

TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



1996 Red Burgundies

Tuesday, January 20, 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

We have eight wines from the Cote d'Or, from the 1996 vintage which is ranked 10 out of 10 in the Vintages chart. Curiously, Hugh Johnson's Pocket Guide to Wine ranks the year as 6-8 out of ten. The Golden Slope is a long, thin area, so this variance is possible in every year. Our selection ranges from two **Chambolle Musignys** and one **Vougeot** in the North, through five wines from the central Burgundy region, **Savigny, Beaune and Volnay**, then to a Southern choice, from **Santenay**. A "wondrous" selection indeed.

The wines are all famous and many are known to us. Jancis Robinson writes in Vines Grapes & Wines, "Who can blame the Burgundians for their tenacity with Pinot Noir when they appear to have almost exclusive rights to its successful cultivation." And later, "The Pinot Noir is a minx of a vine. Indubitably feminine alas, if not exactly female, this is an exasperating variety for growers, winemakers and wine drinkers alike. ...It is natural to draw comparisons between the great red grapes of Bordeaux and Burgundy, but the similarities are few. Whereas Cabernet Sauvignon happily packs its bags and dashes about the world, the Pinot Noir travels sullenly...Cabernet Sauvignon may vary enormously in quality, but most wines made predominantly, or even partly, from the grape will exhibit its characteristic flavour and framework. Pinot Noir has no recognizable flavour or style, unless we count its suggestion of sweetness (perhaps) and its relatively high alcohol (although in Burgundy this owes so much to chaptalization). In youth it can taste of freshly squashed raspberries in delicate Cote de Beaune wines; sun-warmed strawberries in the Cote de Nuits; ink in young Chalonaise reds; plum jam in California; and precious little in northern Italy and eastern Europe. Mature red burgundy, on the other hand, evolves rapidly away from anything as simple as mere fruit: its bouquet of extraordinary flavours can suggest anything from violets to game, from rotten vegetables to truffles." We are in for a taste treat from The Cote d'Or and our wines are gaining in maturity.

NOTE: Limit of 108 reservations. *First come basis. Non-members may attend at guest rates, but preference is given to members. No telephone or e-mail reservations please! Your cheque must be received by January 16/04; cancellations without penalty until that date. You will be contacted only if we're sold out. Reserve early to avoid disappointment. Guests and non-members can join Toronto Vintners using the form below and then may attend at the member's rate; please enclose a **separate cheque** (\$55) for your new membership. Make cheques payable to Toronto Vintners Club Inc.*

✂ **PLEASE PRINT!**

Name:		
Address (if new or changed). Include postal code!		
Bus Tel:	Home Tel:	
Email: _____ <input type="checkbox"/> Please email future notices to me.		
Guests' Names:		
_____ Member's assessment -	\$48.00 pp	\$
_____ Guest / non-member assessment -	\$54.00 pp	\$
_____ New membership - \$55 pp (includes 1 time initiation fee)		\$
TOTAL		\$
<input checked="" type="checkbox"/> I would like to sit at the Newcomers table with an experienced member.		
Recommended to Vintners by: (Member's name)		

**1996 Burgundies
January 20/04**

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: _____

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1996 BURGUNDIES, with notes from Serena Sutcliffe's Guide to the Wines of Burgundy and from Robert Parker - Wine Advocate

1. Chambolle Musigny 1er cru Les Fuees- Jadot. The top wines of Chambolle should have supreme scent and lacy delicacy. The light soil should lead to perfume, elegance and "femininity". Parker rating 90-92! "...Offering tightly wound blueberry scents this powerful wine saturates the palate with mouth coating blackberries, earth and minerals." \$75

2. Clos de Vougeot grand cru- Jadot. This should be a great wine, but the area of the Clos is large and the soil varies. Let's hope that Jadot has a good location among the 80 owners! It should be rich, sometimes chocolately with a powerful background. Some wines have violets on the nose and a liquorice finish. Very ripe vintages can be redolent of roasted pecans. Parker rates at 93-95. "It offers an extraordinarily spicy nose of sweet red and black fruits. ...crammed with super-ripe, rich, and layered blackberries, cassis, licorice, earth and Asian spices..." \$93.

3. Savigny – les-Beaune 1er cru La Daminode Jadot. This third Jadot is on the Beaune side and should be more solid than the other Savigny. Look for a heady perfume, a searing scent of violets, raspberries, flowers and red fruits. \$40

4. Savigny – les- Beaune- Aux Vergelesses- Simon Bize – on the Pernand side. These should often be young, to see their unforgettable charm. Expect more lightness than the above wine. Bize is a "copybook" wine maker. His wines are true, frank, fruity, delicious at four to five years. Parker rates at 90-92. "...Possesses sweet black cherry and cassis aromatics...medium to full bodied it is a ripe, rich and elegant wine." \$47

5. Beaune Clos des Couchereaux -1er cru-Jadot. The vineyard is at about 275 metres, and is southerly facing, as compared to Beaune Greves-more south east. Yet the two vineyards are close together, so I expect a taste similar to the next. \$45

6. Beaune Greves Clos de l'enfant Jesus-Bouchard Pere & Fils. 1er cru - One of the best 1er cru vineyards. Close to the one above, but larger. Goes from 225-300 metres, so there could be variances in the

wines. Described as "a satiny beauty of power and longevity." Priced to match its rating by Parker of 89+. "...offers a nose of violets, minerals, stones and cassis. On the palate, this ... wine is jam-packed with sweet blackberries, black cherries and cassis. Medium to full-bodied, structured and velvety textures." \$67

7. Volnay Fremiets Clos de la Rougeottes. 1er cru Bouchard Pere & Fils is on the highest part of Fremiets, right up against the village of Volnay, at about 275 metres. "Although you are never looking for power in Volnay, but rather fragrance and elegance...All can have the scent of violets and sometimes red currants." I am sure that our sample will! Parker rates at 88. "... an attractive nose of sweet red cherries, and a medium-bodied, and juicy character with raspberry, red cherry, mineral, stone, and currant flavors." \$49

8. Santenay- Clos des Confreries- Girardin. Girardin is known for good wine making. "... Red wines of Santenay are often marked by a 'gout de terroir' and can be quite tannic and hard in youth with a marked earthy quality.....Violets, chestnuts, strawberries and almonds have all been found on the nose.." This should differ from the rest. \$33

Membership: It's the gift-giving season – why not buy a TVC membership as a present for someone? Don't forget to renew! Thanks to those who have already sent in their 2004 dues.

Dine at the Ontario Club: The Ontario Club is offering TVC members an opportunity to dine after each tasting. You may chose off the menu or opt for a set menu of a main course, soup or salad and light dessert plus tea/coffee. The cost is a bargain rate of \$30 + taxes and gratuity. There is no obligation to have dinner, but if you want to, just let us know on the night of each tasting!

Lost your notice? Check out www.torontovintners.org for a copy.

Season's Greetings and Happy New Year from the TVC executive!



"The First Duty of wine is to be Red...the second is to be a Burgundy."

Harry Waugh