



TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



1998 Chateauneuf du Pape

Tuesday, April 13, 2004, 6:15 P.M.

The Ontario Club, 5th Floor, Commerce Court South
(Northeast Corner of Bay & Wellington Streets)
Toronto, Ontario Tel : (416) 862-1270

Chateauneuf du Pape is the dominant region in the Southern Rhone, and is found roughly south and a bit east of Orange. It produces about 110,000 hl of wine (as compared to about 250,000 hl for the Cote d'Or). There are 13 grapes authorized for use in this region, which had the most stringent wine controls in the world until their controls were adopted in the rest of France, in about 1936. The 1998 vintage is ranked 10 out of 10 in the Vintages chart. Robert Parker's review of the 1998 vintage indicates that "it represents a sumptuous, potentially great vintage for this appellation (the finest since 1990)...high degrees of alcohol were the norm, along with Grenache cuvees that were as black/purple as any producer could ever recall...While acidity levels were relatively low, the strength of these wines is their purity and intensity of fruit." Hugh Johnson also points out that "Modern winemaking methods have given new interest what had become a disillusioned appellation."

Different grapes are used to make the wine more or less spicy, more or less tannic or smooth, early or later maturing. Alex Lichine's Encyclopedia of Wines gives some hint of the uses. Grenache for mellowness and alcohol; Mourvedre, Syrah, Muscadine and Vaccarese add body, colour and firmness; Counoise, Picpoule and Cinsault give vinosity, bouquet and freshness; Clairette and Bourboulene, finesse and warmth. Three others are allowed, but Hugh Johnson's world Atlas of wine states that only Chateau de Beaucastel persists with all of these. The Grenache has many uses as a blending grape in France. It has become the second most widely planted dark grape, after Carignan. Cinsault has also vaulted to the fore as the fourth most common grape planted. Jancis Robinson (Vines, Grapes and Wines) refers to the use of Syrah as a "splash on the well-loaded palette of the Chateauneuf du Pape craftsman." Thus each grape has its place in the blend. This area is also famous for the large stones "galets" at the base of the vines. These reflect the afternoon sun and thus ripen the grapes more fully. It is quite a change to walk in these vineyards after Burgundy. The rocks are large!

NOTE: 72 places only. One guest per member. Please enclose a separate cheque for guests who will be accommodated only if members don't fill the tasting. First come basis. No telephone or e-mail reservations. Deadline for reservations: April 7/04 **Note:** Easter weekend precedes this event; there is no postal service on Good Friday and Easter Monday so mail your reservation early. Cancellations without penalty until April 7 to Sylvia Dorosh (905-854-2621 or email events@torontovintners.org). You will be contacted only if we're sold out. Cheques payable to Toronto Vintners Club Inc.

Name:		
Address (only for new member or info change). Include postal code!		
Bus Tel:	Home Tel:	
Email: _____ Please email future notices to me.		
Guests' Names:		
_____ Member's assessment -	\$42.00 pp	\$
_____ Guest / non-member assessment -	\$51.00 pp	\$
_____ New membership -	\$55 pp (includes 1 time initiation fee).	\$
Enclose a separate cheque for membership fee.		
TOTAL		\$
____ Yes, I would like to sit at the Newcomers table with an experienced taster.		
Recommended to Vintners by: (Member's name)		

**1998 Chateauneuf
du Pape
Apr. 13/04**

Mail to:
Toronto Vintners Club
c/o S. Dorosh
PO Box 1023
TDC Postal Station
77 King St. West,
Toronto, ON
M5K 1P2

I understand and accept my personal safety responsibilities when attending a Toronto Vintners Club event.

