

AN AMAZING EVENING OF WINE TASTING

PRESENTED BY
THE HONOURABLE COMPANY OF FREEMEN OF LONDON OF NORTH AMERICA
IN ASSOCIATION WITH
CHÂTEAU SAINT JACQUES D'ALBAS
AND
ARTHUR'S CELLAR WINE CLUB

The Sparkling

2006 Blanquette de Limoux – Ch. Rives-Blanques - (12.5% Alc./Vol.)

\$27



The world's oldest sparkler is still made to this very day only in Limoux, under the strictest AOC rules. Blanquette de Limoux is also the oldest appellation in Languedoc-Roussillon (declared in 1938), and one of the first in France. It has the lowest permitted maximum yield of any sparkling wine in the country (45 hl/ha), and is made exclusively from hand harvested grapes. Made from 90% Mauzac and 10% Chardonnay and Chenin Blanc, it is a beautiful luminous light yellow colour and the deep nose mixes fruity notes and lightly toasted touches of vanilla. The mouth is seductively round, full and deep. It goes wonderfully with pan fried trout, shellfish and oriental cuisine. It has won numerous medals and awards including a gold medal at the 2008 Logis de France.

The Whites

2007 Terre d'Ocre Blanc - Domaine de Tara, – (13.5% Alc./Vol.)

\$20



I just loved this wine from the barrel. Made from an almost even blend of Grenache Blanc and Roussanne, this golden coloured wine has a lively aroma of peaches, bananas, pineapple and almonds. It is round and buttery with delightful acidity. It was bottled in March and is drinking very well now and will continue to do so for at least two additional years. It will be a wonderful match for fish and other seafood or just sipping on a hot summer's day. This is a smashing wine for the price.

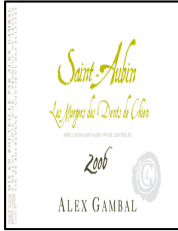
2006 La Trilogie - Ch. Rives-Blanques - (12.5% Alc./Vol.)

\$34



This unique and superb wine from Limoux is a blend of 30% Chardonnay, 50% Chenin Blanc and 20% Mauzac selected only from the winery's best barrels by celebrated Oenologist, Georges Pauli. The yield is between 35 and 45 hl/ha and it was fermented and aged for six months in oak barrels. It is a lemony yellow pale colour with a lovely nose of rich clean fruit with sweet oak. In the mouth it expresses juicy white pears and almond biscuit. The medium weight palate leads to an elegant and stylish, long finish. Only 2500 bottles were made. Among numerous awards and recognitions it took the Gold medal at the 2008 Concours des Grands Vins de France.

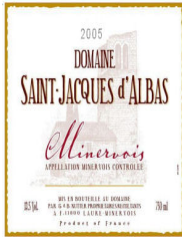
2006 St-Aubin 1er Cru Les Murgers des Dents de Chien (13.0% Alc./Vol.) – Maison Alex Gambal \$65



Here is what the owner, Alex Gambal says about this superb white Burgundy: "When the season is challenging the best vineyards come through. Dents de Chien, with its rocky soil drains and thus our grapes were ripe, rich but not "sur mature." The sunshine of the vineyard is evident in this rich year. 150 cases were made with 25% new oak." (88-91 Wine Spectator)

The Reds

2005 Le Domaine – Ch. St Jacques d’Albas - 13.5% Alc./Vol. \$20



From the glorious 2005 vintage, this edition of "Le Domaine" is made from 20% Syrah, 40% Grenache and 40% Carignan. It has been traditionally fermented for over twenty days and the Syrah aged in barrels for more than six months. This is a very expressive, well balanced wine that is drinking well now and will keep quite happily for several years. It is very aromatic with spicy, plummy fruit, good concentration, smoky and slightly herbal. It has a rounded integrated style with an elegant finish. Le Domaine will go well with grilled meat, roasts and an excellent accompaniment to Asian cuisine

2006 Julié纳斯 – Les Vins du Penlois - (13.5% Alc./Vol.) \$26



This Cru Beaujolais is based around the village named after Julius Caesar. The wines made from this area are noted for their richness and spicy with aromas reminiscent of peonies. In contrast to the claims of Régnié, Julié纳斯 growers believe that this area was the site of the first vineyards planted in Beaujolais by the Romans during this conquest of Gaul. The Julié纳斯 from Penlois comes from vines ranging from thirty to sixty years of age situated on beds of clay. It is a ruby red colour and indeed has the floral aroma of peonies. In the mouth it is full, elegant and vibrant. It is drinking beautifully right now but will age for up to ten years. Like most Beaujolais Cru, it should be served chilled (13°C) and goes well with red meat, stews or game.

2005 Château Robin – Château Robin – (14.0% Alc./Vol.) \$28



Jérôme Caillé recently bottled his 2005 Château Robin, and he tells us that it is his best yet. We agree. While very young and restrained at the moment, this Côtes de Castillon hatchling will open up and become a high flying beauty (sorry, I couldn’t resist) over the next twelve months or so and keep wonderfully for many years thereafter. Its composition is the customary 60% Merlot, 30% Cabernet Franc and 10% Cabernet Sauvignon. With a yield of 37 hl/ha, 80% of the wine was aged in new and one year old oak for twelve months. It is deep red, almost black – rich and ripe on the nose with dark cherries and plums and soft well-integrated tannins. It won a gold medal at the 2007 Concours Général Agricole de Paris and an 87 rating from the Wine Spectator.

