

# AU NATURAL

March plays host to "RAW Wine Week" each year, which highlights sustainable producers and encourage Londoners to give low-intervention organic, biodynamic and natural wines a try. We look for every opportunity to celebrate our sustainable producers, so here ya go!

**Allimant-Laugner,  
Cremant d'Alsace,  
*Pinot Noir*,  
NV, 2018**

They farm 12 hectares in Orschwiller, Northern Alsace, from which they make an incredible 15 different wines, so this is super boutique stuff. They only employ two part time employees, Nicolas, his Mum, Dad and dog (a little white fluffy ball called Falka). Their wines are all vegan, fermented in stainless steel using only natural yeast and cultivated in a sustainable manner. Only 1ha is planted with Pinot Noir, north of the village, on rocky soils containing granite and quartz, which has good drainage and heat retention. Note that this wine is been 1 year on the lees then goes under second fermentation in the bottle.

## What We Taste:

Blossom, red fruits, pink grapefruit, wet stones & pebbles, creamy texture

**Gönc Winery,  
Yellow Muscat,  
*Muscat*, 2018,  
Ptuj, Slovenia**

Meet one of our hero producers, Peter Gönc. Classic rock marketeer turned winemaking maestro, when he lost his job in the city, Peter went back to his dad's vineyard, working his way up and eventually taking it over. He's a one-man winemaking band and is a massive classic rock fan, which is expressed heavily in his labels as well. Gönc means 136L Hungarian oak barrel traditionally used in Slovenian winemaking, in the label you can see 136 different emojis.

His wines are vegan & Organic.

This aromatic wine is made blending Italian & Austrian Muscat with 2-4 days skin contact, depending on the vintage.

## What We Taste:

Very floral nose, Jasmine, crisp lychee, lemon zest, grapefruit, green apple, apricot.

# Flight

**Bobar,  
*Chardonnay*,  
2018, Yarra  
Valley, Australia**

Tom & Sally Belford make their wines as simply and naturally as possible, also on a sustainable way. The juices are not manipulated or altered in any way, fully fermented using naturally occurring yeasts & bacteria. The wines aren't heated or cooled at any stage. The wine is pressed and the juice is put directly to old french oak barrels for natural fermentation.

It usually takes until the end of Spring/mid summer for the alcoholic and malolactic ferments to be complete, after which it is promptly bottled without fining or filtration. It is a rich and tasty expression of Yarra Valley Chardonnay. (Their name 'Bobar' is not easily forgotten, neither is this Chardonnay!)

## What We Taste:

Funky start that leads to hay, apple cider, pear, citrus, marzipan, brioche & sugar cane.

HUMBLE GRAPE LIVERPOOL STREET

**Vinessens,  
Scandalo,  
*Monastrell*,  
2018, Alicante,  
Spain**

Andrés & Marta look after a 23ha vineyard located at 550-700 above sea level in the hillside of Sierra Salinas (Alicante). They do what they call "author wines" (reflect their personalities on the wines) and "garage winery" concept (adapt certain production techniques to each individual grape). They have a deep respect for the environment, fighting off plagues and pests using entirely ecological methods, such as natural pheromone confusion techniques.

## What We Taste:

Monastrell as it is rarely ever seen: blackberries, raspberries, balsamic, liquorice, dark chocolate, smoke and spices.