

massif

Massif wines
WINE PORTFOLIO
2022

Please email orders through to sam@massifwines.com

AUVERGNE

LA BOHEME - PATRICK BOUJU AND JUSTINE LOISEAU

Patrick is a respected and celebrated vigneron of the Auvergne who started making wine back in 2004. His vineyard is planted on basaltic soils and neighbours the Puy-de-Dome, one of the youngest but now extinct volcanoes in the Massif Central. Patrick also makes wine from vineyards he tends to biodynamically in the Beaujolais as well as a handful of negociant wine.

MOL - 2019 LUC \$38.00

A blend of different grapes, mainly from the South. Syrah, Carignan, Merlot, Cinsault, Muscat and Gamay. Aged in fibreglass tank. Supremely loveable wine again this year. The perfect balance of brambly fruits, a silky touch of soft tannin and a drink and don't think freshness. That's not to say there's not a lot going on in the glass, just that you find yourself gulping and before you know it, it's gone.

SEIN POUR SEIN - 2018 LUC \$48.00

100% Pinot Noir d'Auvergne. Macerated. Aged in barrel. A restock of last year. The higher toned aromatics have settled in, less volatility, needs a little more air to show its best self, decant for the best experience. But once it does, dark berries and cherries, subtle earthiness and spice, a refreshing acidity.

FESTEJAR ROUGE - 2019 LUC \$44.00

Gamay from South Beaujolais. Super dry this year. Gorgeous boozy cherry fizz. A little extra time in bottle and it seems to have developed a little more complexity, a new density. One of Bouju's best and most iconic!

R - 2019 LUC \$46.00

100% Riesling from the Goepp family of Heiligenstein, Alsace. Aged in the Auvergne in an Alsatian foudre. Wow, a very precise and generous wine from Patrick and Justine. Great freshness but with a rich palate, kind of Jura-like ultra-gentle oxidation.

GM - 2019 LUC \$46.00

Macerated white wine, a blend of Muscat, Grenache Gris, Riesling and Auxerrois. Macerated as whole clusters in fibreglass tanks and amphorae. That classic peachy haze, super aromatic with bright passionfruit, peach mint and green tea. Components all a touch more integrated this year. No-brainer.

LES ROUSSILLES - MATTIA CARFAGNA

Seldom is Mattia introduced without a mention of his father, Francesco Carfagna, the vigneron of Isola del Giglio off the Tuscan coast. Though Mattia took to the Auvergne instead, crafting incredible Gamay (de Beaujolais) from the volcanic soils of Chateaugay.

LE MATOS 2019 LUC \$41.00

Gamay de Beaujolais grown in Chateaugay, Auvergne. Half destemmed, half whole-bunch and macerated for 10 days in the old cellar of Catherine and Manu of L'Egrapille. Light, long, mineral and balanced. We're very excited to be working with a great young winemaker at the beginning of his journey.

massif

7 Stirling Hwy, North Fremantle 6159
Massif Wines massifwines.com

SAVOIE

LA VIGNE SAUVAGE - DAVID HUMBERT

David established his Domaine, La Vigne Sauvage, high in the Alps of the Savoie in 2018. His vines are in two appellations, Marignan and Marin, both of limestone and clay soils. Here he crafts wines of brilliant purity and minerality. David manages his vines using biodynamics, Marignan is certified, Marin in conversion. All the work in the vineyards is by hand and the same goes in the cellar, with no fining, filtering and void of any additions. Both wines are super stable.

L'INSOUCIANCE 2019 LUC \$47.00

Chasselas from David's plot in Marin. Lifted citrus and wet stone minerality, a little curry-leaf reduction on the nose. Bright and energetic acidity lifts pithy citrus and tart yellow apple, subtle green melon. Generous mountain wine.

LA SAUVAGEONNE 2019 LUC \$51.00

Chasselas from David's certified biodynamic plot in Marignan. Compared to L'Insouciance, La Sauvageonne departs from some of the warmer citrus and apple tones for a piercing tart acidity, slate, lime, green pear, icy green apple, a lick of salinity and that high altitude/glacial freshness. This will also develop really nicely we think with a few months or years in bottle.

ALSACE

RUHLMANN DIRRINGER - LEO DIRRINGER

From Leo:

The name Ruhlmann Dirringer, comes from my grandfather Dirringer and my grandmother Ruhlmann. They are the ones who started selling bottled wine. Otherwise on both sides, as far as we get to ascend the ancestors have always had vines, fields and cows, pigs & chickens.

When I took over my parents' estate in 2017, we started working in organic and natural wine making. At the moment we are making 13ha of vineyards with my mother, my father and 2 employees. Maybe the surface will change a bit, because we try to make exchanges to cultivate places that we love. The vines are on average 35 years old. They are mainly located in Dambach. The slopes are granite arenas, therefore sands with little soil. And when you go down to the plain, more sands are mixed with silt that comes from rivers. All wines are stable open for multiple days.

RIESLING GRANDE SOIF 2020 LUC \$36.00

Riesling from light soils, on gravel in the extension of the Val de Ville. Direct press, 23 months in old barrel. Minimal sulfites added at bottling 24mg/L.

A very expressive Riesling with a lovely richness on the nose. Caramelised apples and honeyed almond but with wonderfully refreshing pineapple-like acidity. Very moreish. Develops an almost marine-like iodine quality after 24 hours. Such an interesting wine.

