



SECKFORD WINES

THE WORLD'S FINEST WINES

# Domaine de L'Iserand Saint-Joseph

Jean-François Malsert





In 1990 I went to taste in Cornas with a young grower called Thierry who used to work for Robert Michel. He'd got some vines from Noel Verset, from whom we already bought. The wines were delicious and we bought some of the 1989 vintage. Selling this wine, however, was an uphill struggle. A new unknown grower, the start of a recession. We stuck with it and now Allemand's wines are, well, you know the rest.

Last December Julian & I once again went to taste some wines in the Northern Rhone and we'd heard about a new young grower, taking his cue from Allemand, Balthazar and from growers like them.

Firstly, a small diversion: Our first stop of the trip was for lunch in Ampuis. We ate at Serine Restaurant (<http://www.bistrotdeserine.com/>), a lucky choice, with an interesting wine list and as it turned out delicious food. Wild boar pate studded with hazelnuts – garlicky and delicious – and then the Sabodet. This was dish of the trip: a Lyonnais speciality made from odds and ends of a pig's head. At Serine this is then cooked in the pressings of skins and pips from a Chambeyron Cote Rotie. It's called a Sabodet as it resembles a sabot (a clog). More clogs later...

Jean-Francois Malsert's (JF) domaine is up a steep and winding road in the village of Secheras, near Tournon. The surface of the road has the faded names of famous cyclists painted on it, a legacy from a stage in the Criterium de Dauphine bike race.

Rustic and in a state of renovation L'Iserand is the French "Good Life": chickens in the yard, donkeys honking. JF's grandfather grew grapes to eat and sell but the vines were grubbed up by JF's father. JF started life working in a sports shop, then owned a wine bar in Tournon but started re-planting vines on his grandfather's land in 2007. This re-planting programme always respecting each site or vineyard with the same colour of grapes if not always the same varieties. He sold the wine bar and became a full-time vigneron in 2017. He grows Syrah, Marsanne, Roussanne, Viognier and Gamay and buys in some grapes from local farmers that let him dictate the nurture, vine training and crop levels. All organic, low sulphur, whole bunch wine-making with minimal interference. He uses amphorae and old demi-muids for aging and is experimenting with his wines, using combinations of barrel & amphora, so that our tasting notes were littered with the words 'balance', 'vibrant', 'fragrant' and 'delicious'.

We may well have found a star in the making: the wines are fresh, balanced, intense and really drinkable. Made with authenticity, care and in tiny amounts, some 200 cases per cuvee.

Marcus Titley

## 2019 Vin de France Blanc Chasselas

£75 per six bottles in bond

*Grown by a neighbour in Secheras, these vines are very old and the grapes were often eaten or fed to livestock. Inauspicious? No! The old vines make this a wine of character at a great price. Balanced, reminding me of a Trebbiano or Albarino.*

## 2019 Vin de France Blanc Le Délire de Coppi

£85 per six bottles in bond

*A blend: 50% Viognier & 50% Marsanne / Roussanne. Skin maceration. The viognier is lovely, fragrant, the essence of dried apricots. The Marsanne & Roussane bring weight and verve to the blend.*

## 2019 St Joseph Blanc

£110 per six bottles in bond

*We tasted 2 separate amphora: the first cuvee was fermented straight without skin contact, this has bright peach stone flavours and good acidity. The second cuvee with skin contact has more intensity. The two blend well in the glass. A finished bottled blend will drink well straight away and will be interesting to see how it ages.*

## 2019 Vin de France Rouge Gamay

£75 per six bottles in bond

*This is very fruity and vibrant, like the best Beaujolais. It reminded me of the La Chapelle cuvee from Chateau Thivin in Cote de Brouilly. It had the same dark cherry fruit.*

## 2019 Vin de France Rouge La Maquerelle

£75 per six bottles in bond

*Syrah grown by a young friend of JF's just outside the St Joseph appellation. A blend of wines aged in tank and wood. Whole bunch fermentation, intense stuff, balanced. Redolent of ripe damsons.*

## 2018 St Joseph Les Sabots de Coppi

£115 per six bottles & £122 per three magnums in bond

*JF's grandfathers had a mule and a bicycle, if he wasn't working with one he was rocketing off around the countryside on the other. He loved the sport of cycling, so named his mule 'Coppi' after the cyclist Faustino Coppi. Les Sabots are Coppi's shoes (or clogs). This wine is made from two parcels: one south facing, the other east facing. Tasting the 2019 south-facing barrel I was struck by the smell and taste of ripe blueberries and this note is again found in the 2018. It is really strong. Refreshing acidity. Wonderful.*



# Terms & Conditions



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Minimum sales: One dozen bottles (2 sixes) which may be mixed.

To bring in bond goods to duty paid add duty at the following rates:

£26.78- Table Wine

£34.30 - Champagne

£35.70 - Port

## Prices

All prices unless otherwise stated are exclusive of duty, VAT & delivery charges. All are offered subject to availability. All prices are subject to confirmation of order. All wines are subject to remaining unsold and confirmation.

## Delivery

Any claim for loss or damage must be made in writing within 5 days of receipt of invoice. Goods should be received within 30 days of the order being placed unless another date has been agreed or stated. If goods are not received within this deadline, the consumer is entitled to cancel the order and claim a full refund.

## Title & Risk

Title in all goods remains with Seckford Wines Ltd until paid for in full. In case any line is not satisfied within a reasonable time from the date the company gives notice, the goods (or the rights to them) may be sold and the proceeds of sale applied in or towards the satisfaction of every lien held by the company and all proper charges and expenses in relation thereto. If there is a surplus the company will account to the buyer.

All our wines are checked thoroughly to ensure that provenance and condition is as it reasonably should be. We cannot be held responsible for any wine to be found out of condition. At our complete discretion we will consider replacement or refund on an individual basis.

## Payment

Payment is due, in full, upon receipt of invoice.

## Orders

A 'cooling off' period allows the consumer to cancel the order, for any reason at any time before delivery and then a further 7 working days after delivery. If they cancel the order, they are entitled to a full refund within 30 days. This is not applicable to our en-primeur offers.

Please note very carefully that if any wine ordered is not available due to events outside of our control and/or due to the negligence of the producer etc then we will refund in full any monies paid by the client only to the value of amounts paid by the client at the time of ordering.

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