Signed: _____

Date: _____

THE BACK PAGE

1998 CHATEAUNEUF DU PAPE

1. **Le Vieux Donjon** - This wine should eclipse their star 1995. Dense purple colour followed by promising nose of ripe blackberries and cherries, mixed with smoke, minerals, licorice, tapenade and earth scents. Full bodied with high tannin and low acidity. Maturity in 2006-2020, this is a connoisseur's Chateauneuf du Pape. Rating: 93
2. **Domaine de la Pinede**- Wine displays a pronounced peppery, dried herb, resinous, Asian spice nose. Massive thick juicy cherry and plum like flavours. Superb intensity, full bodied ripeness plenty of fat, glycerin and alcohol. It will be bottled with neither fining nor filtering. Rating: 95+
3. **Boisrenard**- Listed under Domaine de Beurenard' as a cuvee. Ranked as the finest wine the estate has made since 1990. Blend of 85% Grenache, 10% Mourvedre and 5% miscellaneous varietals from 65-90-year old vines. Deep ruby/purple colour exhibits an exquisitely pure bouquet of jammy blackberry cassis, roasted herbs and vanilla. Made with 20% new oak, it has beautifully integrated acidity tannin and wood. Finish lasts for over 40 seconds. Maturity- 2002-2020. Rating: 94
4. **Chateau Cabriere** cuvee prestige -The dark plum coloured 1998 has a sweet, jammy fruitcake/ black cherry and cedary nose that jumps from the glass. Full bodied richness and a lusty, hedonistic finish. It may be the finest produced at this estate since 1961. Maturity 2001-2012, with a rating of 89-91 if the wine is well treated at bottling.
5. **Les Cedres – Jaboulet** – Blend of 80% Grenache, with the rest Syrah and Cinsault & of grapes from different growers, purchased for Jaboulet wines. It has an evolved dark plummy, garnet colour. Soft ripe berry and Kirsch notes, good pepper and spice, medium to full bodied with a straightforward, easy going finish. Maturity up to 8 years. Rating: 87
6. **Domaine Font de Michelle** – Exhibits a beautiful, deep ruby/ purple colour as well as a sweet, seductive, bouquet of crème de cassis mixed with flowers and licorice. Loads of glycerin, low acidity and moderate tannin. Should drink young and age for 12+ years. Rating: 90
7. **Galets des Papes- Vieille Vignes** – This wine ratchets up the intensity, offering notes of " garrigue", black pepper, kirsch liqueur and spice box. Full bodied and intense, with impressive glycerin, low acidity and ripe tannin. Can be drunk now or held for 12 -15 years. Rating: 90
8. **Chateau De la Nerthe** – This famous estate is relying less on Grenache as the primary component and the wines possess a more elegant style with plenty of the area's character. 49% Grenache, 15% Mourvedre, 22% Syrah, 8% Cinsault and the rest miscellaneous grapes. Reveals more plum, licorice, meat, herb and pepper characteristics than the 1999. Aroma and flavours are black cherry and berry fruit. Sweet tannin, low acidity and an accessible, fleshy personality. Should drink well for 12-14 years. Rating: 90

Notes from Robert Parker, Wine Advocate.

Toronto Vintners' Upcoming Events:

May 11/04

"Bin End" Dinner

June 8/04

Annual Bordeaux Tasting

Other Events:

April 6/04 California Wine Fair. www.calwine.ca

June 17/04 "Wine, Whiskey & All that Jazz" wine and whisky auctions, tastings and a gourmet buffet. in aid of Covenant House youth shelter. For tickets or to donate wine or whisky, 416-204-7038 or

johnson@covenanthouse.on.ca.

George Brown College in Toronto offers a series of wine-tasting dinners this spring called Wine and Dine at Our Table. Participants visit a different country or region of the world by experiencing hors d'oeuvres and a four-course menu designed by chef John Higgins and prepared by the chef faculty and culinary students. To complement the regional cuisine, expert sommelier Shawn Dore leads a tutored wine tasting. March 16 - Spain; April 13 - South Africa; May 18 - Italy and June 15 - Australia. \$85/person/evening.

www.georgebrown.ca/wineanddine

"Up to the age of forty eating is beneficial. After forty, drinking." *The Talmud, 200BC*

"Wine is the most healthful and most hygienic of beverages." *LOUIS PASTEUR*