

NEWSLETTER LE NOBLEVINE



LES VIGNES
**Summer
Edition**

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Bonjour Everybody

LATEST WINE & VINES NEWS

With so much doom and gloom around from recession to depression spirits are at an all time low all around us . We are told then that the news is worse to come . And all of this is occurring at a time when great ideas to get us out of the mess are being binned by the beaurocrats in power . it definitely is a time for caution and an extra couple of glasses of wine per day to cool the nerves.

The wine has not been spared the wrath of the budget . It is now €2.55 excise a bottle + 21.5% vat . We are taxed to the hilt to pay for mis-management at every level it seems. But "it is a world problem" is the excuse that we are given.

I could write pages regarding these economic problems and elaborate on the solutions created by some very astute people on our Island here, but the politicians rule and blabber on without listening.

Back to the wine and vine business which like other farming and fishing industries is having a turbulent time. Yes but its old hat - These industries have been plundered by the big group for decades. Intense farming and fishing has been with us for 30 years, Big agricultural chemical companies such as Monsanto grow more crops to feed the world but they reduce the need for labour, mechanise the industry & reduce labour costs in favour of the type of profitability that builds up the dole queues & empties the countryside.

I have spent the last 45 years in different segments of the wine and vine trades. I have seen the mass produced wines from Australia come to flood the UK/Irish markets and kill off thousands of jobs in mainland Europe . These wines are produced from grapes which are grown by fruit farmers using high doses of chemical fertiliser and irrigation to create volume. This system reduced the need for labour which in fairness is a necessary cost cutting exercise. However the lack of structure & balance in the grapes was compensated for in the laboratory by balancing the acids & adding flavourings plus other tricks of the trade which only the multi national food groups get away with.

These groups are a part of the problem . Names familiar to

you such as Southcore and Diagio which now owns Guinness monopolise the markets through the media and advertising. They do not create any jobs though & in actual fact help to increase the dole queues.

The vineyards have suffered because of the artificial style wines designed to please like Coca Cola does . With up front fruity sweetness these artificial creations are dominating in the wine trade today Real wine such as our own offering has less than 35% of the business today .

Over the years we have had the real ale V regular beers debate. Now it is time we defined the wine trade as REAL WINE with **no additives** so the public will know the source of the fruit and the real wine maker - Not the chemist and his additives.

ONE very important note to include here - Australia is not the only country producing volume wines but the trend started there . The innovators were the Germans who have been to the fore front in engineering the product since the days of the Liebfraumilch .

But anyway..... Enough on the politics and problems ! Time for some other news.

Our website: www.lvi-noblevine.com is currently being revamped by Sean . It should be should be worth a look when it is finished shortly . If you are on our mailing list we will let you know when it is ready for viewing .

We now have fantastic high quality T-Shirts and polo shirts available to owners. The prices are T-Shirts €6.90 & Polo Shirts €18.50 (Available in all sizes) . These will be available to buy online on the new website . The key words are keep in touch and keep drinking the wine !

The vine work is progressing well and we are hoping for a good harvest in 2009 . The 2008 red wines are maturing in the barrels. We will have some of the white bottled in June but you will have to wait until November for the first of the 2008 red wines to be bottled.



There are still some Summer weeks available at the special reduced rate for vineowners at La Bastide des Lavandières but these are going fast. Please visit our website at www.Canaules.com or telephone Sean @ 087-2228602 to book Use **Discount Code: LVI2009 Summer** to claim your 10% discount

The weather in the south of France is getting really nice now 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.



Our long promised Volvo Ocean Race get Together has now been organised . We have got a prime night in a great location . On Friday June 5th @ 7.30pm we will hold our first annual barbecue & wine night in Crowes Bar , Bohernmore , Galway . This is the night before the Volvo Ocean Race departs from Galway so it is the perfect opportunity for you to stay on if you are travelling from outside Galway & then on Saturday morning you can go & see the farewell celebrations at 11.00am followed by the departure of the boats & the parade of sail at aprox. 2.30pm

For those of you unfamiliar with Galway – Crowe’s Bar is just a three minute walk off one side of Eyre Square & the Volvo Ocean Race Village is a similar distance off the opposite side of the square . So if you wish to arrive early on the Friday you can easily walk between both locations as well as sampling the holiday atmosphere around Eyre Square & Galway City.

We hope to see as many vine owners as possible on the night in Crowe’s as this is the first get together we have had for a while . Crowe’s is a great location . There is a large barbecue area with ample seating & the entire area can be covered if the weather attempts to spoil things .