2003 Le Château - Château Saint Jacques d'Albas - (13.5% Alc./Vol.)

\$29



This lovely Minervois is 60% Syrah (in oak barrels for over twelve months) and 20% each of Grenache and Carignan. Acclaimed by the wine writer Jancis Robinson, this wine is deep ruby red with an aroma of fresh red berries, licorice and spices. It exhibits a fine balance of fruit and tannins with a hint of vanilla. While quite closed when originally released, this delightful red has opened up beautifully (just like Graham Nutter said it would). 12,000 bottles were produced, so there is still plenty for everyone. It garnered a silver medal at the 2004 International Wine Challenge.

2005 Gigondas - Domaine de Cayron – (14.0% Alc./Vol.)

\$36



This is a very big, serious and classic Gigondas from a great vintage that needs at least another year in the bottle before consuming. It is made from 70% Grenache, 15% Cinsault, 14% Syrah and 1% Mourvèdre. The yield is a most stingy 23 hectolitres per hectares and the vines are more than forty years old. It is a beautiful dark red with an intense nose of spring flowers, black raspberries, minerals and cherries. In the mouth it is full, elegant and dense marked by cherry and cassis notes with a very, very long finish. It will go wonderfully with red meats (magret de canard would be divine), game and a wide variety of cheese.

Here is what **Robert Parker** says: “The 2005 is a bigger, beefier, richer wine, bordering on rustic, but it pulls back just before it goes over the edge. Dense plum/ruby with notes of incense, black pepper, lavender, black cherries, and cassis, the wine is spicy, herbal, meaty, and a classic Gigondas to drink over the next decade. Score 89-91/100 - *Wine Advocate (Mar 2008)*

Stephen Tanzer adds: “Wonderfully complex and seductive bouquet of strawberry, dark cherry, garrigue and baking spices. Supple red and dark berry flavors are gently supported by soft acidity, finishing with building power and lightly chewy tannins.” Score 91/100 - *Stephen Tanzer (Apr 2008)*

2004 Monferrato “Infinito” – Poderi Rosso Giovanni - (14.0% Alc./Vol.)

\$37



Oh boy ... what a wine. The “Infinito” is crafted from 60% Barbera and 40% Cabernet Sauvignon that spent 14 months in Allier oak barriques. Also boasting a miserly yield of 30 hectolitres per hectare, this wine too is a dark ruby red. Aromas of chocolate, wild berries, vanilla and black cherries steeped in liqueur leap from the glass. In the mouth it is open, round and mellow with lovely tannins and a persistent honeyed (but not sweet) after taste. This young wine needs some air before serving and will cellar nicely for several years. Only 3,000 bottles of this exquisite

beauty were made.

2004 La Chapelle – Château Saint Jacques d’Albas – (13.5% Alc./Vol.)

\$43



The 2004 vintage has more structure and is a little less fruit forward than the 2003 version. It is a classic Minervois heavyweight, comprised of 95% Syrah (barrel-aged for 18 months) and 5% Carignan. This wine, made from old vines is drinking beautifully now and will keep for many years. It is an inky hue, luminosity, a nose of red berries with elegant overtones of vanilla, due to the lengthy aging process in oak barrels. There is a simultaneous density, fluidity and velvety tannins which linger on the palate. Jancis Robinson consistently includes the "La Chapelle" in her lists of '50 Great Value Reds'. It will amaze and delight the most discerning collector. Gold Medal; Concours Mondial de Bruxelles 2007.

2006 Les Olivets Châteauneuf-du-Pape – Domaine Roger Sabon – (14.5% Alc./Vol.)

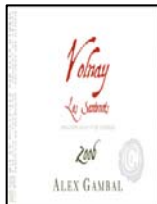
\$48



Grenache is the principle grape variety in this classic Châteauneuf along with some Syrah and Cinsault. It has oak aged in small barrels for 15 months. Robert Parker says, “The 2006 Châteauneuf du Pape Les Olivets reveals impressive ripeness, with classic Provencal notes of toasted herbs, licorice, pepper, and kirsch liqueur. It is medium-bodied, soft, spicy and ideal for drinking over the next 6-10 years. Rating (89-91) Drink 2007 - 2017.” Stephen Tanzer rated it 91-93.

Volnay 1^{er} Cru Les Santenots Vieilles Vignes - Maison Alex Gambal - (13.0% Alc./Vol.)

\$80



Here is what Alex Gambal says about this divine red Burgundy, “Our Santenots is a classic Volnay with its silky elegance coupled with the rich fruit of 06 and refined tannins. I suspect the Santenots will close up a bit after bottling and reopen in 18-24 months. It has real class in 2006 and needs a bit of time. We made 125 cases and 40% new oak.” [LCBO comparison - 2004 Domaine de Montille Volnay 1er Cru Les Champans - \$98.20].



Arthur's Cellar Wine Club

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Splendid wines from southern France (mostly).

Like the first Châteauneuf-du-Pape to receive a perfect 100 rating from Robert Parker!