

Selections



Volume 06, Issue 02
April 2006

Our Second Offering – the Value-Priced Wines of Cave de Lavilledieu du Temple



Located north-west of Toulouse, the Lavilledieu appellation has officially existed since 1947 although grape vines were there in the times of Julius Caesar. In the IXth century,



monks extended the vineyards as did the Knights Templar in 1154. By the XIIIth century the planted area reached 6400 acres which was greatly appreciated by the English who occupied the region during the Hundred Years War.

We first encountered the wines of Cave de Lavilledieu du Temple at the invitation of the French Senior Trade Attaché in Toronto. We tried them again in Cannes and Montpellier. We were impressed by the

quality of their wines, particularly given their very reasonable prices. They are simple, straight-forward, pure wines that deliver exceptional pleasure for the buck.

André Magnac is President, Xavier Briois is General Manager and Gil Benac is Technical Manager of Cave de Lavilledieu du Temple. The vineyards and cellar are rigorously and meticulously maintained. They employ the latest scientific methods while all the while respecting the role nature plays in the process. The wines are made from traditional grape varieties such as Cabernet Franc, Syrah and Gamay and also lesser known regional specimens like Tannat, Cot and Négrette.

Introducing the Value-Priced Wines of Cave de Lavilledieu du Temple

Vin de Pays du Tarn & Garonne: “Cassyta” (Red) - (12.0% Alc. by Vol.) \$7.95



No, that’s not a misprint – it really is \$7.95 per bottle, \$95.40 the case! This non-vintage wine, made from 35% Cabernet Franc, 35% Syrah and 30% Tannat is a bright crimson colour with a surprisingly lively aroma of mature red berries and new leather. It is well-balanced with a nice fruity (strawberry) taste and a fine tannic structure. You certainly do not need to decant this wine and it will keep nicely for at least a couple of years. This will not be mistaken for Château Effete, but it is one heck of a wine for the price. You don’t have to tell your guests what you paid for it! ([connect to order on web site](#))

2004 Coteaux du Quercy – Jacques de Brion (Red) – (12.5% Alc. by Vol.) \$9.25



We tried this wine on three different occasions and came away with the same impression – this is an amazing wine worth much more than its price. Comprised of 20% Cot (who knew?), 20% Gamay, 50% Cabernet Franc and 10% Tannat, it is a lovely deep purple with aromas of plums, pepper and a hint of leather. This is another well-rounded wine with a nice spicy, peppery, plum and red berry taste that pleasantly and persistently lingers. Slightly chilled, this is a perfect wine to accompany cold cuts or any of the white meats.

([connect to order on web site](#))

2003 Chevalier du Temple du Christ (Red) – (12.0% Alc. by Vol.) \$9.25



This wine sports the following terse designation: Appellation d’Origine Vin Délimité de Qualité Supérieure Lavilledieu! But, don’t let that deter you; it is another delightful wine from Cave de Lavilledieu du Temple. Made of 25% Syrah and Cabernet Franc, 20% Négrette and 15% each of Gamay and Tannat, this wine earned two stars in the 2006 Hachette Guide (**the** French wine guide). Bright red in colour, it possesses an aroma and taste of red fruits with soft tannins. It should be served slightly chilled and is the perfect match for white and grilled meats and terrines. It will last another three to four years. Under ten dollars – it doesn’t get much better than this! ([connect to order on web site](#))

2002 Domaine de Magnac (Red) – (12.0% Alc. by Vol.) \$10.50



Another AOVDQS Lavilledieu wine, it is made of 30% Syrah, 25% Cabernet Franc and 15% each of Négrette, Gamay and Tannat. It is a rich ruby red with purple/blue hues and the aroma is of blackberries and that wonderful wine term, “animal”! Scary, but all it means is that there is a leathery, earthy nuance in the bouquet. Again, it is well balanced with blackberries and powerful yet soft tannins. This wine needs to be decanted at least an hour before drinking and it will mature nicely over the next three or four years. It would be a perfect match for duck, game and cassoulet. \$10.50 – wow! ([connect to order on web site](#))

Terrific Response!

Your requests for the wines of Château Saint Jacques d'Albas are pouring in and we are about to place our first order (50 cases) with the Specialty Services department of the LCBO. We will advise you when the order has been placed and will provide shipment updates on our ordering system.

Graham Nutter, the winery owner is delighted with your response and has set aside a second pallet of his 2005 Minervois Rosé for our members. We are well on our way to filling a second pallet (more than twenty-five cases have already been requested). Please continue to order his wines.

Here is what one member said about the Rosé, *“(We) had this wine in Hawaii this year at the Plantation Golf Course where the Mercedes Championship was played and we fell in love with it. Brought the cork back, etc. We are always in search of good rosé. Thanks for the fun.”*

Member Feedback

A number of you wrote or called with comments about our first ‘Selections’ newsletter, the Arthur Sellers & Company web site and our ordering process. We really appreciate this feedback because it allows us to improve and better respond to your requirements. Many of your suggestions have already been put into place and we are working on several others. Thank you and please keep the comments coming.

Soon To Emerge From Arthur’s Cellar

Our next ‘Selections’ newsletter will feature the brilliant Champagnes from Champagne Forget-Brimont, followed shortly thereafter by the superb, moderately priced wines from Château Beauferan. Then we will bring you a spring natural – Château Robin along with the very special wines of Domaine de Tara. These will be followed by selections from our other fine wineries. For white wine lovers, both Château Beauferan and Domaine de Tara have excellent whites.

For the wine club to be successful, we need as many wine buying members as possible – please forward this newsletter to likely prospects and keep those referrals coming.

Our wines are also available for restaurants and other establishments that serve beverage alcohol by the glass – their prices will be a little lower because PST is not charged. If you are aware of any that might be interested, please let us know.

Thank you and cheers,

Hélène and Jim

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