



APRIL 2009



## A JOURNEY THROUGH THE FRENCH COUNTRYSIDE



The great wine regions of France are looked upon as being the most influential reference to the many great wines produced throughout the world today. This feature covers most of the major wine regions of France, from a handful of well established producers. We will begin with a refreshing mineral styled Sauvignon Blanc of the Loire, along with a rich flavored Chardonnay and elegant Pinot Noir from Burgundy. Then we continue with a full-bodied Merlot based wine of the Bordeaux right bank A.O.C. of Saint Emilion, proceeding to a spicy, lush Grenache and Syrah blend of the Southern Rhone, and finish with a Coteaux du Languedoc. These significant regions provide a wealth of quality, driven with a distinct and defined role in each respected category.

What makes the French wine culture so unique lies within its Terroir. The word “Terroir” is a French term used to describe a region’s climate, topography, vineyard soils and proper vine exposure to the sun. Viticultural practitioners have always stressed the importance of terroir simply because in its purest sense, wine is beyond doubt, made from the vineyard. Grape selection is also important to a specific terroir. Vine age and limited grape yields per acre, along with the precise harvest time most favorable for grape ripening and proper acidity, plays a major part in the vineyard as well. Within the winery, the higher quality producers apply limited intervention in the finished product. At certain points however, the winemaker has to make a multitude of decisions that add to the wine’s character and style. For example, what vinification equipment to use, cluster selection and whether to use local or wild yeast. Fining or filtration is decided and if so, to what degree. Then there is the oak barrel use versus steel tank ageing.



**2007 Henri Bourgeois Les Bonnes Bouches Sancerre** - It is a common belief in the wine world that quality and quantity are inversely related. In most cases this is true, however, there are exceptions. Louis Jadot in Burgundy, Guigal in the Rhone, Veuve Clicquot in Champagne, Trimbach in Alsace are firms that make a significant amount of wine, much of which is of high quality. Henri Bourgeois belongs in this list as well. A small domaine of only two hectares until 1950, Bourgeois has grown to 65 hectares of vineyard today. He supplements his production with purchased grapes from long-term contracts. This Sauvignon based bottling shows the chalky, flinty soil these grapes thrive in. Melon, lemon and citrus fruit on the palate are mixed with grassy notes, followed by a long, smokey finish. This ripe, mouth-filling Sancerre would be ideal for scallops or any dill sauce dish. Regular \$23.99

**\$17.99**



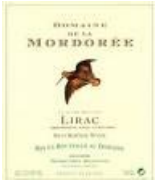
**2005 Domaine Jean Chauvenet Bourgogne Rouge** - Finding an affordable Bourgogne Pinot Noir of this quality does not come around often enough. So, we were very delighted when we discovered this elegantly structured Pinot Noir by Jean Chauvenet. This producer specializes in making Premier and Grand Cru reds of the Nuits St. Georges A.O.C. It would not be far off by suggesting that some de-classified grapes found its way into this Bourgogne Rouge. The wine’s lush texture is comprised of long, concentrated flavors marked with black and red fruits, combined with lovely spice accents, sleek tannins, earthy hints and a long complex finish. Regular \$24.99

**\$19.99**



**2005 Chateau Rocher Figeac Saint Emilion** – Our selection for Bordeaux hails from the monumental ‘05 vintage. Rocher Figeac ended up as the top favorite at our February Bordeaux tasting event. This Merlot dominant Bordeaux unveiled a wonderful wild berry and oaky scent. On the palate, the wine showed youth and concentration, yet it possesses age worthy character. Rocher Figeac has a smooth tannic structure and subtle spices, followed up with an opulent core of mixed berries and ripe plum flavors that showcases the essence of St. Emilion. Enjoy this reasonably priced Bordeaux now and cellar gracefully over the next 5-7 years. Regular \$23.99

**\$19.99**



**2005 Domaine De La Mordoree Lirac** - The only thing that divides the town of Lirac from the famous region of Chateaufeuf du Pape is the Rhone River. Mordoree’s Lirac is in its true nature, Chateaufeuf du Pape and is half the price. This food-friendly wine is made of 50/50 Grenache and Syrah. The smoky, gamey, sweet fruit aromas reveal that this is not your ordinary Rhone. What you will find in this deep colored red are lush black raspberry, plum and cassis berry fruits. Mordoree is a full-bodied red that displays an array of spices rolled into a rich texture, showing hints of mocha and licorice, with a touch of oak and mineral on the finish. Regular \$22.99

**\$18.99**



**2007 Chateau Saint Martin De La Garrigue Bronzinelle** - This is one of our perennial favorites from the sun drenched region of the Coteaux Du Languedoc. Jean Claude Zabalia is considered one of Languedoc’s most talented winemakers. He put together the strictest selection of low yielding Syrah, Mourvedre, Grenache and Carignan grapes to make this magnificent red. This opaque red exhibits profound aromatics of dark berries, along with a lovely assortment of spices and smoky cedar. On the palate, Garrigue Bronzinelle puts forward reflective Chateaufeuf du Pape like characteristics similar to the Mordoree Lirac, but displays a richer structure that carries through with nicely balanced oak tannins, integrated with a fine concentration of blackberry, plum, and cherry fruits. Regular \$19.99

