But we'll come back to these 2 preparations, essential base to biodynamie and that deserve far more than 3 lines...



EVENTS

COUNTRY TASTINGS

We had announced them, it's been a breath of fresh air in the summer!

Great tastings in the middle of our vineyards!

We talked wine, food, and made great encounters!

We happily tasted, drank and ate!

Next session in the Summer 2021. Patience!

END OF HARVEST FEAST SURF AND TURF SUNDAY THE 18TH OF OCTOBER !!!

Due to Covid,
we had to cancel...

You couldn't join us for harvest?
Come join us for the end of harvest feast!!

Our friend Béber will look after our tummy and warm up our body,
and we'll take care of the wine to warm up your heart.

WHAT? : Because winter and the shellfish season is open, we'll just dive into it! And since we thrive with meat, there will also be some stunning pieces of meat..

WHEN? : The lunch of Sunday the 18th of October 2020, 12h30

WHERE? : At home, 1510 chemin de monerone, 07610 Lempis

HOW MUCH? : €40/pers, surf and turf Feast paired with our wines.

Free if you've participated to our harvest, or if you sell our wines.

Bookings: Until the 12th of October,
so we can book shellfish and the best pieces of meat on Wednesday.

www.famille-deboelfrance.com/boutique (article: Festin de vendanges)

WHAT WINE?

AUTUMN NEWS



Rue des poulies 2018: Syrah from Saint Joseph

The palate is full and elegant, it shows more body than 2017, more dark fruit. The structure is supple yet dense, the wine is fruity, mineral and call for a rack of lamb with garlic or some stewed beef with herbs.

And for the little bons-vivants story: The rue des poulies (pulleys street) is where the 1st french restaurant settled in 1765. (not a hostel to sleep, not a multi menu place, not a pricing depending on who you are...)

A GRAND NEWIE: OUR CORNAS

We've been waiting for it for few years now... on the heights of Cornas, at 400m high, on a great slope and terrasses, on pur granit. Here's one of the first blocks we planted, dear to our hearts. but don't get too excited, we only produced 260 bottles...

Ars Magirica 2019: Syrah from Cornas

Anchored in granit, this syrah shows almost austere notes, give it a bit of air (a good hour). It has great finesse, and with a silky full mouth, shows black fruit and subtle smoked aromas.

And for the little bons-vivants story: Ars Magirica is the name of the 1st cooking book dated year zero, written by Apicius, one of the greatest gourmets of history.



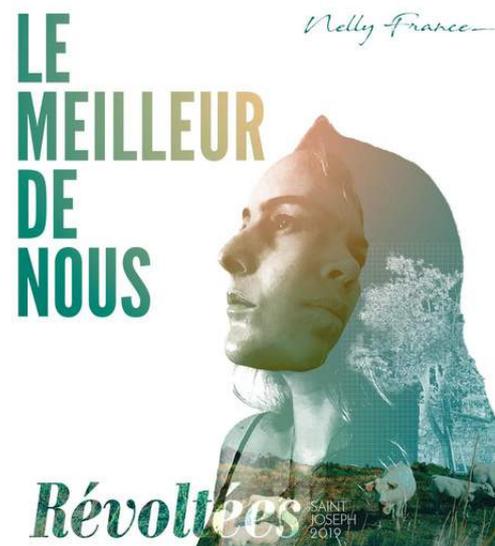
NELLY'S WINES

Le Meilleur de Nous/ The Best of Us is my message to the empowered women that we are. With the idea that when there's a will, there's a way!

This autumn, I launch a new cuvée :

'**Révoltées 2019**': Saint Joseph white 50% marsanne, 50% roussanne II love its floral and mineral character, as well as its fleshiness, its volume and freshness.

After Mères and Guerrières, Révoltées strikes a new impulse. On the label, Jane my bestie from NZ. And a tribute to Astrid Granger, a French farmer who fights for farmers to live from their work.





