



# TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



## 1990 BORDEAUX

**Tuesday, June 14, 2005, 6:15 P.M.**

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

The 1990 vintage of red Bordeaux was ranked 10 out of 10 by Vintages and 98/100 by the Wine Enthusiast, in other words - excellent! According to Peppercorn's 2004 Wines of Bordeaux, "The wines have outstanding fruit and good structure. The more northerly regions of the Medoc with their heavier soils did especially well. There are ...many exceptional wines in St. - Estephe, Pauillac and St. - Julien, but Margaux is more varied. Graves are often more opulent but also have elegance and great individuality." To celebrate Toronto Vintners 30<sup>th</sup> birthday, these wines were acquired a number of years ago. Yes, 30 years ago in June 1975, a tasting of Bordeaux by a small number of people became an annual tradition and thus Toronto Vintners was founded.

We have two Pauillacs, one St. Julien, one Margaux and 4 Pessac-Leognan (which is just north of Graves). The vineyards are well chosen. Domaine de Chevalier is the outstanding vineyard of Leognan and Haut-Bailly is its other leading classed-growth, cited by the World Atlas of Wine. David Peppercorn's Wines of Bordeaux gives us the following added points on the vineyards. Haut - Bailly is recognized as one of best Graves's properties, just behind Pape-Clement and often vying with Chevalier. La Louviere is now on a par with those of Pessac-Leognan and should feature in a new Graves classification. Priure-Lichine-4<sup>th</sup> growth was owned by Alexis Lichine until 1999. Its new owner, the Ballande family, is improving the quality and reputation. Leoville-Barton's 2e. cru, owned by the Barton family for over 175 years, is a traditionally-made wine, finely perfumed, powerful and rich in tannins at first, then developing that beautiful richness of flavour that is a hallmark of the best St-Julien. Since Axa-Millesime bought the property of Pichon-Longueville-Baron, 2e cru, in 1987, Jean-Michel Cazes has quickly turned things around again and produced classic wines in '88. 1989 and '90. This is quintessential Pauillac, as compared to the character of the Comtesse across the road - Pichon-Longueville-Comtesse -de-Lalande.

To celebrate our 30<sup>th</sup> year, we have the added enjoyment of suitable cheeses with our mature Bordeaux. And, the Ontario Club will offer a specially priced dinner of soup, main course, dessert and coffee for \$35 per person, + taxes and gratuity (although members who stay can always order from the regular menu at the Club prices).

**Note: 108 places only; first come basis. One guest per member. Please enclose a separate cheque for guests who will be accommodated only if members don't fill the tasting. If the tasting has not sold out by June 3rd, additional guests will be allowed but preference, as always, will be given to members. Absolutely no telephone or e-mail reservations. **Final deadline for reservations and cancellations without penalty is June 10.** To cancel, call 416-209-1442 or email [events@torontovintners.org](mailto:events@torontovintners.org). If you wish email confirmation that your cheque has been rec'd, please indicate on reservation; otherwise you will be contacted only if we're sold out. Cheques payable to Toronto Vintners Club Inc. (Time saving tip: cut out the address box below & paste it onto your envelope.)**

Names:		
Guests' Names:		
_____ Member's assessment -	<b>\$65.00 pp</b>	\$
_____ Guest / non-member assessment -	<b>\$79.00 pp</b>	\$
	<b>TOTAL</b>	\$
<input type="checkbox"/> I would like to sit at the Newcomers' table with an experienced taster or to meet other members.		
<input type="checkbox"/> Email confirmation my reservation have arrived. Please supply email address if not on file.		

**1990 Bordeaux  
June 2005**

**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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## 1990- CHATEAU OF BORDEAUX-30<sup>TH</sup> ANNIVERSARY TASTING

1. **Domaine de Chevalier-Pessac** (Leognan)  
A Cabernet-dominated vintage. Crisp, surprisingly tannic early, more recently its bouquet like singed brown sugar, sweetish, soft, elegant.
2. **Ch. La Louviere Pessac (Leognan)** An easy early developer. Richly coloured, mature nose, sweetish, soft, attractive.
3. **Ch. Haut-Bailly-Pessac (Leognan)** Extraordinary scent, rich, taut, tannic early. Maturing, with a rich, thick concentration of colour, lovely earthy, Graves bouquet.
4. **Ch. Latour Martillac-Pessac** (Leognan) Elegant fruit on the nose, a fine flavour, with breed and length, but light-textured.
5. **Ch. Priure Lachine Cantenac** (Margaux) One of the best ever of Priure. Opaque, rich, harmonious bouquet, sweet and fleshy.

6. **Ch. Pichon Longueville-(Baron)** (Pauillac) Rather tarry, deep, its crisp, black-fruit aroma opening up voluptuously. Very fruity, yet with good grip, needs six more years. Cost in 1999 was >\$150 a bottle!
7. **Ch. Batailley** (Pauillac) Richly coloured, well put-together nose, mellowing, reminding of squashed, ripe raspberries. Distinctly sweet, rich, fruity tannins, present but not obtrusive.
8. **Ch. Leoville Barton** (St. Julien) Deep ruby, classic. Mature looking, sweet, classic nose, evolving richly. Sweet on the palate, its richness masking the tannins.

Notes from Michael Broadbent. David Peppercorn, [Wines of Bordeaux](#) and Hugh Johnson, [The World Atlas of Wine](#).

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### Toronto Vintners' Upcoming Events:

September 13-Zinfandel  
October 18-Vertical Chianti-Antinori  
November 15-Spanish/Portugese Wines

### Other Events:

May 24 and 25 - NZ Wine Fair. [www.nzwine-events.ca](http://www.nzwine-events.ca)

"Clearly, the pleasures wines afford are transitory – but so are those of the ballet, or of a musical performance. Wine is inspiring and adds greatly to the joy of living." --- Napoleon

Did you know that . . . ?

**Graves** is thought to be the oldest wine region in Bordeaux.

**Margaux** is the largest of the Médoc appellations.

**Pomerol** is the smallest Bordeaux appellation.