**\$15.99**



**2007 Louis Jadot Pouilly Fuisse** - A great deal of the success that often comes with a well established high quality oriented wine negociant can be attributed to the strong demands that are put forth onto their long standing grape growers. The Pouilly Fuisse A.O.C. is situated in the northern portion of the Maconnais and is typically the highest quality wines of the area. Burgundy’s 2007 vintage experienced a near perfect growing season yielding intensely rich fruit and remarkable acidity. Louis Jadot produces a classic style of Pouilly Fuisse by showing complex flavors of green apple, citrus assortments, white peach, with shades of apricot and roasted almond. The wine is balanced with just the right integration of oak, lively acidity and mineral. Regular \$24.99

**\$19.99**

For an additional savings  
Treat yourself to  
**“One Bottle Each”**  
of all six wine regions

**\$106.00**  
net



Also, take advantage of  
a great opportunity  
to sample the  
Journey through the  
French Countryside wines on  
**Saturday April 11<sup>th</sup>**  
**from 1:00-6:00**



**FINE WINE ROOM  
BIG SAVINGS  
INSTANT IN-STORE  
REBATE  
ON ALL  
2003 BRUNELLO**



Look for  
the specially  
marked tags!

Offer Good Through  
April 30<sup>th</sup>

## MONTHLY SPECIALS



**2007 Louis Jadot Macon Villages** - This rich, full bodied Chardonnay comes from the massive, yet famous Burgundy negociant Louis Jadot. Jadot's Macon Villages exudes all of the magnificent qualities produced from the fabulous '07 Burgundy vintage. The wine is non-oaked, therefore what you get is a clean, crisp style that shows focused flavors of citrus and apple, a touch of white peach framed with a firm, acidic structure and a slight minerality. Enjoy pairing this lovely white Burgundy throughout the warm months ahead with shellfish, crab cakes, lemon chicken or with a wide range of hors d' oeuvres. **\$13.99**  
If you find this Macon to your liking, consider stepping up to the next level by taking a look at Jadot's Pouilly Fuisse in this month's lead article.

Save 15% off by the bottle,  
**~~\$11.89~~**  
or  
25% off by the case,  
**~~\$10.49~~ ~~\$125.88~~**  
net.



**2005 Borsao Crianza Seleccion** - This co-op located in Campo De Borja, a region just southeast of Rioja, produces a wide range of great value reds. A few years back, we featured all three of their premium bottlings in a sampler pack. Today, two of them are on strict allocation. We were offered a quantity large enough to feature this Crianza as a Monthly Special. This 2005 is comprised of 50% Tempranillo, 25% Garnacha and 25% Cabernet. The three varietals are vinified separately in stainless steel and then blended together. After seeing 8 months in French and American oak, the Crianza is aged an additional 14 months in bottle. These three varietals form a tasty blend. You get the smooth, velvety mouthfeel of Tempranillo, then the spice and weight from Garnacha, plus the backbone and structure from Cabernet. On the palate, the wine is full-bodied, showing blackberry and raspberry fruit, spicy vanilla notes lead to some nice structure on the finish. Rated 92 by the Wine Spectator, you can enjoy Borsao Crianza over the next 3-5 years. **\$17.99.**

Save 15% off by the bottle,  
**~~\$15.29~~**  
or  
25% off by the case,  
**~~\$13.49~~ ~~\$161.88~~**  
net.



**2006 DuBoeuf Julienas "La Trinquee"** - Due to the world's turbulent economic situation, we expect to see more wines marked down significantly. In this case, we are able to offer a Grand Cru Beaujolais at only a fraction above a regular Beaujolais Villages. Beaujolais continues to be one of the more misunderstood wines in the market. Any wine from this region immediately gets lumped in with the simple quaffing Nouveau released each year around Thanksgiving. In reality, wine from ten villages, classified as Grand Cru, has more in common with quality Pinot Noir. This '06 Julienas from a single domaine has a smooth, round texture, plenty of red fruits, with subtle earth and mineral notes. This level of Beaujolais is easily capable of 5-6 years of life, if not more. Enjoy with lamb, grilled poultry, pork or salmon. **\$12.99**

Save 15% off by the bottle,  
**~~\$11.04~~**  
or  
25% off by the case,  
**~~\$9.74~~ ~~\$116.88~~**  
net.