INGREDIENTS FOR 4 PEOPLE

Exotic prawns

2 poignées de crevettes
2-3 oignons verts
3-4 cm de gingembre
1 gousse d'ail frais
1 grosse cuill spe d'huile de coco
1 citron vert
1/2 cuill. café de baies de Timur
sel, poivre blanc

Magrets de canard

2 breasts
1 ts. of coriander seeds
1 ts. of fennel seeds
2-3 juniper berries
Wakame seaweed to cover the
flesh side of the breast
Vinaigrette:
2/3 cider vinegar,
1/3 balsamic vinegar,
1/4 fresh garlic clove
Chives

FOODIES

RECIPES OF THE MONTH

The wise recipe: Prawns with fresh and exotic notes

Marinate all the ingredients together for 15 minutes.

Cook together on a low heat, until the prawns start changing colour. Put the prawns and garnish aside, and keep the sauce full of prawns juice. Reduce on very low heat. Ready!

The decadent recipe: Duck breast, crust of seeds and wakame seaweed with hot vinaigrette

Crust of seeds on the skin side: sesame, coriander, fennel, juniper crushed with a mortar

Wakame seaweed on the flesh side.

Cover each side of the breast as described, and cook as usual in the pan (no fat). Insist on the skin side for a super crunchy skin (add salt, that will help), and go for a rosé cooking.

Vinaigrette: put the vinegars, oil in the micro wave for 1 minute. Then add the fresh garlic and chives.



COOK BOOK OF THE MONTH

BBQ Veggies

A reminder of the sunny summer we have enjoyed...

Here's the cook book of the swedish chef Paul Svensson, and discover new cooking methods, and above all unusual recipes for the bbq with a great variety of veggies. Grilled veggies, smoking technics. It's super yummy and full of disciveries.

Edition Marabout.



A NEW WHITE
ST JOSEPH
FOR 2021...

HARVEST 2020

THE RECIPE OF THE MONTH

To be clear: it's a beautiful vintage!
Our 3rd vintage !!

After a rainy spring, came a hot and dry summer. We ere expecting a very early harvest, and it started on the 25th of august with the grenache blanc from Ste Cécile on the south. Then unexpectedly came the turn of the first Uchaux reds. And the harvest team waltz, from a block to another, from south to north and back as maturities were achieved. And it lasted for 1 month.

What makes 2020 so special?

- low alcohol
- good maturities and great balance
- we had to harvest with an eye on animals, because with the dry summer ripe grapes were very tempting to them too...



COMMITTING

OUR ASSOCIATION: BEAT THE HEAT

As announced last month, we've launched our association: **Beat The Heat**.

We work in biodynamie, and do our utmost in the vineyard and at the winery to work accordingly to our principles of respecting nature.

We want to go further , and invite you to:

- help to **fight against climate change**
- support the **development of biodiversity** and its variety

Action n°1:

Following the harvest of our new St Joseph block, we will donate €10/Hl of wine harvested.

Result next month, once the tank digged out. This fund will go to our friends for Reforest'Action, to plant trees.

As a reminder, our objective: plant 1000 trees in 5 years.

We'll keep you updated about our next action when you'll be able to participate.



GREEN CORNER

THE PLANT OF THE MONTH: VALERIAN

In biodynamie, it is initially used in the compost preparation, specifically because of its link with phosphorus. But it can be used on its own, it's the 507 preparation.

When to use it? Known for its destressing faculty, it is useful to help the plant to start again after a stress, in terms of growth and healing. Or at the beginning of the season, to limit the stress due to the high night and day temperature variation.

It can also help after a light frost, either by spraying it the night before and very early right after the frost.

Also for growth and healing, great applied right after some hail. It's also a great support for flowering.

As we often use it after a stress, it's always useful to have some (no problem to keep it, in a dark and fresh place).

And a valerian infusion will also help you sleep.

As you've understood, it's a plant with a multitude of effects. We haven't even mentionned all of them here!

CONTACT US

COME & VISIT US! FOLLOW US!

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Call us before visiting, as we're often in the vineyards!

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Instagram: #famille_deboelfrance

Facebook: @familledeboelfrance



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**TO BE CONTINUED
IN DECEMBER !!!**

www.famille-deboelfrance.com