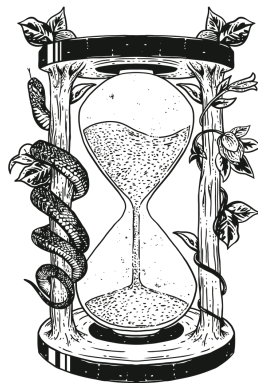


July 2020

Edition N° 1



FAMILLE
DE BOEL FRANCE

SAINT JOSEPH · CORNAS · CÔTES DU RHÔNE VILLAGES

Good Mood Newsletter!!



GIVING YOU REGULAR NEWS

We decided to tell you about us, regularly...
Our journey isn't quite typical, and we love sharing, so if you have questions, comments,... don't hesitate!!!

July 2020



MENU OF THE MONTH

CONTENTS

3 ADVENTURE CREATING A WINERY FROM SCRATCH

*Follow our extraordinary adventure,
our opportunities, our troubles...*

3 FAMILY IF YOU WERE PORTRAITS

A fun introduction to our family

4 BIODYNAMIE LET'S START FROM THE BEGINNING

*What is it? Why did we choose these
practices?*

4 COVID... WE TALK ABOUT IT

We tell you how it affected us...

4 EVENTS OPEN-AIR TASTINGS

*This summer we propose some
tastings in our vineyards*

5 WHAT WINE? SPRING NEWS

*We present you our new spring
wines, and Nelly's*

6 FOODIES RECIPES, BOOK OF THE MONTH

*Delicious and decadent recipes, and
the cook book of the month.*

7 AGRI CORNER VEGGIE OF THE MONTH

*Zoom on the yellow zucchini, how
to grow it.*

7 COMMITTING COMMIT ON OUR SIDE

*We tell you about our new
association.*



FAMILY

PORTRAITS IF YOU WERE...

Nelly : 39 yrs old, bretonne.
Time: Impatience
A vegetal: Honeysuckle
A dish: Sweetbreads with a marrow bone for veggie
A song: Friday I'm in love, The Cure
A Legend: King Arthur
A swearword: Oh putain!

Arnaud: 38 yrs old, belgian.
Time: 20°C
A vegetal: A blueberry plant in the belgian Ardennes
A dish: A matured Black Angus Tbone, with a gribiche sauce
A song: Kickstart my heart, Motley Crüe
A Legend: Gérard Depardieu
A swearword: Putain!



Augustin: 4 yrs old, ardéchois.
A vegetal: A dandelion
A dish: Guinea fowl thigh
A song: I live in a pumpkin house, Pierre Chêne
A Legend: Mickey
A swear word: caca boudin!

Margot: 2 yrs old, ardéchoise.
A vegetal: A yellow rose
A dish: French fries... Belgian ?!!
A song: My sad little bunny
A Legend: Pat Patrouille
A swear word: Prout!



ADVENTURE

CREATING A WINERY FROM SCRATCH... INDEED!

2016: Augustin's birth/ Wedding/ Construction of the house. 1st plantation in Lemps in Collines rhodaniennes/ Purchase of a rotovator, crowbar, boots, hiking backpack to carry Augustin in the vineyard...

2018: Margot's birth/Purchase of our 9Ha south vineyard between Suze-la-rousse, Ste Cécile and Uchaux (we'll talk later about this adventure...)/ Start of certification biodynamie/ Mildew attack of the century in the south- we did a 1/3 crop but some of our neighbors didn't even harvest, so it wasn't so bad! / and so 1st harvest/ Purchase of our 1st tank/ Vinification of the northern grapes in our barn, our southern grapes are vinified at our friend Yves-Jean Houser in Domaine des Amadiou who lent us some room in his winery/ Nelly quit her former job and now works full time for us.

2019: Launch of our first vintage, so first clients in local, Lyon, Paris, Bordeaux and our 10 export markets/ Purchase of our winery equipment (must pump, hoses, destemmer, conveyor belt, press, 10 tanks of 5Hl to 50Hl)/ 1st vintage in our rented winery in St Jean de Muzols, north.

2020: Work in the vineyards takes more and more time, so after 9 years as winemaker for Domaine Courbis, Arnaud quits his job at Laurent and Dominique Courbis who continue to support us so kindly since the beginning of our adventure. And so Nelly takes a new part-time job. And then... there's the Covid...

COVID

WE TALK ABOUT IT

Another epic episode in the life of our young company.

