

LISBON

# Wines adrift on the Tagus, pushed by the wind

The Goliardos and Comida Independente got together for a wine tasting on the river. A way to meet Portuguese producers and others from France.

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The hardest part was keeping the glasses from flying out of our hands. Difficult, no doubt, but nothing that would stop us from the objective we set ourselves when entering the catamaran *Go Mary*, at Doca de Santo Amaro, in Lisbon: tasting the wines of the producers who joined this adventure launched by the Comida Independente store ([https://www.publico.pt/2020/11/06/fugas/noticia/rita-santos-comida-independente-](https://www.publico.pt/2020/11/06/fugas/noticia/rita-santos-comida-independente)

tempo-resistencia-fundo-1938112) together with Os Goliardos, (<https://www.publico.pt/aovivo/detalhe/falamos-falamos-vinhos-naturais-207>) who represent and distribute European *terroir wines*.

The À Deriva no Tejo tasting, on the 9th, marked the start of Vinho à Deriva, Wine Tasting, which took place on the 11th and 12th of June at Espaço Espelho d'Água (<https://www.publico.pt/2021/04/03/fugas/noticia/lisboa-8-esplanadas-respirar-fundo-relaxar-1956676>) , in Belém. producers, the Portuguese Pedro Marques and António Marques da Cruz and the French Tomas Pico (Domaine Pattes Loup), La Cadette and Chamonard.

From Domaine Chamonard in Beaujolais

(<https://www.publico.pt/2019/01/11/fugas/noticia/lisboa-dez-melhores-destinos-mundo-turismo-vinhos-1857557>) came father and daughter. His father, Jean-Claude Chanudet, known as Chat (cat) is, explained Sílvia Bastos d'Os Goliardos, a reference in that French region and in the world of so-called natural wines (<https://www.publico.pt/2017/11/11/fugas/noticia/o-que-e-isso-de-vinhos-naturais-1791676>) . A great traveller, he stopped in 1985 and dedicated himself to the property of his wife Geneviève's father, Joseph Chamonard, who since the 1960s has been making wines without using chemicals in the vineyard and cellar.



Jean-Claude brought to *Go Mary* some of the wines he continues to make with the Gamay variety (the one used in Beaujolais) from his old vines, some of them half a century old, others almost a century old. But the news came from her daughter, Jeanne, a veterinarian by profession, who bought her own vineyards and made her first wine, which she baptized as Droit de Veto - “it’s a vet’s veto, it’s not a political veto”, explained the dad.

“I couldn't live life without wine” . This was the simple but definitive answer that Jeanne gave when we asked her why she had decided to embark on this adventure. “I grew up in this world in such a way... I love being a veterinarian, but I really missed being down to earth and making something from A to Z. I really like being able to transform something, but at the same time not having much choice. and follow nature.”



At the top of the *Go Mary* - which presents itself as “a sustainable boat, designed from scratch”, in an “entirely Portuguese” project - were Pedro Marques, from Vale da Capucha, Torres Vedras (who, among other references, served an Alvarinho 2011 in a *double magnum* ) and also Thomas Pico, who the Goliardos like to describe as “a meteorite from Chablis”, belonging to “a new generation of Burgundian producers”.

All that remained was to taste the wines of António Marques da Cruz, from Quinta da Serradinha, who was alongside his father “Chat” and daughter “Veto”, and the La Cadette project, from Burgundy, with Valentin Montanet and his Melon from Burgundy. , a variety that has almost disappeared in this region. That's what we did, between the stories told by the producers, and the attempts to balance ourselves, glasses in hand and hair in the face, beaten by the wind.





MIGUEL MANSO

Anyone who wants to explore more deeply these and other stories from close to 150 producers from seven European countries who make wines with little intervention and who work in organic farming can discover them on [the Goliardos website](https://osgoliardos.com/pt/) (<https://osgoliardos.com/pt/>) - whose wine list is on sale until the 19th. , marking the week following the Vinho à Deriva event.