






LE TERROIR GOOD & REASONABLE NATURAL WINE CATALOGUE

	Region	Alsace
	Product	Crémant D'Alsace Btut Nature Selectionne Par Marc Tempé
	Vintage	NV
	Title	Crémant d'Alsace
	Type	Sparkling, White·Dry
	Size	12/750ml
	*Suggested Retail Price	¥2,700
	Variety	Pinot Noir 1/3, Pinot Auxerrois 1/3, Pinot Blanc 1/3
	Cultivation	-
	Certification	-
	Soil	Alluvial soil, Granite, Clay-Lime


After pressing three varieties of grapes that are being converted to biological cultivation, they are then fermented in stainless tanks, aged for 5 months and after "tirage" (bottling) and disgorgement, they are aged over 10 years in bottles. It has a yellowish appearance, with a tinge of delicate green and has fine shining bubbles. It has a round and fresh fruitiness, as well as citrus acidities. Its profundity, which comes from long aging, is comparable to an ambrosial Champagne.

	Region	Alsace
	Product	Dom Marc Tempé Riesling Zellenberg
	Vintage	2015
	Title	Alsace
	Type	Still Wine, White·Dry
	Size	12/750ml
	*Suggested Retail Price	¥3,800
	Variety	Riesling 100%
	Cultivation	Organic (Biodynamie)
	Certification	Ecocert
	Soil	Clay-lime


This is a standard type of Riesling wine made from grapes of Alsace which is tremendously popular every year. Rieslings made from trees which are in average, 30 years old, are cultivated by biodynamic in the clay-lime soil of its home town, Zellenberg village. The grapes are slowly pressed and fermented by wild yeast, then aged for 24 months with sur lie (on the lees) in large casks. It has a light straw color with pineapple flavors and some bitterness of grapefruits. This is a dry wine, but is brimming with rich fruit flavors till the aftertaste.

	Region	Alsace
	Product	Dom Marc Tempé Gewurztraminer Mambourg
	Vintage	2015
	Title	Alsace Grand Cru
	Type	Still Wine, White·Medium-Sweet
	Size	12/750ml
	*Suggested Retail Price	¥8,200
	Variety	Gewurztraminer 100%
	Cultivation	Organic (Biodynamie)
	Certification	Ecocert
	Soil	Lime, Conglomerate, Marl

Grand Cru Mambourg is located on a hilly area, most pendent on the Alsace flat. After late harvesting the Gewurztraminer grapes, cultivated by biodynamic, in an area facing due south, they are softly pressed and fermented by wild yeast, then aged with sur lie (on the lees) for 24 months in old barrels. From its shining gold appearance, there are spicy aromas of white pepper coming from the deep, underlying aromas of ripe lychee and pear compote. It is an outstanding Grand Cru wine which has excellent finesse, rich fruitiness and crisp freshness.

	Region	Bourgogne
	Product	Aurelien Verdet Bourgogne Blanc
	Vintage	2016
	Title	Bourgogne
	Type	Still Wine, White·Dry
	Size	12/750ml
	*Suggested Retail Price	¥3,300
	Variety	Chardonnay 100%
	Cultivation	Organic (Biologique)
	Certification	Ecocert
	Soil	Clay-lime

Chardonnays cultivated in le boulois vineyard of Meulley village, located east of Arcenant village, are fermented in large casks and stainless tanks, then goes through malolactic fermentation in oak barrels, and are aged for 14 months. This is a pleasant white wine with crisp acidities which come from the high elevation of the vineyard. Aromas of lime, green apple and citrus, spread from its light yellow color and nuances of vanilla mixed with well-defined fruits and rich minerality, brings forth a solid flavor which fills ones mouth until the aftertaste.

	Region	Bourgogne
	Product	Aurelien Verdet Côtes de Nuits Villages
	Vintage	2015
	Title	Côtes de Nuits Villages
	Type	Still Wine, Red·Medium
	Size	12/750ml
	*Suggested Retail Price	¥5,300
	Variety	Pinot Noir 100%
	Cultivation	Organic (Biologique)
	Certification	Ecocert
	Soil	Clay-lime

Pinot Noirs, cultivated in vineyards of Comblanchien, are fermented in stainless tanks after cold maceration, and then aged in barrels for 14 months. As can be seen from its slight brownish, garnet color, there are mixed aromas such as roasted coffee and strawberry jam. It is a tasteful, ambrosial wine, as the fine tannin and cute acidities combine well with the deep and elegant fruitiness.