RIESLING GRANDE DE SABLE 2020 LUC \$38.00

Riesling from the granite areas of Dambach. Direct press, 2 years in old barrel, no additions. An incredibly well balanced wine. Mineral reduction and flinty notes on the nose, lime and citrus pith on the palate. A really elegant wine and all components hum harmoniously.

RIESLING FLEUR DE PEU 2020 LUC \$38.00

Riesling from the Frankstein hill, poor granite soil facing east. 8 day maceration in whole bunches. No additions. Opens with a little mineral reduction, blood orange pithiness, pineapple, clove and a little menthol note. Velvety texture. Really versatile, will pair well with food.

PINOT RUTENBERG 2020 LUC \$40.00

Old Pinot Noir vines on the Rutenberg, a rich and deep granite terroir, halfway up the slopes. Maceration combining whole bunches and destemmed grapes, for 3 weeks. A dense fruit core of purple fruits and berries, a woody savoury edge and well balanced acidity, composed well, not tart by any means. First mouthful and we couldn't get the smile off our faces, very pleasurable drinking.

TERRE A BOIRE 2020 LUC \$35.00

Pinot Noir grown on a vein of clay in the Dambach la Ville. 8 day maceration. A lighter style, shorter maceration Pinot compared to the Rutenberg. Tart red and purple fruits, smoky minerality.

METISSE 2020 LUC \$35.00

Maceration of Muscat d'Alsace, Pinot Noir and Gewurztraminer, assembled and fermented with Sylvaner juice and Pinot Blanc. 90% juice and 10% in macération. So telling are the components of this wine, aromatics and spice from the muscat and gewurztraminer, lively acidity and freshness from the sylvaner and pinot blanc. All wound up in a velvety texture that feels pretty luxurious. Sun wine.

BECK-HARTWEG - FLORIAN AND MATHILDE BECK-HARTWEG

Florian and Mathilde Beck-Hartweg are from Dambache-la-Ville where winemaking has been a family story since 1590. They keep a small amount of vineyards (11 acres), which allows them to do all the work in the family, with no employees. All the work is done by the family, by hand. It permits them to be everyday in close contact with their wines, their vines, their soils, their terroirs. His wife Mathilde loves the manual work in the vineyards. In the cellar, she's involved in the making of natural wines, with no sulfites nor other additives.

TOUT NATURELLEMENT 2018 LUC \$37.00

80% Sylvaner & Pinot Blanc, 20% Auxerrois & Pinot Gris. Long and smooth press without crushing prior, to preserve the purity of the aromas. Wild fermentation in old oak casks for 8-10 months. A vivacious and energetic wine, reduction bringing those lovely curry-leaf/petroleum notes we're so fond of in Alsatian whites. Beautifully fruity but with an energy that satiates a thirst for refreshment. Yellow and white fruits, green and white melons and nashi pear. An awesome aperitif.

BORDEAUX

ORMIALE - FABRICE DOMERCQ

Fabrice Domercq started Ormiale with well known British designer Jasper Morrison, in the Entre-deux-Mers, in 2007, some 15km South of St. Emilion and 8km from Castillon la Bataille. There he farms 2ha of Demeter certified biodynamic vines, ranging across Côtes de Castillon and Côtes de Francs, planted to Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Fabrice works with very low yields too, forgoing the area average of 59hl/ha to pick only 20-25hl/ha, dramatically improving the quality and intensity of the fruit.

Bunches are hand picked and manually destemmed at the cellar in Meringas in the North of the Entre-deux-Mers. The fermentations use only indigenous yeast and the wines are made without inputs of any kind. These are Bordeaux, but alive.

We're thrilled to be working with Fabrice, giving access to an incredible wine region of France that few of us normally get to experience. As per Fabrice, the future is looking bright for Ormiale, while warmer vintages of 2019 and 2020 have given him something to think about in terms of making the wines he wants to drink, he declares he's striving to make wines that are full of "freshness, tension, acidity, drinkability and easy to digest". In his own words, he is "looking for singularity, being sharp and alert, innovative and sensible is what keeps me alive".

JAMES 2018 LUC \$69.00

Is sparkling Bordeaux the future? James has become an incredibly popular wine, selling out very quickly each year with only 800 or so bottles made. In 2018, he used direct press juice of 70% Merlot and 30% Cabernet Sauvignon, indigenous yeast fermentation and no added sulphur. The wine has spent a minimum 28 months on lees before being disgorged and is bone dry, quite a serious wine, with a fine, persistent effervescence.

This is about as serious a pet-nat as you're likely to come across. There's incredible concentration of flavour and the finest persistent bead. The nose is generous with cherry liqueur, raspberries, baking spice and salty air and on the palate dense red fruits, limestone minerality and again with the salinity. Serve well chilled.

ORMIALE 2017 LUC \$76.00

Merlot 100% de-stemmed by hand. Indigenous yeasts. Fermentations in old tronconic oak vat and stainless steel. Aged in 600L barrels. No fining, no filtration and no SO2 added. Bottled by gravity, no pump.

The wine opens on the nose with very lifted, developed dried fruit, plums and black berries, a touch of leather, a little horse's ass, yes we're in Bordeaux country here. Gosh it's been such an intriguing wine to taste over several days. This development on the nose, but the palate, golly it's very joyous. Fresh purple fruits that run the line between density and clarity, really kind of powerful, and just an amazing volume of energy humming all along the palate from front to back. Are we big Bordeaux drinkers? No. Were we stuffing our nose back in the glass, filling our mouths and marvelling with very little restraint? Yes.