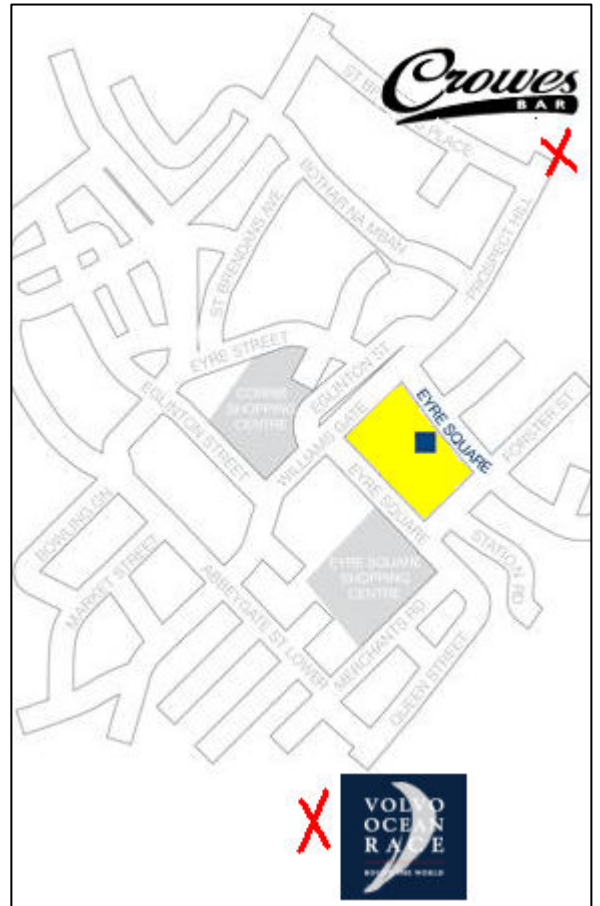
For more information about the venue please visit www.CrowesBar.com

Tickets for this event need to be purchased in advance so that we can accurately judge the numbers attending . The cost is €25 per person & this includes the barbecue (see menu) , musical entertainment until late & of course most importantly plenty of wine . For many of you it will be your first opportunity to sample our new Hooker red wine as well as our other new Reserva wine also . As with all of our events friends & family are all welcome to attend .

You can book your tickets on our website at : www.galwaybaywine.com or alternatively just fill in your details below & send a cheque for the correct amount to Sean at : LNV c/o 9 Ros Geal , Millar’s Lane , Rahaon , Galway . **Please make all cheques payable to LNV**

Everyone welcome - Vineowners / Friends / Wine lovers etc...

Anyone wishing to discuss wines / vines please arrive early for a chat

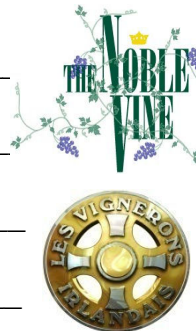


Names(s):

Address:

E-mail:

Tickets Required :



Plans for the Future :

Our autumn wine Fest in Saint-Jean-de-Serres & Canaules will be on the weekend of the 2nd or 9th October . More info will be available in the next newsletter .

In June 2010 next year we plan a BIG EVENT in the Burren . 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 .

The problem is after this event we will have no wine left so stock up well before June 2010 or else you may have to wait until 2011 for the next supply.

We are working on how to make a profit in the recession and will update you shortly on the outcome of our research but even if we do actually come up with the solution – Do you really think that any of the politicians would listen to us ???

Anyway for now – Keep drinking the wine . Stay healthy & we hope to see as many of you as possible in Galway on June 5th



Crowes

BAR

& Restaurant



TEL: 091-565922 FAX: 091-565958 BOHERMORE, GALWAY

BAR-B-Q MENU

Charcoal grilled Prime Irish Sirloin Steak *Smothered in a rich black pepper and brandy cream sauce*

Marinated Breast of Irish Chicken *Lightly seasoned with Cajun Spices & napped with a tangy barbeque sauce*

Grilled darne of Galway Salmon *Slowly cooked on a bed of summer vegetables & glazed with a light chive & garlic flavoured butter*

- All above are served with a selection of mixed seasonal salads & baked potatoes
- A glass of House Wine Red/White Served
- Vegetarian Dishes Available on Request
- Music/Entertainment incl. in these prices




 - €25 p.p -
 

Available 7 nights a week
 Serving between 5pm - 8.45pm
 Book your Barbeque Now
 Email: ollie@crowesbar.com
check out our website
www.crowesbar.com