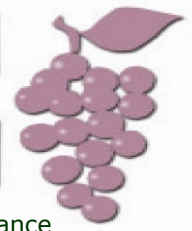


NEWSLETTER LE NOBLEVINE



LES VIGNES
**Summer
Edition 2**

Le Noblevine, Domaine D'Espère, 30350 St. Jean de Serres, France
Email: galwaywine@wanadoo.fr Tel: 00 33 466 308 488

www.lvi-noblevine.com / www.GalwayBayWine.com July-Aug 2009

Page 1

Inside this issue:

- Vines & Wines
- La Bastide des Lavandières
- Calais Collection & New Prices
- Harvest Festival 2009
- Special Offer Wines

Bonjour Everybody

LATEST WINE & VINES NEWS

Vines:

There is always work going on in the vineyard . Last week it was the final treatment when we sprayed against mildew and odium. From now on the bunches of grapes on the vines which are already formed will be growing and in 6 to 8 weeks time they will be ready for picking. The spraying is done in the calm of the morning. We usually start at 5 am as by mid-day the wind gets up and it's forbidden to spray copper sulphite on windy days.

The work for this week will entail cutting back the leaves to allow the sun to do its job and get an even ripening . Then we begin getting ready for the picking at the end of August!

I probably explained to you already that last year we suffered 30 % losses of crop owing to an attack of Odium and Mildew. Thankfully this year we have an all clear so far with no odium & no mildew **but** we are not out of the woods yet. These very hot days we have been having since mid June with temperatures of 35 °c are + 5°c above normal for here . These high temperatures bring on occasional thunder storms - some of which include hail stones which can damage the bunches of grapes and could if severe enough - wipe out a field of grapes! The worst thing is that we can do nothing about this except fill out the insurance claim!

Finally this May and June was exceptionally wet with 15 days of rain in total . Grass and weeds thrived so most of our fields of vines were mowed 4 or 5 times as we do not spray with weed killer.

A footnote for those of you who have not been reading my newsletters . We spray against odium and mildew with Copper sulphite (old fashioned bluestone & washing soda mix) allowable since the Irish potato famine in 1846 . All is well in the vineyard ! we await the Harvest !

Wines:

The vintage 2008 is still in the barrels until November. The next bottling is for 2008 white wine and a bit of 2007 red which will be a Cabernet / Marsillan / Grenache blend . This will be at the end of August!

Red Wine: We have still some stocks of 2007 Petite Colline d'Espere & The Hooker as well as a few cases of 2006 Reserva and the last couple of pallets of the 2004 Galway bay red and Colline d'Espere!

White Wine: Only Galway bay white wine left.

The prices for the above remain the same until the end of August ! So if you want some after this date it will be .55 cents extra tax + 21.5% vat

We will be offering a selection of Bio / organic wines from Domaine Coston from the Larzac . They are our new partners in developing our own organic wines. The cave Co- operative at Corconne have taken over the making of Roul Philips Domaine Baubiach wines.

we are now offering a selection of the 2007 / 2008 wines. We have chosen only the best from the Cave . Our next offering of Colline d'Espere will have Syrah and Mouvedre made at this cave for us!. See offer list on Page 3



At the time of writing there are still some Summer weeks available at the special reduced rate for vineowners at La Bastide des Lavandières but these are going fast. The next available date if anyone is interested is August 22nd . Please visit our website at www.Canaules.com or telephone Sean @ 087-2228602 to book or you can book online yourself using **Discount Code: LVI2009 Summer** to claim your 10% discount

If you would like to see the grapes growing & ripening before we harvest them then now is a great time to visit . The weather is hot & sunny almost every single day so it is the perfect time of year to combine your Summer holiday with a visit to the vineyard in Saint-Jean-de-Serres which is just over a mile away from the apartments.

There are a multitude of things to do & places to visit here at this time of the year for all members of the family. As well as our own vineyard in Saint-Jean-de-Serres there are numerous others in the area which welcome visitors. If you would like to find out a bit more about what there is to do here then please download our tourist guide which we have created specially for guests staying in the apartments . You will find the guide at the bottom of the home page on our apartments website : www.canaules.com . Just scroll to the bottom of the page (just above the weather forecast) & you will see it.