	Region	Côtes du Rhône
	Product	Matthieu Barret Petit Ours Brun
	Vintage	2017
	Title	Côtes du Rhône
	Type	Still Wine, Red·Full Body
	Size	12/750ml
	*Suggested Retail Price	¥2,900
	Variety	Syrah 100%
	Cultivation	Organic (Biologique)
	Certification	Ecocert
	Soil	Clay-lime

The little bear on the label represents the producer, Matthieu. Shiraz grapes, cultivated in the clay-lime soil of north Rhone, are fermented and aged in cement tanks. It has a clear and pure taste which is difficult to imagine from its blackish, purple appearance along with aromas of cassis and blackberry. The sweet and sour nuances of currants blend well with the cherry flavors, and creates a deep aftertaste with accents of spicy pepper and roasted aromas.

	Region	Côtes du Rhône
	Product	Dom du Goulet No Wine's Land
	Vintage	2016
	Title	Côtes du Rhône
	Type	Still Wine, Red·Full Body
	Size	12/750ml
	*Suggested Retail Price	¥3,900
	Variety	Syrah 100%
	Cultivation	Organic (Biodynamie)
	Certification	Biodyvin
	Soil	Clay-lime, Mud


This wine is sarcastically named "No Wine's Land" because the grapes are cultivated between Cornas and Saint Joseph known as having no village origin control name. Shiraz grapes, that are cultivated in low yields by biodynamic, on a vineyard facing southeast with clay-lime soil, are fermented in stainless tanks and then aged for 12 months. It has a purplish, ruby color and complexly mixed aromas such as smoked food, pepper and plum, together with continuing soft fruity flavors and a smooth taste.

	Region	Côtes du Rhône
	Product	Dom de Villeneuve La Griffie
	Vintage	2016
	Title	Côtes du Rhône
	Type	Still Wine, Red·Full Body
	Size	12/750ml
	*Suggested Retail Price	¥3,900
	Variety	Grenache 50%, Mourvèdre 20%, Cinsault 20%, Syrah 10%
	Cultivation	Organic (Biodynamie)
	Certification	Ecocert·Biodyvin
	Soil	Cobble, Red clay, Sandy, Mud


This wine is mainly made from Grenache grapes that were cultivated by biodynamic in clay soil, at a plot across the road from Neuf-du-Pape. They are fermented in cement tanks without pigeage (punching down) or remontage (pumping over), aged as it is for 15 months, and then bottled without filtration and clarification. From its garnet appearance, there are aromas such as cacao, chocolate and bitter coffee, making it an excellent wine, with elegance and purity.

	Region	Côtes du Rhône
	Product	Dom de Villeneuve Châteauneuf du Pape
	Vintage	2014
	Title	Châteauneuf du Pape
	Type	Still Wine, Red·Full Body
	Size	12/750ml
	*Suggested Retail Price	¥6,500
	Variety	Grenache 70%, Mourvèdre 16%, Syrah 8%, Cinsault 4%, Clairette 2%
	Cultivation	Organic (Biodynamie)
	Certification	Ecocert·Biodyvin
	Soil	Cobble, Red clay, Sandy, Mud

This wine is made from five varieties of grapes that are cultivated by biodynamic on a vineyard facing south with clay soil containing some gravel and sand. The grapes are fermented in cement tanks, then aged for a long time, both in cement tanks and barrels, then bottled without filtration and clarification. It has a deep violet color with aromas of blackberry and cassis. The soft tannin envelopes the pure taste of the fruits making it an enjoyable wine with a deep aftertaste.

	Region	Bordeaux
Product	Gang Vang	
Vintage	2016	
Title	Francs-Côtes de Bordeaux	
Type	Still Wine, Red·Medium	
Size	12/750ml	
*Suggested Retail Price	¥2,800	
Variety	Merlot 65%, Cabernet Sauvignon/Cabernet Franc 30%, Malbec 5%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	Clay-lime	


This wine is a casual line, co-produced by Leo Shinohara and Ch. Cru Godard in the area of A.O.C. Francs-Côtes de Bordeaux. The wine is named Gang Vang, because it sounds like "ganban" in Japanese, which means bedrock, the kind of soil in which the grapes of this wine are cultivated. Four varieties of grapes are macerated and fermented, then aged for 12 months in barrels and stainless tanks. It has a deep reddish, purple color and aromas such as blueberry and fondant au chocolate. This is a typical Bordeaux wine with good cost-performance.

