

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 White

2006 Clairette Vieilles Vignes – Dom. La Croix Chaptal – (13.0% Alc./Vol)

\$21



Made from old Clairette du Languedoc Blanc. The grapes are all hand picked and destemmed, pressed and left in contact with the skins for a very short time. It receives traditional vinification on its lees (28% in new oak and 72% in stainless steel tanks). Total production is only 8,000 bottles. A full-bodied, fresh and very clean white wine with tantalizing aromas of butter, toasted bread, almonds and citrus fruit. Very smooth and finishes with a nice citrus aftertaste. It is a great wine to drink alone as an aperitif and will go well with shellfish, fish in white sauce or soft cheeses. Drinking well now and will evolve to a hazelnut taste in a year or two (it then will go well with white meat accompanied by mushrooms in a white sauce), and later to walnut (then it will go well with a whole range of cheeses).

2006 Hautes Pierre - Domaine de Tara, – (13.5% Alc./Vol.)

\$25



This very big and serious white wine is made from 55% Roussanne and 45% Grenache Blanc. I advise that you decant it at least an hour before serving! It is a medium golden-yellow with an intense and elegant nose of coconut, apricots, honey, butterscotch, pineapple and ripe peaches. In the mouth it is full, balanced and extremely pleasing with a lingering aftertaste that contains a hint of grapefruit. Serve at about 11°C. It will go marvelously with sole meuniere, fresh trout amandine, richly flavoured poultry or veal dishes, foie gras and chevre cheese. As the 'Guide Dussert-Gerber des Vins de France' has said about other vintages of this wine, "Why resist?"

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

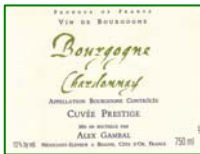
\$34



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.

2005 Chardonnay Cuvée Prestige – Maison Alex Gambal - (13.0% Alc./Vol.)

\$40



Here is what Alex Gambal says about this wine, "Our Cuvée Prestige continues to please with its ripeness and richness. We harvest the grapes from the Haute Côte de Beaune which gives it minerality and now we add in barrels from our other parcels which give it richness. As usual it was made with about 20% new oak and we made ~315 cases."

This is really wonderful Chardonnay and in my opinion is unfair competition for Californian or other new world Chardonnay in the same price range!

The Reds

2007 Clos de Garric - Ch. St Jacques d'Albas - 13.5% Alc./Vol.

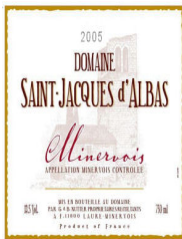
\$15



As noted in the Revue du Vin de France, 2007 was a wonderful vintage for the Languedoc ... perfect conditions under which to launch a new wine. Graham has been waiting for this opportunity to demonstrate the high quality of wine his new vines can produce. Clos de Garric is a blend of Syrah and Carignan and while we haven't had a chance to try it, Graham's oenologue, Richard Osborne assures us that it is very, very good. The first bottling of 10,000 will occur at the end of November - 6,000 have already been sold to a chain of Irish pubs in France!

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 Juliéna – 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, Juliéna growers believe that this area was the site of the first vineyards planted in Beaujolais by the Romans during this conquest of Gaul. The Juliéna 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.

2004 Château Romanin (Biodynamic) – Château Romanin – (13.0% Alc./Vol.)

\$28



This spectacular winery is literally hidden high inside the Alpilles near Saint-Rémy de Provence. It is owned by Anne-Marie and Jean-Louis Charmolüe who previously owned Château Montrose in Saint-Estèphe. They follow the biodynamic method of wine making which in addition to being strictly organic follows the rhythms and patterns of nature. This lovely wine is made from Grenache, Syrah, Mourvèdre and Cabernet Sauvignon with an average yield of less than 30 hl/ha. It is a beautiful ruby with a nose of red fruit (strawberries) and a hint of incense. In the mouth these persist along with Provençal spices, cassis and finally liquorice. It is well-balanced, the tannins are supple and in summation it wonderfully represents the AOC Les Baux de Provence terroir.

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.

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 with a nose of red berries with elegant overtones of vanilla, due to the lengthy aging process in oak barrels. There is 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, liquorice, 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.



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!