Please note that we now require payment before we send out your order . The reason for this is that out of the €5.68 you are paying for your wine €3.52 is duty & vat also up to 50 cents is the transport costs to Ireland. This leaves only €1.66 for the cost of wine making maturing , storage bottling & packaging.

As a business we cannot afford to "front up" the exorbitant Irish taxes so from now on you need to have your payment in to us in advance of receiving your order .

One way around this which would probably suit our UK members but is available to all is that you can now collect your wine from Le Chais in Calais - a storage facility used by UK wine clubs.

The costs are as follows:

Your wine	€1.70
French TVA / vat 19.6 %	€0.33
Transport to Calais	€0.50 approx.

Total	€2.53 a bottle = £2.20 stg.
-------	-----------------------------

The cost of storage in Calais is 4.50 euro per case of 12 bottles . Your wine can be stored up to 1 year for this price. So your wine to Calais would be € 2.90 a bottle or £2.52 stg approx.

Remember you have to pay 1 euro extra for wood aged wines. A full price list ex Calais will be emailed to you shortly.



Wine Festival 2009:

Yes it's make your mind up time again! This year we holding the event on the weekend of the 09th to the 11th of October but you are welcome to arrive anytime from Thursday October 7th onwards . Thursday and Friday will be just 2 casual nights for you to settle in but then we will be having our big banquet on Saturday Night the 10th with dancing until late with some new cabaret acts included .

Sunday afternoon is set aside for visiting the vines - this time on a horse drawn carriage. Sunday evening its barbeque time at our holiday apartments in Canaules with entertainment supplied by the Montpellier pipers and our own home grown musicians and singers!

Monday will be an opportunity for everyone to relax and recharge the batteries around the pool in Canaules in the October sunshine (normal temp. is in the mid 20's in October)

Please ! please confirm if you intend to travel so we can organise the accommodation . You will need to book your own flights but at the moment air fares are cheap - Look up www.ryanair.com
Accommodation : depends on whether you are coming for 3 or 5 nights . We expect the Canaules apartments to fill quickly so please contact Sean by e-mail at bookings@canaules.com if you wish to book accommodation . The Festival nightly rate for each apartment is just €100 per night for the standard apartments and €130 per night for the 2 large apartments . Standard apartments have 1 double ensuite + 1 twin ensuite + 1 full size sofa bed so they can easily accommodate up to 6 people . The 2 larger apartments are similar but with the addition of a mezzanine area allowing a total of up to 8 people to be accommodated comfortably . B&B nearby costs 70 euro for a double room per night so the apartments represent very good value . If you do not wish to take a full apartment we may be able to arrange for you to share with people who want to do the same .

Travel to and from airport and local travel can arranged by grouping everyone & using Mini buses rather than each renting cars. Car hire at this time of year is relatively cheap however so you have an option if you wish but if you want to avail of the group option this will have to be organised before mid September so advise us if wish to use this service!

Can't make it for the festival weekend ?

We will have two open weekends on October 3rd & 4th and again on October 17th & 18th so any owners who cannot make the festival can come and savour the the atmosphere of the harvest anyway . You can visit the vines and drink the wine! Please contact us if you wish to come and visit on any of these weekends instead of the main Harvest Festival weekend . A limited number of the apartments will be available for weekend bookings or longer at the same rates as the Festival weekend . If we get enough of people interested we can organise mini bus transport also for airport pick-ups and drop offs as well as travel within the locality.

The big news is we are participating in the Burren 2010 festival during the May bank holiday weekend . This will be a spectacular event - Food ! Wine ! Music ! sporting events ! all in aid of Cancer Care . It will be a type of a twinning of the Burren valley & the Cévennes ` Food , wine , music & cultural events will provide the theme of a weekend of entertainment when the Mediterranean meets the Atlantic & The Camargue comes to Connemara . Full details will be available in October!



A special selection of wines available exclusively to vineowners from associates here in the Languedoc region . Prices include duty paid & delivery.