	Region	Bordeaux
Product	Ch Haut Mallet Bourdieu Crémant de Bordeaux Brut	
Vintage	NV	
Title	Crémant de Bordeaux	
Type	Sparkling, White·Dry	
Size	6/2/750ml	
*Suggested Retail Price	¥2,700	
Variety	Sémillon 100%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	Clay-mud	

This Crémant is made from 100% Sémillon which is cultivated by the Ch. Haut Mallet family, who started biological cultivation from 1963 in the southern part of Entre-Deux-Mers of Bordeaux. It bears the land name owned by a family in Souignac. From its light yellow appearance and brisk bubbles, there are aromas such as lemon and toast. The flamboyant aromas of the citrus fruits create a positive flow and the powerful extracts remaining till the aftertaste, makes this Crémant very lively and easy to drink.

	Region	Bordeaux
Product	Ch Haut Mallet Blanc	
Vintage	2016	
Title	Entre-Deux-Mers Haut-Bénauge	
Type	Still Wine, White·Dry	
Size	12/750ml	
*Suggested Retail Price	¥2,500	
Variety	Sémillon 70%, Sauvignon Blanc 30%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	Clay-lime	

Ch. Haut Mallet is a historic, organic Bordeaux producer. White grapes, which are cultivated in the clay-lime soil of southern Entre-Deux-Mers lying between the Garonne and Dordogne rivers, are fermented in stainless tanks, and then aged for 2 months. It has a dark yellow color, with refined and refreshing aromas such as grapefruits and pears, together with rich fruitiness, round acidities, as well as minerality. It has a dry taste with condensed, rich flavors, making it hard to image that it is a Bordeaux wine, in a positive sense.

	Region	Bordeaux
Product	Ch Haut Mallet Rouge	
Vintage	2016	
Title	Bordeaux Supérieur	
Type	Still Wine, Red·Full Body	
Size	12/750ml	
*Suggested Retail Price	¥2,600	
Variety	Merlot 80%, Cabernet Franc 15%, Cabernet Sauvignon 5%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	Clay-lime	

Ch. Haut Mallet is a historic, organic Bordeaux producer. Black grapes, which are cultivated in the clay-lime soil of southern Entre-Deux-Mers lying between the Garonne and Dordogne rivers, are fermented in stainless tanks for one and a half months, and then aged for 6 months. It has a clear reddish, purple color and aromas such as cacao, black currant and apricot compote. You can also enjoy the smooth tannin in which the acidity and sweetness blends beautifully. It has an elegant and yet a comfortable taste with overwhelming fruit flavors.

	Region	Loire
Product	Ch de La Bonneliere Touraine Sauvignon	
Vintage	2017	
Title	Touraine	
Type	Still Wine, White·Dry	
Size	12/750ml	
*Suggested Retail Price	¥2,100	
Variety	Sauvignon Blanc 100%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	Clay	

This Loire organic wine is a longtime seller. It is fermented in a traditional method, the one-night skin contact, to obtain richness, and then fermented by the gas carbonic method. It has a shining straw color, with aromas of fresh herbs, together with refreshing citrus aromas like lemon and grapefruit, which stimulate one's appetite. The tasty fruitiness and the moderate acidity makes it an overall well balanced wine.

	Region	Loire
Product	Ch de La Bonneliere Chinon Rive Gauche	
Vintage	2017	
Title	Chinon	
Type	Still Wine, Red·Medium	
Size	12/750ml	
*Suggested Retail Price	¥2,100	
Variety	Cabernet Franc 100%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	Gravel	

This wine is a longtime seller in A.O.C. Chinon. The producer of this wine used a nice scribbling for the label that caught his fancy. It was drawn by a man who by chance, sat next to the producer at church. Cabernet franc grapes, cultivated on the left side of the Loire River, go through 4 weeks of maceration, and then are placed in cement tanks for malolactic fermentation and aging. It has a purplish, ruby color and aromas of red fruits and flowers. It has a well-balanced, natural taste, with a moderate amount of tannin blending into the straight and pure fruitiness, making it unlike a typical cabernet franc, usually with grassy aromas.