We're in March, with no 2018 vintage left in stock, and without any bottling contractor to launch our 2019 vintage. Thus, we do 100€ turnover in March... But from April, business really starts again. Our belgian and american distributors support us, we open the danish market and mid-may our French wineshop clients follow. Then all our export markets follow, and in June, restaurants start to open again.

We got extraordinary messages of support and love from our clients, really reassuring because, we know it, launching a new winery takes time and costs money to our distributors. Yet our clients believe in us and decided to push our wines right in the middle of the crisis.

So, we thank them from the bottom of our heart, and we think about our restaurant friends!



BIODYNAMIE

LET'S START FROM THE BEGINNING

If we had to define it in few lines...: it is working without any chemicals, pesticides or herbicides, and therefore working with all our senses fully alert, with new observation perspectives, and using the outside environments to carry out our jobs at the best moments (for ex. with the right moon) when the impact will be maximised. Because the power of plants (infusions for ex.) is strong, but mainly needs to build up for the long term. It is therefore reinvigorating the vine so it doesn't depend on us anymore, so it adapts and defends herself.

Thus, working in biodynamie was always going to be our way. Because we believe in the power of vegetal, because in terms of agronomy we get back to an ancestral good sense (work with the moon, observe, experiment, think biodiversity) while using some technical knowledge to understand better what we do, and finally because working the soil and get some clean and alive soils makes sens.

EVENTS

OPEN-AIR TASTINGS

This summer, we invite you to discover our wines amongst our vineyard in Lemps, and to enjoy a countryside moment!
Thursday 30th of July / Friday 7th of August / Wednesday 12th of August
Bookings at least 2 days before the date. €25/pers.

Come at 18h30, we'll taste 5 wines, eat some bites matched to them and enjoy a full good mood boost!





WHAT... WINE?

SPRING NEW WINES

Le gras c'est la vie! 2019: IGP Méditerranée, from Ste Cécile. This is our tribute to the pig, charcuterie, to sharing and conviviality! This wine explodes with red and black fruit, with spicy and even meaty notes. Full, it remains fresh and lovingly drinkable, all of this on a great structure. This one knows how to behave at the table!

Assiégés 2019: This is the story of the most unlikely Christmas menu in 1870. This Côtes-du-Rhône shows an elegant nose of black fruit, with floral notes, violet and garrigue. The palate is full again, dense and supple at the same time. We enjoy seeing this wine open up week after week.



NELLY'S WINES

Le Meilleur de Nous/ The best of us is my message to the empowered women that we are. With the idea that when there's a will, there's a way!

Today, it is 2 cuvées:

'**Mères 2019**' a rosé of caladoc from Méditerranée, full of citrus and red flowers, a dry wine that shows roundness and saltiness in the end of palate.

'**Guerrières 2019**' a red Côtes-du-Rhône with avec finesse and great purity of the fruit, and that shows a nose full of of balck fruit, spices, liquorice, on a silky, full and fresh mouth.





INGREDIENTS FOR 4 PEOPLE

Raw yellow zucchini fresh salad

2-3 zucchinis, whether for an entrée or main
Basil, 1/3 handle
Coriander, 1/3 handle
Verbena, 1/4 handle
Parmesan 3 teaspoon
1/2 lemon+ 1 lemon zest
olive oil, salt flower, white pepper

BBQ: potato gratin

4-5 Bintje or Agathe
Emmental or camembert
Butter, 2 knobs per potatoe
Crème fraîche
2 cloves of fresh garlic
Rock salt and black pepper
Chive

If it's a bbq, you'll have meat..., otherwise add some lard/bacon!