2007 "La Gravette" Rouge (AOC Coteaux du Languedoc)
A soft fruity wine with a slight peppery finish
An AOC Coteaux du Languedoc for just €10.90

2007 "Coeur de Gravette" rouge (AOC Pic st. Loup)
95% Syrah , 5 % Mourvedre
A big Syrah - smooth and clean on the pallet with bags of fruit and character . I have been tasting this wine over the last few vintages and feel it is worth listing !
Normal retail price €16.50 Price to vineowners €13.95

2007 /2008 "La Gravette" Blanc Vieilles vignes
90% Rousanne , 10% Grenache blanc
12 months in oak gives a toasty buttery nose with hints of honey and a caramel long finish . A gastronomic white wine .
Normal retail price €15.50 - But to you - Just €12.50

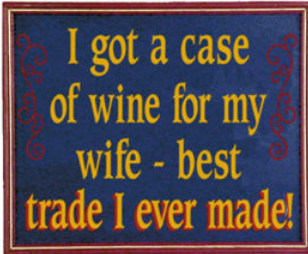
Domaine Coston (AOC Coteaux du Languedoc) Terrasses du Larzac. This region is one of 4 in the Languedoc which are now making the most exciting new wines in the world . We are working closely with the Coston brothers to be able to offer you their wines at very special prices . All wines are produced organically from certified biological ly produced grapes . Very small production with limited bottles available at present :

Their basic wine is **Domaine Coston - Saint Guilhem le Désert 2007 / 2008 - A Cabernet Franc / Grenache blend . It is available to you at a great price of €12.50 per bottle**

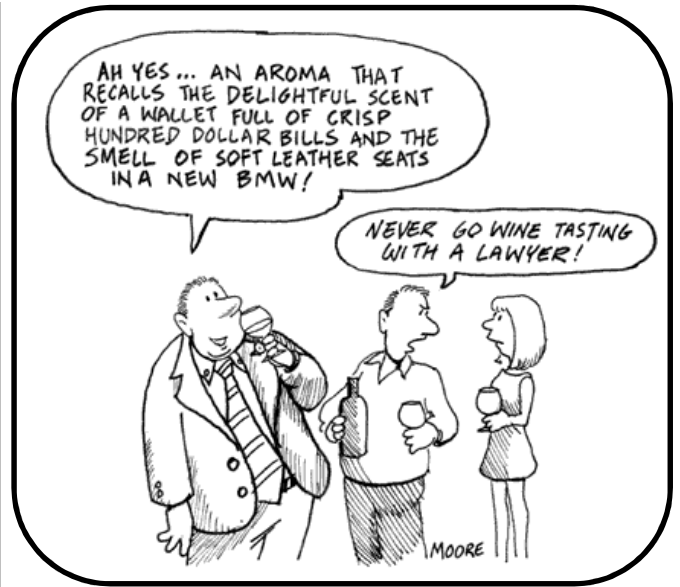
Domaine Coston - 2007 Terrasses du Larzac
 Syrah / Grenache / Mourvedre / Carignan
 This wine shows the potential of this region . It is a rich fruity wine
 with a smooth long finish and no oak
Normally retails at €15.50 - Yours for just €12.90

Domaine Coston - 2005 Les Garigoles
 An oak aged Syrah / Mourvedre
 This is a big wine - Full bodied with a rich carmalised nose . This
 is one for very special occasions
Retailing at over 20 euro in France - Yours for just €15.50

**A mixed case: 2 of
 each of the above for
 155 euro delivered to
 your door !**



**Get one for yourself or your wife
 & save over €27.00**



Apologies for the above to any of our vine-owners in the legal profession . Hopefully despite the tough times you've all retained your sense of humour !

Please use Order Form below to place your order



WINE ORDER FORM

Payment with Order Please Limited quantities available so please order quickly



Name: _____

Address: _____

Row No.: _____

PPS Number: _____

WINE DETAILS	BOXES (12 Bottles per Box)	UNIT COST	TOTAL
La Gravette & Coston Mixed Case			
COST OF WINE :			
DELIVERY COST :			
TOTAL AMOUNT TO BE PAID :			€155.00

Because it is necessary for us to pay Irish Excise & Vat up front we must receive payment for all orders before we can ship them out to the customer . Please include cheque for full amount with your order . Wine will not be shipped unless payment has been received

**Send your Order by Post with cheque made payable to LNV to:
 LNV, Tallawroe, Craughwell, Co. Galway**