	Region	Loire
Product	Bonnet-Huteau Muscadet Les Gautronnières	
Vintage	2016	
Title	Muscadet Sèvre et Maine	
Type	Still Wine, White·Dry	
Size	12/750ml	
*Suggested Retail Price	¥1,800	
Variety	Muscadet 100%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	Diabase, Amphibole	


This wine bears the name of the plot which is owned by Bonnet-Huteau, who has continued the evolution of organic viticulture, incorporating biodynamic. After the grapes are fermented in cement tanks, they are aged in them for 6 months. From its light yellow color, aromas of melon arise first, then after a while, sweet aromas of southern fruits arise. There is a strong acidity upon attack, however, the acidity which flows later with the mild fruit flavors are mellow, and the minerality that comes from the soil and the slight bitterness, balances very well.

	Region	Loire
Product	Les Terres Blanches Brut Ancestral Blanc	
Vintage	2017	
Title	Vin Mousseux	
Type	Sparkling, White·Dry	
Size	12/750ml	
*Suggested Retail Price	¥2,900	
Variety	Chenin Blanc 100%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	White marl	


This is a dry sparkling wine, made by Methode Ancestrale. After a 24 hour débourbage (must settling), the grapes are fermented in stainless tanks for 30 days and bottled in less than 22% residual sugar content. After the wine is fermented in the bottles, it goes through aging, and then disgorgement takes place. It has a light yellow color and although modest, there are citrus aromas such as lime. There is a rich attack, as well as a comfortable balance of white peach flavors and acidity.

	Region	Loire
Product	Les Terres Blanches Les Hospices	
Vintage	2016	
Title	Anjou	
Type	Still Wine, White·Dry	
Size	12/750ml	
*Suggested Retail Price	¥2,800	
Variety	Chenin Blanc 100%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	White marl	

This medium dry wine is made from Chenin Blanc of southern Loire. The origin of the name of this wine comes from "the hospice," or a medical center, which was located close to the estate, and loved and respected by everyone. It has a shiny, golden color and together with aromas of ripe pears and grilled onions, aromatic hints of baked sweets such as tarts arise as time passes, then the mellow and robust fruity flavors and delicate acidity starts to blend well. This wine has a moderate richness and flavors that comes from the original grape.

	Region	Loire
Product	Les Terres Blanches Blet Tendre	
Vintage	2017	
Title	VdF	
Type	Still Wine, White·Medium-Sweet	
Size	12/750ml	
*Suggested Retail Price	¥2,400	
Variety	Chenin Blanc 100%	
Cultivation	Organic (Biologique)	
Certification	Ecocert	
Soil	White marl	

The name of this wine comes from "blé tendre" which is a kind of wheat. "Tendre" means gentle and soft, so the wine was named with that in mind, "a gentle wine made by the Blet family." It has a light yellow color, and as time passes, aromas of pears and sweet soda arise. This wine has a charming taste, unique to a Loire Chenin Blanc, where the gentle sweetness and flavors, enveloped by acidity, spreads beautifully in your mouth.

	Region	Champagne
Product	Mouzon Leroux et Fils L'Atavique	
Vintage	NV	
Title	Champagne Grand Cru Verzy	
Type	Sparkling, White·Dry	
Size	12/750ml	
*Suggested Retail Price	¥6,500	
Variety	Pinot Noir 55%, Chardonnay 45%	
Cultivation	Organic (Biodynamie)	
Certification	Demeter	
Soil	Clay-lime, Silex	

If literally translated, the name of the wine means "atavism," but what the name really indicates is the vine grower's blood that ceaselessly flows, generation after generation. After the wine is aged 25% in barrels and 75% in stainless tanks with sur lie (on the lees), they are then bottled for secondary fermentation, aged and then disgorgement takes place. It has a light yellow color, with bubbles like creamy mousse and aromas of apples. The high acidity draws the upper line, and the creamy extract and mild bitterness, plays a beautiful harmony.

	Region	Champagne
Product	Mouzon Leroux et Fils L'Incandescent	
Vintage	NV	
Title	Champagne Grand Cru Verzy	
Type	Sparkling, Rose·Dry	
Size	12/750ml	
*Suggested Retail Price	¥8,500	
Variety	Pinot Noir 100%	
Cultivation	Organic (Biodynamie)	
Certification	Demeter	
Soil	Chalky limestone, Silex	

The name of the wine means "ardent passion." After going through an 18-hour maceration, it is fermented, 50% in barrels and 50% in stainless tanks, for 7 months. They are then aged with sur lie (on the lees) for 6 months, bottled for secondary fermentation and aging, then disgorgement takes place. It has a light, clean, salmon-orange color, bubbles like creamy mousse and aromas such as watermelon and acerola. This is a beautiful masterpiece, in which the charming acidity blends well into the gentle sweet flavors of grenadine syrup.