

**Jake's Grill and Oyster House**  
**Spring Time in Paris**  
**Thursday, April 24, 2008 – 6:30**

*Presented along with:*  
**Arthur's Cellar Wine Club and Château Saint Jacques d'Albas**

**The Big Oyster, The Big Wino and The Big Vintner**

*The Wines*

**2004 Blanquette de Limoux – Château Rives-Blanques**

Limoux – South West France near Carcassonne  
90% Mauzac and 10% Chardonnay/Chenin Blanc



The world's oldest sparkler is still made to this very day only in Limoux, under the strictest AOC rules. Blanquette de Limoux is the oldest appellation in Languedoc-Roussillon, and one of the first in France. It has the lowest permitted maximum yield of any sparkling wine in the country, and is made exclusively from hand harvested grapes.

Beautiful luminous light yellow robe. A deep nose mixing fruity notes and lightly toasted touches of vanilla. The mouth is seductively round, full and deep. A happy meeting of strength and length. For those who like the international style. This bottle would like a duck with figs, a chicken with crayfish, or a simple trout. Winner of numerous medals and awards.

*Notes:*

**2006 Chardonnay - Château Rives-Blanques**

Limoux – South West France near Carcassonne  
Chardonnay with a touch of Chenin Blanc



This little beauty is the work horse of the Château Rives-Blanques stable. It is an intense straw-gold colour with aromas of spring blossoms, white peaches, laurel and nectarines. In the mouth there is also an impression of mint along with garden herbs and peaches. There is a different but nice spicy kick in a finish full of fruit. It is great as a sipper and goes beautifully with grilled white fish or roast chicken. Silver Medal – Concours Mondial de Bruxelles; Best Buy – Brussels Wine Expo.

*Notes:*

### **2006 “La Garrigue d’Aureillac” – Domaine Chabrier Fils**

Duché d’Uzès – Southern France near Uzès  
80% Viognier and 20% Grenache Blanc



The wonderful white with the impossible name! With a yield of only 35 hectolitres per hectare, half of the Viognier was fermented in new oak barrels and left on its lees for a year. It is a pale yellow with an intense nose of anise and dried apricots. In the mouth it is full and very well balanced with a pronounced flavour of stewed apricots and a hint of pineapple. It is a dandy aperitif, goes wonderfully with any shellfish and, as a special treat is a divine partner with warm goat cheese. Silver medal – International Vinalies. This will be Jake’s Grill & Oyster Bar’s featured white wine for May.

*Notes:*

### **2006 Château Saint Jacques d’Albas Minervois Rosé**

Minervois – South-West France near Carcassonne  
50% Syrah, 50% Grenache



This serious Rosé has a wonderful, vibrant colour and a full fruity aroma. It tastes of strawberries and raspberries and has a nice, crisp lively finish. It is a splendid apéritif, and goes well with mixed grills, paella and Asian cuisine. Silver Medal - Concours Mondial du Rosé 2007 presented by the Union des Œnologues de France.

*Notes:*

### **2005 Domaine Saint Jacques d’Albas Minervois Red**

Minervois – South-West France near Carcassonne  
20% Syrah, 40% Grenache and 40% Carignan



This wine has been traditionally fermented for over twenty days and the Syrah barrel-aged for more than six months. It is very aromatic, with spices, plums and smoke on the nose. In the mouth it is round, warm and well knit together with an elegant finish. This is a very expressive, well balanced wine that is drinking nicely now but will keep quite happily for several years. It goes well with grilled meats, roasts and game. This too will be a Jake’s Grill & Oyster Bar featured wine for May.

*Notes:*

### **2004 Château Saint Jacques d'Albas Minervois Red**



Minervois – South-West France near Carcassonne  
70% Syrah, 15% Grenache, 15% Carignan

The Syrah rests for 12 months on oak. Yields are a miserly 35 hl/ha. This easy drinking, medium-bodied wine is deep ruby with a taste of ripe raspberries, liquorice, Provençal spices, black pepper and a hint of vanilla. Acclaimed by Jancis Robinson, it exhibits a fine balance of fruit and plush, velvety tannins. This goes wonderfully with roasts, poultry and casseroles. Gold Medal – Macon 2007 and Concours des Grands Vins, Languedoc Roussillon 2007.

*Notes:*

### **2004 La Chapelle Saint Jacques d'Albas Minervois Red**



Minervois – South-West France near Carcassonne  
95% Syrah, 5% Grenache

A big, robust wine that demonstrates fully the Australian consultant's mastery of Syrah. This lovely, powerful, full-bodied wine is an inky hue with a nose of red berries, elegant overtones of vanilla, new leather, exotic wood and white pepper. In the mouth it is simply voluptuous with a fine balance of tannins, fruit and spice. Any food is a good enough excuse for this stunner, but it goes particularly well with gourmet foods such as foie gras, Provençal lamb dishes and game. Grande Médaille d'Or at the prestigious Concours Mondial de Bruxelles 2006.

*Notes:*

*These and many other fine wines are available through Arthur's Cellar Wine Club  
[www.arthursellers.com](http://www.arthursellers.com).*