

# TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



## 1999 BORDEAUX TASTING

**Tuesday, June 8, 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

Bordeaux is the largest fine-wine district in the world. Its 1998 production was 6.5 million hectolitres, which dwarfs that of Burgundy, according to Hugh Johnson's The World Atlas of Wine. The '99 vintage was difficult; ranked 5-7 or 8 by Hugh Johnson's Wine Book. Peppercorn's 2004 Wines of Bordeaux explains, "The weather pattern was unusual, with heavy outbreaks of rain from April onwards, combined with average temperatures above those for the last 30 years...There is a wide range of qualities, but the best wines have charm and style...Medoc and Graves producers claimed their '99's were better than their 98's...St. Emilion and Pomerol - Here the Cabernet Franc generally did less well than in '98, so some wines lacked the depth and complexity of the '98'. But the strike rate in both in St. Emilion and Pomerol is high, with many supple, rich wines that should be ready to drink earlier than the more profound '98's."

Jancis Robinson's Vines, Grapes and Wine tells something about the changes in grapes in Bordeaux, of which many may be unaware. "Cabernet Sauvignon ... the wine variety regarded as Bordeaux's greatest and much-traveled ambassador has a relatively recent history in the Gironde. While Pinot Noir was made, drunk, enjoyed and chronicled in Burgundy, as early as the fourteenth century and possibly long before, Cabernet Sauvignon emerged to inject quality into the substantially white-grape vineyards of the Medoc only towards the end of the eighteenth century. Merlot was becoming established in St. Emilion only about the same time, and took several decades to cross the Gironde." Lucky for us that the Cabernet arrived. "Today, plantings of Cabernet Sauvignon in the Gironde departement form a much small proportion of the total than most connoisseurs would imagine - less than 18%-while Merlot covers 32% of available vineyard land." "In St.-Emilion, Pomerol, Fronsac, Bourg and Blaye, Merlot outweighs Cabernet Sauvignon by more than five to one." "In the Medoc the split is Cabernet Sauvignon 52%, Cabernet Franc 8% and Merlot 40%." With respect to the Cab. Sauv., she says "The merest whiff of its aristocratic concentration of blackcurrants and cedar wood is enough to signal connoisseurs...that they are home." Merlot on the other hand adds "its fruitiness, its forwardness and its productivity", as a softener to the Cab. Sauv. along with Cabernet Franc. "The Cab. Franc has a "distinctive aroma that reminds some of raspberries, others of violets and me of pencil shavings", Jancis Robinson writes.

We have one Haut-Medoc, one St. Julien, two Margaux and 4 St. Emilion (see over) – a great selection and lots of flavours to taste.

**NOTE: 90 places only. One guest per member. Enclose separate cheque for guests (accommodated only if we're not full). First come basis. No telephone or e-mail reservations. Deadline for reservations: June 7/04 Cancellations without penalty until June 7 to Sylvia Dorosh (905-854-2621 or email [events@torontovintners.org](mailto:events@torontovintners.org)). Sylvia will be out of town between May 30 & June 6 and unable to respond to calls or e-mails until June 6. You will be contacted only if we're sold out. Make 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 -	\$55.00 pp	\$
_____ Guest / non-member assessment -	\$64.00 pp	\$
_____ New membership -	\$55 pp (includes 1 time initiation fee).	\$
<b>Enclose a separate cheque for membership fee.</b>		
<b>TOTAL</b>		\$
____ Yes, I would like to sit at the Newcomers table with an experienced taster.		
Recommended to Vintners by: (Member's name)		

**1999 Bordeaux  
June 8/04**

**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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## LES CHATEAUX DU BORDEAU - 1999 VINTAGE

1. **d'Issan—Cantenac (Margaux) -3rd Growth.** This is "perhaps the most beautiful house in the Medoc,....The gentle slope of its vineyards toward the river is one of the best situations in Margaux." The '99 is a gorgeously elegant style of wine with notes of violets, black currants and sweet oak...the quintessential example of finesse and nuance expected of a classified growth. Rating: 89+ \$67
2. **La Couspade-St. Emilion- Grand Cru Classe.** 60% Merlot, 40%CF and CS .An attractive, elegant wine with obvious spicy new oak, sweet black cherry liqueur notes, and a short finish. Lighter than usual, it is a savory, modern-styled St.-Emilion. Rating: 87 \$89
3. **Pavie-Decesse-St. Emilion-Grand Cru Classe.** 65% Merlot,20%CF and 15%CS. With an opaque ruby/purple colour, and aromas of blackberries, black currants and wet steel/minerals. Superb fruit purity. This is one of the most concentrated and potentially long-lived wines of the vintage- maturity 2007-2020. Rating: 93 \$119
4. **La Bernadotte-Haut- Medoc – 62%CS, 36% Merlot, CF/PV 2%.** Herbaceous, medium bodied, earthy offering exhibits copious quantities of red and black currant fruit, dry tannin and a spicy feel Rating: 85 \$35
5. **Ferrand Lartigue- St. Emilion–** A modern styled St.-Emilion with copious quantities of smoky, toasty oak, ripe, fleshy, earthy , black cherry and cassis characteristics and plenty of "pain grille" notes. Rating: none \$59
6. **Bard-Haut-St. Emilion.** Merlot 80% CF 20%. An interesting vineyard, now under new ownership Clos l'Eglise in Pomerol) and will bear watching. The'99 is possibly outstanding. Elegant, complex, savoury and hedonistic. A dark ruby/purple colour is followed by copious quantities of black fruits intermixed with toasty oak and licorice. Medium body and a lush fish Rating: 89+ \$59
7. **Langoa Barton- St. Julien–3rd Growth.** 74% CS, 20% Merlot, 6% CF. A big, muscular effort for the vintage. It is atypical, backward and stubborn. However there is attractive cassis/currant fruit under the tannin. The question is, will the tannin subside in time for the fruit to fully emerge? Rating: 87 \$55
8. **Dauzac-Labarde- (Margaux) 5th Growth.** 58% CS, 37% Merlot and 5% CF. Another vineyard that is undergoing change for the better.'99 is one of the finest Dauzac's to date. Opaque purple colour is followed by aroma and flavours of black currant and blueberry fruit, Asian spices, minerals, smoke and toasty new oak. Powerful and extracted, with low acidity. At its best from 2003-16. Rating: 85 \$45

Notes from Robert Parker, Wine Advocate. David Peppercorn, Wines of Bordeaux and Hugh Johnson's, The World Atlas of Wine.

### Miscellany

- ❖ Our membership contest closes at the Bordeaux tasting when the draws for the winners will take place. You have until then to sign up more new members! Who will win the 1994 Chateau Margaux? The '94 Lynch Bages or the '94 Contesse de Lalande? Come and find out!
- ❖ Check out <http://www.winesofcanada.com>, a site listing almost all Canadian wineries, including the lesser known gems in Quebec, Nova Scotia, Prince Edward Island and Newfoundland. It also has lots of stories about "wine country" trips, articles of interest related to the Canadian wine industry and a whole lot of interesting information relating to wine.
- ❖ See you in September. This is our last tasting until the fall and so the TVC executive wishes you an enjoyable and safe summer!

"I can certainly see that you know your wine.  
Most of the guests who stay here wouldn't know  
the difference between Bordeaux and Claret."

*JOHN CLEESE as Basil Fawlty in "Fawlty Towers", a  
British comedy series from the mid-1970's.*