

# LA BULLE-MOOSE DE CIGARE

## 2017 FIZZY PINK OF THE EARTH

(Tap, tap, tap)  
“Testing, testing, one, two three...  
Is this thing on?”

**Sonorous announcer’s voice:** *It was in the early years of the 1950s, the Cold War Era, when, in North America and in Europe, were reported a number of sightings of strange objects in the sky, UFOs, as they were called. Many individuals, including the mayor of a small village in southern France, sought legislation to prohibit the landing of these flying objects in the vineyards of the area.*

The Strategic Air Command and NORAD were fully briefed and memos to all of the stations along the DEW (Distant Early Warning) line were duly circulated, admonishing them to remain on the *qui vive*. Citizens of much of the Northern hemisphere were gripped with a certain vague anxiety, not knowing whether these visitors from far-away galaxies harbored sinister or benign intentions. Hiding under the table readiness drills did little to assuage the sense of malaise.

### TASTING NOTES

La Bulle-Moose (*Alces fizicus*) is a species known for its exceptional friendliness, its ebullient personality, perhaps not so much for its exceptional intelligence or common sense. But it can sniff out a party. La Bulle-Moose de Cigare, fizzy and pink is made from Grenache (57%), Grenache Blanc (18%), Mourvèdre (9%), Roussanne (6%), Carignane (5%), Cinsaut (5%). Relatively pale in color with a subtle fragrance of strawberry, rose petal and *garrigue*, La Bulle-Moose is an elegant (and oh so intelligent) choice of beverage for virtually any occasion, including, say ones involving the ingestion of sushi or barbecue or participation in outdoor sports or indoor sports or birdwatching or ice-sculpture or moosle-building, moosturizing, moostache-trimming, moosaic construction, etc. Particularly useful food pairings: moosaka, mozzarella *crostini*, *moosseline de poisson*, *tarte au pamplemoose* and of course the classic chocolate moose. Enjoy its *ebullience*!

### PRODUCTION NOTES

This wine began life as a batch of Vin Gris de Cigare, that is to say, fermented in stainless steel, and held on its lees post-ferment and subject to rigorous and systematic *bâtonage* (lees-stirring). The wine was carbonated just prior to canning to a refreshing degree of fizziness just below the legal threshold (.392 g/100 ml of CO<sub>2</sub>) of the confiscatory/onerous sparkling/luxury wine tax.<sup>1</sup>

<sup>1</sup> While it is thoroughly plausible to claim that sparkling or even “fizzy” wines tend to make people experience a momentary relief from their worldly troubles, it does not necessarily follow that the experience of this momentary pleasure should perforce be taxed at a rate significantly higher than beverages that do not enjoy an equivalent level of effervescence, i.e. “table wine.” The Puritans remain with us still, as it were.



### VITAL STATISTICS

Blend: 57% Grenache, 18% Grenache Blanc,  
9% Mourvèdre, 6% Roussanne,  
5% Carignane, 5% Cinsaut

Appellation: Central Coast

Production: 5,700 cases

Vintage: 2017

Size of can: 375 ml

Cans per case: 24

TA: 4.9 g/L

pH: 3.39

Alcohol by Volume: 13%

Degree of fizz: <.393 g/100 ml CO<sub>2</sub>

Residual Sugar: 0.12 g/L

Cellaring: Drinkable upon release (Apr. 2018),  
2 years ageability

Serving Temperature: Moosely very, very cold  
(40 °F.-ish)