**2005 Jean - Maurice Raffault Chinon** - This unique and exciting red takes us to the French Loire Valley where it is most commonly known for its abundance of great white wines. Etched in the center of the region is the small appellation of Chinon, just outside Touraine. This piece of the Loire is noted as France's most northern red wine region. Cabernet Franc is the preferred grape variety of the Chinon where the various soils and cooler temperatures provide longer hang time on the vine, coupled with adequate sunshine for balanced ripening. However, this particular bottling was produced from the family's Les Galluches vineyard where the terroir warms early, so the wine possesses a sweeter and more supple texture. Raffault's Chinon reveals impressionable medium to full-bodied flavors of blackcherry and bramble fruits, complimented with multiple spices, earthy tones, soft tannins, a remarkable acidic structure and a long depth of fruit on the finish. Pair this lovely Chinon Rouge with an array of red and white meat dishes. **\$15.99.**

Save 15% off by the bottle,  
**~~\$13.59~~**  
or  
25% off by the case,  
**~~\$11.99~~ ~~\$143.88~~**  
net.

## ITALIAN REDS SAMPLER

The Veneto region is home to the big, rich and noble Amarones. It also produces more affordable and delicious wines like the **2007 Brigaldara Valpolicella**. This Valpolicella is complex and balanced, showing excellent depth and concentration of fruit. It is a blend of a variety of Veneto grapes, including Corvina, Molinara, Rodinella, Terodola and Sangiovese from within the Classico zone. Brigaldara displays an opaque color, with traditional Valpolicella aromas of cedar and black fruits. The smooth velvety tannins layer the copious black plum, raisin and berry fruit flavors. Sausage, hearty meat sauces, roasts and aged cheeses would welcome this Valpolicella. **\$13.99**



**2006 Marramiero Dama Montepulciano d'Abruzzo** - Central Italy's Abruzzo region consists mostly of breathtaking mountainous terrain that is most favorable for producing enormous amounts of easy drinking wines, as well as the more robust and stylish Montepulciano. The Marramiero Estate produces four distinct premium Montepulciano bottlings. Dama is considered the baby of the group and is made for early enjoyment. The aroma displays nice black fruits with a touch of smoky earth. The deep, rich flavors possess an abundance of blackberry, raspberry and cherry fruits, accented with licorice and spice, followed with velvety tannins, wrapped around a sweet and succulent long finish. Dama shows best when served with pizza, meat sauced pastas and cured meats. **\$12.99**



### Special Offering!

**Buy one bottle  
each of the two  
for only**

**\$21.98**  
net

a savings of over 18%

## SATURDAY OPEN HOUSE TASTINGS

On **Saturday, April 4<sup>th</sup> from 2:00-6:00**, taste the four Monthly Specials (refer to page 3 for info).

On **Saturday, April 11<sup>th</sup> from 1:00-6:00**, come taste the Journey Through the six French Countryside wines (refer to page 1 for info).

On **Saturday, April 18<sup>th</sup> from 2:00-6:00**, Wine Representative of Brescome Barton Distributors, Anthony Mascolo will select three of his favorites to **blind taste** you on (you be the critic).

On **Saturday, April 25<sup>th</sup> from 2:00-6:00**, join us in another special **blind tasting**. A selection of wines will be determined at that time.

## TREASURES OF SOUTHERN ITALY

On **Monday, April 13<sup>th</sup> at 6:30 p.m. at the Adams Mill Banquet Room**, we will be presenting an exciting selection of wines from southern Italy's sun-soaked wine regions of Puglia, Sicily and Basilicata. On hand to lead the tasting will be *Italian Wine Director for Frederick Wildman Imports, Martin Sinkoff*. Italy has now become the largest wine producing country in the world. Collectively, these unique and fascinating wine regions account for nearly forty percent of the country's production marked with high quality wines of distinct flavor and value. Southern Italy's diverse growing conditions point directly to the various soils and climates ranging from the warmer oceanic lower slopes of the Apulia, to the higher elevations in the mountainous volcanic enriched terrain of Basilicata and Sicily.

### Tasting List is as follows:

Rapitala Casalj Catarratto/Chardonnay .....	\$8.99
Me Manfredi Traminer/Muller Thurgau .....	\$19.99
Rapitala Nuar Nero D'Avola/Pinot Nero .....	\$12.99
Rapitala Nadir Syrah .....	\$15.99
Castello Manaci Liant Salice Salentino .....	\$13.99
Castello Manaci Maru Negroamaro .....	\$11.99
Castello Manaci Riluna Primitivo .....	\$13.99
Castello Manaci Aratas Primitivo Riserva .....	\$27.99

A small fee of **\$5.00** per person is required to attend. For your convenience, "cash" or "check" can be presented at the door.

Please reserve your seat early by calling **649-4750**, or emailing us at **mwl@snet.net**. Only Wine Club Members listed in our database are eligible to attend, however members are able to reserve a spot for a guest (one guest per member and name for each reserved seat is needed at time of reservation). **In consideration of other members, please let us know if you need to cancel.**

**NOTE: To help support the continued success of this Wine Tasting Program, orders taken that evening are very much appreciated.**



## **WINE DELIVERY SERVICE AVAILABLE**

We offer pre-arranged home or office wine delivery service. Call us at **649-4750** or email us at **mwl@snet.net** (restrictions do apply)