



## Dear Customers and Friends

### e-newsletter September 2008

Domain Berthoumieu [Charles de Batz](#) has a generous **\$10 OFF** until the end of September. Charles de Batz has a big reputation and received prestigious awards and ratings. Find out which top rated restaurants are stocking our Madiran wines. This is a very satisfying confirmation of the food matching qualities of Madiran. And the latest research suggests digestive benefits with red wines.

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Charles de Batz, aka d'Artagnan of The Three Musketeers

#### Charles de Batz '04 awards and ratings include –

SILVER - Decanter World Wine Awards 2007  
91/100 - Wine Spectator  
"The world's best value reds" –  
1 of 60 by Decanter.com, 2006

## New restaurant and retailer customers

Recently we have been presenting our Madiran range to selected restaurants. We are delighted that most of the very experienced sommeliers we meet have appreciated the food matching qualities of Madiran. Now French Madiran reds are appearing on the wine lists of the best restaurants. Our new customers include -

- **Andiamo**, Auckland
- **Clooney**, Auckland
- **Le Canard**, Wellington
- **One Tree Grill**, Auckland

**Bacchus Cellars** (Remuera) and **Cherry Tree** Consumer Club are also recent new retailers of wines from our range.

If you have not experienced healthy [Madiran & St Mont](#) red wines before then now is the time. Our customer [TESTIMONIALS](#) confirm the research - LOWER BLOOD PRESSURE.

**Live Better .... Live Longer**

Jump to [www.lifestylewines.co.nz](http://www.lifestylewines.co.nz) for the

**WORLDS MOST POTENT WINES THAT PROTECT AGAINST HEART DISEASE**

If you receive this e-newsletter in plain text only and would like to see it in full graphical mode via a link from our NEWS page, [click here](#)

## **\$10 OFF Charles de Batz '04 Madiran**

Was \$37.60 Now **\$27.60**

[Buy now](#)

Healthy heart rating ♥♥♥♥♥

**91/100 - Wine Spectator.**

**"The world's best value reds"  
- 1 of 60 by Decanter.com '06.**

Charles de Batz has one of the most impressive reputations in the Madiran.

A rich, dark and powerful Madiran that takes no prisoners. Notes of black fruit (blackcurrant and blackberry) along with just a hint of red fruit. Also flavours of mocha, dark chocolate and minty notes add to the complexity of this respected Madiran.



There is a cedar-like creaminess to the oak which is extremely well-integrated. The tannins that pick up on the finish are not harsh. These tannins dissolve when the wine is matched with richly flavoured meats like leg of lamb, duck, goose or game or other rich spicy dishes. Drinking now and will only improve in the cellar for another 10 years. 50 year old + vines. 90 % Tannat, 10 % Cabernet Sauvignon.

## **10% Discount for regular orders program**

Join our regular purchaser program and receive 10% discount on every delivery. For your convenience we will ship an order as regularly as suits you and charge your credit card automatically. Either define your selection or discuss with us how we can deliver a varied

## A Wise Woman

This quote is so topical and will find agreement with everyone, no matter what your politics!

**"Ninety eight percent of the adults in this country are decent, hard working and honest. It's the other lousy two percent that get all the publicity. But then, we elected them." Lily Tomlin**



Lily (born 1 Sept 1939) is an American actress, comedian, writer and producer who has won several Tony Awards, Emmy Awards plus a Grammy.

## Red Wine Aids Meat Digestion

**A new study examines benefits that occur in the stomach.**

Taking a sip of red wine with a bite of red meat is a carnivore's dream come true. And now a team of Israeli scientists say the stomach likes the pairing as much as the mouth.

In a report published in the Journal of Agricultural Food Chemistry, the Israeli group, which includes pharmaceutical researchers at the Hebrew University of Jerusalem and gastrointestinal specialists at Hadassah Medical Center in Jerusalem, write that the stomach is better able to digest red meat in the presence of red wine. They found that red wine helps the stomach remove potentially harmful substances found in red meats, which are released during digestion, before the chemicals can do the body harm.

And, the researchers say, this same process is also likely to happen with the digestion of other foods that contain the damaging compounds, called lipid hydroperoxides (LOOH) and malonaldehydes (MDA), such as fried, processed foods and products manufactured for long-term storage. The accumulation of LOOH and MDA in the body, the study says, "correlates closely" with diseases such as atherosclerosis, type 2 diabetes and some forms of cancer, particularly colon cancer. [Click here](#) for a link to the article in Wine Spectator.

For those that don't eat meat, you will greatly enjoy a Madiran with a hearty ratatouille rich in tomatoes and beans. The flavour elevations are superb.

## The Final Word

Every week we hear from customers whose blood pressure has reduced. The archive of our e-Newsletters can be found on the [NEWS](#) page of the website.

If you have any questions we are here to serve you.  
Rob and Dr Erica Lauder and team

[www.lifestylewines.co.nz](http://www.lifestylewines.co.nz)

*Toasting your health*

Ph: 09 4452945 or send an email reply to this e-newsletter

That's it for September so if you have not already done so you can jump to the website by clicking on [www.Lifestylewines.co.nz](http://www.Lifestylewines.co.nz) or go directly to the Madiran wines by [> clicking here](#)



selection each order that suits your budget.

To see and print the subscription form [> click here](#)

If you have any questions just phone us, or fax or email us and we will call you back. Click here for [Contact Us](#) details.

## Membership

When you purchase from Lifestylewines.co.nz your contact details are retained and you become a member. We do NOT retain any credit card details. To logon and view or maintain your membership details your account code is "" and password "".

If you login before ordering then your account details automatically populate the Checkout page. You can also see your order history and perform administration tasks. To receive membership loyalty discounts you must logon before selecting items.

## Father's Day Prize Winner



Congratulations to **V Drum** of Auckland who won the Father's Day competition. The prize was a \$300 gift pack of 6 wonderful Madiran red wines and a copy of Professor Roger Corder's lifestyle book The Wine Diet. It was gratifying to know that Ms Drum's father had tried the wines previously and would most likely have the pleasure of enjoying more from the prize pack.

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