FOODIES

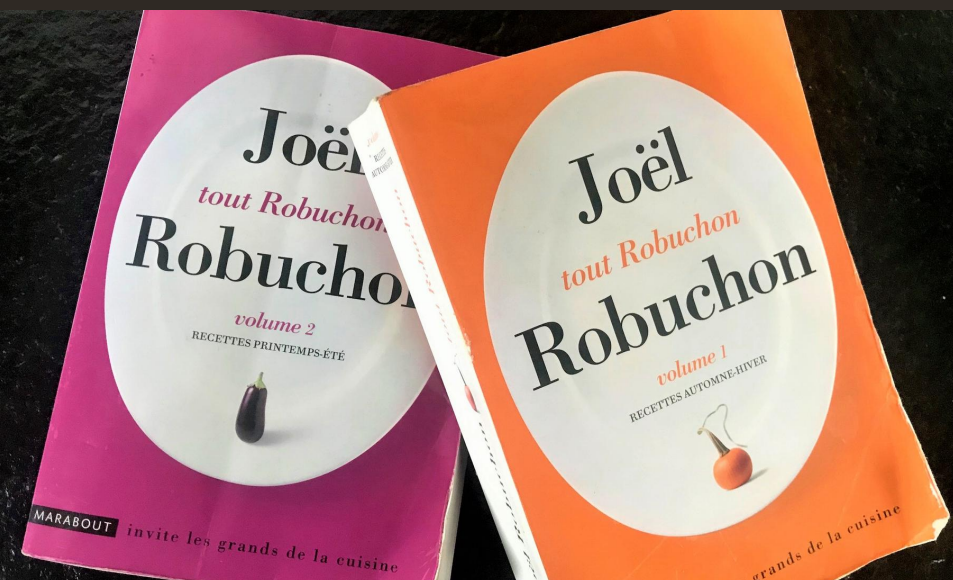
RECIPES OF THE MONTH

The wise recipe: Salade fraîche de courgettes jaunes crues

Grate 1/3 of the zucchinis, and cut the rest in thin slices of 2-3 mm. Add the basil, coriander and verbena. Sprinkle with parmigiano reggiano. Add the olive oil, salt flower, white pepper. At the last minute, add the juice of 1/2 lemon, and its zest.

The decadent recipe: BBQ: potato gratin

Who doesn't love potatoes cooked in the bbq? Problem is that it takes a long time... So Arnaud thought about the gratin...! Cut the potato in thin slices, add the crème fraîche, cheese (emmental or camembert), the butter, garlic, rock salt and black pepper. Envelop each potato in some aluminium foil, and hop in the hot embers, turn regularly until soft feel ! Then sprinkle with chive!



COOK BOOK OF THE MONTH

Back from NZ, these are the first books we bought. Every time we cook a classic recipe, or when we invent and need some basics or advices, we go straight to 'tout Robuchon'.

Two pocket books of 600 pages each, edited by Marabout, our must have!

COMMITTING

COMMIT ON OUR SIDE

Because taking action is better than just words (without moralizing!), we decided to make donations to two causes that are close to our heart:

- help fight against **climate change**
- support the development of **biodiversity and farmers**

So, during our events, tastings, during harvest, or when you feel like whenever you come to our tasting room, donations will be made to:

- an association that plants trees, our objective: 1000 trees in 5 years.
- a nursery that cultivates old varieties of veggies, and that's been working with their seeds for the last 30 years so they adapt to their environment with less human hand (even less to no water).

For this, we are launching a Law 1901 association, we'll tell you more about it when it's all set up!



AGRI CORNER

VEGGIE OF THE MONTH : YELLOW ZUCCHINI

Origin: We find traces of it in Mexico since -7000 before JC!

In the garden: Fruit-veggie in the cucurbits family, Zucchini likes hot and humid climates, it is a generous and vigorous plant, that indeed takes a bit of room in your garden... Ideal for new gardeners. Zucchini likes the company of all veggies, but its size narrows down its neighbors. Place yours salad in its shadow, corn and sunflower in its height (it attracts insects and birds, you'll eat the seeds.)

Rich in: antioxidants (good for the protection of the retina), vitamin B9 (helps cells regeneration), vitamine C (helps the immune and nervous system, iron absorption), potassium and sodium (diurétique).

At the table: It is more tender, and its skin is thinner than the green zucchini, its taste is also milder. Eat it young, it remains crunchy and you can enjoy it raw.

CONTACT US

COME & VISIT US! FOLLOW US!

Tasting room: 1510, chemin de monerone, 07610 Lempis, France

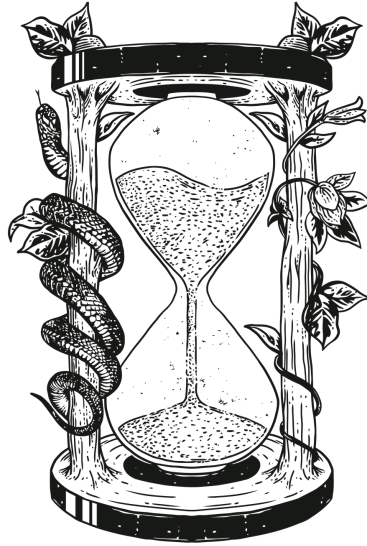
Tel Nelly: +33 7.70.25.34.00 - **Tel Arnaud:** +33 6.99.42.17.99

Call us before visiting, as we're often in the vineyards!

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Facebook: @familledeboelfrance



FAMILLE
DE BOEL FRANCE

SAINT JOSEPH - CORNAS - CÔTES DU RHÔNE VILLAGES

UNTIL
NEXT MONTH!!!
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